

The Documents Provided By Us

In accordance to our procedures and obligations as sellers, we are obliged to provide the following export documents:

- Bill of lading (B/L) or air way bill (AWB)
- Invoice
- Packing list
- Certificate of origins
- Phytosanitary
- Quality test certificate (by request)
- Other document that required to enter the destination country

How We Propose The Payment

Letter of Credit (L/C)

We accept payments via letters of credit with bank advisors.

Telegraphic Transfer (T/T)

Telegraphic Transfer (T/T) Down Payment with a certain percentage of the total FOB value which is agreed between both parties. The remaining payment can be made by transfer in full payment.

How to Request Sample Product

Customized quantities of dried vanilla bean samples are available. Contact us or visit our website for further information.



CV. Agri Flourish Abadi



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Gianyar, Bali 80515, Indonesia



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@agriflourishabadi



contact@agriflourishabadi.com

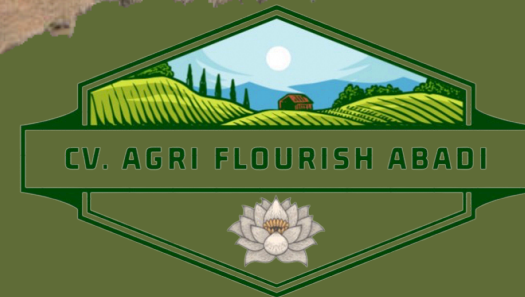


www.agriflourishabadi.com

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Company Portfolio



Visit our website
for further information



Who We Are

Ratification by the Indonesian Ministry of Law and Human Rights in the form of an official, CV. Agri Flourish Abadi are authorized and registered as a party engaged in trading both exports and imports in the agricultural and plantation businesses by focusing vanilla product.

Vision

To be the exporter of vanilla products who can always be relied on, trusted, and always committed in various collaborations with customers from different countries.

Mission

By maintaining product quality and established standards, we are always open to interactive communication to meet demands. We value time to maintain customer satisfaction and continue to trust us as a reliable partner.

What We Do

Trading Vanilla Product

Focusing on our dried vanilla bean products, we sell (export) to various countries in various quantities and always maintain the quality of our products in accordance with our motto: deliver the finest and trusted product.



Participate in Supporting Farming Community



We support the sustainability of vanilla cultivation by local farmers through buying and selling transactions between us and the farmers. This helps strengthen the local farmer economy, which also provides raw materials for our industry.

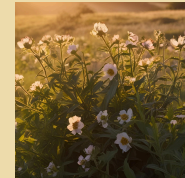
Where Are The Vanillas Come From

Our sources come from agricultural areas in Bali, Indonesia with a climate suitable for growing vanilla with the following considerations of :



Humidity

Temperature



Sun Light

cultivation altitude



Who We Work With

We synergize to meet the needs of vanilla bean supply with farmer groups affiliated and accredited by the Ministry of Agriculture of the Republic of Indonesia in guiding farmers so that they can assist in cultivating and producing superior quality vanilla beans.



KEMENTERIAN PERTANIAN
REPUBLIK INDONESIA



The Leaders of Farmer



Farmer

The farmers, supervised by their leader, implement standardized cultivation practices to ensure that the quality of their vanilla meets the established standards. This approach helps ensure that the vanilla produced by different farmers does not vary significantly in quality.

How We Produce Best Quality Dried Vanilla Bean

Land Preparation and Drainage

During the preparation period, we select a suitable location for vanilla cultivation, prepare the soil to maintain the correct pH, apply organic fertilizers, construct plant supports, select seeds and install drainage systems in each cultivation area.



Pollination

Pollination of vanilla flowers is performed by skilled farmers. This is necessary because the stamens (male reproductive organs) and the stigma (female reproductive organs) are enclosed by the labellum, or lower lip.



Selection of quality vanilla beans

Our choice is the right one, based on criteria that meet standards, including the good physical characteristics of vanilla beans, such as no defects and appropriate length.



Drying process

Our drying process is conducted with care, utilizing natural sunlight in a clean and sterile environment. This method is supported by laboratory test results that include ash content parameters. We also ensure that the humidity of the vanilla beans is maintained to preserve their prime quality.



Our Products

Dried Vanilla Bean Grade A / Gourmet Vanilla



Best For : Gourmet culinary applications, including crème brûlée, pastry creams, and ice cream

Appearance : Moist, oily, flexible, and plump with a high seed count

Handling : Easy to split and scrape for caviar

Dried Vanilla Bean Grade B

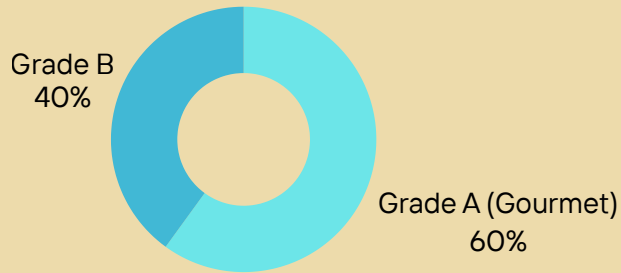


Best For : Extract, syrups, vanilla sugar and vanilla powder

Appearance : Slightly drier than Grade A, lack the glossy and oily

Handling : Due to their lower moisture, they are less prone to sticking and are easier to grind, slice, or chop for vanilla powder or high-concentration extracts.

Distribution of Production Results



Production Quantity

Periode	Quantity
Yearly	> 10 ton metric
Monthly	> 200 kg

Minimum Quantity Order = 30 kg

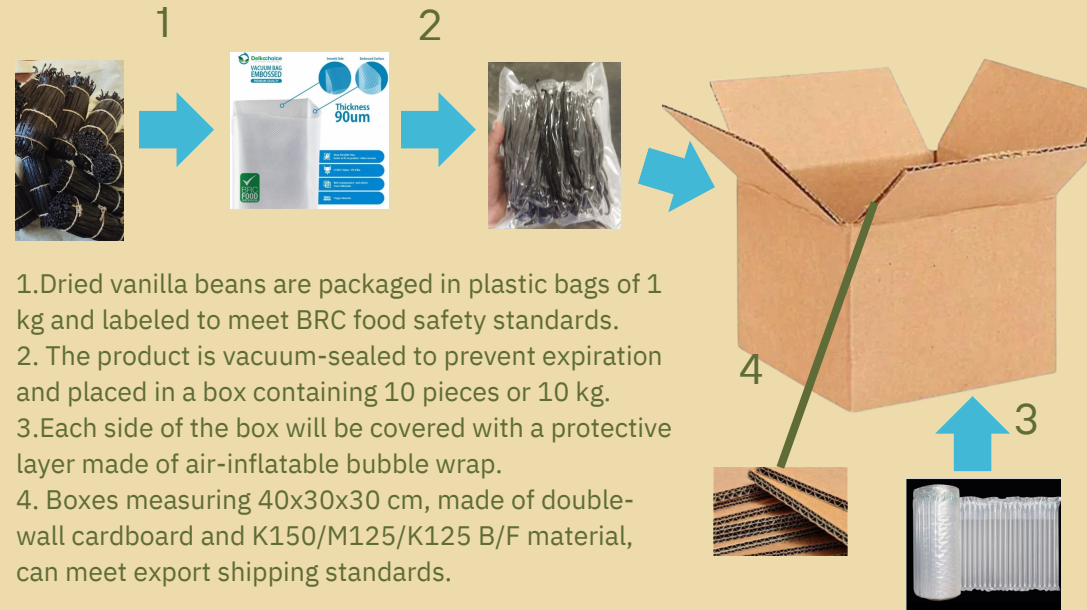
Where We Tasted Our Product Quality

PT Sucofindo is a leading inspection, testing and certification (TICT) company in Indonesia. It is engaged in inspection, testing, certification, training, and consulting services for the agriculture, forestry, mining (oil, gas, non-oil and non-gas) sectors, construction, processing industry, marine, fisheries, government, transportation, information systems, and renewable energy. with share ownership by the Government of the Republic of Indonesia and SGS Geneva.

<https://www.sucofindo.co.id/en/>



How We Pack Our Products



How We Deliver The Product Into You

By Sea



Shipping can be done by sea with a quantity exceeding 100 kg. We accept customization on request from customers regarding delivery time, types of incotrem, types of containers, etc

By Air



Shipments can be made by air with a quantity exceeding 30 kg. We accept customization on request from customers regarding delivery time, types of incotrem, etc