

ORCHID *Madagascar* FARM

Nestled in the lush landscapes of Madagascar, Orchid Farm proudly stands as one of the exporters of vanilla, cocoa, coffee, and spices. Our journey began with a passion for these exquisite commodities and a commitment to delivering the highest quality to our global clientele.

By partnering directly with local farmers, we ensure that our products are ethically sourced and sustainably cultivated, preserving the rich heritage and natural beauty of Madagascar.

Our dedication to excellence and sustainability makes Orchid Farm the trusted choice for premium flavor and quality.



ORCHID FARM

Products

ANTALAHA MADAGASCAR VANILLA

Our **Antahala** vanilla is categorized into two different varieties:



Planifolia: Known for its sweet and creamy flavor, intense sweet aroma, and soft texture. This variety has about 80% of the world's vanilla exports.

Pompona: A rarer variety with a more pronounced, muskier fragrance and larger beans, although it is not widely used in commercial production.



VANILLA BEANS

Gourmet Noir Vanilla

These vanilla beans are high in moisture (35-38%), giving them a plump and juicy appearance. They are often dark, oily, and have a rich, glossy look.

Flavor Profile: Known for their intense and sweet aroma with creamy, chocolatey undertones.

Red Bourbon Vanilla

These beans have a lower moisture content (22-25%) and appear fox-colored red. They are slightly drier but maintain a robust flavor and aroma.

Flavor Profile: Offers a more concentrated and bold vanilla flavor with a hint of smokiness.



VANILLA BEAN SEEDS (CAVIAR)

Vanilla bean seeds

are the tiny black seeds found inside the vanilla pod.

They are prized for their intense, pure vanilla flavor and speckled appearance, which adds visual appeal to culinary creations.

Flavor Profile: The seeds provide a concentrated burst of sweet, creamy, and aromatic vanilla flavor.

They offer a more intense vanilla experience compared to vanilla extract.



VANILLA PASTE

Vanilla paste

is a concentrated form of vanilla that combines the best qualities of vanilla beans and vanilla extract. It is made by blending vanilla bean seeds (caviar) with vanilla extract and a natural thickening agent, giving it a rich, syrup-like consistency.

Flavor Profile: Vanilla paste offers an intense and complex vanilla flavor, with the visual appeal of vanilla bean specks. It provides a deeper and more pronounced taste compared to vanilla extract alone.

ORCHID FARM

Products



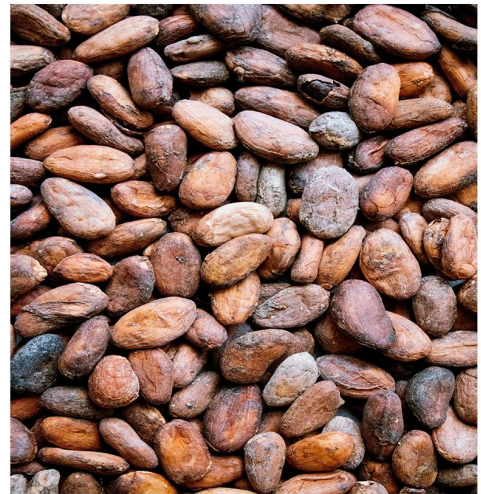
SAMBIRANO CACAO MADAGASCAR

Trinitario is Most common cacao variety in Madagascar (~85-90% of production).
Balanced flavors with fruity, citrusy, and floral notes.
High acidity, with hints of red berries, nuts, and spices.



RAW CACAO BEANS

Our unprocessed single-origin beans are sold as whole beans, often used by chocolatiers, artisans, and specialty food producers. We also offer bulk sales of large quantities of raw beans for industrial processing.



ROASTED CACAO BEANS

Our roasted beans are sold as whole beans, perfect for direct consumption or further processing by chocolatiers, artisans, and specialty food producers. We also offer bulk sales of large quantities of roasted beans for industrial applications, ensuring consistent quality and flavor in every batch

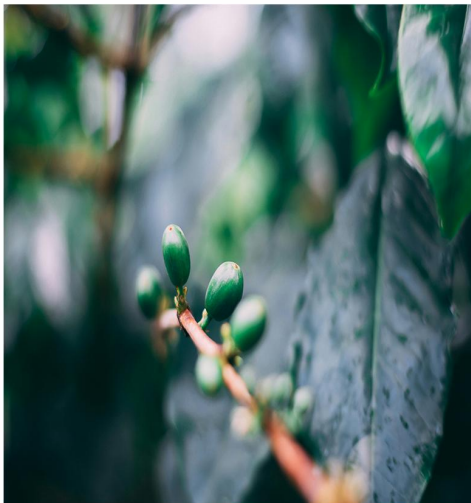
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VATOVAVY MADAGASCAR COFFEE

We are committed to sustainable farming practices, working closely with local farmers to ensure environmental stewardship and support for the communities involved in coffee production.

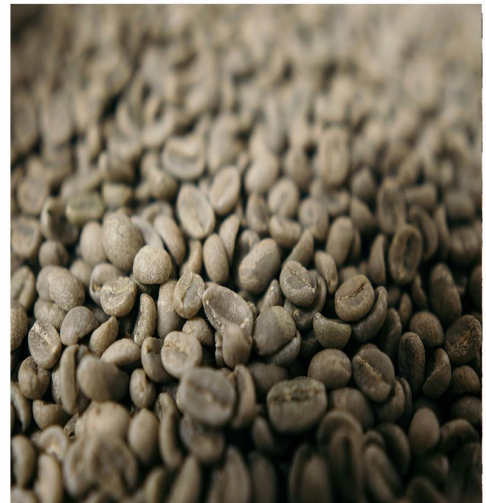


ARABICA

Our Arabica Coffee

is known for unique and complex flavor profile. It offers a well-balanced cup with hints of fruit, floral notes, and a mild acidity, complemented by a smooth, velvety body and a lingering sweet aftertaste

High-altitude areas (1,200–1,700m)



ROBOUSTA

Our Robousta Coffee

Our Robusta beans are meticulously processed to retain their distinctive characteristics. They have a harder texture and are typically smaller and rounder than Arabica beans. Rich, deep chocolate undertones and hints of nutty flavors

Low-altitude areas (200-600m)

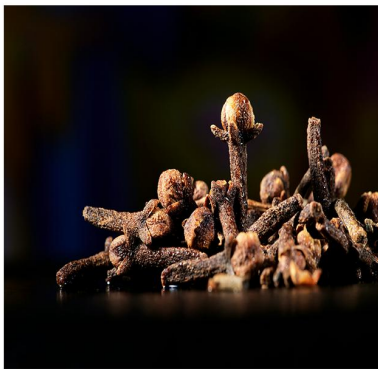
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Products



PREMIUM SPICES

Explore the rich and diverse flavors of Madagascar with our selection of premium spices. From the bold heat of black pepper to the warm, woody notes of cinnamon and the unique complexity of cloves, or our sweet cardamom. our spices are carefully sourced to ensure the highest quality. Perfect for both gourmet creations and everyday cooking



CLOVES



CARDAMOM



STAR ANISE



CINNAMON



**RED, BLACK, GREEN
WHITE PEPPER**



TURMERIC

ORCHID *Madagascar* FARM

Thank You for Your support

We deeply appreciate your trust in our products and your commitment to quality. At Orchid Farm, we take pride in delivering the finest vanilla, cocoa, coffee, and spices from Madagascar's rich and vibrant soil to you. Your support not only helps us continue our passion for excellence but also empowers the dedicated farmers and communities behind each harvest. By choosing our products, you are contributing to sustainable practices and making a positive impact on their lives. Together, we can cultivate a brighter future for all.

