

2026

Company Profile

Single-Origin Indonesian Vanilla — Beans & All Derivatives



Who We Are

Vidya Agro International is a single-origin Indonesian vanilla house — we grow, cure, grade and export *Vanilla planifolia* and *Vanilla tahitensis* with partner farming families in Lombok & Sumbawa, and process the full range of vanilla derivatives within our certified partner-facility network in East Java.

One supplier, one COA, one responsible party — for every form of vanilla your production needs.



2022

Founded

60+

Partner families

30+ ha

Cultivated

5 t+

Annual capacity

13

Products (SKU)

100%

Batches with COA

Vision & Mission

VISION

“To be a trusted global supplier of Indonesia's finest harvest — vanilla in every form — recognised for quality, traceability and integrity.”

Indonesia's finest harvest, for the world.

MISSION

- Deliver consistent, traceable, honestly-graded vanilla — beans and every derivative
- Build direct, fair partnerships with farming families in Lombok & Sumbawa
- Keep curing & grading in-house at origin; process derivatives under our QC & SOPs
- Grow Indonesia's reputation as a world-class vanilla origin

— The Founding Team

“Quality is designed in — not inspected in.” That is why every stage, from pollination to export, stays in our own hands at origin.

Why Buy From Vidya

Terroir Advantage

Volcanic soils & natural shade of Lombok & Sumbawa give our beans a rich, recognisable character.

Provable Quality

Per-batch COA from ISO/IEC 17025 labs, grading to ISO 5565, farm-to-pack batch traceability.

Full-Range Supply

Whole beans in 4 grades, powder, seeds/caviar and cuts — one supplier for every vanilla format.

OUR PRODUCTION NETWORK

Cultivation and curing with our 60+ partner farming families in Lombok — processing of derived products at certified partner facilities in East Java, under Vidya Agro's quality standards, SOPs, batch traceability and QC release. Every product ships under our name, with our Certificate of Analysis.

Ask us to verify any number in this profile — we will show the records behind it.

Product Catalog

13 products — every format of single-origin Indonesian vanilla, all with per-batch COA.

VANILLA BEANS — PLANIFOLIA

Gourmet · Grade 1 · Grade 2 · Grade 3

VANILLA BEANS — TAHITENSIS

Gourmet · Grade 1 · Grade 2 · Grade 3

VANILLA POWDER

Planifolia · Tahitensis — 100% pure, no fillers

VANILLA SEEDS / CAVIAR

Planifolia · Tahitensis — scraped fresh

VANILLA CUTS

Industrial extraction format

EXTRACT & PASTE

Coming soon — available on request

All specifications on the following pages are indicative and confirmed per batch on the Certificate of Analysis.

VANILLA BEANS

Planifolia

GOURMET



SPECIFICATION

Aroma	Strong — rich & creamy
Length	15 – 22 cm
Vanillin (per COA)	1.0 – 2.0 %
Moisture	28 – 33 %
Color	Dark brown – black
Weight per bean	3 – 6 g
Shelf life	2 – 3 years

Physical: Whole, plump, oily, supple — no splits, no cuts, no defects, no mould

IDEAL USE

High-end pastry

Ice cream

Premium desserts

Infused spirits

Artisan chocolate

Fine dining

Planifolia

GRADE 1



SPECIFICATION

Aroma	Strong
Length	13 – 18 cm
Vanillin (per COA)	0.8 – 1.8 %
Moisture	25 – 30 %
Color	Dark brown
Weight per bean	2.5 – 5 g
Shelf life	2 – 3 years

Physical: Whole, oily, supple – minor surface blemish allowed, no cuts, no mould

IDEAL USE

- Extract production
- Confectionery
- Specialty coffee
- Syrups
- Dairy products

VANILLA BEANS

Planifolia

GRADE 2



SPECIFICATION

Aroma	Mild
Length	12 – 17 cm
Vanillin (per COA)	0.6 – 1.6 %
Moisture	20 – 26 %
Color	Brown – dark brown
Weight per bean	2 – 4 g
Shelf life	2 years

Physical: Whole beans, drier — no cuts, no mould

IDEAL USE

- Flavored beverages
- Infused syrups
- Large-scale extract
- Confectionery mfg.
- Mass-market bakery

Planifolia

GRADE 3



SPECIFICATION

Aroma	Standard
Length	10 – 15 cm
Vanillin (per COA)	0.4 – 1.0 %
Moisture	15 – 25 %
Color	Brown – reddish
Weight per bean	< 3 g
Shelf life	1.5 – 2 years

Physical: Whole / near-whole, dry, clean — no mould

IDEAL USE

Bulk processing

Powder production

Sauces & syrups

Industrial flavoring

Tahitensis

GOURMET



SPECIFICATION

Aroma	Strong — floral & anise
Length	15 – 22 cm
Vanillin (per COA)	1.0 – 2.0 %
Moisture	28 – 33 %
Color	Dark brown – black
Weight per bean	3 – 6 g
Shelf life	2 – 3 years

Physical: Whole, plump, oily, supple — no splits, no cuts, no defects, no mould

IDEAL USE

High-end pastry

Ice cream

Premium desserts

Infused spirits

Artisan chocolate

Fine dining

Tahitensis

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IDEAL USE

Extract production

Confectionery

Specialty coffee

Syrups

Dairy products

Tahitensis

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Infused syrups

Large-scale extract

Confectionery mfg.

Mass-market bakery

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IDEAL USE

Bulk processing

Powder production

Sauces & syrups

Industrial flavoring

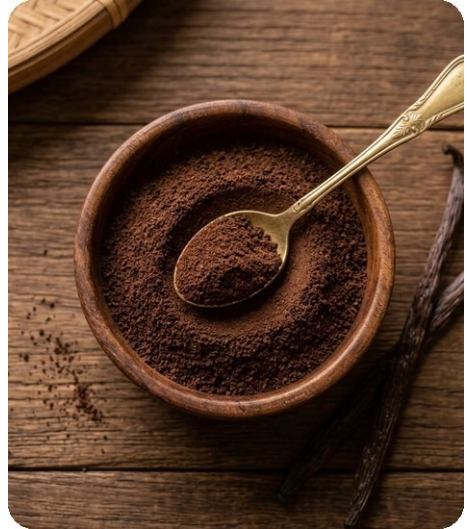
Vanilla Powder

100% pure ground vanilla pods — no fillers, no sugar, no additives. Ever.

PLANIFOLIA POWDER

Aroma strong, creamy, rich — the classic vanilla profile.

- Moisture < 10 % · fine powder, 60/80 mesh
- Vanillin content stated on COA per batch
- Shelf life 2 – 3 years
- Made from our own graded pods — full traceability



TAHITENSIS POWDER

Aroma floral & fruity — a distinctive premium twist.

- Moisture < 10 % · fine powder, 60/80 mesh
- Vanillin content stated on COA per batch
- Shelf life 2 – 3 years
- Made from our own graded pods — full traceability



IDEAL USE

Baking

Ice cream

Desserts

Protein powders

Beverage mixes

Fine chocolates

Spice blends

Dairy products

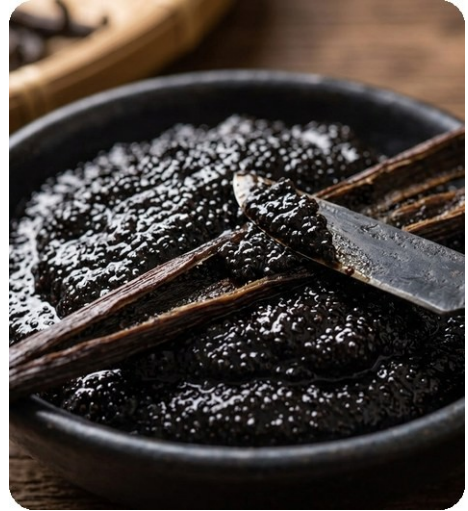
Vanilla Seeds / Caviar

Pure seeds scraped from split pods — the most concentrated form of real vanilla, with the signature speckled look.

PLANIFOLIA CAVIAR

Bold, sweet and creamy — the classic vanilla taste for traditional desserts and baked goods.

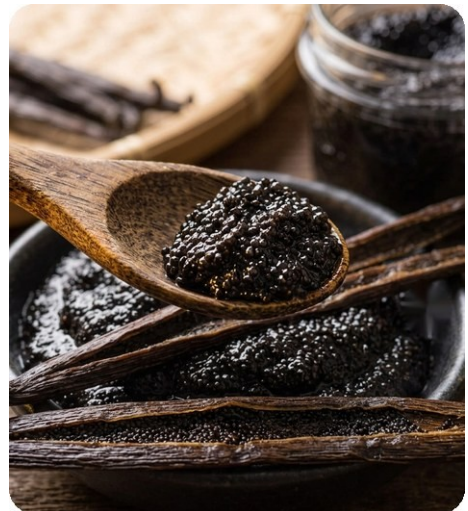
- 100% pure scraped seeds — no additives
- Packed in food-grade glass jars
- Store cool & dark



TAHITENSIS CAVIAR

Lighter, floral, slightly fruity — perfect for delicate recipes: fruit desserts, custards, premium syrups.

- 100% pure scraped seeds — no additives
- Packed in food-grade glass jars
- Store cool & dark



IDEAL USE

Patisserie

Gelato & ice cream

Custards

Premium syrups

Plated desserts

Retail jars

Vanilla Cuts

INDUSTRIAL FORMAT



SPECIFICATION

Form	Clean-cut dried pod pieces, 1 – 3 cm
Aroma yield	High aromatic yield per kilogram
Source	Cut from our own graded pods during sorting
Packing	Vacuum bulk packs · export cartons
HS Code	0905.10
Best for	Extraction, infusion, industrial flavoring

The most cost-efficient way to buy real vanilla aroma in volume — same origin, same traceability, same COA.

Coming Soon

VANILLA EXTRACT & VANILLA PASTE

Both products are in development within our certified partner-facility network — built to the same standard as everything we ship: full traceability, per-batch COA, and honest documentation.

Available on request for qualified volumes: tell us your application and target spec, and we will walk you through timeline and sampling.

ASK US — ON REQUEST



From Vine to Export

6 – 9 months from harvest to export-ready – flavour is built during curing, so we never rush it and never outsource it.



Quality, Documents & Terms

THE DOCUMENTS WE SHIP WITH

- Certificate of Analysis — per batch, ISO/IEC 17025 laboratory
- Phytosanitary certificate — Badan Karantina Indonesia
- Batch traceability — farm & curing lot to pack
- Full export document set — HS 0905.10 / 0905.20

COMMERCIAL TERMS

- Incoterms: FOB / CIF via Surabaya, Indonesia — sea or air
- Payment: T/T or L/C, agreed per order
- MOQ: 5 kg trial · 25 kg standard
- Samples: free 100–200 g via DHL with spec + COA
- Response: replies within 1 – 2 business days

HONEST NUMBERS ONLY

We are a young company and we don't inflate figures — ask us to verify any number in this profile and we will show the records behind it.



Farmer Partnership

Strengthening families, protecting quality

We work directly with 60+ smallholder families across Lombok & Sumbawa — paying fair prices, investing in curing quality at origin, and cutting out unnecessary middlemen. As our derivative products grow, processing work grows with our partner villages too.

60+

Partner families

30+ ha

Partner farmland

Fair

Direct pricing

Empowered farming families create protected, consistent vanilla — a deforestation-free chain ready for your ESG and due-diligence needs.

How You Can Start

From a free sample to contract volumes — every step is designed so your team can verify quality before committing.

1 • SAMPLE

Free 100–200 g graded sample + spec sheet + COA, shipped free via DHL — anywhere on earth

2 • TRIAL

5 kg first order through your real production process

3 • STANDARD

25 kg repeat order with identical documents every time

4 • CONTRACT

Custom volumes, custom grading & private label

**FREE SAMPLE. FREE SHIPPING.
ANYWHERE ON EARTH.**

One short reply to sales@vidyaagrointernational.com is all it takes — tell us your application and target grade.

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**When we grow with care,
we harvest the world's trust.**

"Indonesia's finest harvest, for the world."

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Sidoarjo, East Java, Indonesia — Origin: Lombok & Sumbawa, NTB

