

ManoVia

madani noir vanilla

The Dark Art of Vanilla
From Origin, With Integrity



PT. MADANI INTERNUSA UTAMA

www.manova.com

MANOVA — Madani Noir Vanilla
Premium Indonesian Vanilla Beans — Direct from Source

PT. Madani Internusa Utama is an Indonesian export company operating **MANOVA (Madani Noir Vanilla)** — our premium vanilla bean brand sourced directly from farming communities across the Indonesian archipelago. Based in Malang, East Java, we connect Indonesia's finest vanilla growers with discerning buyers worldwide.

With over 20 years of export industry experience, our leadership team brings deep expertise in international trade compliance, quality control, and supply chain management. We operate on Madani principles — **integrity, honesty, and the belief that ethical business creates lasting value for all parties.**

We are not a large commodity trading house. We are a **direct-source partner** — offering you transparent pricing, traceable origins, and the personal attention that only a dedicated team can provide.

ManoVa

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Our Product: 0905.10.00

Vanilla Planifolia



ORIGIN

NTT (Nusa Tenggara Timur)
& Bali, Indonesia

FLAVOR PROFIL

Rich, creamy,
sweet with deep classic vanilla character.
Warm, slightly woody undertones.

BEST FOR

Vanilla extract production, baking,
ice cream, confectionery,
flavor compounding

Vanilla Tahitensis



ORIGIN

Papua, Indonesia

FLAVOR PROFIL

Floral, fruity, with distinctive
cherry-anise and caramel notes.
Less traditional, more complex.

BEST FOR

Premium pastry, perfumery,
specialty extract, gourmet applications

Grade Specifications

Specification	MANOVA Gourmet (Grade A) (Gourmet)	MANOVA Select (Grade B) (Standard)	MANOVA Extract (Grade C) (Extract)
Length	16–18 cm+	12–15 cm	10–15 cm (splits/cuts acceptable)
Moisture Content	25–35%	20–30%	15–25%
Vanillin Content	1.8–2.2%	1.5–1.8%	1.2–1.5%
Appearance	Dark brown to black, oily, supple, no splits	Dark brown, slightly less oily, minor cosmetic imperfections	Dark brown, may have splits, cuts, or cosmetic defects
Aroma	Intense, rich, complex	Good, characteristic vanilla	Moderate, suitable for extraction
Recommended Use	Gourmet retail, whole bean sales, premium extract	Standard extract, food manufacturing	Bulk extract production, oleoresin

Note: All grades are hand-selected and properly cured using traditional methods (6–9 month curing process). Specifications may vary slightly by harvest season and origin.



Harvest & Availability

Detail

Harvest Season

Information

May – August (main harvest); limited off-season availability

Curing Period

6–9 months post-harvest

Peak Availability

November – March (cured beans from main harvest)

Year-Round Supply

Available from inventory, subject to stock levels



Packaging & Storage

Detail

Primary Packaging

Specification

Vacuum-sealed, food-grade plastic pouches

Secondary Packaging

Corrugated carton box with moisture barrier lining

Labeling

Product name, grade, origin, net weight, lot number, production date

Storage Conditions

Cool, dry place (15–20°C). Avoid direct sunlight. Do not refrigerate.

Shelf Life

18–24 months when stored properly in vacuum-sealed packaging



Order Information

Pricing Basis FOB Surabaya, Tanjung Perak Port
Contact us for current market pricing

Vanilla bean prices fluctuate based on harvest yields, global supply/demand, and grade. We provide competitive, transparent pricing updated regularly. Request a quotation for the most current rates.

Detail	Information
Minimum Order Quantity (MOQ)	5 kg (flexible for first orders and samples)
Sample Orders	Available — 100g to 1kg sample packs
Lead Time (Sample)	3–5 business days after payment confirmation
Lead Time (Standard Order)	7–14 business days after payment confirmation
Lead Time (Large Order 50kg+)	14–21 business days, depending on stock and season

Shipping & Payment Terms

Method	Carrier	Best For	Transit Time (estimate)
Air Freight	RPX / DHL Express	Sample & small orders (up to ~20 kg)	3–7 business days
Sea Freight	Laisach Trans	Larger orders (50 kg+)	14–30 days depending on destination

Order Size	Payment Terms
Sample / Small Orders (under \$500)	100% advance via PayPal, Wise, or T/T
Standard Orders	50% advance (T/T), 50% before shipment
Recurring / Established Buyers	Terms negotiable based on relationship



Why Work With Us



Direct from source

No middlemen. Traceable to origin.



20+ years export expertise

We handle documentation, logistics, and compliance so you don't have to.



Flexible MOQ

Starting from 5 kg. Ideal for artisan producers and specialty importers.



Ethical sourcing

Fair partnerships with farming communities.



Quality guaranteed

Hand-selected, properly cured, vacuum-sealed for freshness.



MANOVA brand

Consistent quality standard across every shipment.



Certifications & Documentation

- ✓ Phytosanitary Certificate (issued per shipment)
- ✓ Certificate of Origin (COO)
- ✓ Full export documentation
(commercial invoice, packing list,
bill of lading/airway bill)



“Madani” means civilized, ethical, and progressive. “Noir” represents the dark, rich beauty of perfectly cured vanilla beans. Together, MANOVA embodies premium quality built on integrity — from origin, with purpose.

Contact Us

PT. Madani Internusa Utama Malang, East Java, Indonesia

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We respond to all inquiries within 24 hours.