



Vanilla Impex Ltd.

Who we are:

The Vanilla Impex was established in Hungary as a distributor company of our Ugandan vanilla. We are processing and exporting vanilla from Uganda to Hungary where we can supply everyone from the individual persons to the biggest company, any who is interested in vanilla.



Our Vision:

Our aim is to process and offer a high quality affordable vanilla to the world to encourage people to use natural spices in their products, foods, beverages instead of artificial aromas. That's the reason why we try to control the supply chain as much as we can, so we can keep the vanilla affordable to everyone!

Wholesale Products

Gourmet Vanilla Beans

- Botanical type: Vanilla Planifolia
- Vanillin Content: > 1,6 %
- Moisture: 32-37 %
- Size: sorted by clients need
- Color: black, dark brown
- Packaging: 1 Kg vacuum bag
- MOQ: 5 kg



Extraction Vanilla Beans

- Botanical type: Vanilla Planifolia
- Vanillin Content: > 1,6 %
- Moisture: 17-22 %
- type: Whole,split,broken beans
- Color: Dark brown
- Packaging: Net 15 kg cardboard box
- MOQ: 90 kg



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Grounded Vanilla Beans

- Botanical type: Vanilla Planifolia
- Vanillin Content: > 1,8 %
- Moisture: < 5%
- Color: black, dark brown
- Packaging: 1 Kg sealed bag
- MOQ: 5 Kg



Extraction Vanilla Cuts

- Botanical type: Vanilla Planifolia
- Vanillin Content: 1,6-1,8 %
- Moisture: 17-22 %
- type: Whole,split,broken beans
- Color: Dark brown
- Packaging: Net 15 kg cardboard box
- MOQ: 100 kg

Vanilla Caviar/seeds

- Botanical type: Vanilla Planifolia
- Moisture: < 5%
- Color: black, dark brown
- Packaging: 1 Kg sealed bag
- MOQ: 5 Kg





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Retail products



Gourmet Vanilla Beans

- Botanical type: Vanilla Planifolia
- Vanillin Content: 1,6-2 %
- Moisture: 35 %
- Size: 14-15cm
- Weight: 2-3 gr/pod
- Color: black, dark brown
- Packaging: 1 pcs in glass tube



Product discription:

Gourmet Vanilla pod

The vanilla pod is the only edible fruit in the orchid family, a pleasant-smelling spice containing more than 150 flavourings, which hides thousands of small black seeds. The term gourmet refers to the processing method and in worldwide denote the highest quality with the Madagascan and Ugandan origin.

Recommendation for use:

Unavoidable spice for quality sweets, cakes and ice creams. It is essential to have the best crème brûlée, panna cotta or floating island. Gourmets can also flavor meat and seafood. Vanilla is a good match with the following spices: cloves, cardamom, cinnamon, cloves, ginger, lavender, lemon, mint, nutmeg, poppy seed, sesame seeds.



Private Label Packaging

We are able to produce your own private brand vanilla with our box or any chosen packaging design. For further information be free to get in touch with us!



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100% Natural Extracts



- Lemon extract
- Vanilla extract
- Peppermint extract
- Orange Extract

PURE LEMON EXTRACT



Food condiment of superior quality, 100% natural, used to flavor drinks, cakes and desserts. It is made of cold pressed oil of lemon peels with a citrus, fruity, vibrant and sour flavor.

Ingredients: alcohol (min. 85%), cold pressed lemon oil (Citrus limon) (min 10%)

Available quantities: 50 ml., 1.000 ml.

Usage: Used in recipes where fresh lemon juice or lemon peel is added, to enhance the citrus flavor. The pure lemon extract will help you avoid the treated lemon peel containing fertilizers, wax or pesticides sold in supermarkets. Our recommendation of usage is 1 teaspoon of extract for 500 gr. of ingredients, but it is safe to use more extract if a stronger flavor is required.

PURE PEPPERMINT EXTRACT



Food condiment of superior quality, 100% natural, used to flavor drinks, cakes and desserts. The extract is made from cold pressed peppermint oil (Mentha Piperita). The extract's flavor is very intense and fresh due to high content of menthol derived from peppermint leaves.

Ingredients: alcohol (min. 85%), cold pressed peppermint oil (Mentha Piperita) (min. 5%)

Available quantities: 50 ml., 1.000 ml.

Usage: You can add pure peppermint extract to ice cream, cakes, drinks, cocktails or any recipes where you wish to get a fresh peppermint flavor. Our recommendation of usage is 1 teaspoon of extract for 500 gr. of ingredients, but it is safe to use more extract if a stronger flavor is required.



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PURE ORANGE EXTRACT



Food condiment of superior quality, 100% natural, used to flavor drinks, cakes and desserts. It is obtained from cold pressed orange oil with a fruity and fresh flavor of orange.

Ingredients: alcohol (min. 85%), cold pressed orange oil (*Citrus sinensis*) (min. 10%).

Available quantities: 50 ml., 1.000 ml.

Usage: Used in the recipes where fresh orange juice, peel or orange liquor is added. The pure orange extract will help you avoid the treated orange peel containing fertilizers, wax or pesticides sold in supermarkets. Our recommendation of usage is 1 teaspoon of extract for 500 gr. of ingredients, but it is safe to use more extract if a stronger flavor is required.

PURE MADAGASCAN VANILLA EXTRACT



Food condiment of superior quality, 100% natural, used to flavor drinks, cakes and desserts. The extract is obtained through a process of slow cold extraction of more than 300 aromatic components contained in the Bourbon vanilla pods. The extract's flavour is delicate, sweet and unmistakable. The bottle may present seeds or fine sediment that comes from vanilla pods.

Ingredients: extract of vanilla pods* (*Vanilla planifolia*) (min. 3%), alcohol (min. 35%), unrefined brown sugar (max. 4%)..

Available quantities: 50 ml.. 1.000 ml.

Usage: You can add it to ice creams, cakes, drinks, cocktails or any recipes where you wish to get that amazing real flavor of vanilla. Our recommendation of usage is 1 tablespoon of extract for 500 gr. of ingredients, but it is safe to use more extract if a stronger flavor is required.