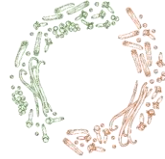




Indonesia's First Sustainable and Inclusive Spice Producer

Company Profile **2022**

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SUSTAINABLY SOURCED SPICES

Supply Chain Strains. Climate Events.

Our Global Spice Supply is at RISK. Experts predict that we will need to increase our food production by **70%** by the year of 2050.

We will have a serious global spice emergency by 2050.

Indonesia is one of the world's leading spice producers. But is it the most resilient?



Indonesia has the ideal conditions to grow tropical spices: it stretches for more than 5000 km and it possesses a unique topography with more than 17.000 islands, more than 10% of the world's volcanoes, a tropical climate, and lush rainforests.

However, it is currently facing some threats which may disturb its sustainable spice supply:

- Loss of enthusiasm for farming due to irresponsible middlemen
- Topsoil degradation due to unsustainable agricultural practices
- Loss of interest among Indonesian youth in spice work

What's at stake? Nothing less than our future

We continue to lose agricultural land and it is becoming harder for farmers to produce great quality spices, not only due to environmental issues, but also human resource issues. Additionally, global climate change causes unpredictable weather.

Spice prices can increase up to 300% worldwide because of unsustainable practices



Without concrete action, we may face spice scarcity in the future.

The recent spice shortage in 2018–2020 increased the price of vanilla beans by 200%. It happened because the major vanilla producing country was hit by a storm in 2017 and climate change decreased productivity significantly.

Without sustainable farming, it will be impossible to protect business stability due to this disrupted supply chain – including in Indonesia.

**The Future Demands Us
to Act Today!**

The Spice World for Tomorrow

The sustainable and traceable work to ensure good quality spices in the future starts today.

We built our own factory in the heart of spice plantations on Sulawesi Island in Indonesia – to ensure that all our spices are sourced directly where they grow.

Through sustainable and inclusive practices, we bring the best Indonesian spices from our farmers to the global market, while creating better lives for our farmers and reducing supply chain problems.





We are Adore

We combine our centuries-old heritage with sustainable and inclusive practices to bring high-quality Indonesian spices to the world.

We are not just another trading partner. We implement sustainability and inclusive business at all levels : farm, production, and trading.

We believe that each small step matters.

Sustainability Actions

We are committed to using sustainable practices at each level to produce high-quality and sustainable vanilla beans.



Farm Level

We promote capacity development of vanilla farmers and put them as our extended network through our inclusive business model. We provide sustainable farming practice training that improves farmers' welfare



Production Level

The biggest challenge is sun-drying the vanilla. While the sun is very intense in tropical countries such as Indonesia, unpredictable tropical thunderstorms can delay this drying process. This leads to farmers being encouraged to use ovens to dry the vanilla more quickly using unsustainable and cheap fuel, but resulting in an inferior product. We use a solar dome to preserve heat for longer, reducing the need for an oven, making the process more sustainable—and of course, resulting in higher quality vanilla beans.



Trading Level

We reach out to local middlemen and embrace them. They became our extended agents, and we educate them on sustainable trading practices so no one gets exploited and everyone gets a fair share. This helps us to ensure there's a stable supply—at a stable price—for our consumers to purchase.

The Only Global Vanilla Supplier in the Heart of Indonesia's Vanilla Plantation

Treating fresh harvest directly is crucial in vanilla beans production; that's why we built the factory in North Sulawesi.

500+

Hectares of Focused
Vanilla Farms
and still growing!

300K

Focused Vanilla Plants
and still growing!

4

Focused Vanilla Farmers
Communities
and still growing!

5

Sourcing Islands
5000km distance from Sumatera to
Papua Island, more than the distance
between Norway and China



Vanilla Beans, Our Core Competence

A universally adored delicacy

We start with vanilla, as it is the world's favourite flavour.

- Among all of our spices, vanilla is our core competence. Vanilla is much more complicated compared to any other spices.
- Developing the irresistible aroma of vanilla beans requires not only knowledge and experience, but also requires passion. Without passion, providing premium-grade of vanilla beans is impossible.



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First of all, harvesting vanilla beans at the optimum time is crucial, and it needs to be done by an experienced person.

Besides harvesting time, advanced curing process is also critical to make premium quality vanilla beans. Vanilla curing is a mixture of science and art.

It takes a lot of experience to successfully cure vanilla beans.



The Most Sustainable Vanilla Beans You Can Have

We are an inclusive spice producer. We built a partnership with vanilla farmers and collaborated with local traders, instead of eliminating them.

Sometimes we found crystallized vanillin around our vanilla beans, which demonstrated the highest level of vanillin content (>3.3%) in the world.

This natural phenomenon proves the richness of our volcanic land in Sulawesi, and the right harvesting time

Being the only vanilla factory and research center in North Sulawesi, we are the only factory that can get fresh and direct access to green vanilla beans from Sulawesi and process them ourselves, while most other vanilla suppliers get theirs after passing through many hands, in cured form, without any control in processing fresh green beans.

We start the first post-harvest process under 24 hours after vanilla beans are picked to create the best vanilla beans.

Vanilla planifolia

These beans emit a rich, familiar vanilla flavor and aroma with spicy, bold, and woody notes. It is the most common and more potent vanilla variety with higher vanillin content, which easily infuses into any dish. Vanilla planifolia is grown in all parts of Indonesia. Adore vanilla planifolia mainly comes from one of the biggest vanilla producing areas in Indonesia : Sulawesi Island, where we have our factory and we implement sustainable principles in every aspect.



Here are the options for our Vanilla planifolia beans:

- 1 **Gourmet Beans**
Moist, dark brown to black, and oily looking beans with a strong vanilla smell that is very handy to use in home cooking, restaurants, pastry shops or ice cream shops.
- 2 **Extraction Grade Beans**
 - A **Premium extraction grade (vanillin content > 2%)**
Made from beans that are grown in a special farm at a certain altitude and harvested in fully mature condition. Suitable for making high quality vanilla absolute.
 - B **Standard extraction grade**
Made from ripe beans with variation in vanillin content. Suitable for making vanilla extract.
 - C **Cuts**
We provide this grade upon request. Usually it is made from cut beans or early picks that are mixed during harvest and sorted during our sorting step. Suitable for making economic products.

Vanilla Tahitensis

It is prized for its subtle aroma which provides sweetness and floral notes. Vanilla tahitensis is cultivated only in the eastern part of Indonesia, Papua Island.

Adore vanilla tahitensis is sourced directly from Papua Island, where we sort and inspect the product based on our quality standard. Adore provides gourmet grade and extraction grade of Vanilla tahitensis.



Our Sustainable Products and Services

Our other spices and natural products :



Nutmeg



Mace



Cloves



Coconut
Sugar

Besides producing spices ourselves, we source many other natural products from all over Indonesia, following Adore's quality guidelines.

We can fulfill our clients' needs by sourcing directly at the farm and sorting the raw materials directly at our sites.

We update our product catalog monthly.

We provide you with more than sustainable vanilla beans and our spices collections; **we provide service excellence.**

Industrial needs assistance

We take care of all of your industrial needs, starting from the most competitive price to quantity assurance. We can even secure your forecasted demands in advance. Our sustainable farming and trading makes our pricing extremely competitive, along with our unparalleled supply ability that will give you peace of mind.



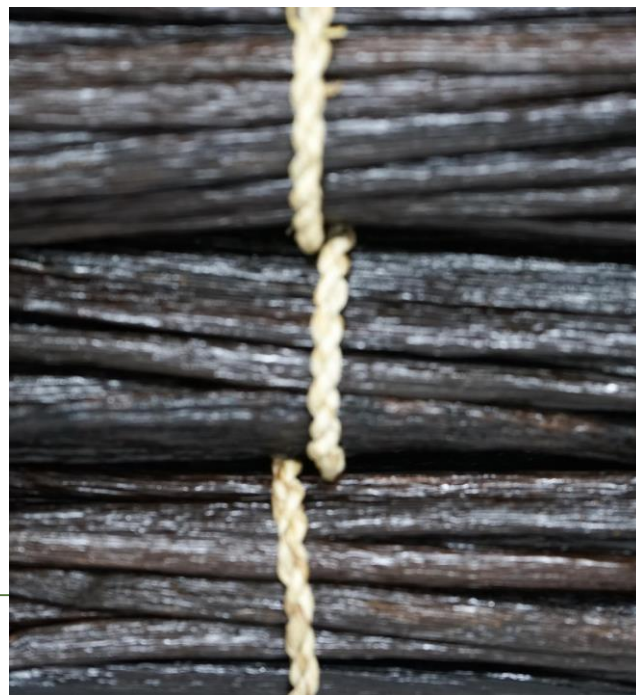


High-quality gourmet beans for chefs and HoReCas' needs

Small and medium vanilla users usually face extremely high prices for vanilla beans. With us, you can design the best possible terms and prices, customized especially for you.

Retail Needs

Are you a vanilla lover who is curious about trying our premium quality and sustainable vanilla beans? Do shipping costs and minimum orders usually prohibit you from buying from other direct producers? Don't worry, our retail expert, spread throughout 5 different countries, can provide suggestions to ship our premium and sustainable vanilla beans directly to your kitchen.



Build a Long-Term Business **With Us!**

Stable Quantity

We have the vision to become one of the world's vanilla bean and spice experts. However, we understand that expertise only is not enough to run a sustainable commodity business. Therefore we also put serious financial investment into securing our commodity stock while trading sustainably. By having stable quantities, we can ensure product availability for our customers.

Extremely Competitive Prices

We eliminate unnecessary steps in our supply chain system. Therefore, our farmers get much higher buying prices from us, but at the same time, we can say that we can be your most price-competitive vanilla suppliers.

Quality Standard

As our standard, we comply with one of the top Quality Management Systems, FSSC 22000, to maintain food safety and product quality. We can also create custom qualities of our natural product, as requested by our customers. For example, we created the highest vanillin content vanilla beans which are called frosted vanilla beans (crystal vanilla beans). We can also customize the vanillin content of our extract-grade vanilla beans since we have the expertise and access directly to the farm.

Trusted by Global Partners

In the span of 6 months during 2022, we have managed to work with clients from countries all over the world. Our clients include food industries, spice suppliers, chefs, spices stores, and B2B companies.





**We are
committed
to delivering
the best
products &
services.**

We are driven by our goal to deliver the best products and services for our clients. Our commitment is proven by the 4 international certifications we are working on, namely, FSSC 22000*, EU Organic*, USDA Organic*, and Canada Organic*.

*all certifications are in progress



SUSTAINABLY SOURCED SPICES

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