



BIRDNEST VANILLA

BY: PT. BUMI REMPA VANILLA

COMPANY PROFILE



birdnestvanilla@gmail.com



+6282245543455



[https://www.linkedin.com/
company/birdnest-vanilla/](https://www.linkedin.com/company/birdnest-vanilla/)



wa.me/6282245543455



ABOUT US

Birdnest Vanilla is an agent and exporter of natural spices, including vanilla, sourced from Indonesia. We operate this business under the umbrella of **PT. BUMI REMPA VANILLA**, a company committed to environmental sustainability and providing the finest products in the agriculture industry, particularly in vanilla production.

We have a strong commitment to provide our customers with the highest quality authentic vanilla beans and swallow's nest. Our products are available in various varieties and conditions, both raw and ready to eat, thereby meeting various consumer and industrial needs.



Quality

"Quality is reflected in many aspects, through selling and supporting genuine products that align with grading descriptions, ensuring customer satisfaction is achieved."

Commitment

"Commitment is an important thing where we will continue to provide and present quality without compromise."

Integrity

"Upholding unwavering integrity, fostering honesty and ethical behavior in everything we do."



Innovation

"Making Innovation a growth catalyst to break through all impossibilities"

Our Product



Vanilla Beans - Gourmet (A)

- Type : Vanilla Planifolia
- Grade : A
- Origin: Indonesia
- Details: Gourmet quality, No Split, No Mold
- Color: Brown / Black brown
- Length: 16 - 20 cm
- Moisture Content: Approximately 25% - 30%
- Vanilin Content: Ranging from 1.5% - 2.6%
- Flavor Profile: Smooth, creamy, and rich flavor
- Packaging: Plastic vacuum bag or as per the buyer's request
- Shelf Life: 2 years
- Processing Time: 7-14 days



Our Product



Vanilla Beans - Extraction



- Type : Vanilla Extraction Powder
- Grade : -
- Origin: Indonesia
- Length: -
- Physical Appearance: Finely sieved powder purely made from dried vanilla pods.
- Source: The purest form of vanilla powder comes from vanilla beans. The beans are dehydrated and finely ground.
- Flavor: Vanilla powder has a more intense vanilla flavor than vanilla extract and can be used in baking recipes and as a natural sweetener.
- Versatility: Vanilla powder is a great alternative to vanilla extract when it comes to baked goods that can't handle additional liquid or use high-heat methods.
- Variation: In the market, sometimes you will also find another type of vanilla powder, added sugar, called vanilla sugar.

Our Product



Vanilla Beans - Planifolia (A)

- Type : Vanilla Planifolia
- Grade : A
- Origin: Indonesia
- Length: Usually less than 14 cm
- Moisture: Approximately 10% - 15%
- Vanilin Content: Ranges from 1.1% - 2%
- Capacity: 1 - 2 Tons per month
- Packaging: Plastic vacuum bag or as per buyer's request
- Shelf Life: 2 years
- Process Time: 7-14 days



Our Product



Vanilla Beans - Planifolia (B)

- Type : Vanilla Planifolia
- Grade : B
- Origin: Indonesia
- Color: Brown / Dark brown
- Length: 10 - 16 cm
- Moisture Content: Approximately 20% - 25%
- Flavor Profile: Oily, Strong Aromatic, Full, Rich
- Basic Preparation: Trim both ends of the vanilla bean and slice it lengthwise to extract the paste from inside the bean for use as needed.
- Condition: No Mold, No Splits
- Drying Process: Sun-dried for at least 1 - 2 months
- Packaging: Plastic vacuum bags or as per buyer's request
- Shelf Life: 2 years
- Processing Time: 7-14 days



Our Product



Vanilla Beans - Planifolia (C)

- Type : Vanilla Planifolia
- Grade : C
- Origin: Indonesia
- Color: Brown / Black brown
- Length: 8 - 14 cm
- Moisture Content: Approximately 10% - 15%
- Condition: No Mold, No Split
- Vanilin Content: Less than 1.7
- Packaging: Plastic vacuum bags or as per buyer's request
- Shelf Life: 2 years
- Processing Time: 7-14 days



Our Product



Vanilla Beans - Tahitensis (A)



- Type : Vanilla Tahitensis
- Grade : A
- Size: 16 cm and up
- Details: Gourmet quality, No Split, No Mold
- Color: Brown / Black brown
- Moisture: 25% - 30%
- Vanilin Content: Approximately 1% - 1.6%
- Flavor Profile: Notes of cherries, delicate, hints of licorice, fruity, and sweet
- Packaging: Vacuum-sealed packed with food-grade plastic

Our Product



Vanilla Beans - Tahitensis (B)



- Type : Vanilla Tahitensis
- Grade : A
- Length: 13 - 15 cm
- Details: Gourmet quality, No Split, No Mold
- Color: Brown / Black brown
- Moisture: 25% - 30%
- Vanilin Content: \pm 1% - 1.6%
- Flavor Profile: Notes of cherries, delicate, hints of licorice, fruity, and sweet
- Packaging: Vacuum-sealed packed with food-grade plastic



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Thank you

We hope to continue to realize mutually beneficial cooperation.



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