

PT Dans Global Trade



VANILLA ROYAL

Premium Indonesian Vanilla & Vanilla Derivative Products

www.vanillaroyal.id

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EXECUTIVE SUMMARY

Vanilla Royal supplies premium vanilla beans and derivative products from Indonesia. Our sourcing partner maintains direct relationships with farmers across Java, Sulawesi, and Flores.

Since late 2025, we have shipped to buyers in **Germany**, the United States, and Canada. One U.S. buyer placed a repeat order within months of the first shipment.

At a Glance	
Established	2024
Location	Surabaya, Indonesia
Export Markets Served	Germany, United States, Canada
Product Range	Beans (Planifolia, Tahitensis), Crystallized, Caviar, Powder, Paste, Extract, Essence
Sourcing Certifications	Halal, PIRT, ISO 22000 <i>(via sourcing partner)</i>
Minimum Order	1 kg <i>(samples from 100 g)</i>
Incoterms	EXW, FOB Semarang, CIF
Lead Time	Ready stock / 7-10 working days

Interested in evaluating Vanilla Royal as a supplier? [Request a Sample](#)



COMPANY PROFILE

PT Dans Global Trade, under the brand Vanilla Royal, is an Indonesian export company based in Surabaya, East Java. The company was legally established in 2024.

We source vanilla through a primary sourcing partner with direct farmer relationships across Java, Sulawesi, and Flores.

Since entering export operations in late 2025, we have shipped to Germany, the United States, and Canada. Every shipment is backed by a Certificate of Analysis available on request.



Company Information	
Legal Entity	PT Dans Global Trade
Brand	Vanilla Royal
Established	2024
Location	Surabaya, East Java, Indonesia
Business License (NIB)	0507240000035
Email	info@vanillaroyal.id
Website	www.vanillaroyal.id
Phone / WhatsApp	+62 823-3830-4032



WHY CHOOSE US



Proven in Key Export Markets

Shipped to Germany, the United States, and Canada since late 2025, including a repeat order from a U.S. gourmet food distributor.



Quality Verified on Request

Certificate of Analysis available for every shipment.



Certified Sourcing Partner

Our partner holds Halal, PIRT, and ISO 22000 certifications.



Low Barrier to Entry

Minimum order of 1 kg and samples from 100 g.





WHOLE VANILLA BEANS

PRODUCT PORTFOLIO

Whole Vanilla Beans

Product	HS Code	Description	Packaging	Best Use
Planifolia Vanilla	0905.10	Classic Indonesian bourbon vanilla with a bold, balsamic-sweet aroma and high vanillin content	Vacuum-sealed, 1/5/10 kg	Baking, ice cream, chocolate, extract production
Tahitensis Vanilla	0905.10	Floral, fruity vanilla with a softer texture and more complex aroma profile	Vacuum-sealed, 1/5/10 kg	Perfumery, gourmet desserts, premium pastries





SPECIALTY BEAN PRODUCTS

PRODUCT PORTFOLIO

Specialty Bean Products				
Product	HS Code	Description	Packaging	Best Use
Crystallized Vanilla	2106.90 .99	Fully mature vanilla pods with a naturally frosted vanillin crystal coating	Glass tube	Gourmet confectionery, artisan desserts, specialty gifting
Vanilla Caviar	0905.20 .00	Pure vanilla seeds scraped from ripe pods, delivering intense, concentrated flavor	Vacuum-sealed	Pastry toppings, ice cream, sauces, bakery decoration





POWDER & PASTE

PRODUCT PORTFOLIO

Powder & Paste

Product	HS Code	Description	Packaging	Best Use
Vanilla Powder	0905.20	Fine powder made from naturally dried vanilla beans	Vacuum-sealed	Baking, beverage mixes, spice blends, dry rubs
Vanilla Paste	1302.19 .90	Vanilla extract blended with finely ground vanilla seeds for a rich, visible-speck finish	HDPE bottle, 1 L	Gelato, ice cream, pastry cream, gourmet desserts





LIQUID EXTRACTS & FLAVORING

PRODUCT PORTFOLIO

Liquid Extracts & Flavoring

Product	HS Code	Description	Packaging	Best Use
Vanilla Extract (Alcohol)	1302.19 .90	Naturally extracted using food-grade ethanol and water	HDPE bottle, 1 L	Premium pastries, gourmet sauces, luxury gelato
Vanilla Extract (Non-Alcohol)	1302.19 .90	Naturally extracted, alcohol-free formulation	HDPE bottle, 1 L	Premium desserts and beverages where alcohol must be excluded
Vanilla Essence	2106.90	Concentrated vanilla flavoring blending selected natural ingredients with food-industry certified synthetic components; heat-stable and cost-efficient	HDPE bottle, 1 L	Cost-efficient bakery, confectionery, and beverage applications



CHOOSE YOUR PRODUCT





VANILLA PLANIFOLIA

Our classic Indonesian bourbon vanilla. Dark, glossy, and rich in vanillin at 2 to 3 percent.



HS Code: 0905.10

Grade & Specification				
Grade	Size	Weight	Moisture	Aroma
Gourmet Super Premium	18–21 cm	6–9 g	30–38%	Intense, balsamic-sweet, warm
Grade A Super Premium	18–21 cm	4–7 g	25–35%	Sweet, balanced, smooth
Gourmet Premium	16–18 cm	4–6 g	30–35%	Intense, balsamic-sweet
Grade A Premium	16–18 cm	3–5 g	25–30%	Sweet, balanced, smooth
Grade B Premium	15–20 cm	Sold by bulk weight	15–20%	Mild, ideal for extraction
Grade C Premium	13 cm (up)	Sold by bulk weight	Natural/low	Minimal vanilla scent



Grade & Specification

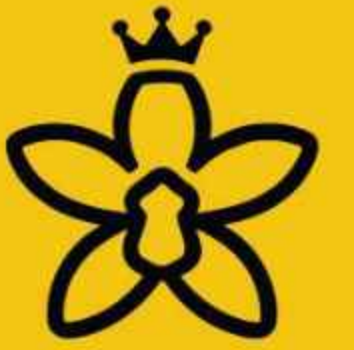
Grade	Size	Weight	Moisture	Aroma
Gourmet Premium	Available — detailed specifications upon request			
Grade A Premium	14–16 cm	3–4 g	25–30%	Floral with subtle fruitiness
Grade B Premium	13–16 cm	2–3 g	15–20%	Light floral-fruity undertones
Grade C Premium	13 cm (up)	2 g	Natural/low	Light floral, weak vanilla aroma

TAHITENSIS VANILLA

Offers a softer, more floral profile. The variety originates from New Guinea and is now cultivated across our Indonesian sourcing network.



HS Code: 0905.10



CRYSTALLIZED VANILLA



HS Code: 2106.90.99

Detail	
Processing	Fully mature vanilla pods
Color	Dark brown to black with visible white crystalline frost
Texture	Firm and glossy, lightly frosted with natural vanillin
Vanillin Content	>2.5%
Packaging	Glass tube
Condition	100% pure and natural — no additives, preservatives, or artificial flavoring. GMO-free, gluten-free, allergen-free, food-grade
Best Use	Gourmet pastry and confectionery, chocolates and pralines, vanilla bean infusions, artisan desserts, specialty gifting



VANILLA CAVIAR

Detail

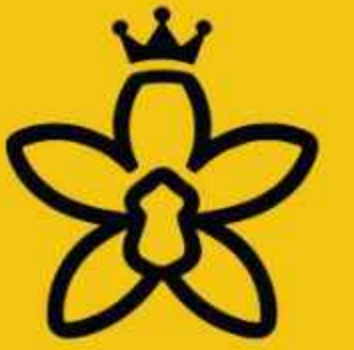
Flavor Profile	Intense, aromatic, naturally sweet vanilla taste
Texture	Rich black, glossy appearance with a dense, frost-like coating of natural vanillin crystals
Vanillin Content	>2%
Moisture Content	30–35%
Packaging	Vacuum-sealed
Condition	100% pure and natural — no additives, preservatives, or artificial flavoring. GMO-free, gluten-free, allergen-free, food-grade
Best Use	Pastry toppings, ice cream, sauces, bakery decoration



HS Code: 0905.20.00



VANILLA POWDER



Detail	
Processing	100% made from natural vanilla
Color	Rich, natural brown, fine powder consistency
Flavor Profile	Intense, aromatic, naturally sweet vanilla flavor with strong vanilla notes
Packaging	Vacuum-sealed
Condition	100% pure and natural — no additives, preservatives, or artificial flavoring. GMO-free, gluten-free, allergen-free, food-grade
Best Use	Baking, beverage mixes, premium desserts, sauces, spice blends, dry rubs — ideal where liquid extract is unsuitable

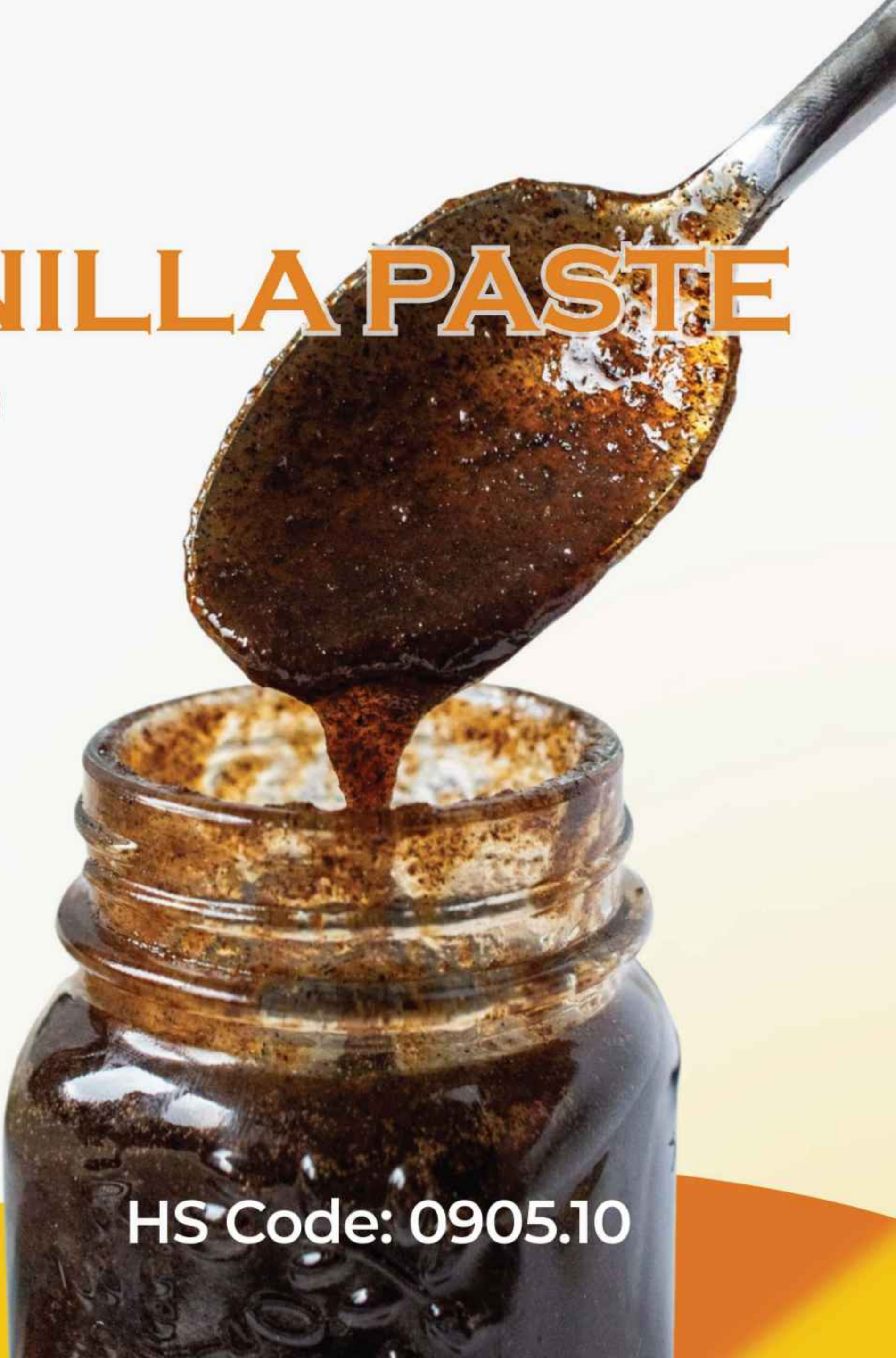
HS Code: 0905.20



VANILLA PASTE

(Natural)

Detail	
Processing	Natural — food-grade ethanol and water blended with finely ground vanilla seeds, produced in a controlled facility
Contains Seeds	Yes, visible vanilla specks
Color	Dark brown with dense vanilla seed specks
Flavor Profile	Intense, full-bodied vanilla flavor with authentic bean notes, slightly sweet and creamy
Texture	Thick, smooth paste with visible seeds
Packaging	HDPE bottle, 1 L
Condition	100% pure and natural — no additives, preservatives, or artificial flavoring/coloring. GMO-free, gluten-free, allergen-free, food-grade
Best Use	Premium gelato, ice cream, pastry creams, gourmet desserts, chocolate and beverage flavoring

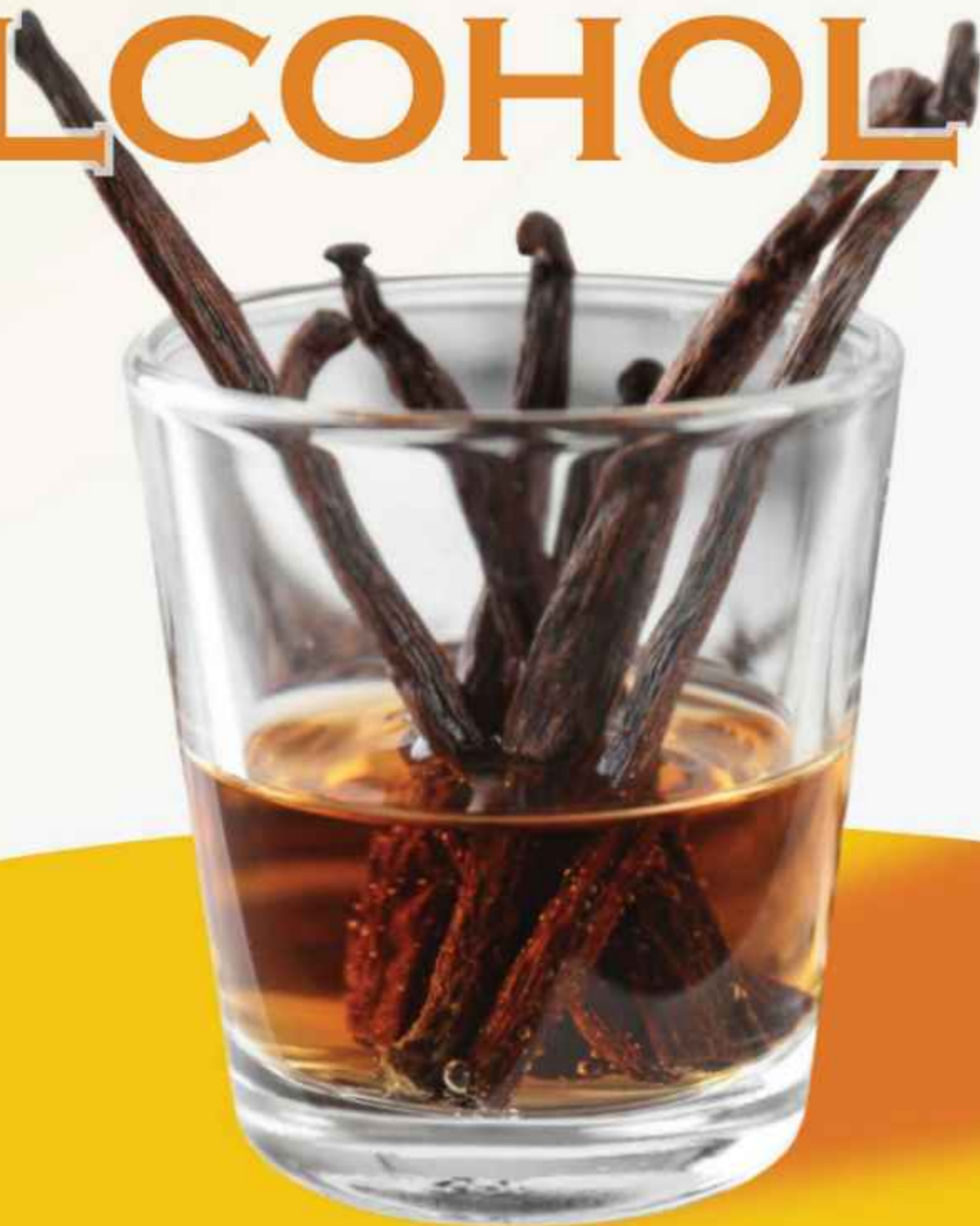


HS Code: 0905.10



VANILLA EXTRACT

ALCOHOL (Natural)



HS Code: 1302.19.90

Detail	
Processing	Natural — extracted from vanilla beans using food-grade ethanol and water, in a controlled facility
Contains Seeds	No
Color	Clear to light brown
Flavor Profile	Deep, rich, aromatic vanilla with enhanced sweetness
Texture	Light, syrupy liquid with concentrated vanilla flavor
Alcohol Content	35% food-grade ethanol
Packaging	HDPE bottle, 1 L
Condition	100% pure and natural — no additives, preservatives, or artificial colors/flavors. GMO-free, gluten-free, allergen-free, food-grade
Best Use	Premium pastries, gourmet sauces, luxury gelato, high-end desserts, beverages, flavoring for savory dishes



VANILLA EXTRACT

NON-ALCOHOL

(Natural)



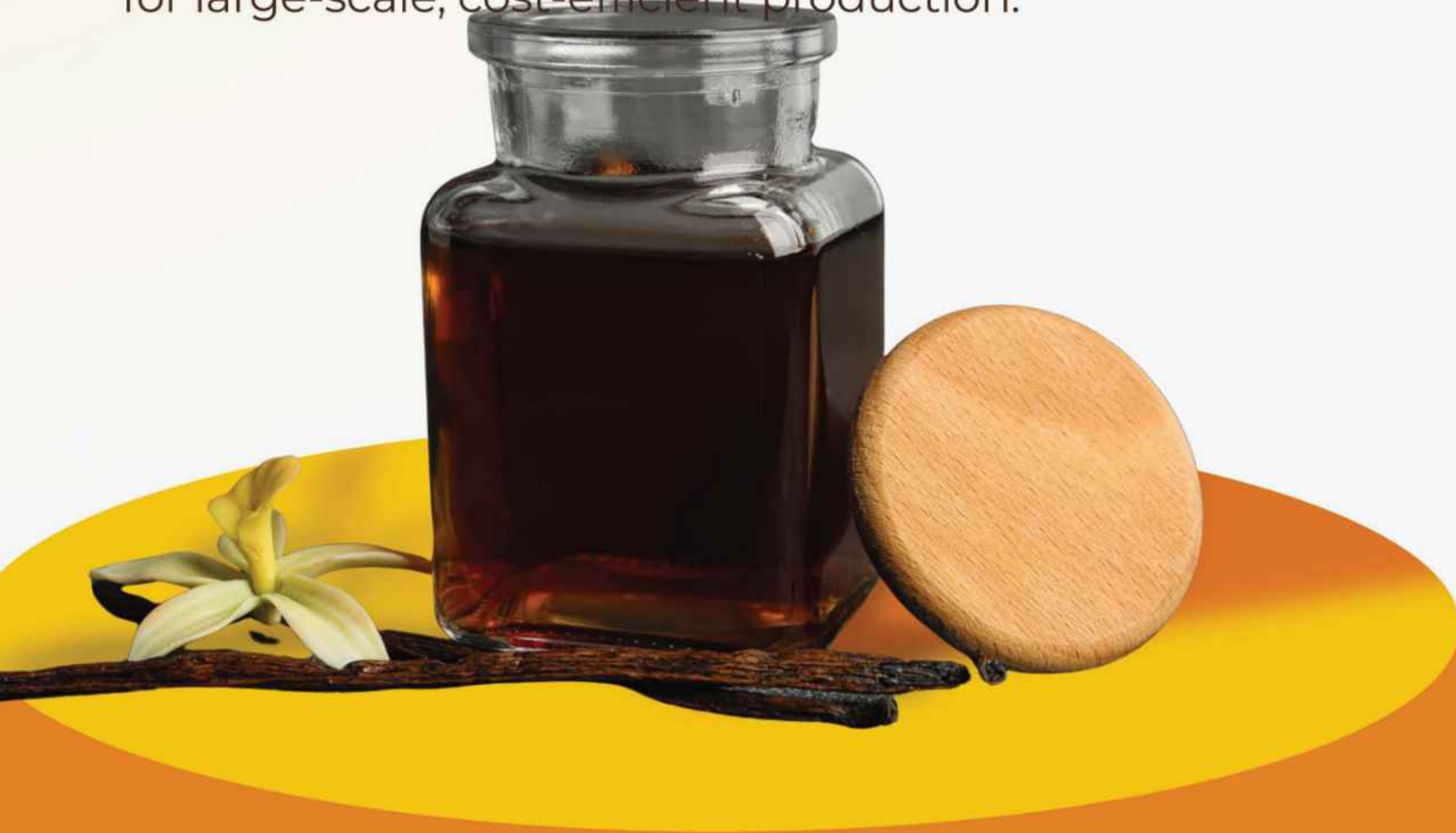
Detail	
Processing	Natural — extracted from vanilla beans, alcohol-free method, in a controlled facility
Contains Seeds	No
Color	Clear to light brown
Flavor Profile	Deep, rich, aromatic vanilla with enhanced sweetness and a balanced profile
Texture	Light, syrupy liquid with concentrated vanilla flavor
Packaging	HDPE bottle, 1 L
Condition	100% pure and natural — no additives, preservatives, or artificial colors/flavors. GMO-free, gluten-free, allergen-free, food-grade
Best Use	Premium pastries, gourmet sauces, luxury gelato, high-end desserts, beverages, flavoring for savory dishes

HS Code: 1302.19.90



VANILLA ESSENCE

Blends selected natural ingredients with food-industry certified synthetic components. It is heat-stable and priced for large-scale, cost-efficient production.



HS Code: 2106.90

Detail	
Processing	Blend of selected natural ingredients and food-industry certified synthetic flavoring components
Contains Seeds	No
Color	Clear to light brown
Flavor Profile	Sharp, deep, rich, aromatic vanilla with enhanced sweetness and balanced profile
Texture	Light, syrupy liquid with concentrated vanilla flavor
Packaging	HDPE bottle, 1 L
Condition	Heat-stable formulation; contains certified synthetic flavoring components alongside natural ingredients — not represented as 100% natural
Best Use	Mass-market cakes, cookies, beverages, confectionery, bakery where cost efficiency is key



QUALITY ASSURANCE & CERTIFICATIONS

Our sourcing partner holds Halal Certified, PIRT, and ISO 22000 certifications. Cultivation practices include organic fertilization, pesticide-free farming, and natural sun-drying.

Certificate of Analysis available on request for every shipment, covering moisture content, aroma profile, and freedom from Salmonella, Streptococcus, E. Coli, yeast, and mold.

Independent lab verification (TÜV NORD):

- Vanillin content: 2.46-2.52%, tested under AOAC 995.25
- Ash content: 4.44-4.52%
- Odor and color: normal, free from chemical dyes

TÜV NORD FLAB-TN08A

Testing Report

CERT.2411068128.Rev1 - 68f0233a

Sample code No. Kode Contoh: SC.241005978

PARAMETERS	UNITS	RESULTS	METHOD
Color	-	Normal	SNI 01-2891-1992 Butir 1.2
Vanillin content	%	2.46	AOAC 995.25 19th Ed. 2012
Moisture	%	40.25	SNI 01-2891-1992 Butir 5.1
Ash	%	4.52	SNI 01-2891-1992 Butir 6.1
Foreign Matter		Negatif	Visual

Approved by: Disetujui oleh
Digitally signed by: Ditandatangani secara digital oleh:
Ricky Prabowo
Technical Manager
Date : November 20, 2024

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To whom it may concern; this Electronic Certificate of Analysis (ECOA) is easy to validated, you can scanning the QR-Code using TÜV NORD Indonesia application or general QR Code scanner apps using you're mobile phone scanner app and it will be directed to the official related ECOA URL's

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TÜV NORD GROUP

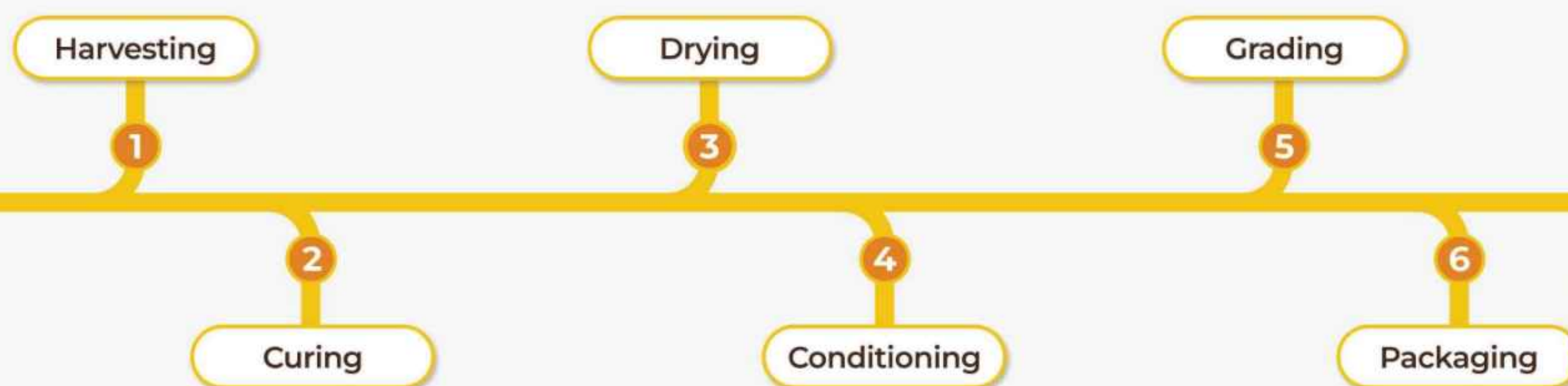


SOURCING & TRACEABILITY

Vanilla Royal works with a single primary sourcing partner based in Central Java. This partner operates its own processing facility and maintains direct relationships with farmers across Java, Sulawesi, and Flores.

This structure spreads our supply across three regions. A disruption in one area does not stop the others.

Processing stages:





SERVICES

Bulk Vanilla Supply

- From trial orders of 1 kg to full bulk shipments

Private Label / White Label

- Custom packaging under your own brand, minimum order 3 kg.

Packaging Consultation

- Guidance on formats suited to your target market





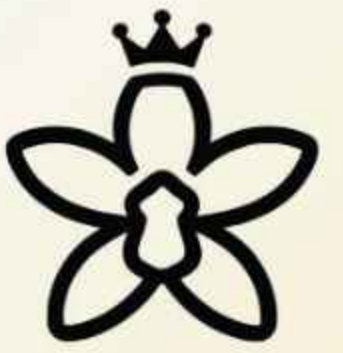
EXPORT READINESS & LOGISTICS

Export Readiness & Logistics

Minimum Order Quantity	1 kg regular, 3 kg Private Label
Sample Availability	From 100 g
Incoterms Supported	EXW, FOB Semarang, CIF
Lead Time	Ready stock available / 7–10 working days after payment confirmation
Shipping — Trial Orders	Air freight via DHL, FedEx, or UPS (5–7 days)
Shipping — Bulk Orders	LCL sea freight for orders above 100 kg
Payment Terms	100% T/T to company bank account under PT Dans Global Trade.
Packaging	Vacuum-sealed (1/5/10 kg) for solid products; HDPE bottle (1 L) for liquid products; glass tube for Crystallized Vanilla

Export Documents

Phytosanitary Certificate, Commercial Invoice, and Packing List for beans. ISO 22000 and MSDS for Essence. CoA and CoO available on request for all products.



CONTACT & NEXT STEPS

PT DANS GLOBAL TRADE
Pure Vanilla, True Indulgence



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