



Spices & Ingredients

2026



JACARANDAS SPICES & INGREDIENTS

Catalogue 2025

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JACARANDAS SPICES & INGREDIENTS

Reliable sourcing and responsible ingredients from Madagascar

Product quality and process control

With over **20 years of experience**, Jacarandas guarantees **full traceability and control across the supply chain** — from field to final product.

We ensure product safety and consistency through:

- **Rigorous quality systems** (FSSC 22000)
- **Standardised sourcing and processing** methods
- **Integrated value chains** for spices and essential oils
- All production is 100% sourced and crafted in Madagascar, with **full compliance to EU and US standards**.

Sustainability aligned with CSRD / ESRS

Jacarandas adopts a pragmatic, structured approach to sustainability. We are engaged in transparent **ESG reporting, aligned with the ISO 26000 framework** and **evolving CSRD/ESRS standards**.

Our approach **integrates strong governance principles**, including **zero tolerance for corruption** and a **strict policy against child labour** across all our operations and supply chains.

Our **actions support global objectives**: climate action, gender equity, biodiversity protection, and sustainable livelihoods.

Empowering smallholder farmers and promoting organic

We work with **1,800 certified smallholders across 9 regions**, supporting organic agriculture, fair pricing, and regenerative practices.

Certified organic since 2006 (ECOCERT), our model builds lasting partnerships that respect people and nature.

OUR CERTIFICATIONS



OUR IMPACT



JACARANDAS SPICES & INGREDIENTS

Our Network

MADAGASCAR

Our sourcing network



FRANCE

*Logistics
& Distribution*

- ✓ Fast delivery to European markets
- ✓ Two local storage facilities
- ✓ Direct contact with leading laboratories
- ✓ Sample preparation and olfactory checks
- ✓ Easy payment options
- ✓ CRM usage and commercial support
- ✓ Presence at key trade fairs



VANILLA
Northeast



KAFFIR LIME
East



CLOVES
Southeast Coast



PINK PEPPERCORN
Fort Dauphin area



CINNAMON
East



GINGER
East



TURMERIC
East



BLACK PEPPER
Southeast Coast

EXPORTING WORLDWIDE

We serve clients across
5 continents, offering:



- ✓ Full-container load (FCL) exports from Madagascar
Logistics are managed in
- ✓ Europe
Direct shipping to
- ✓ industrial clients,
distributors, and
processors worldwide
Customised logistics
- ✓ solutions adapted to
regional requirements



MEXICO

*Comercial Representation
Americas*

- ✓ Facilitating
Customer Relationships
and Imports





Cinnamon Sticks

Cinnamomum zeylanicum

Harvested part: Bark

Harvest season: February to June / September to December

Flavour profile: Full, hot, and spicy with a hint of sweetness and tanginess — more subtle and refined than cassia cinnamon.

Available qualities:

Sticks (2 to 20 cm) / Cinnamon Bark

Packaging	Palette	Palette Size	20" FCL
Cartons – 20 kg	250 kg	80 × 120 × 150 cm	6,600 kg

- Hand-rolled quills, preserving volatile oil content
- Minimal handling to retain natural aroma and purity
- Applications: Food and beverage manufacturing, spice blends, herbal teas, and premium culinary products
- Bark harvested regeneratively; supports smallholder livelihoods





Cinnamon Unscrapped HNNG

Cinnamomum zeylanicum

Harvested part: Bark

Harvest season: February to June / September to December

Flavour profile: Intense and warming, with high essential oil content and rich, woody notes.

Available qualities:

Powder / Crushed (ready to grind)

Products	Packaging	Palette	Palette Size	20" FCL
Powder	PP Bags – 25 kg	500 kg	100 × 120 × 120 cm	12,000 kg
Crushed "Ready-to-grind"	PP Bags – 25 kg	250 kg	100 × 120 × 150 cm	7,500 kg

- Grade: Unscrapped HNNG
- Dried, crushed bark / Powder
- Applications: grinding and blending, food processing, oleoresin extraction
- Minimal handling to maintain natural integrity
- Consistent quality and bold flavour for industrial use





Cinnamon Scrapped CZ4

Cinnamomum zeylanicum

Harvested part: Bark

Harvest season: February to June / September to December

Flavour profile: Balanced, aromatic, and slightly sweet, ideal for spice applications and grinding.

Available qualities:

Powder / Crushed (ready to grind)

Products	Packaging	Palette	Palette Size	20" FCL
Powder	PP Bags – 25 kg	500 kg	100 × 120 × 120 cm	12,000 kg
Crushed “Ready-to-grind”	PP Bags – 25 kg	250 kg	100 × 120 × 150 cm	7,500 kg

- Grade: Scrapped CZ4 – peeled and cleaned bark
- Cleaner appearance and consistent colour
- Milder flavour, suitable for fine grinding and blending
- Applications: Culinary, tea, and natural health products
- High essential oil retention for optimal aroma and taste
- Carefully dried and processed for quality consistency





Clove

Eugenia caryophyllus

Harvested part: Flower buds

Harvest season: October to January

Flavour profile: Potent, hot, woody, and tangy

Available qualities:

Cloves CG1/HPS / Cloves CG3 / Powder *

Products	Packaging	Palette	Palette Size	20" FCL
HPS CG1/CG2	Cartons – 20 kg	500 kg	100 × 120 × 150 cm	9,500 kg
FAQ CG3	PP Bags – 20 kg	250 kg	80 × 120 × 140 cm	10,000 kg
Powder	PP Bags – 25 kg	500 kg	100 × 120 × 120 cm	12,000 kg

- Grades available: CG1 & CG2 (HPS), CG3 (FAQ), powder 8%VO
- Origin: Analanjrofo (spice grade) & South-East (powder grade)
- Harvest: Hand-picked before bloom, sun-dried for optimal VO content
- Rigorous in-house quality control and sorting
- Applications: Agri-food retail and process, natural health industries
- Membership: GEGM – promoting quality and sector standards





Pink Peppercorn

Schinus terebinthifolius

Harvested part: Berries

Harvest season: May to July

Flavour profile: Sweet, aromatic, slightly peppery with hints of aniseed

HPS / Whole (FAQ) / Extraction

Products	Packaging	Palette	Palette Size	20" FCL
HPS	Cartons – 5 kg	400 kg	100 × 120 × 180 cm	6,000 kg
Whole (FAQ)	Cartons – 20 kg	300 kg	80 × 120 × 160 cm	6,600 kg

- Grades available: HPS and FAQ
- Applications: HPS - Retail, food processing; FAQ - spice blends,
- On-site processing ensures freshness and quality retention



Turmeric Organic

Curcuma longa

Harvested part: Rhizome

Harvest season: September

Flavour profile: Hot and sweet, with slightly bitter notes

Available qualities:

Powder / Crushed (ready to grind) / Slice
(100% of our production is organic certified)

Products	Packaging	Palette	Palette Size	20" FCL
Powder	PP Bags – 25 kg	500 kg	100 × 120 × 120 cm	12,000 kg
Crushed “Ready-to-grind”	PP Bags – 25 kg	250 kg	100 × 120 × 120 cm	10,000 kg

- Curcumin content minimum 4%
- Origin: East coast of Madagascar
- Quality control: High essential oil and curcumin levels preserved
- Applications: Spice blends, supplements, herbal teas, functional foods
- Only available in Organic



Ginger

Zingiber officinale

Harvested part: Rhizome

Harvest season: July to September

Flavour profile: Aromatic with contrasting hot and fresh notes, slightly sweet and citrusy, with just a hint of tang.

Available qualities:

Powder / Crushed / Sliced

Products	Packaging	Palette	Palette Size	20" FCL
Powder	PP Bags – 25 kg	500 kg	100 × 120 × 120 cm	12,000 kg
Crushed “Ready-to-grind”	PP Bags – 25 kg	250 kg	100 × 120 × 140 cm	10,000 kg

- Washed, sliced, sun-dried, and milled in-house
- Year-round farmer training and planting material distribution
- Applications: Food, beverage, supplements, herbal teas
- High essential oil retention and traceable supply chain
- Only available in Organic





Kaffir Limes

Citrus hystrix

Harvested part: Zest

Harvest season: April to June

Flavour profile: citrus fruit with an intense taste, both strong and bitter, it delivers vibrant lemongrass notes. Its distinctive flavour

Available qualities:

Powder / Zest

Products	Packaging	Palette	Palette Size
Zest Powder	Cartons – 10 kg	300 kg	80 × 120 × 100 cm
Zest	Cartons – 5 kg	150 kg	80 × 120 × 100 cm

- Hand-picked and peeled green fruits
- Pith removed, zest dried, sorted, and inspected in-house
- Strict control for bitterness, consistency, and cleanliness
- Applications: Culinary, beverage, herbal infusions, wellness products





Pepper

Piper nigrum

Harvested part: Berry

Harvest season: June to August & October to December

Flavour profile: Tangy, woody, and fruity

Available qualities:

Black Peppercorns /
"Poivre des Côtes" (East Coast Green Pepper, dried and salty)

Products	Packaging	Palette	Palette Size
Black Pepper	PP Bags – 25 kg	600 kg	100 × 120 × 150 cm
"Poivre des Côtes"	Cartons – 7.5 kg	202.5 kg	100 × 120 × 170 cm

- Origin: East coast of Madagascar
- In-house inspection, drying, grading, and quality control
- Applications: Retail and process

Specialty: "Poivre des Côtes" : geen dehydrated, slightly salty pepper
s



Vanilla

Vanilla Planifolia

Harvested part: Bean (pod)

Harvest season: June to September

Flavour profile: Rich, creamy, and intensely aromatic with sweet, floral, and warm notes

Available qualities:

Gourmet Pods / Powder

Products	Packaging	Palette	Palette Size
Gourmet	Cartons on demand	150 kg	80 × 120 × 120 cm
Powder	Cartons on demand	150 kg	80 × 120 × 120 cm

- Gourmet-grade pods and whole-bean vanilla powder
- Hand-harvested and traditionally cured over several months
- Vanilla powder: Cryogrinding to keep all aromas
- Applications: Gourmet foods retail and process
- Consistent quality and traceability from bean to final product



A man wearing a white bucket hat and a dark blue long-sleeved shirt is working on a tree. He is using a wooden ladder to reach higher into the branches. The tree has many green leaves, some of which are yellowing. The background is dark and out of focus.

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