



### 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 quarantees 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**











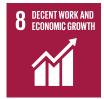


#### **OUR IMPACT**



















### **JACARANDAS SPICES & INGREDIENTS**

### **Our Network**



- **♥** Direct contact with leading laboratories

- **⊘** CRM usage and commercial support
- ✓ Presence at key trade fairs

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#### **MEXICO**

Comercial Representation Americas

Facilitating
 Customer Relationships
 and Imports

### **MADAGASCAR**

Our sourcing network



### **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





## 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 caryphyllus

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: Analanjirofo (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:

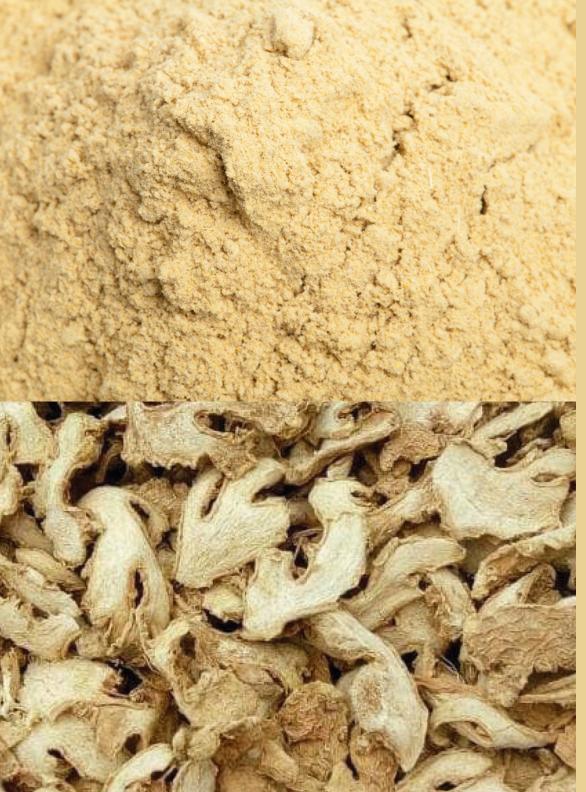
Powder / Crushed (ready to grind) / Slice (100% of our production is organic certified)

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 citrussy, 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 inhouse
- Strict control for bitterness, consistency, and cleanliness
- Applications: Culinary, beverage, herbal infusions, wellness products

JACARANDAS
SPICES & INGREDIENTS





### **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, slighlty salty pepper

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## **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





