

Product Catalog

Langit Nusa Internasional



A Journey of Premium Vanilla from Indonesia

Langit Nusa Internasional is an export company based in Yogyakarta , Central Java, Indonesia, specializing in vanilla

We provide premium vanilla products, sourced from partner farmers with strict QC standards and processed professionally.

With a wide network across Indonesia, we offer vanilla in various grades (Gourmet, A, B, and C) to meet market needs, including Vanilla Powder, Vanilla Seeds, Vanilla Paste, and Vanilla Extract (both alcohol-based and alcohol-free).

Langit Nusa is your trusted partner for high-quality, traceable vanilla from Indonesia to the world.

[@langitnusa.com](https://www.langitnusa.com)

OUR PRODUCT

Langit Nusa offers a complete range of premium vanilla products sourced directly from our trained partner farmers across Indonesia. Each vanilla bean is grown naturally without chemicals, following specialized cultivation SOPs developed by our own subsidiary, Podtale, which focuses on vanilla cultivation. Podtale provides training to our partner farmers on sustainable, environmentally friendly cultivation techniques and implements strict quality standards to ensure optimal growth of every vanilla plant.

Our vanilla is harvested only at full maturity, allowing the beans to develop a complex aroma and rich flavor that meets premium export standards. After harvesting, each batch is processed hygienically and undergoes strict quality control (QC) to ensure consistency and world-class quality.

With a commitment to quality and sustainability, supported by Podtale in overseeing the vanilla cultivation process, Langit Nusa vanilla products are a trusted choice for high-end culinary applications in both local and global markets.



CHOOSE YOUR PRODUCT



**VANILLA
BEANS**

**CRYSTALLIZED
VANILLA**



**VANILLA
EKTRACT
ALCOHOL
& NON-ALCOHOL**



**VANILLA
PASTE**



**VANILLA
CAVIAR**

**VANILLA
POWDER**



**VANILLA
SEEDS**





VANILLA BEANS

Vanilla beans are the dried fruit of the *Vanilla planifolia* or *Vanilla tahitensis* plant, naturally cured through a fermentation process that develops their signature sweet, warm, and complex aroma. This product serves as a primary ingredient in the food, beverage, perfume, and cosmetics industries. Indonesian vanilla is renowned for its strong aroma, glossy dark brown color, and high vanillin content.

Kode HS: 0905.10.00

THE PROCESS

HARVESTING

Selecting
Fully Mature
Beans

CURING

Unlocking
the Aroma
& Flavor

DRYING

Reducing
Moisture for
Preservation

CONDITIONING

Enhancing
Aroma &
Quality

GRADING & PACKAGING

Preparing
for Export



VANILLA PLANIFOLIA & VANILLA TAHITENSIS

Langit Nusa specializes in two premium vanilla varieties:
Vanilla Planifolia and Vanilla Tahitensis

Both types are carefully cultivated by local farmers in Indonesia and processed using traditional fermentation methods to ensure the highest quality. While both offer exceptional flavors and aromas, they have distinct characteristics that make them suitable for different applications.

Aspect	Vanilla Planifolia	Vanilla Tahitensis
Aroma	Balsamic, sweet, warm, rich in vanillin	Floral, fruity, smooth, more complex
Flavor	Strong, classic vanilla, slightly bitter aftertaste	Lighter, sweeter, with floral & fruity notes
Vanillin Content	2% - 4.3% (High)	1.0% - 1.5% (Lower)
Texture	Oily, chewy, slightly firmer	Softer, more flexible, slightly moist
Color	Dark brown to black, glossy	Reddish-brown to deep purple
Length	13-21 cm (longer & slender)	13-16 cm (shorter & plumper)
Best Uses	Ideal for baking, ice cream, chocolate, vanilla extract	Commonly used in perfumes, gourmet desserts, and premium pastries
Origin	Indonesia	Indonesia (Papua)

MATURE CONTENT IN EXPORT STANDARD

Grade	Mature Content	Usage
Gourmet	Fully Mature (100%) – Harvested at 8-9 months for maximum aroma and vanillin content.	Best for premium applications, extract, and culinary use.
Grade A	Fully Mature (95-100%) – Slightly lower moisture than Gourmet but still rich in aroma and quality.	Best for premium applications, extract, and culinary use.
Grade B	Semi-Mature (85-95%) – Harvested slightly earlier or with natural imperfections.	Suitable for extraction and processing.
Grade C	Partially Mature (70-85%) – Includes beans that may have dried naturally or broken during curing.	Best for bulk vanilla extract and industrial use.

GOURMET PREMIUM

THE BEST QUALITY FOR PREMIUM PRODUCTS

PROCESSING & ORIGIN:

- Sourced from fully mature vanilla pods (8-9 months on the vine)
- Hand-picked, naturally sun-dried, and fermented for premium aroma & flavor

KEY FEATURES:

- Length:
Super Premium: 18-21 cm
Premium: 16-18 cm
- Moisture Content: 30 - 38%
- Weight: 6-9 grams per bean
- Vanilla Content: >3%
- Appearance: Slightly firm, non-split, dark brown, semi-glossy
- Texture: Oily but firmer than Gourmet, smooth skin, flexible
- Aroma: Sweet, balanced, warm, and smooth

BEST USES:

- Luxury culinary creations
(ice cream, chocolate, gourmet pastries)
- High-quality vanilla extract production
- Premium fragrance & cosmetics industry

GRADE A PREMIUM

HIGH-QUALITY VANILLA AT AN AFFORDABLE PRICE



PROCESSING & ORIGIN:

- Sourced from fully mature vanilla pods (8-9 months on the vine)
- Hand-picked, naturally sun-dried, and fermented for optimal flavor

KEY FEATURES:

- Length :
 - Super Premium: 18-21 cm+
 - Premium: 16 cm -18 cm
- Moisture Content: 30-38%
- Weight: 4-7 grams each bean
- Vanilla Content: >2%
- Appearance: Full-bodied, non-split, dark brown to black, glossy & oily
- Texture: Soft, Oily, chewy, flexible, and naturally sticky (high vanillin & sugar content)
- Aroma: Intense, balsamic-sweet, warm, and long-lasting

BEST USES:

- Pastries, bakery, and premium vanilla-based desserts
- Natural vanilla flavoring for beverages & chocolates
- High-end vanilla extract production



CRYSTALLIZED VANILLA

Crystallized vanilla is a rare form of vanilla bean where natural vanillin crystals have formed on the surface of fully cured beans. This crystallization occurs through a meticulous curing and aging process, resulting in a luxurious, sweet aroma and a stunning visual appearance. Highly prized by chefs and artisan food producers.

Kode HS: 0905.20.00

PROCESSING & ORIGIN:

- Harvested from fully matured vanilla pods
- Naturally cured and aged to allow vanillin crystallization
- No chemical treatments or additives
- Carefully handled to preserve the delicate frost
- Sourced from selected *Vanilla planifolia* Andrews beans

BEST USES:

- Gourmet pastry and confectionery
- Chocolates and pralines
- Vanilla bean infusions
- Artisan desserts and premium bakery
- Specialty gift products and culinary displays

KEY FEATURES:

- Color: Dark brown to black with visible white crystalline frost
- Texture: Firm and glossy, lightly frosted with natural vanillin
- Flavor Profile: Rich, sweet, creamy vanilla with enhanced intensity
- Naturally high vanillin content
- 100% Pure and Natural
- No additives, preservatives, or artificial flavorings
- GMO-Free
- Gluten-Free
- Allergen-Free
- Organic & Food-Grade





VANILLA CAVIAR

Vanilla caviar is the pure ground seeds (also known as vanilla specks) obtained from the inner pod of high-quality dried vanilla beans. It is rich in natural flavor and offers a premium visual appeal, perfect for gourmet and high-end culinary applications.

Kode HS: 0905.20.00

BEST USES:

- Pastry toppings, ice cream, sauces, bakery decoration.



PROCESSING & ORIGIN:

- Sourced from mature, sun-cured vanilla beans
- Extracted from fully cured pods and delicately separated
- Finely ground without additives or preservatives
- 100% made from natural vanilla (*Vanilla planifolia* Andrews)

KEY FEATURES:

- Color: Deep black with a natural glossy sheen
- Size: Finely ground, small particles
- Flavor Profile: Intense, aromatic, naturally sweet vanilla taste
- 100% Pure and Natural
- Rich flavor, no additives
- Visually appealing with authentic vanilla specks
- GMO-Free
- No Artificial Flavors or Colors
- Preservatives-Free
- Gluten-Free
- Allergen-Free
- Organic & Food-Grade Quality



VANILLA SEEDS

Pure ground vanilla seeds (also known as vanilla caviar) obtained from the inner pod of dried vanilla beans. Rich in flavor and visually appealing for high-end culinary uses.

Kode HS: 0905.20.00

PROCESSING & ORIGIN:

- Harvested from mature vanilla
- Extracted from high-quality cured vanilla pods and finely ground without additives or preservatives
- Sun-cured, and delicately separated from pods

KEY FEATURES:

- Color: Deep black with a natural glossy sheen
- Size: Finely ground, small particles
- Flavor Profile: Intense, aromatic, and naturally sweet vanilla flavor
- 100% natural and pure
- Rich flavor, no additives
- Visual appeal with strong vanilla notes
- GMO-Free
- No Artificial Flavors or Colors
- Preservatives-Free
- Gluten-Free
- Allergen-Free
- Organic & Food-Grade

BEST USES:

- Pastry toppings, ice cream, sauces, bakery decoration.





VANILLA POWDER

Finely ground vanilla beans, offering a full flavor profile in a convenient powder form for various culinary applications. Ideal for both dry and moisture-sensitive uses.

Kode HS: 0905.20.00

PROCESSING & ORIGIN:

- Harvested from mature, sun-cured vanilla beans
- Ground from high-quality cured vanilla beans, processed without additives or preservatives

KEY FEATURES:

- Color: Rich, natural brown with fine powder consistency
- Size: Very fine powder, uniform granularity
- Flavor Profile: Intense, aromatic, and naturally sweet vanilla flavor with strong vanilla notes
- 100% natural and pure
- Rich flavor, no additives
- Visual appeal with strong vanilla notes
- GMO-Free
- No Artificial Flavors or Colors
- Preservatives-Free
- Gluten-Free
- Allergen-Free
- Organic & Food-Grade

BEST USES:

- Ideal for baking, beverage mixes, premium desserts, sauces, spice blends, and dry rubs. Excellent for applications where liquid extract is not suitable.





VANILLA PASTE 3 FOLD

Premium vanilla paste with three times the concentration of vanilla beans and extract, delivering an intense, rich flavor and visible vanilla specks. Perfect for high-end culinary creations, offering a luxurious touch with every application.

Kode HS: 2106.90.99

PROCESSING & ORIGIN:

- Harvested from mature, sun-cured vanilla beans
- Processed using food-grade ethanol and water in a controlled facility
- High-quality vanilla extract blended with finely ground vanilla seeds

KEY FEATURES:

- Color: Dark amber with visible vanilla specks
- Size: Thick, syrupy consistency with concentrated vanilla flavor
- Flavor Profile: Deep, rich, aromatic vanilla with enhanced sweetness and a balanced profile
- Concentration: 3 times the flavor strength of regular vanilla paste
- 100% natural and pure
- Rich flavor, no additives
- Visual appeal with strong vanilla notes
- GMO-Free
- No Artificial Flavors or Colors
- Preservatives-Free
- Gluten-Free
- Allergen-Free
- Organic & Food-Grade

BEST USES:

- Premium pastries, gourmet sauces, luxury gelato, high-end desserts, beverages, and flavoring for savory dishes





VANILLA EXTRACT 3 FOLD

Highly concentrated vanilla extract made by triple-fold maceration of premium cured vanilla beans in food-grade ethanol and water. Offers an intense, complex vanilla flavor ideal for industrial and gourmet-scale production.

Worldnesian offers two types of premium vanilla extract:
Alcohol-Based and Non-Alcohol Vanilla Extract

Kode HS: 1302.19.90

PROCESSING & ORIGIN:

- Harvested from mature, sun-cured vanilla beans
- Beans are sun-cured using traditional fermentation methods to enhance natural aroma and flavor compounds
- Extracted using cold-extraction techniques to preserve delicate volatile oils and flavor integrity

KEY FEATURES:

- **Alcohol-Based Version:** Contains food-grade ethanol (35%)
- **Non-Alcohol Version:** Alcohol-free, suitable for halal and sensitive applications
- Color: Dark amber to brown
- Texture: Liquid extract (viscous)
- Flavor Profile: Rich, aromatic, warm vanilla notes
- Concentration: 3 times the flavor strength of regular vanilla extract
- 100% natural and pure
- Rich flavor, no additives
- Visual appeal with strong vanilla notes
- GMO-Free
- No Artificial Flavors or Colors
- Preservatives-Free
- Gluten-Free
- Allergen-Free
- Organic & Food-Grade

BEST USES:

- Ideal for baking, beverages, ice cream, sauces, and premium confectionery where rich, authentic vanilla flavor is desired.



ALL PRODUCT SPESIFICATION

VANILLAPLANIFOLIA(VANILLAPLANIFOLIAANDREWS)

Product	Size	Weight	Moisture Content	Packaging	Condition	Aroma
Gourmet Super Premium	18 - 21 cm (Up)	6-9 gr	30 - 38%	Vacuum Plastic	Oily, full-bodied, non-split, flexible, glossy	Intense, balsamic-sweet, warm
Grade A Super Premium	18 - 21 cm (Up)	4-7 gr	25 - 35%	Vacuum Plastic	Oily, slightly firm, non-split, dark brown	Sweet, balanced, smooth
Gourmet Premium	16 - 18 cm	4-6gr	30 - 35%	Vacuum Plastic	Oily, full-bodied, non-split, flexible, glossy	Intense, balsamic-sweet
Grade A Premium	16 - 18 cm	3-5 gr	25 - 30%	Vacuum Plastic	Oily, slightly firm, non-split, dark brown	Sweet, balanced, smooth
Grade B Premium	15 - 20 cm	-	15 - 20%	Vacuum Plastic	Semi-dry, minor splits allowed	Mild, ideal for extraction
Grade C Premium	13 cm (Up)	-	Natural/Low	Bulk/Plastic (Non Vacuum)	Broken, dry, split, for mass extraction	Minimal vanilla scent

VANILLATAHITENSIS(VANILLATAHITENSISJ.W.MOORE)

Product	Size	Weight	Moisture Content	Packaging	Condition	Aroma
Grade A Premium	14 - 16 cm	6-9 gr	25 - 30%	Vacuum Plastic	Oily, semi-firm, soft, light wrinkling	Sweet floral with subtle fruitiness
Grade B Premium	13 - 16 cm	4-7 gr	15 - 20%	Vacuum Plastic	Semi-dry, flexible but less oily, some splits	Light floral, fruity undertones
Grade C Premium	13 cm (Up)	4-6gr	Natural/Low	Bulk/Plastic (Non Vacuum)	Dry, brittle, split allowed, rough surface	Light floral with weak vanilla aroma

VANILLADERIVATIVEPRODUCTS(VANILLAPLANIFOLIA)

Product	Size	Description
Vanilla Powder	1 KG	Fine powder made from dried premium vanilla beans.
Vanilla Seeds	1 KG	The actual seeds from inside the vanilla pod, rich in aroma.
Vanilla Caviar	1 L	Premium-grade pure vanilla seeds extracted from ripe pods. Intense aroma for gourmet use.
Crystallized Vanilla	1 L	Naturally crystallized vanilla beans with aromatic vanillin frost. Rare and high quality.

VANILLAPASTE(VANILLAPLANIFOLIAANDREWS)

Product	Size	Description
1 Fold Vanilla Paste	1 L	Smooth vanilla paste made from pure vanilla extract and ground vanilla seeds. Has the same strength as standard vanilla extract.
2 Fold Vanilla Paste	1 L	Thick vanilla paste with double the concentration of standard vanilla extract. Offers a stronger vanilla aroma and flavor. Contains real vanilla seeds.
3 Fold Vanilla Paste	1 L	Premium-grade pure vanilla seeds extracted from ripe pods. Intense aroma for gourmet use.

VANILLAEXTRACTALCOHOL(VANILLAPLANIFOLIAANDREWS)

Product	Size	Description
1 Fold Vanilla Extract	1 L	Pure vanilla extract made with alcohol, crafted from high-quality vanilla beans. Has standard strength commonly used in various recipes.
2 Fold Vanilla Extract	1 L	Double-strength vanilla extract with alcohol. Contains twice the flavor concentration of regular extract, ideal for baking, confectionery, and premium applications.
2 Fold Vanilla Extract	1 L	Triple-strength vanilla extract with alcohol. Delivers a very strong vanilla aroma and flavor, specially formulated for gourmet and industrial-scale production.

VANILLAEXTRACTNON-ALCOHOL(VANILLAPLANIFOLIAANDREWS)

Product	Size	Description
1 Fold Vanilla Extract	1 L	Non-alcoholic vanilla extract made from natural vanilla beans. Has standard strength equivalent to regular vanilla extract, suitable for beverages, halal products, and foods requiring an alcohol-free label.
2 Fold Vanilla Extract	1 L	Double-strength non-alcoholic vanilla extract. Contains twice the vanilla flavor compared to standard extract, ideal for desserts, dairy products, and baked goods that require a strong flavor profile.
2 Fold Vanilla Extract	1 L	Triple-strength non-alcoholic vanilla extract. Delivers a strong and intense vanilla aroma, perfect for premium formulations, industrial use, and products that limit or exclude alcohol.

EXPORT STANDARD & ORDER POLICY

Category	Solid Vanilla Products	Liquid Vanilla Products
Product Type	Vanilla Beans, Vanilla Powder, Ground Vanilla Seeds	Vanilla Extract (Alcohol/Non-Alcohol), Vanilla Paste
Packaging Type	Vacuum-sealed packaging, packed in 1 kg, 5 kg, or 10 kg boxes 	HDPE bottle - 1 liter 
Quality Standard	<ul style="list-style-type: none">- 100% pure vanilla, no additives- Cured & processed naturally- Food-grade, export standard- Sourced from mature Indonesian beans	<ul style="list-style-type: none">- Extracted from fully matured vanilla- Alcohol-based (35%) or non-alcohol- No artificial flavor unless requested- Food-grade, HACCP-compliant
Minimum Order	1 kg (Trial Order Welcome)	1 L (Trial Order Welcome)
Lead Time	Ready Stock / 7-10 working days after payment confirmation	
Shipping Terms	EXW / FOB Semarang / CIF	
Shipping Options Lead Time	Air Freight (Trial Orders) via DHL, FedEx, UPS (5-7 days)	
	LCL (20-500 kg)	