

Nature's Finest Commodities



Nature's Finest Commodities

# CATALOGUE

*The Essence of Nature, Delivered to the World...*



- Vanilla
- Cocoa
- Coffee
- Cloves & Spices Co.
- Essential Oils
- & much more...



# ABOUT US

Nature's Finest Commodities

In art, as in nature,  
the secret lies in the  
purity of the source.

*Aromea is my tribute to the  
exquisite textures and  
aromas the world  
has to offer.*

Ghada Agha  
Founder & CEO

**AROMEA Trade** SARL was born from the intersection of artistic vision and a passion for nature's raw beauty. Founded by the acclaimed fine artist and visionary Ghada Agha, the company operates on the principle that the earth's finest ingredients are, themselves, masterpieces.

Under Ghada's leadership, Aromea Trade has evolved into a premier Lebanese trading house dedicated to the direct import and export of Madagascar's finest **vanilla, cacao, spices, coffee and essential oils.**

*Her background in fine arts influences every facet of the brand, from the meticulous selection of the highest-grade pods, to the elegant, gold-embossed packaging, that reflects the luxury of the products within.*

**We serve as the bridge between the fertile lands of Madagascar and the global market, ensuring that every commodity we trade meets a *Gallery Standard* of excellence.**

AROMEVA  
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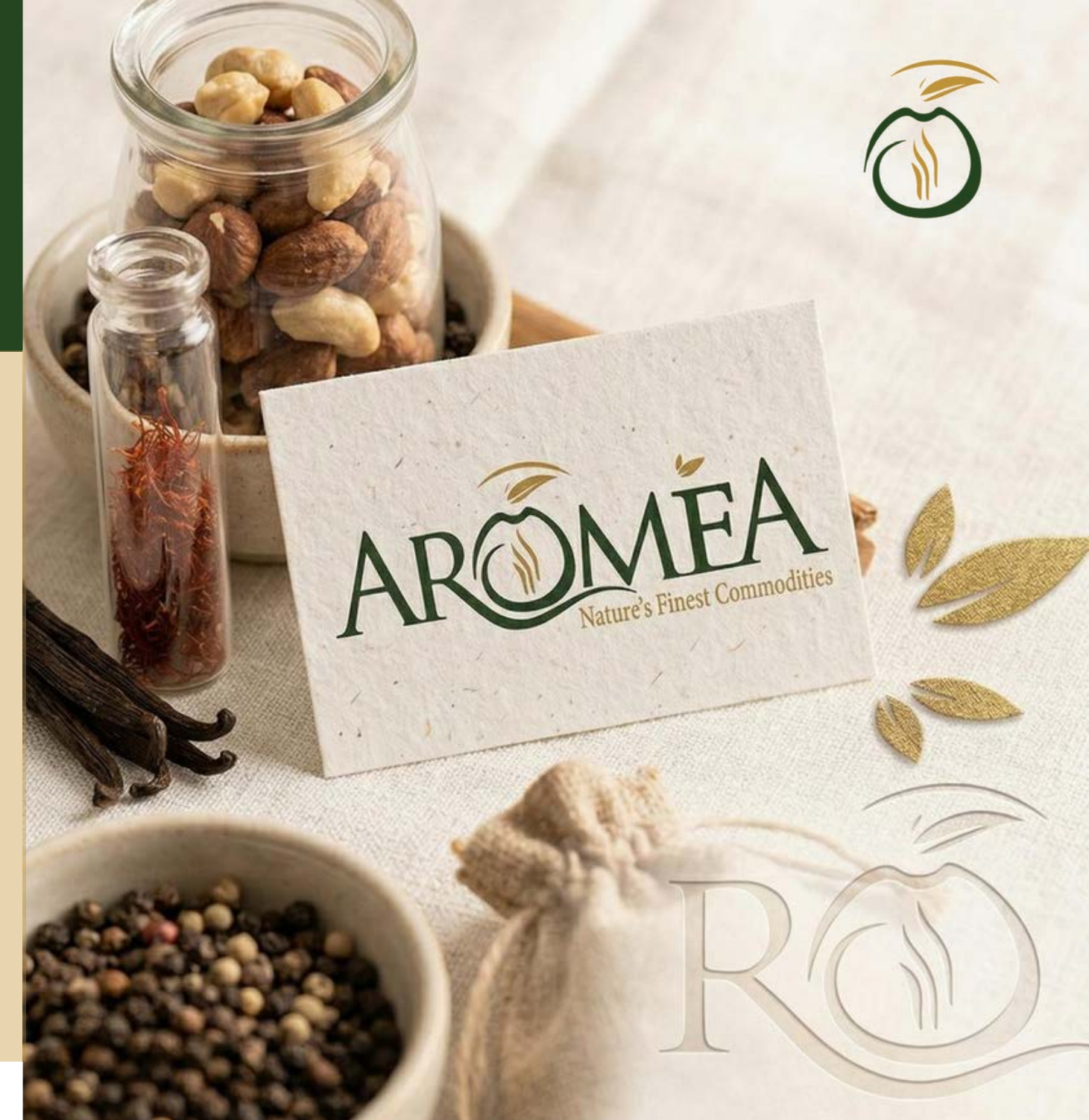


# OUR MISSION



Provide high-quality, *ethically sourced* natural ingredients through sustainable suppliers, ensuring fair trade practices to deliver the essence of nature's finest ingredients to the global stage.

We are committed to upholding the highest standards of fair trade, fostering *sustainable agricultural* ecosystems, and building transparent, long-term *trusted partnerships* that empower both, our growers in Madagascar and our clients worldwide.





*Nature's Finest Commodities*



# OUR VISION

*To be the global benchmark for excellence in the natural ingredient sector.*

We aspire to lead the industry through a *Quality-First* philosophy, expanding our footprint from our roots in Lebanon to the wider MENA region and beyond, while remaining the most trusted name for sustainable and ethical sourcing.

**Aromea** is a leading global supplier of premium natural ingredients, recognized for quality, sustainability, and strong supplier-buyer relationships across diverse industries.

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# WHAT SETS US APART



- **Farm-to-Table Traceability**

We maintain direct partnerships with growers, cutting out unnecessary middlemen to ensure product *integrity and freshness*.

- **Ethical Stewardship**

Our commitment goes beyond business; we invest in fair trade practices that support *community development and ecological preservation*.

- **The Gold Standard of Quality**

From the moisture content of our vanilla pods to the fermentation of our cacao, our rigorous quality assurance protocols guarantee a *premium sensory experience*.

- **Multisector Expertise**

Whether for fine chocolate manufacturing, artisanal roasting, or high-end perfumery, we provide *tailored solutions* for diverse industrial needs.





"**Bourbon**" in Madagascar Vanilla refers primarily to a geographic region and specific curing process (Indian Ocean islands) rather than a grade, but it has become a **recognized marker of high quality**.

*While it dictates origin, the name guarantees a specific species (*Vanilla planifolia*) and traditional preparation method, ensuring a consistently high vanillin content and creamy flavor profile.*

# OUR PRODUCTS

VANILLA BOURBON



FINE COCOA



ROBUSTA COFFEE



CLOVES & Spices Co.



ESSENTIAL OILS



# VANILLA BOURBON COLLECTION

Premium Gourmet & Luxury TK

The Madagascar's "Black Gold"

Sourced through our exclusive partnership in Madagascar, *Aromea* vanilla undergoes a traditional 8-month curing process to ensure maximum vanillin content.

Grade **A**

## VANILLA BOURBON BEANS | GRADE A



Sweet smell, floral fragrance, with powerful cocoa note  
**recommended for:**  
fine food; cakes; ice-cream; desserts; dairy products & extraction.

Minimum Quantity 250 Kg



### 1. Premium Gourmet

*Plump, oily, brilliant and flexible with a deep chocolate-black hue.*

- Appearance: Glossy with an oily, dark brown to black sheen, generally free of splits and blemishes;
- Flavor: Deeply creamy, sweet, and rich with buttery and floral undertones;
- Moisture: 32% ÷ 38%;
- Vanillin: 1.4% ÷ 2.2%;
- Length: 16cm ÷ 18cm+;
- Origin: Sava, Madagascar.

### 2. Luxury TK

*A brownish fat and flexible refined selection for high-end retail.*

- Moisture: 28% ÷ 32%;
- Vanillin: 1.6% ÷ 2.4%;
- Length: 14cm to 16cm+;
- Origin: Sava, Madagascar.



# VANILLA BOURBON COLLECTION

Red Europe & Red USA

Grade **B**

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## VANILLA BOURBON BEANS | GRADE B

### 3. Red Europe - EU Standard

*Specifically cured for the food industry (beverages, dairy, biscuits).*

- Appearance: Supple, slightly wrinkled, with a distinctive reddish-brown to brownish-red or "fox-colored" skin tint, stiff yet aromatic;
- Flavor: Rich and intense with notes of caramel, flora, and sweetness;
- Moisture: 25% ÷ 28%;
- Vanillin: 1.4% ÷ 2.0%;
- Length: 12cm ÷ 20cm;
- Origin: Sava, Madagascar.

### 4. Red USA - US Standard

*Specifically cured for the food industry (beverages, dairy, biscuits).*

- Appearance: Supple, slightly wrinkled, reddish-brown to brownish-red hue, stiff yet aromatic;
- Flavor: Rich and intense with notes of caramel, flora, and sweetness;
- Moisture: 20% ÷ 24%;
- Vanillin: 1.2% ÷ 2.0%;
- Length: 12cm ÷ 14cm+;
- Origin: Sava, Madagascar.



**Extract Making**  
They are considered the *extraction advantage*

because their lower moisture content and high vanillin concentration provide more flavor per pound than wetter beans.



*Excellent for the transformation into extract or oleoresin.*

Minimum Quantity 250 Kg

ARÔMĒA  
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# VANILLA BOURBON COLLECTION

*Optimal for the transformation into extract or oleoresin.*

*Industrial & Extraction Grads*

Grade

C

AROMÉA  
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The best cost-to-yield ratio.

*Ideal for grinding.*

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## VANILLA BOURBON BEANS | GRADE C

### 5. Vanilla Cuts

*Ideal for bulk extraction and high-yield maceration.*

- Appearance: Sliced segments of dry and brittle pods, irregular, inconsistent that include short pieces, splits, and broken or "flaccid" beans;
- Moisture: 18% ÷ 20% This dry nature makes them unsuitable for scraping caviar **but ideal for grinding**;
- Flavoring & Fragrance: Popular in the agroindustry for flavoring dairy and confectionery, and in the perfume industry for cosmetics and lotions;
- Vanillin: 1.1% ÷ 1.4% the flavor remains concentrated due to low moisture;
- Length: 10cm ÷ 12cm +;
- Origin: Sava, Madagascar.

Minimum Quantity 250 Kg



# VANILLA BOURBON COLLECTION

Pure pulp and seeds (caviar) extracted from gourmet-grade vanilla beans

No added sugar, alcohol, or preservatives.

## IMPERIAL VANILLA CAVIAR

### 6. Imperial Vanilla Caviar - OILY

High-moisture, premium product where the seeds are coated in the bean's natural resin, resulting in a shiny, supple texture and intense aromatic power.

- Appearance: 100% pure seeds extracted from the pod;
- Aroma & Flavor: Intense, creamy, and warm with deep notes of caramel, cocoa, and subtle hints of dried fruits
- Texture: Shiny, moist, and slightly oily black pearls that disperse easily in preparations;
- Dosage: Highly concentrated; approximately 2 ÷ 5g are sufficient to flavor 1 liter of preparation, replacing multiple whole pods;
- Vanillin: 1.6% ÷ 2.4%.

### 6. Key Culinary Uses

**High-End Pastry:** Used in crème brûlées, ganaches, and macarons to provide an immediate "wow" effect with visible black specks and deep flavor;

**Artisanal Dairy:** Ideal for ice creams and custards where the seeds naturally rise to the surface, creating a signature gourmet appearance;

**Gourmet Savory:** Used by chefs to enhance delicate proteins like scallops, lobster, or white meats, providing a sophisticated contrast to iodine or savory flavors.

### 7. Imperial Vanilla Caviar - DRY

Exhausted vanilla seeds: the tiny black grains that have been separated from the vanilla pod and dehydrated, primarily used as a visual signature in gourmet products.

- Appearance: Matte black /deep ebony grains, 100% dehydrated pure seeds extracted from the pod;
- Moisture: Low, typically around 10 ÷ 20%, ensuring a free-flowing, granular texture;
- Vanillin: 1.6% ÷ 2.4%.

### 7. Key Culinary Uses

Dry caviar is the preferred choice for applications where visual appeal is a priority but the intense flavor of a pod might be overpowering or the moisture of an oily paste might ruin the texture.

**Visual Garnish:** Sprinkled on top of macarons, meringues, or shortbread cookies;

**Dry Mixes:** Perfect for pre-made cake mixes or specialty sugars where a clump-free texture is essential;

**Aesthetic Enhancement:** Added to ice creams, yogurts, and white chocolates to signify the use of real vanilla.



Minimum Quantity 250 Kg

Nature's Finest Commodities



# VANILLA BOURBON COLLECTION

*Pure Ground Beans Premium Natural Powder*



natural **Alcohol** - free

Additives-Free

## NATURAL VANILLA POWDER

### 8. Natural Premium Vanilla Powder

*Powder made from 100% pure ground, sun-dried Madagascar various qualities of vanilla beans.*

- Appearance: Homogeneous and very fine granulation with chocolate brown color;
- Aroma: Rich, intense, suave, woody with a natural sweet int of vanillin;
- Usage: Ideal for baking, smoothies, coffee, and gourmet desserts with a recommended dosage of 20 ÷ 30g per kg of preparation;
- Moisture: 12% ÷ 16%;
- Vanillin: 1.2% ÷ 1.6%.

*Intense vanilla characteristics, suave and natural sweet.*



- **Heat Stability:** Alcohol-based extracts can lose flavor during high-temperature baking because the alcohol evaporates, carrying some aroma with it. Since vanilla powder contains no alcohol, it maintains a robust, consistent flavor even at high heat.
- **Dietary and Religious Requirements:** Liquid vanilla extract must contain at least 35% alcohol by law in some regions (like the US). Vanilla powder is a preferred alternative for those following Halal or Kosher diets, or for individuals sensitive to alcohol.
- **Clean Label and Purity:** 100% ground beans, additives-free, carriers, or solvents. Pure, unadulterated state compared to liquid forms.
- **Application Precision:** In moisture-sensitive recipes like macarons, meringues, or dry mixes, adding even a small amount of liquid alcohol can ruin the texture. The alcohol-free powder provides flavor without altering the recipe's moisture balance.

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Minimum Quantity 250 Kg

# VANILLA BOURBON COLLECTION

Gluten-free, **vegan**, GMO-free,  
and free from artificial colors  
or preservative.

*Premium Natural Extract*

The gold standard for baking.

## NATURAL VANILLA EXTRACT

### 9. Natural Premium Vanilla Extract

*Solution made by macerating and percolating vanilla pods in a water-based solution.*

- Appearance: 100% single-origin Madagascar Bourbon vanilla beans (*Vanilla Planifolia*) dark brown to deep amber color, opaque rather than transparent, slightly thicker and more syrupy than traditional alcohol-based vanilla extracts;
- Flavor: Sweet, rich, creamy, floral and velvety taste with subtle tobacco and deep balsamic undertones offering the classic "Bourbon" warmth without the sharp bite of ethanol;
- Vanillin: 0.9% ÷ 1.2%.

*Alcohol-free vanilla extract uses vegetable glycerin or water instead of ethanol to extract flavor from vanilla beans, making it ideal for no-bake treats, icing, and strict alcohol-free diets.*

without **Alcohol**

- **Heat Stability:** Alcohol-based extracts can lose flavor during high-temperature baking because the alcohol evaporates, carrying some aroma with it. Since vanilla powder contains no alcohol, it maintains a robust, consistent flavor even at high heat.
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Minimum Quantity 250 Kg

Nature's Finest Commodities



# \* FINE COCOA

Dairy, Gluten, Soy-Free,  
and Vegan-friendly.

\*Certified *Fine Cocoa* by the ICCO

100% Natural, non-alkalized (*not dutched*) cocoa powder.

Sourced from the *Sambirano* Valley.

## \*FINE COCOA PREMIUM POWDER

premium *Powder*

Additives, sugar,  
or preservatives  
**free.**

Our varieties feature a high percentage of *Criollo* (5%), the world's rarest bean, alongside *Trinitario* (35%) and *Forastero* (60%).

### Usage Tips

#### Baking & Confectionery:

Ideal for brownies, cakes, and mousses, providing a deep, complex, and sometimes slightly acidic chocolate flavor.

#### Beverages:

Excellent for high-quality hot chocolate or smoothies.

#### Dusting:

Used for truffles or finishing desserts.

### 10. ORGANIC Superior | Ecocert ASGS

Hand-sorted and fermented with regular aeration. It offers exceptional aromatic complexity, floral notes, and balanced acidity.

- Appearance: 100% pure powder extracted from pod seeds, uniformly brown, well-fissured, and consistent size;
- Beans moisture: < 7%;
- Beans fermentation: traditional 6 ÷ 8 days;
- Aroma: Clean, complex acidity with citrus and berry notes.

### 11. NATURAL Standard

Shorter fermentation, ideal for high-volume industrial confectionery.

- Appearance: seeds extracted from the pod, may contain "slaty" (grey/purple) or flat/broken beans;
- Beans moisture: < 8%;
- Beans fermentation: often half the time of superior;
- Aroma: Higher bitterness and astringency, still rich, intense chocolate flavor with notes of red fruits (raspberry, cherry), citrus, and honey.

Minimum Quantity 250 Kg

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**Unroasted**

*green coffee beans from the tropical regions of Madagascar.*

**Aromea**

*Unroasted green **ROBUSTA** beans come from the highlands of Madagascar.*



**Minimum Quantity 500 Kg**

# ROBUSTA COFFEE

*Premium **UNROASTED** Green Beans*

Nature's  
Finest  
Commodities

*Highest quality, virtually no primary defects.*

GRADE **1**  
**Specialty**

## COFFEE ROBUSTA BEANS

### 12. Coffee Superior Robusta Beans | Grade 1

*Hand-picked harvesting - from June to July onwards - and natural processing ensure high consistency for specialty roasters.*

- Size: Screen 16+;
- Sorting & Uniformity: Beans are highly sorted for size and color, ensuring a uniform roast and cleaner, more complex flavor profile;
- Defect Count: Very low;
- Moisture: 8%÷12.5%;
- Caffeine: 1.7%÷3.5%;
- Flavor: Higher sweetness, improved acidity, and cleaner cup characteristics.

### 13. Coffee Standard Robusta Beans | Grade 3 or 4

*Frequently used for standard blends and dark roasts where origin complexity is less critical.*

- Size: Screen ≤16;
- Sorting & Uniformity: Less uniform, containing mixed screen sizes and some inconsistencies in moisture;
- Defect Count: Medium, high;
- Moisture: < 12.5%;
- Caffeine: 1.7%÷3.5%;
- Flavor: Generally may have less complex acidity or body.



AROMÉA  
Nature's Finest Commodities

Also available *on-demand* a harmonious blend of Arabica and Robusta, available in Standard and Superior qualities.



# ARABICA COFFEE

Premium UNROASTED Green Beans

Unroasted

green coffee beans influenced by the high-altitude volcanic and clay soils from the central highlands of Madagascar.

**Aromea**  
**ARABICA**

beans are predominantly “forest-grown” or via agroforestry systems

Grown between 1,000 and 1,600 meters above sea level.

Harvested from May to September, with oval-shaped and curved crease, at high altitudes, develop a higher density and more complex aromatic compounds compared to low-land coffee.



Highest quality, zero

primary defects.

GRADE 1  
**Specialty**

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Finest  
Commodities



## COFFEE ARABICA BEANS

### 12. Coffee Superior ARABICA Beans | Grade 1

Exclusively by selective hand-picking. Harvesters make multiple passes through the farm, picking only perfectly ripe, deep-red beans.

- Size: Screen 16 to 18;
- Sorting & Uniformity: Ripe, uniform in size beans, ensuring an even roast;
- Defect: **Specialty Coffee Association** standards, zero primary defects;
- Moisture: 10%÷12%;
- Caffeine: 0.6%÷1.1%;
- Flavor: Bright, clean acidity, smooth, medium body, and complex notes of citrus, floral tea, caramel, and chocolate. The finish is sweet and lingering without astringency.

### 13. Coffee Standard ARABICA Beans | Grade 3 or 4

Utilizes strip-picking, where branches are stripped of all cherries at once.

- Size: Screen 13/14;
- Sorting & Uniformity: Mixed ripe, overripe, and underripe cherries;
- Defect: Higher percentage of primary and secondary defects;
- Moisture: dropping below 9% or rising above 12%;
- Caffeine: ±1.2%;
- Flavor: Woody, earthy and noticeably bitter.

### Flavor Profiles

The “technical” taste depends largely on the specific highland terroir:

#### Itasy (Volcanic Soils):

Characterized by lively, bright acidity, citrus notes, and delicate floral tones.

**Haute Matsiatra:** Offers a more balanced body with rich sweetness, featuring notes of chocolate, caramel, and stone fruit.

**Amoron'i Mania:** Known for a cleaner sweetness with red fruit highlights and a smooth, lingering finish.

Minimum Quantity 500 Kg



Cloves



Nature's Finest Commodities

### Primary Uses

- **Industrial:** Extraction of clove essential oil for dental products, perfumes, and cosmetics.
- **Food Processing:** Large-scale manufacturing of spice rubs, marinades, and traditional condiments.
- **Medicinal:** Used in herbal remedies and traditional medicine due to high antioxidant and antiseptic properties.

## PREMIUM CLOVES QUALITY

### 16. CLOVES – STANDARD CG3\*

*Whole Naturally Dried Syzygium Aromaticum Cloves*

- Appearance: Whole, brown nails;
- Color: Reddish-brown to dark brown;
- Essential Oil: > 15% volatile oil, rich, warm, and pungent;
- Stems: 2% ÷ 12% depending on the specific lot;
- Aroma & Flavor: Slightly milder than the CG1 *hand-pick* grade, CG3 still possesses iconic spicy, bitter, and numbing pungency;
- Moisture: < 12%;
- Eugenol: > 85%;
- Organically grown;
- Hand cleaned;
- Not undergo ANY chemical treatment;
- Origin: East Coast of Madagascar.

**Minimum Quantity 250 Kg**

### \* CG3 (Courant / Ordinary)

*The industrial grade. This category allows for up to 12% moisture and a higher tolerance for visual imperfections, headless buds, and small stems. It is predominantly sourced for large-scale food processing, traditional medicinal formulations, and industrial extraction.*



**AROMEA**  
*premium cloves come from plantations on the East Coast. Naturally dried in the tropical sun, they retain an exceptional concentration of essential oils.*





# CLOVES & SPICES Co.

*The Spices Co.*

The "Spice Island" of the Indian Ocean.

*Nature's  
Finest  
Commodities*



*At AROME A ,  
we source directly from  
the heart of Madagascar  
to ensure that every  
grain, seed, and pod  
retains its maximum  
essential oil content and  
vibrant potency. From the  
sharp heat of island  
peppers to the deep,  
woody warmth of cloves,  
our spices bring an  
unparalleled depth to  
both culinary creations  
and wellness rituals.*

- **Black, White and Green Pepper;**
- **Voatsiperifery Wild Pepper;**
- **Pink Peppercorns Baies Roses;**
- **Cinnamon Cinnamomum Verum;**
- **Turmeric The Golden Root;**
- **Ginger The Blue Gold;**
- **Combava Kaffir Lime;**
- **& much more...**



**Minimum Quantity 250 Kg**

Experience  
the true aroma  
of life...



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Finest  
Commodities



# ESSENTIAL OILS

THE SOUL OF NATURE

At **AROMEA**, we believe a plant's purest essence has **the power to inspire and restore**. Our collection is curated for those who demand uncompromising quality and the raw, therapeutic strength of nature's finest commodities.

- **Pure & Potent**

Sourced globally from peak-harvest botanicals, 100% pure, natural, and steam-distilled.

We deliver professional-grade-purity  
**synthetics, fillers, or dilutions free.**

- **The Collection**

*From grounding Ginger and clarifying Eucalyptus to the rare elegance of Helichrysum and Ylang-Ylang, our range offers a complete sensory journey. Protected in deep amber glass and finished with our signature gold and forest green branding,*

**AROMEA is your hallmark of trusted quality.**

1. **Black Pepper** (Piper Nigrum);
2. **Niaouli I & II**;
3. **Saro** = Mandravasarotra (Cinnamosma fragrans);
4. **Ravintsara** (Cinnamomum Camphora);
5. **Eucalyptus Gobolus**;
6. **Eucalyptus**;
7. **Lantana Camara**;
8. **Tagete**;
9. **Bourbon Geranium** (Pelargonium Graveolens);
10. **Cloves**;
11. **Clove Claw**;
12. **Cinnamon**;
13. **Ginger**;
14. **Peppercorns**;
15. **Ylang-Ylang** (Cananga Odorata) Extra, II, III;
16. **Katrafay**;
17. **Rosemary**;
18. **Lemongrass**;
19. **Cypress**;
20. **Rambiazina** (Helichrysum gymnocephalum);
21. **Iary** = Dingadingala (Psiadia Altissima);
22. **Palamarosa** (Cymbopogon Martinii).
23. **Black Eyes Beans**;
24. **White Beans**;
25. **Red Beans**;
26. **Red Cow Peas**;
27. **Mungo Beans**;
28. **Lima Beans**;
29. **Lentils**;

*& much more...*

**Minimum Quantity 100 L**



# QUALITY ASSURANCE

## Partnership Integrity

All products are imported/exported in collaboration with our partners in **Madagascar**, ensuring *direct-from-farm* traceability.



## Certifications

*Every shipment is accompanied by:*

- Certificate of **Origin** (CoO - Form A);
- Certificate **Phytosanitary** Guaranteed (free from soil and quarantine pests);
- Certificate of **Analysis** (CoA) for vanillin and moisture levels.

**AROMÉA**  
Nature's Finest Commodities



## Custom Packaging

Through our partnership, we offer local production of AROMEА-branded vacuum seals, glass tubes, and luxury gift boxes in Madagascar to preserve aroma and freshness.

*Nature's  
Finest  
Commodities*





# CONTACT US

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# Thank You!

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