



JAVA SISTERS VANILLA

OUR STORY

We are two sisters. A farmer and a traveler.

We live on opposite sides of the Globe but we share the same passions and values. We want to make a positive and joyful difference to the world we live in.

One night over a bowl of ice cream, we decided to grow and sell Vanilla Beans in order to help preserve rain forests and make the world a little more delicious.

The Java Sisters support farmers bringing fair-trade premium quality Vanilla from Indonesia, where it is grown without disrupting old-growth forests, and promote the preservation of pristine rainforests.

We work with local farmers and experienced agricultural engineers to produce Vanilla on our farm while promoting a green environment. We share 10% of our profits with organizations dedicated to serving humanity and the environment.





BRAND VISION

We truly believe that growing vanilla plants can be environmentally friendly, fair and sustainable--a force for good.

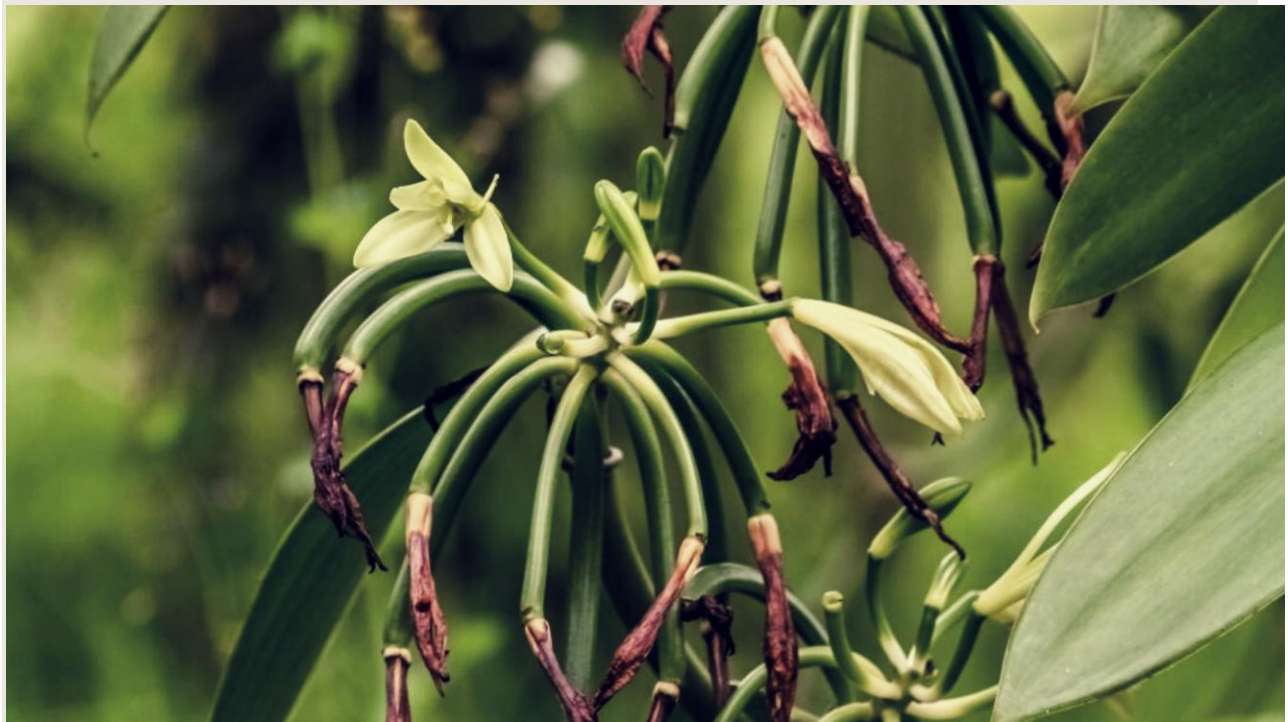
We are excited to introduce our premium organic vanilla to you!

MEET THE FOUNDERS

“Let's make our Earth greener, fairer, and a little more delicious!”

OUR BENEFITS

Product features





01

Fair Trade

We represent and connect local farmers to consumers around the world while educating them in preserving the forests. We hire local workers to care for our Vanilla plants in their own schedule.

02

Sustainable

We have seen how much the world is changing and we want to be a force for good and to spread joy. We are working towards the goal to end deforestation, preserving & reclaiming forests.

Your support brings us closer to greener Earth.

03

Woman Owned

By supporting us, you invest in women's economic empowerment, gender parity in commerce, vibrant communities, and the growth of the economy overall. Buying Women Owned is both socially conscious and economically sound.



What are Black Vanilla Beans?

Black Vanilla Beans are the highest quality of Gourmet Vanilla, the product of exceptional beans, farming, and curing. With their deep, rich color and aroma Java Sisters bring you only the most delicious Black Vanilla Beans.





Our Fine Beans

How Are Vanillas Made?



Planting

Vanilla grows best from cuttings in a hot, moist climate with frequent rain and rich, healthy soil.



Pollinating

The yellowish vanilla flower blooms just one day per year. They are typically open for only a few hours and must be pollinated by hand.



Curing

Fresh harvested beans are cured by hand over several days to bring out the powerful aroma and delicious taste of gourmet Vanilla.



Gourmet Vanilla Collection

Every one of our Vanilla beans is cared for and processed by hand to yield the highest quality flavor and aroma that Black Vanilla is known for.
Buy our Vanilla beans, joyfully brought to you from our family, and enjoy their exceptional gourmet taste.



Extra-long Bourbon Madagascar Vanilla Beans – Grade A

Specification: Length >20cm & Moisture 25-30%



Bourbon Madagascar Vanilla Beans – Grade A

Specification: Length >17cm & Moisture 25-30%



Bourbon Madagascar Vanilla Beans – Grade B

Specification: Length >14cm & Moisture 20-25%



Gourmet Tahitian Vanilla Beans – Grade A

Specification: Length >17cm & Moisture 25-30%



Gourmet Tahitian Vanilla Beans – Grade B

Specification: Length >13cm & Moisture 20-25%

NOTE:

- We can provide Cutting and Rough Powder Vanilla Beans, as Customers Request.
- We will give the Best Competitive Price, and it depends on the Quantity.

MORE INFO

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