



Savanil Inc. | For professionals and consumers | Wholesale or retail sale



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Created in 2016, **SAVANIL Inc.** is a Canadian Enterprise dedicated to the import, sale and distribution of vanilla and spices of superior quality from Madagascar (peppercorns, cacao, etc...) to North America and Europe.

The idea of importing vanilla came to us naturally as we have close familial ties with a family of vanilla farmers in the North-Eastern part of Madagascar. From the beginning, our mission has been to promote the beauty and richness of Malagasy farmlands by sharing with you their world-renowned Bourbon vanilla, their criollo and trinitario cacao, their moringa, their lychee, as well as a wide range of exotic spices.

Our vanilla is grown, harvested and prepared naturally, using traditional methods. These traditional methods are what allow for the most fragrant and beautiful vanilla bean pods. Other spices, which grow locally, are harvested and processed on location. They are then carefully selected to ensure only the best make it to you.

Our vision is to provide you with only the highest quality products, which boast exceptional tastes, are rich in vitamins. Further, in providing our clients with only the best products, we hope this will inspire a healthier lifestyle. It is important to note that all our products are **CERTIFIED ORGANIC, ECOCERT, GLOBAL G.A.P** and **FAIRTRADE**.

Further all our products are available for purchase, whether you are an industry professional (restaurateurs, chocolatiers, ice cream makers, cooking instructors, and fine groceries) or an at-home chef.

At **Savanil**, we know that great things come with time. That is why we guarantee all our meet the highest culinary standards, and none of our products contain chemical products or preservative agents.

Among our products, you will find :

- Vanilla
- Cocoa
- Lychee
- Essential oils
- Peppercorns
- Moringa
- A range of spices





Madagascar VANILLA

Madagascar is undoubtedly one of the world's most important producers of vanilla. They are responsible for **82% of the world's vanilla production**, which is equivalent to roughly 1800 tonnes annually.

Today, **Madagascar vanilla**, the only one of its kind, is considered one of the world's finest. Its unique and superior taste is **known across all the continents**.

At **Savanil**, we have teamed up with local plantations to provide our clients with only the best products.



Scientific name :
Vanilla planifolia





Black vanilla beans

Product Number : SAVAN001

INGREDIENTS : 100 % Bourbon vanilla

CONSERVATION : Store in dark, cool and dry place.

An excellent vanilla...

Madagascar Black vanilla is known as being the world's finest. Our vanilla beans are sourced from an entirely organic farm. They are plump, supple and soft with chocolate and flora fragrances and hints of caramel. Its aroma will join wonderfully with your sweet or savoury dishes.

Red vanilla beans

Product Number : SAVAN004

INGREDIENTS : 100 % Bourbon vanilla

CONSERVATION : Store in dark, cool and dry place.

Madagascar red vanilla is a drier vanilla, with less moisture than black vanilla. This will be ideal for turning your vanilla into powder, or to make your own vanilla extract.





Vanilla powder

Product Number : SAVAN002

INGREDIENTS : 100 % natural Bourbon vanilla powder

CONSERVATION : Store in dark, cool and dry place.

Our vanilla powder is made from whole vanilla beans, its seeds are dried and then ground. Our recipe is 100% natural with no sugar added. Easy to use, this product will surely add a hint of fragrance to all your sweet or savoury dishes.

Vanilla seeds

Product Number : SAVAN003

INGREDIENTS : 100 % natural vanilla

CONSERVATION : Store in dark, cool and dry place.

Vanilla seeds are great for adding that extra visual touch to your dishes. Ideally, you should use this product with a vanilla extract to really bring out the natural aromas of the vanilla.





Natural vanilla paste

Product Number : SAVAN005

INGREDIENTS : inverted sugar, Bourbon vanilla extract, whole vanilla seeds

CONSERVATION : Store in dark, cool and dry place.

Find all of the natural intensity of Madagascar Bourbon vanilla in this paste. Ready to use, this paste is just as easy to use — simply add it to your recipe! Its silky smooth texture is especially great for use in pastries, to add flavour to your ice creams, sauces or crème anglaise. The presence of seeds in the paste will also add that extra visual touch to your dishes.

Vanilla extract

Product Number : SAVAN006

INGREDIENTS : Whole Bourbon vanilla beans, water, alcohol

CONSERVATION : Store in dark, cool and dry place.

A very concentrated vanilla extract!
Our vanilla extract is made using only Madagascar Bourbon vanilla via methods of hydro-alcoholic extraction/evaporation. Our recipe is alcohol based, with no sugar added, in order to preserve all of its natural flavouring. Fragrant and aromatic, this vanilla extract is sure to lend its flavour to your cakes, cookies, ice creams, sauces, etc. This product can be used in cold or hot dishes.

Our Madagascar vanilla extract comes in different concentrations
[1x - 2x - 3x - 4X - 20x] and is available on order only.





Madagascar CACAO

Having received the prestigious “**Fine Cocoa**” recognition from the **International Cocoa Organization (ICCO)**, Malagasy cacao ranks amongst the World’s best. Given its acidic aroma and astringent taste, this cacao seduces even the most well versed chocolatiers in the world by its unique and original taste.

These days, the annual production of Madagascar cacao is limited to only about 6000 tonnes and 95% of that is sourced from farmlands in the North-Eastern part of the island. Our farms are situated in the remaining 5% of the territory, specifically in the region of Brickaville, where we have about 2000 cacao trees. This auspicious area where we grow our cacao is the origine place of some of the first cacao trees to have been planted in Madagascar in 1887 by French colonizers. Those same cacao trees were eventually forgotten and returned to their wild and natural states before being rediscovered again.



Scientific name :
Theobroma cacao





Roasted cacao beans

Product Number : SACA001

INGREDIENTS : 100% roasted cacao beans

CONSERVATION : Store in dark, cool and dry place.

Our carefully selected, Criollo type cocoa beans have a natural cinnamon and red fruit aroma. Upon tasting it, you can immediately taste the roasted chocolate flavour along with its light bitterness, with non of the sugariness of processed chocolates. These cocoa beans pair particularly well with poultry and venison.

Whole raw unroasted cacao beans

Product Number : SACA002

INGREDIENTS : 100% whole, raw, unroasted cacao beans

CONSERVATION : Store in dark, cool and dry place.

Whole, raw and unroasted Criollo type cacao beans are renowned for its aromatic quality and taste. It is not processed. It can be eaten by itself or with dry fruits and in cereal. You can also incorporate this dish into your cooking.



Roasted cacao nibs

Product Number : SACA003

INGREDIENTS : 100% roasted cacao beans

CONSERVATION : Store in dark, cool and dry place.

Cocoa nibs, or crushed cacao beans add a slight crunch to your recipes : from pastries to chocolate cakes, mousses or macarons. They can also be incorporated into sauces to bring meats or fishes to new levels while still conserving its chocolaty bitterness.



Available only
on order :



Cocoa paste



Cocoa butter



Cocoa powder

Product Number : SACA005

INGREDIENTS : Cocoa powder made from 100% Madagascar cacao beans

CONSERVATION : Store in dark, cool and dry place.

Pure cocoa powder with no sugar added or artificial flavouring. Exceptionally aromatic with slight hints of bitterness, this cocoa powder is ideal for making hot chocolates or for all your pastry, ice cream and dessert recipes.

Chocolate bar

Product Number : SACA004

INGREDIENTS : Madagascar cacao beans, sugar, cocoa butter

CONSERVATION : Store in dark, cool and dry place.

« BEAN TO BAR » : produced directly from our cocoa beans and made into chocolate bars, this 70% dark chocolate has the most exquisite floral aroma. It is sure to charm all chocolate lovers with its taste.





Madagascar LYCHEE

Lychee is a **delicious fruit with chewy white flesh**. Refreshing and exotic, this fruit is full of vitamins. Producing about 100 000 tons of lychee annually, **Madagascar ranks in the top producers of lychee in the world**. In addition, the country has a major advantage: its lychees are harvested and flood the stalls and fruit shelves of European supermarkets in December. In fact, it is a popular fruit to serve during the Christmas and New Year celebrations in Europe! In North America, we believe that this delicious fruit is still very little known and we are convinced that the Madagascar lychee deserves to be discovered and appreciated by all.

Madagascar has been trying to enter the international market for some time now and Savanil is hoping to contribute actively to this expansion into the international marketplace.

Scientific name :
Nephelium litchi Cambess



Dried lychee

Product Number : SALIT001

INGREDIENTS : 100% organic lychee

CONSERVATION : Store in dark, cool and dry place.

Our lychee are grown off the East coast of Madagascar in the region of Tamatave, and are dried with their shells on. They are 100% all natural, with no added sugar, preservatives, colouring or artificial flavouring. Fresh lychee are very juicy, but once dried, its flesh takes on a maroon colour and gives off a rose caramel and muscat flavour. Rich in potassium and vitamin C, this will make a great snack. We can also use this product in pastries or to give a flare of lychee to rums and teas.

Valeur nutritive Nutrition Facts

par 100 g / Per 100 g

Teneur Amount	% valeur quotidienne % Daily Value
Calories / Calories 318	
Lipides / Fat 1,2 g	2 %
saturés / Saturated 0,3 g + trans / Trans 0 g	1 %
Cholestérol / Cholesterol 0 mg	
Sodium / Sodium 10 mg	0 %
Glucides / Carbohydrate 70.7 g	21%
Fibres / Fibre 7.1 g	28%
Sucres / Sugars 47.24 g	
Protéines / Protein 3.8 g	
Vitamine A / Vitamin A	0 %
Vitamine C / Vitamin C	300 %
Calcium / Calcium	0 %
Fer / Iron	0 %
Potassium	24%
Cuivre	67%
Phosphore	15%
Vitamine B2 (Riboflavine)	44%
Vitamine B3 (Niacine)	19%

Fresh lychees also available.



Canned lychee...

INGREDIENTS : 100% organic lychee

CONSERVATION : Store in dry place. Store in non-metallic container and refrigerate after opening.
Consume within 48 hours of opening.

Whole lychee - 425 g pitted, in light sirup

Product Number : SALIT002

Lychee is an exotic fruit which grows from a tree having the same name. It has a spherical shell, and its white flesh is juicy and tender. The Malagasy lychee is renowned for its aroma, which is superior to other Asian varieties of lychee. These fruit are great for bringing an exotic and tropical touch to your fruit salads.

All our lychee, harvested when ripe, are pitted and stored in a light syrup to make your life easier!

Valeur nutritive Nutrition Facts

par 100 g (égoutté) / Per 100 g (drained)

Teneur Amount	% valeur quotidienne % Daily Value
Calories / Calories 78	
Lipides / Fat 0,5 g	1 %
saturés / Saturated 0,5 g + trans / Trans 0 g	1 %
Cholestérol / Cholesterol 0 mg	
Sodium / Sodium 0 mg	0 %
Glucides / Carbohydrate 17 g	5 %
Fibres / Fibre 1.5 g	6 %
Sucres / Sugars 15 g	
Protéines / Protein 0.8 g	
Vitamine A / Vitamin A	0 %
Vitamine C / Vitamin C	8 %
Calcium / Calcium	0 %
Fer / Iron	1 %

Purée lychee - 380 g

Product Number : SALIT003

Discover the exoticism of lychee in this all natural purée. Our lychee purée is guaranteed to give you the authentic taste of real lychee. Our lychee are carefully selected and harvested when ripe to ensure the best taste and quality. Our recipe is all natural : pure lychee with no sugar added. The process of pasteurization further allows to preserve the natural taste and colour of the fruit. Easy to use and measure out, this lychee purée is ideal for making sorbets, ice creams, pastries, cocktails, smoothies, the list goes on!

Valeur nutritive Nutrition Facts

par 100 g / Per 100 g

Teneur Amount	% valeur quotidienne % Daily Value
Calories / Calories 66	
Lipides / Fat 0.4 g	1 %
saturés / Saturated 0.1 g + trans / Trans 0 g	0 %
Cholestérol / Cholesterol 0 mg	
Sodium / Sodium 0 mg	0 %
Glucides / Carbohydrate 16.5 g	5 %
Fibres / Fibre 1.3 g	5 %
Sucres / Sugars 15.2 g	
Protéines / Protein 0.8 g	
Vitamine A / Vitamin A	0 %
Vitamine C / Vitamin C	8 %
Calcium / Calcium	0 %
Fer / Iron	1 %





Madagascar MORINGA

Moringa Oleifera, often referred to as the “Miracle Tree”, contains more nutrients than any other plant found on Earth. Moringa offers many health benefits such as : 36 natural anti-inflammatory agents, 46 antioxidants, active and bioavailable enzymes, as well as more than 90 phytonutrients, 20 amino acids, and a large quantity of chlorophyll, fats such as omega 3, 6, 9, and minerals.

Moringa plant is also a great source of vitamins and actually contains 10 times the quantity of vitamin A in a single carrot (gram for gram). Moringa leaves are packed with vitamins A, B1, B2, B3, B6, B7 and B12, as well as vitamins C, D, E, and K. Finally, Moringa contains chlorophyll, carotenoids, cytokinins, flavonoids, omega oils (3, 6, 9), plant sterols, polyphenols, lutein, xanthines, rutin, zeatin and much more.



Scientific name :
Moringa oleifera



Moringa powder [100% pure powdered moringa]

No gluten | no sugar added | no GMO | Multivitamin | rich in protein

Product Number : SAMOR001

INGREDIENTS : 100 % pure powdered moringa oleifera

CONSERVATION : Store in dark, cool and dry place.

Dried moringa leaves are incredibly powerful and high quality supplements. They can help boost your energy as well as boost your immune system. Moringa is very rich in calcium, phosphorus, iron, potassium, magnesium, manganese, and vitamins A, B, C, D, E and K. Consumption of moringa is recommended for children and adults who are lacking in some nutrients. It is also recommended for persons wanting to maintain their physical and mental health. Moringa is also rich in antioxidants, vitamins, and minerals, Omega-3, and amino acids which are essential nutrients. The product can be used in : smoothies, fruit juices, in salads, soups or teas.

Moringa Chocolate [72% cocoa]

Product Number : SAMOR003

INGREDIENTS : Cacao beans from Madagascar, cane sugar, pure cocoa butter, moringa leaf powder, sunflower lecithin emulsifier.

CONSERVATION : Ideally keep in temperatures of 16-18°C, keep away from heat and humidity.

A true Madagascar chocolate. This chocolate bar was created using cocoa and moringa leaves. Both of these ingredients having been grown, harvested and processed in Madagascar. A rare blend where the unique natural flavour of cocoa mixes seamlessly with the exceptional properties of the “miracle tree”.



Pure Moringa Oleifera Oil

Product Number : SAMOR002

INGREDIENTS : 100% pure Moringa Oleifera oil

CONSERVATION : Store in dark, cool and dry place.

Given its high level of oleic acid, this oil is very easily absorbable. The vitamin A contained in this oil stimulates the regeneration of cells and aids in repairing and healing the skin. It reinforces the outer layer to keep out external agents and effectively protects the skin from pollutants, and slows down aging.

It hydrates dry skin and irritated skin and stabilizes any loss of nutrients caused by prolonged exposure to sunlight.

- phytosterols help protect the skin and cell membranes
- Tocopherol (vitamin E) has antioxidant and anti-free radical properties
- polyelectrolytes regulate the PH of the skin





Madagascar PEPPERCORNS

Peppercorns are native to South-Western India, in Kerala, off the coast of Malabar. It was originally introduced to Madagascar in 1889 by French settlers. Today, peppercorns are most commonly grown and harvested along the eastern coast of the island of Madagascar.

There are two main types of peppercorn :

- **real peppercorn**, which come from the *Piper* genus. This includes white, black, red and green peppercorn.
- and **fake peppercorn**, which may be similar to real peppercorn in flavour and taste but do not come from the *Piper* genus. These include pink peppercorn, Sichuan peppercorn, or Jamaican peppercorn.

Savanil is proud to bring you peppercorns, wild peppercorn and **Voatsiperifery**, a rare variety native to the island from Madagascar to your table.



Scientific name :
Piper nigrum L



Scientific name :
Schinus terebinthifolius



Scientific name :
Piper borbonense





Black peppercorn

Product Number : SAPOI001

INGREDIENTS : 100 % whole black peppercorn

CONSERVATION : Store in dark, cool and dry place.

Madagascar black peppercorn is extremely aromatic and fruity with light smokey notes. Its robust and full body flavour is set apart by its sweet sensation at the beginning which turns into heat and spiciness which lingers a moment in your mouth. This pepper marries perfectly with white meats and poultry, and has an equally lovely presence on the grill, in red meats and in salads.

Wild peppercorn [Voatsiperifery]

Product Number : SAPOI002

INGREDIENTS : 100 % whole Voatsiperifery black peppercorn

CONSERVATION : Store in dark, cool and dry place.

Voatsiperifery pepper, more widely known as Wild Pepper, is a rare peppercorn which grows only in the wild. It is harvested throughout the South-Eastern region of the island of Madagascar from lianas which grow up to 20 to 30 m in length. This pepper is recognizable by the little tail that protrudes the peppercorn, which carries a unique fragrance. The flavour of the wild peppercorn is distinguishable by its woody and floral notes and by its light citrus aroma. Its flavour is in fact ideal for accompanying fish and seafood dishes. Finally, with its fresh flavour which lingers on your tastebuds and a much milder heat than its cousin, the black peppercorn, wild peppercorns will blend exquisitely with desserts, namely, strawberries.





White peppercorn

Product Number : SAPOI003

INGREDIENTS : 100 % whole white peppercorn

CONSERVATION : Store in dark, cool and dry place.

White pepper has the most subtle flavouring of all the other peppers. Its pericarp (outer-shell) is detached and it is from the outer layer of the peppercorn that we obtain the distance spiciness from pepper, thus making the flavour more subtle. It gives off a very light fresh taste along with a light citrus notes. Given its subtle taste, it marries wonderfully with white sauces, meats, fish and vegetables.

Ground black peppercorns

Product Number : SAPOI006

INGREDIENTS : 100 % black peppercorn

CONSERVATION : Store in dark, cool and dry place.

Madagascar black peppercorns are incredibly aromatic and fruity with light hints of smokiness. Its strength and body is distinguishable by a sweet sensation at first, followed by a hotness and spiciness which lingers in your mouth. This pepper pairs wonderfully with white meats and poultry. It has a lovely, flavourful presence in grilled foods, red meats and salads. It is a finely ground pepper.





Pink peppercorns [shelled]

Product Number : SAPOI005

INGREDIENTS : 100 % whole pink peppercorn, dehydrated
Schinus Terebinthifolius

CONSERVATION : Store in dark, cool and dry place.

Whole pink peppercorns, with their outer-shells removed.

Pink peppercorns

Product Number : SAPOI004

INGREDIENTS : 100 % whole pink peppercorn, dehydrated
Schinus Terebinthifolius

CONSERVATION : Store in dark, cool and dry place.

Contrary to its name, pink peppercorn is not type of peppercorn but a berry. Fragrant without the spiciness, its flavour is light, sweet, and fruity with a hint of pepperiness and anise. It is great with fish, shellfish, white meats and raw meats (tartare, carpaccio, etc.) as well as chocolate based desserts.





Madagascar SPICES

To complete our range of products, all locally sourced from Madagascar, we also offer a lovely selection of organic spices. These spices will undoubtedly add that extra touch of flavour to all your dishes and they will certainly elevate your cooking.

We offer the following :

- Cinnamon - in sticks or powder
Scientific name : *Cinnamomum zeylanicum*
- Ginger - powder or dehydrated slices
Scientific name : *Zingiber officinale*
- Curcuma
Scientific name : *Curcuma longa*
- Curry
(a blend of 13 different spices)
- peri-peri chilli pepper - whole or powder
Scientific name : *Capsicum frutescens*
- Clove
Scientific name : *Syzygium aromaticum*
- Makrut lime powder (Thai lime)
Scientific name : *Citrus hystrix*
- Green cardamom
Scientific name : *Elettaria cardamomum*
- Nutmeg
Scientific name : *Myristica fragrans*





Dehydrated ginger - sliced or crushed

Product Number : SAEPI001 [sliced]

Product Number : SAEPI012 [crushed]

INGREDIENTS : 100 % whole ginger, dehydrated.
Zingiber officinale

CONSERVATION : Store in dark, cool and dry place.

Crushed dehydrated ginger will keep the same aromas as fresh ginger, its taste is peppery, spicy, lemony and hot. It can lend its aroma to all seafood, vegetables and all meats. It is also wonderful in all marinades and sauces. You can use it to flavour soups, porridges and cream soups.

Powdered ginger

Product Number : SAEPI002

INGREDIENTS : 100 % ginger

CONSERVATION : Store in dark, cool and dry place.

The overall taste of powdered ginger is different from that of fresh ginger, however it still maintain its hot aroma and spicy flavour. It has been used for thousands of years as a medicinal plant and as a condiment. Powdered ginger brings flavour to soups, meat stews, vegetables or seafood dishes. It can also be used in sweet treats such as gingerbread, fruit salads or cookies.





Cinnamon sticks

Product Number : SAEPI004

INGREDIENTS : 100 % cinnamon

CONSERVATION : Store in dark, cool and dry place.

Cinnamon is the dried bark of the cinnamon tree.
Our cinnamon has a light and sweet taste.
It pairs well with sweet or savoury dishes.

Powdered cinnamon

Product Number : SAEPI003

INGREDIENTS : 100 % cinnamon

CONSERVATION : Store in dark, cool and dry place.

Our powdered cinnamon, sourced from Madagascar, has a subtle taste. It gives off a sweet and warm taste with hints of pepper, much more intense than Sri Lankan cinnamon. This cinnamon will elevate and give an extra flare to your savoury dishes, like stews and tajines. It can also add an exotic touch to sweet treats (such as fruit salads, crumbles, compotes and pies), spiced breads, brioches, and cakes. It is important to highlight that cinnamon sourced from Madagascar is coumarin free, unlike other cinnamons.





Peri-peri chilli powder

Product Number : SAEPI006

INGREDIENTS : 100 % peri-peri chilli peppers

CONSERVATION : Store in dark, cool and dry place.

Powdered peri-peri peppers is robust and spicy. It is guaranteed to add a kick to all your dishes, sauces, marinades, and oils.

Dried Peri-peri chilli peppers

Product Number : SAPOI005

INGREDIENTS : 100 % peri-peri chilli peppers

CONSERVATION : Store in dark, cool and dry place.

This red pepper from Madagascar sets itself apart from other peppers by its fieriness and its intensity. Definitely a force to be reckoned with, this fiery pepper can be enjoyed in moderate quantities in all dishes, sauces and marinades. It will be especially complementary in Portuguese and African cuisines, and other exotic dishes. Do not underestimate this tiny pepper because the peri-peri pepper is ranked 9 amongst the 10 spiciest peppers on the Scoville scale (scale used to measure spiciness of peppers).





Malagasy turmeric (Curcuma)

Product Number : SAEPI008

INGREDIENTS : 100 % curcuma powder

CONSERVATION : Store in dark, cool and dry place.

This red pepper from Madagascar sets itself apart from other peppers by its fieriness and its intensity. Definitely a force to be reckoned with, this fiery pepper can be enjoyed in moderate quantities in all dishes, sauces and marinades. It will be especially complementary in Portuguese and African cuisines, and other exotic dishes. Do not underestimate this tiny pepper because the peri-peri pepper is ranked 9 amongst the 10 spiciest peppers on the Scoville scale (scale used to measure spiciness of peppers).

Curry

Product Number : SAPOI007

INGREDIENTS : Garlic, cinnamon, cardamom, curcuma, cumin, coriander, fennel, ginger, clove, bay leaves, nutmeg, black peppercorn, wild peppercorn.

CONSERVATION : Store in dark, cool and dry place.

Our curry powder blends 13 aromatic spices sourced from Madagascar. It is distinguishable by the subtlety of its spice. The complexity of its flavour and aroma will only add to all your simmered meat dishes.



Clove

Product Number : SAPOI009

INGREDIENTS : 100 % cloves

CONSERVATION : Store in dark, cool and dry place.

Cloves are aromatic spices with a mild spiciness, light bitterness, and a woody taste. Its flavour is very distinct and is used to give life to stocks, soups, marinades and preserves. This is the ideal spice to accompany charcuterie (pâtés, boudins, sausages, hams, etc.) as well as some pastries. Its scent is very reminiscent of dental offices as this spice is widely used in the pharmaceutical industry for its anesthetic, disinfection and healing properties.



Green cardamom

Product Number : SAEPI011

INGREDIENTS : 100 % cardamom

CONSERVATION : Store in dark, cool and dry place.

Cardamom gives off a robust, slightly intense aroma, with notes of citrus. On top of its citrusy notes, we can also detect peppery and minty notes which are reminiscent of pine sap. We often find this spice in Indian dishes such as biryani. This spice may also be used to add flavour to chai tea. It blends wonderfully with vegetables such as aubergine or carrots, and even with meats such as poultry and lamb. Cardamom may also be used in desserts such as rice pudding, spiced breads or in compotes. Given its strong flavour, cardamom should be used sparingly.



Makrut lime powder [Thai lime]

Product Number : SAEPI010

INGREDIENTS : 100 % makrut lime powder

CONSERVATION : Store in dark, cool and dry place.

The makrut lime, also known as the Thai lime, is a citrus fruit resembling a crumpled green lemon gives off a captivating sent of lime with notes of lemongrass and ginger. Makrut lime powder will add a fresh flair to all your dishes, from fish to shellfish to white meats. It can also be used in pastries (in lemon curd, pound cake, etc...) It also blends wonderfully with chocolate. It is often used in Creole cuisine (rougails, curry, sausages, etc...) and in Asian cuisine (in Thai cuisine, it is often used in soups and marinades).

Nutmeg

Product Number : SAEPI013

INGREDIENTS : 100 % nutmeg

CONSERVATION : Store in dark, cool and dry place.

Nutmeg is a particularly subtle and fragrant spice. Its warm flavour and sweetness adds a hint of aroma in your recipes. It is usually used grated, and is mostly notably used to spice up béchamel sauces, Mornay, as well as vegetable purées. 10 grams of nutmeg is equivalent to about 2-3 nuts.





Madagascar ESSENTIAL OILS

With roughly 10 000 endemic plants, Madagascar possesses one of the most unique tropical floras in the world. Many of these plants today are known to the world by means of essential oils. In fact, many of these plants are harvested and used for the production of perfumes or in aromatherapy.

Further, given the many health benefits of these plants, such as their antiseptic, antiviral, soothing and healing properties, these aromatic essences often constitute natural remedies which are able to relieve everyday pains and aches.

All our oils are 100% pure, undiluted or fractionated and 100% natural, without the addition of synthetic products.

We strive to maintain our high standards through the quality and rigour in the manufacturing of our products in order to provide our customers with only the highest quality products.

We are currently able to provide extractions of essential oils and vegetal oils from the following plants :

- Moringa
- Ravintsara (*Cinnamomum camphora*)
- Ylang Ylang (*Cananga odorata*)
- Black peppercorn (*Piper Nigrum*)
- Cinnamon bark (*Cinnamomum Zeylanicum*)
- Clove (*Eugenia caryophyllata*)
- Ginger (*Zingiber officinalis*)
- Eucalyptus Citriodora
- Geranium (*Pelargonium Roseat*)
- Niaouli (*Melaleuca viridiflora*)



OUR GIFT SETS...
PERFECT FOR GIFTING
OR ENJOY YOURSELF!

1



2



3



1- 3 peppercorns Box Set

2- 6 spices Box Set

3- Salt & Pepper shaker Box Set





PRICE LIST

Product N°	Name of product	Prices starting from
SAVAN001	Vanilla beans	
SAVAN002	Vanilla powder	
SAVAN003	Vanilla seeds [or caviar]	
SAVAN004	Red vanilla beans	
SAVAN005	Natural vanilla paste	
SAVAN006	Vanilla extract	
SACAC001	Roasted cacao beans	
SACAC002	Raw, un-roasted cacao beans	
SACAC003	Raw, un-roasted cacao nibs	
SACA004	Chocolate bar	
SACA005	Cacao powder	
SAMOR001	Moringa powder	
SAMOR002	Moringa Oleifera oil	
SAMOR003	Dark chocolate with moringa	
SALIT001	Dry lychee	
SALIT002	Whole lychee, canned	
SALIT003	Puréed lychee, canned	
SAPOI001	Black peppercorn	
SAPOI002	Wild black peppercorn [Tsiperifery]	
SAPOI003	White peppercorn	
SAPOI004	Pink peppercorns	
SAPOI005	Shelled pink peppercorn	
SAPOI006	Ground black peppercorn	
SAEPI001	Dried, sliced ginger	
SAEPI012	Dried, crushed ginger	
SAEPI002	Ginger powder	
SAEPI004	Cinnamon sticks	
SAEPI003	Cinnamon powder	
SAEPI005	Dried peri-peri chilli	
SAEPI006	peri-peri chilli powder	
SAEPI008	Curcuma	
SAEPI007	Curry powder	
SAEPI009	Cloves	
SAEPI011	Green cardamom	
SAEPI010	Makrut lime powder	
SAEPI013	Nutmeg	
SACOF001	3 peppercorns Gift Set	
SACOF002	6 spices Gift Set	
SACOF003	Salt & Pepper shaker Gift Set	





Savanil Inc. | For professionals and consumers | Wholesale or retail sale



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