



AGROVENTURES

EXPORTS PVT LTD

TOWARDS A BRIGHTER FUTURE

PORTFOLIO

Pioneering Vanilla Excellence Globally



**A premier export company in Sri Lanka,
is dedicated to cultivating and delivering high-quality
vanilla products to a global market**



A Product of Sri Lanka



ABOUT AGROVENTURES EXPORTS

Agroventures Exports, a premier export company in Sri Lanka, is dedicated to cultivating and delivering high-quality vanilla products to a global market. Established with a commitment to sustainability and quality, Agroventures Exports has positioned itself as a leading provider of organic vanilla-based products. With operations rooted in the fertile lands of Sri Lanka, Agroventures Exports embraces the philosophy of creating products that are as beneficial for the environment as they are for consumers. From farm to shelf, each product undergoes stringent quality assurance, guaranteeing customers the finest vanilla extracts, powders, and more.

Agroventures Exports has committed to producing and exporting the highest quality vanilla products. Leveraging Sri Lanka's ideal climate for vanilla cultivation, Agroventures Exports has developed partnerships with local farmers and plantation owners to ensure a reliable, sustainable supply of vanilla. Over the years, Agroventures Exports has expanded its reach, making Sri Lankan vanilla products known for their quality and unique flavor profile worldwide. Our dedication to innovation and quality has led us to refine our production techniques, ensuring that every product not only meets but exceeds international standards.

AGROVENTURES GROUP



**Matale District Agriculture
Development and Export
Co-operative Society Ltd**
(MADE Co-op Society)



What is VANILLA ?

Vanilla is the most preferred flavor by many. Be it perfumes, ice creams, or beauty products, this stands as a favorite flavor for many of us. But are you aware of vanilla benefits? It can positively impact your hair, skin, and overall health and wellness. Learn more about vanilla and its benefits [here](#).



A YouGov survey of 1,000 U.S. adults found that a majority of Americans (59%) favor vanilla ice cream, with about 11% naming it their top flavor. When choosing between vanilla and chocolate, Americans tend to prefer vanilla by a margin of 49% to 43%. This preference is especially strong in the Midwest (56% to 39%) and the West (53% to 35%).



Did You Know?

A vanilla seed pod takes a lot of work to grow. That is why vanilla is the second-most expensive spice after saffron.

Vanilla Essence & Extract

The vanilla plant is an herbaceous climbing vine that thrives when supported by a tree or pole. It produces trumpet-shaped flowers, naturally pollinated by bees and hummingbirds, and can also be pollinated by hand. When vanilla pods reach 5 to 8 inches in length and begin to turn yellow, they are ready for harvest. The harvested pods are blanched in boiling water, then sweated and sun-dried over several weeks until they develop a dark brown, wrinkled appearance. From high-quality beans, the white crystalline substance known as vanillin is extracted, which provides the characteristic vanilla flavor.

The most common form of vanilla is vanilla extract, created by percolating chopped vanilla beans in a mixture of ethyl alcohol and water for approximately 48 hours. After aging for several months, the mixture is filtered. Various types of vanilla are available, with Madagascar vanilla—known for its rich, sweet flavor—being the most popular, comprising 75% of global vanilla production. Other varieties include those from Tahiti and Mexico.

Vanilla pods contain tiny black seeds, often used to flavor sweets and chocolates. Vanillin, the essence of vanilla, is also synthetically produced on a large scale from wood pulp by-products, and many vanilla flavorings combine pure and imitation vanilla.





Know Your Ingredient: Vanilla

What Is It?

A bean derived from a sun-dried vanilla pod, obtained from the Vanilla Orchid.

What Are Its Benefits?

Good for culinary uses, and promotes skin, hair, and oral health. Acts as a digestive and menstrual aid and has wound-healing properties.

Who Can Use It?

Generally safe for consumption by everyone.

How Often? As per anecdotal evidence, vanilla extract added to a glass of warm water with a teaspoon of sugar may help reduce fever and fight infections in children.

Can be used in cooking and consumed on a regular basis.

Caution

Some people might suffer an allergic reaction to vanilla. Topical use can cause dermatitis and skin allergies.

You may continue to use vanilla extracts for flavoring your desserts. However, topical application may cause dermatitis on certain skin types. Essential oils applied to acne-prone skin may cause acne flare-ups. Also, lemon juice with vanilla, when applied to skin, may cause burns. Hence, vanilla must be used on hair and skin preferably after consulting a dermatologist. Vanilla may be a good treatment option for anxiety disorders nonetheless. It also has potent anti-inflammatory properties and may aid weight loss too.



Our Products

Vanillin is the primary chemical component in vanilla beans. They Also Contain of other constituents like euganol, caproic acid, phenoles, phenole ether, alcohols, aids, alphatic and aromatic carbohydrates, lactones, esters and carbonyl compounds.

NON ALCOHOLIC VANILLA EXTRACT

Active Natural Compounds : Vanillin and Vanillic Acid
Ingredients : Vanilla Bean Extract, Water, Organic Glycerin
No Added Preservatives
No ETO (No ethylene oxide added)
500ml | 200ml | 100ml



ALCOHOLIC VANILLA EXTRACT

Active Natural Compounds : Vanillin and Vanillic Acid
Ingredients : Vanilla Bean Extract, Water, Alcohol 35%
No Added Preservatives | Added Sugar
No ETO (No ethylene oxide added)
500ml | 200ml | 100ml



ORGANIC VANILLA BEANS

Active Natural Compounds : Vanillin and Vanillic Acid
Ingredients : Organic vanilla Beans
No Added Preservatives | No Added Sugar | No Artificial Ingredients | No ETO (No ethylene oxide added)



ORGANIC VANILLA SYRUP

Active Natural Compounds : Vanillin and Vanillic Acid
Ingredients : Vanilla Bean Extract, Water, sUGAR
No Added Preservatives
No ETO (No ethylene oxide added)
500ml



ORGANIC VANILLA PASTE

Active Natural Compounds : Vanillin and Vanillic Acid
Ingredients : Ground Vanilla beans, Water. Sugar & Natural Thickener
Contains real Vanilla seeds for authentic Flavour
No Added Artificial Flavours or Preservatives
No ETO (No ethylene oxide added)
200ml



100% VANILLA BATHING BAR

Active Natural Compounds : Vanillin and Vanillic Acid
Ingredients : Vanilla Bean Extract, Water, Organic Glycerin
No ETO (No ethylene oxide added)



VANILLA | VANILLA & CHARCOAL | VANILLA & ROSETTE

VANILLA POWDER

Active Natural Compounds : Vanillin and Vanillic Acid
Ingredients : Made from dried, cured, and finely ground whole vanilla pods
No Added Preservatives
No ETO (No ethylene oxide added)



HANDMADE VANILLA BASED BATHING BAR

Active Natural Compounds : Vanillin and Vanillic Acid
Ingredients : Vanilla Bean Extract, Water, Organic Glycerin
No Added Preservatives
No ETO (No ethylene oxide added)



Skin Benefits Of Vanilla Essence & Extract

You might be surprised to learn that vanilla extract or essence offers benefits for the skin too! It's commonly included in skincare products like body lotions, lip balms, body butters, and creams, not only for its delightful fragrance but also for its soothing properties

Treatment of Acne

The antibacterial properties of vanilla make it beneficial for the treatment of acne. Vanillin, through its antibacterial effects, helps cleanse your skin, reducing the occurrence of pimples and acne

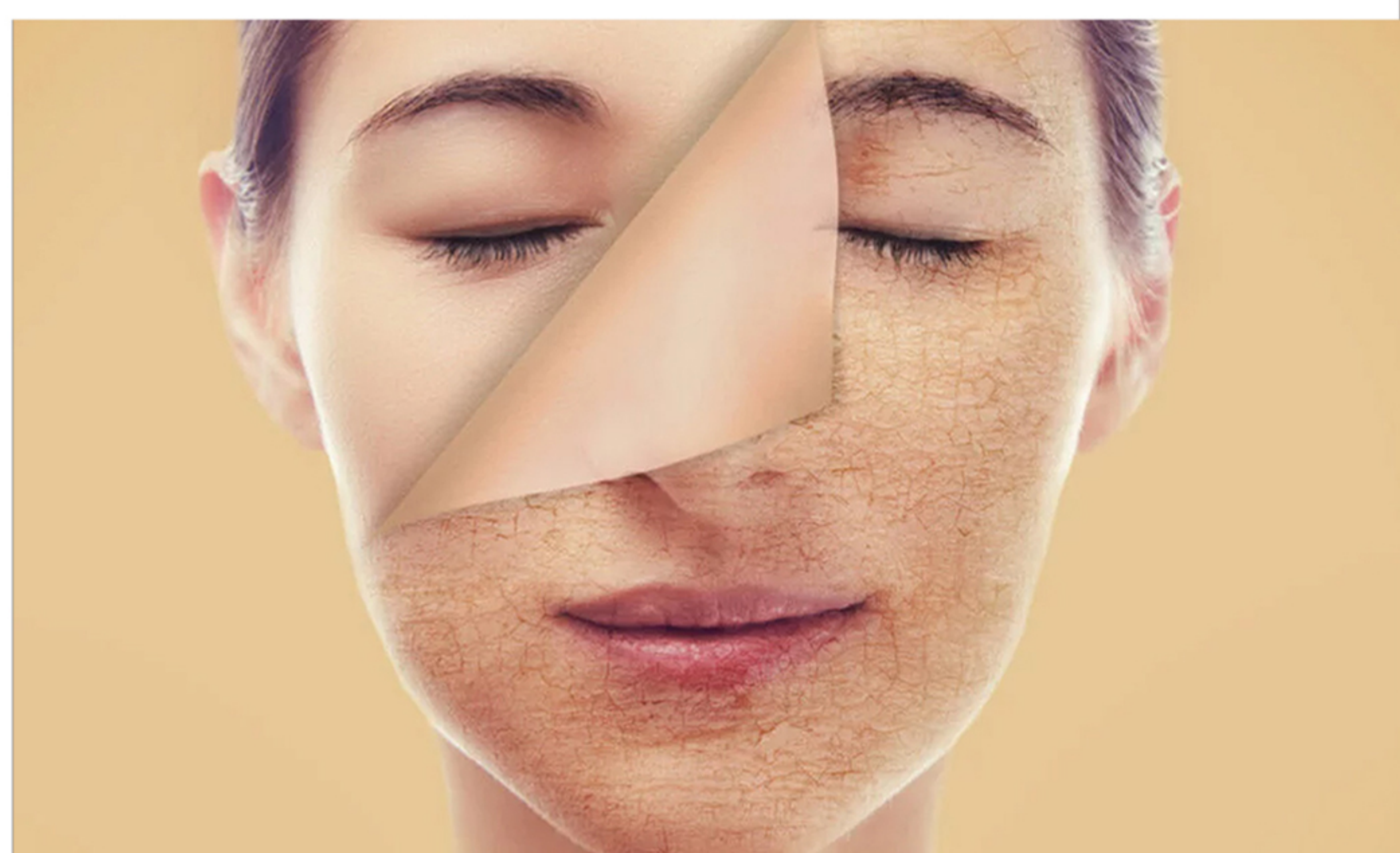


Anti-Aging Benefits

Vanilla is rich in antioxidants which prevent and reverse skin damage caused by free radicals. It helps to slow down signs of aging like fine lines, wrinkles and age spots. It is widely used in the cosmetic industry for its fragrance and anti-aging benefits

Soothes Burns

Vanilla has been used as a traditional remedy to heal burns, wounds and cuts. But concentrated vanilla extracts or essential oils should not be applied directly to recent burns. Topical treatments containing vanilla extracts might be helpful.



Promotes Healthy Skin

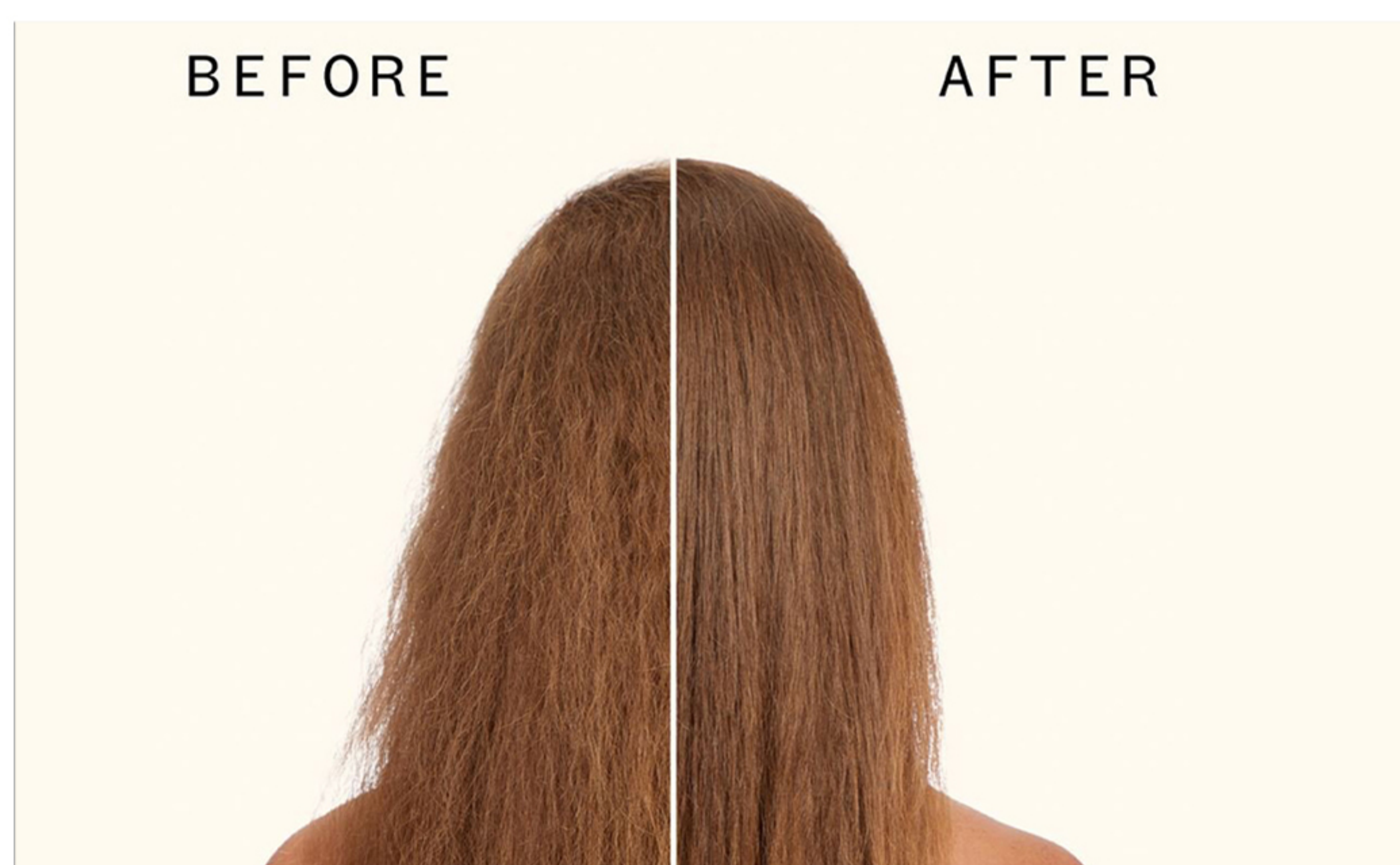
Vanilla is a good source of B-vitamins like niacin, thiamin, Vitamin B6 and pantothenic acid which play an important role in the maintenance of healthy skin. The antioxidant properties of vanilla protect your skin from damage caused by environmental pollutants and toxins

Hair Benefits Of Vanilla

Vanilla is a powerhouse ingredient in hair care, offering numerous benefits for healthier, stronger hair. Rich in B-vitamins like niacin, thiamin, and pantothenic acid, vanilla helps nourish hair follicles and improve scalp circulation, promoting growth and supporting root health. Its antioxidants and minerals repair and strengthen hair, minimizing breakage and split ends while giving hair a smoother, more resilient texture. Vanilla also acts as a natural moisturizer, locking in hydration to reduce dryness and frizz, making it ideal for damaged or frizzy hair types. Its mild anti-inflammatory properties can soothe scalp irritation, reducing itchiness and flakiness for a healthier scalp environment. Additionally, vanilla adds a natural shine and luster to dull hair while providing a gentle, pleasant fragrance, which is why it's a common ingredient in shampoos, conditioners, and leave-in treatments.

Vanilla for Silky Hair

Vanilla when mixed with other ingredients can make your hair silky, shiny and smooth. You can prepare a hair pack for this purpose. Melt about 4 oz. shea butter in a boiler. After it has fully melted, add 5 drops of vanilla essential oil and 2 tablespoons each of almond, jojoba and castor oils. After cooling, blend this mixture until it achieves a softer consistency



Promotes Hair Growth

Carrier and essential oils like cedarwood, lavender, thyme, and rosemary may help in promoting hair growth. These oils can be combined with vanilla essential oil for a hot oil treatment. To begin with, detangle your hair with a wide-toothed comb and rinse it thoroughly with warm water. After this, warm $\frac{1}{4}$ cup of any carrier oil such as virgin olive, jojoba, almond or coconut oil on high heat for about 30 seconds



Health Benefits Of Vanilla

Vanilla is much more than just a sweet and fragrant flavor. Pure vanilla extract possesses several medicinal properties and can be beneficial for your health in various ways.

Treatment For Anxiety and Depression

Certain neurological studies have proved that vanilla extract can have a positive effect on those suffering from depression and anxiety disorders. In rat studies, the vanillin in vanilla was found to demonstrate antidepressant activity



May Aid Weight Loss

Though exercise and diet play a primary role in weight loss, these efforts can be supplemented with the intake of vanilla extract for greater benefits.

Relieves Nausea

One of the best benefits of vanilla extract is that it may help calm the stomach in case of a feeling of nausea. All you need to do is add a few drops of vanilla extract to a glass of water and sip it slowly. The amazing vanilla scent will help to relieve the feeling of nausea.



Treatment For Cough

Cough syrups often use vanilla extract as a flavoring to mask their bitter taste. Though further research is needed in this regard, the mild anesthetic properties of vanilla extract can relieve symptoms such as pain from a sore throat or headache.

Did You Know?

The Spanish word “vainilla,” which means “little pod,” is the root of the English word vanilla.

Dental Health

Vanillin in vanilla is similar to capsaicin in chilli peppers and euganols in spices such as cinnamon. This compound has a positive effect on the central nervous system. Capsaicin is an effective pain reliever while euganols act as topical anesthetics

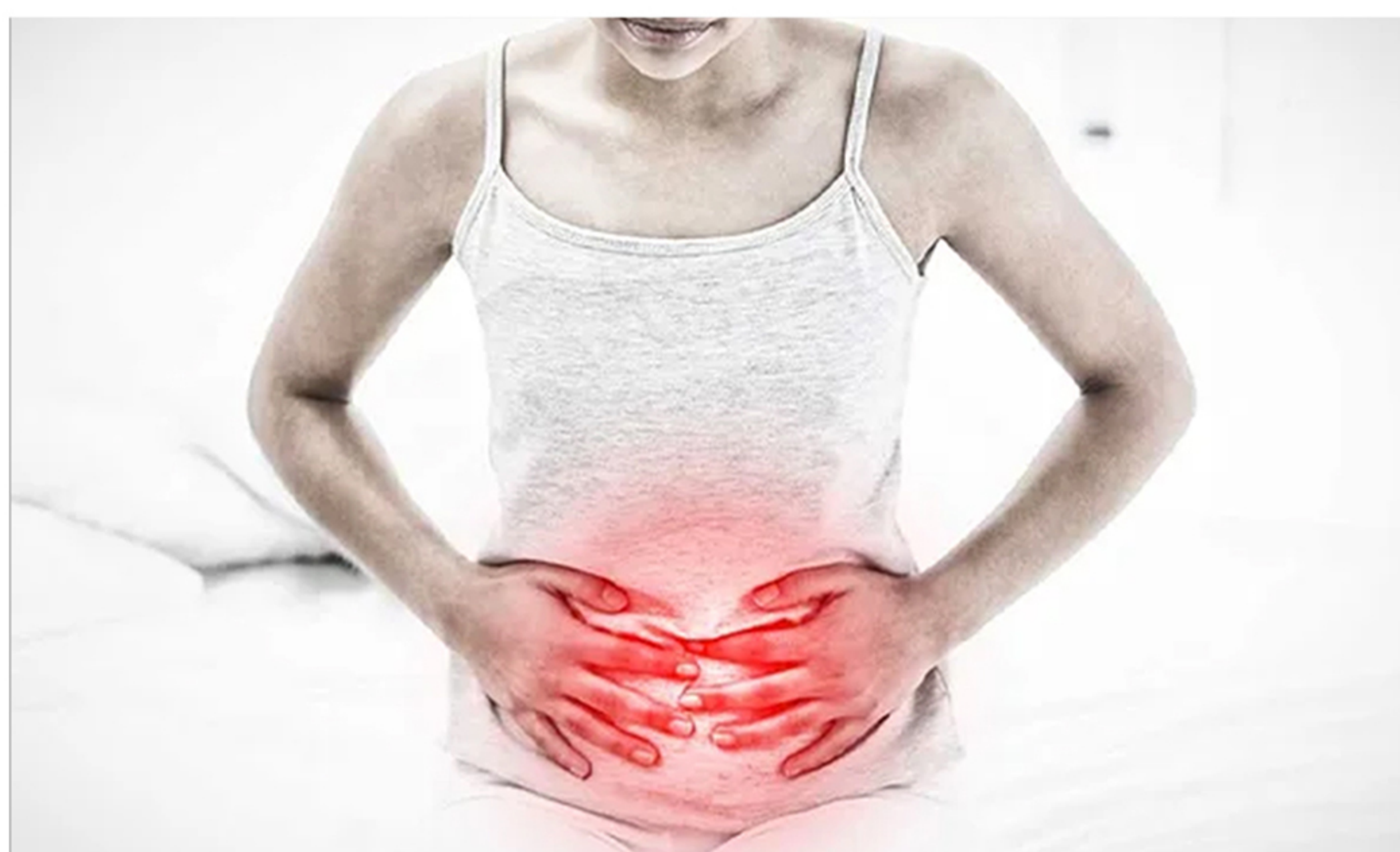


Treatment For Digestive Disorders

Vanilla infused herbal tea can relieve digestive problems. Water boiled with vanilla beans is a remedy for vomiting and an upset stomach and is a part of many countries' traditions. Its aromatic richness could be effective in easing queasiness.

Aphrodisiac Properties

Vanilla has been used as an aphrodisiac since ancient times. Some believe vanilla can increase sexual desire by boosting testosterone levels in men. Usage of vanilla may also help treat impotency



Treatment Of Menstrual Problems

Cough syrups often use vanilla extract as a flavoring to mask their bitter taste. Though further research is needed in this regard, the mild anesthetic properties of vanilla extract can relieve symptoms such as pain from a sore throat or headache.



Vanilla is not only a favorite flavor for many in desserts, cake, and ice cream, but the vanilla pods help boost your skin, hair, and overall health as well. Vanilla beans help soothe acne and burns while providing anti-aging skin benefits.



Global Presence

Our ability to meet diverse market needs, from food manufacturing to cosmetic and personal care industries, has positioned us as a reliable partner in the global vanilla supply chain. Agroventures Exports is proud to represent Sri Lanka's vanilla industry on the world stage.



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