



Savanil



PRODUCTS FROM
MADAGASCAR



Products that are rich in taste, and 100% natural





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, cocoa, 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 cocoa, their moringa, their lychee, as well as a wide range of exotic spices.



Our vision is to provide you with only the highest quality products, which boast exceptional tastes, and are rich in vitamins. Further, in providing our clients with only the best products, we hope this will inspire a healthier lifestyle.

Among our products, you will find : vanilla, cocoa, lychee, moringa, peppercorns and spices.

Our 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.

**Bourbon
Vanilla Beans**



**Vanilla
Powder**



**Vanilla
Caviar**



**Vanilla
Extract**



**Vanilla
Paste**



Our Cocoa



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.

Cocoa Beans



Cocoa Powder or Nibs



Our Bean to Bar Chocolate Bars



Our Lychees



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.

**Fresh
Lychees**



**Canned or puréed
Lychees**



**Dried
Lychees**



Our 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 and even more.

**Moringa
Powder**



**Moringa
Oil**



**Moringa
Chocolate**



Our Peppercorns

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 make up the *Piper family*. These include pink peppercorn, Sichuan peppercorn, or Jamaican peppercorn.

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

**Black
Peppercorn**



**White
Peppercorn**



**Pink
Peppercorn**



**Wild Peppercorn
*Voatsiperifery***



Our 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), ginger (powder or dehydrated slices), curcuma, curry, peri-peri chilli peppers (whole or powdered), cloves, makrut lime powder, green cardamom and nutmeg.

Cinnamon



**Peri-peri
chilli peppers**



Nutmeg



**Variety
of spices**





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