



Ducano

VANILLA TO A NEW LEVEL

COMPANY PROFILE

VANILLA FLAVOURING COMPANY - FOUNDED IN SWEDEN

WE TAKE VANILLA TO A NEW LEVEL - Let us show you how >>

BRCS

Agents and Brokers

CERTIFICATED

DIGITAL VERSION

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A Certified Company

Committed to Global standards

Ducano is certified according to globally recognized standards to ensure that our vanilla is produced, processed, and handled in accordance with strict safety, quality, and legal requirements.



Agents and Brokers

CERTIFICATED

BRCGS

[DOWNLOAD](#)



EU Organic

[DOWNLOAD](#)



FAIRTRADE

Fairtrade

[DOWNLOAD](#)



Proud member of:



Tysk-Svenska Handelskammaren
Deutsch-Schwedische Handelskammer



VÄSTSVENSKA
HANDELSKAMMAREN



Who We Are?

Founded by two entrepreneurs from Sweden, Ducano Vanilla was built on a single ambition, to bring authentic Madagascar vanilla to Europe and to set a new benchmark as Scandinavia's first fully certified vanilla company.



Vision

To be the most trusted and reliable partner in delivering high-quality, certified vanilla to clients worldwide.



Mission

Our mission is to create long-term value by sourcing responsibly, empowering local communities, and ensuring that every batch reflects our Scandinavian commitment to quality.

Madagascar: The Island of Vanilla

Madagascar is the world's leading producer of natural vanilla, known for its exceptional aroma and complex flavor profile. The unique combination of tropical climate, fertile soil, and traditional curing methods has made the island home to the finest Bourbon vanilla. A quality recognized and sought after worldwide.

After several visits to Madagascar, our team has established key partnerships within the industry, ensuring high-quality vanilla with full traceability. We have also implemented our own quality standards, routines, and processes in both the production and preparation of vanilla.

This results in a high-quality product that meets the strict requirements we and our clients have on traceability, analysis, quality control, and food safety.





Our Process

Once the vanilla arrives at our facility in Sweden, it undergoes strict quality control procedures. Powders are steam-sterilized, finely sieved, and carefully repackaged under controlled conditions.

Vanilla beans are hand inspected, metal detected, and repacked. Every batch is laboratory tested for vanillin content, moisture, and microbiological quality, meeting both European food safety standards and our own internal requirements.

Quality at every step:



Sourcing >>

Lab analysis >>

Sterilization >>

Sieving & Metal Detection >>

Inspection >>



Committed to Sustainability

As an international company, we recognize our responsibility to contribute to a more sustainable planet and above all, to support the people behind our vanilla. Our goal is not only to trade vanilla, but to ensure that families and their children in the vanilla growing regions are fairly compensated, have access to food, clean water and education.

Our sustainability initiative >>

Ducano actively support local education by providing schools with essential materials and resources. We have personally visited these schools to ensure that our contributions make a real and lasting impact.



Our focus areas:



The infographic features four icons for Sustainable Development Goals: 2 (Zero Hunger), 4 (Quality Education), 6 (Clean Water and Sanitation), and 8 (Decent Work and Economic Growth). It also includes the 'Sustainable Development Goals' circular logo and the 'Fairtrade' logo.



 **United Nations**
Global Compact www.unglobalcompact.org

In Progress:  **ISO**
9001:2015

***As part of our sustainability efforts, we are in the process to implement the ISO 9001:2015

Our product categories

We offer vanilla in all its forms. Specifically tailored for the food industry, flavor manufacturing, wholesale and retail



BEANS



EXTRACT



POWDER



SEEDS

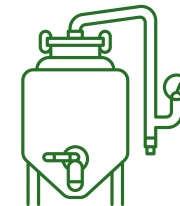
Different applications:



Ice Cream / Dairy



Bakery / Patisserie



Extract / Aroma industry

Our Area of expertise

Serving key sectors of the vanilla market

Our clients include large-scale production companies, extract and flavor manufacturers, wholesalers, importers, and retailers.

We provide competitive and tailored solutions across all segments, from the food and flavor industry to wholesale and private label partners.



Food Industry

Solutions in vanilla flavoring for ice cream, yogurt, protein products, and chocolate.



Extract / Aroma - Industry

Vanilla beans selected specifically for extract and flavor manufacturing.



Wholesale

Pre-packaged vanilla products in food-service formats for wholesalers.



Retail/Private label

Vanilla products packaged in retail formats with the customer's own branding.

Strengths and competitive advantage

Why leading brands choose Ducano



Sourcing Expertise

Direct partnerships in Madagascar ensure consistent, traceable, and high-quality vanilla.



Production Know-How

Strong expertise in vanilla processing - combining tradition with modern quality standards.



Quality Assurance

Strict quality controls & procedures. Sterilization, and lab testing guarantee safe and consistent products.



Sustainable Growth

Committed to ethical sourcing and supporting long-term, sustainable development in Madagascar.

Thank You

Thank you for taking the time to read our company profile. We hope it has given you a deeper insight into the world of Madagascar vanilla and our passion behind it. If you have any questions or would like to know more, please don't hesitate to contact us using the details below.



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Oskar Holmgren

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We combine Madagascan know-how in cultivation with European quality standards to deliver reliable vanilla solutions for the food industry, flavour houses and wholesalers.

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