



Ducano

VANILLA TO A NEW LEVEL

WHOLESALE

CATALOG



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ABOUT DUCANO VANILLA

Ducano Vanilla is a certified vanilla partner supplying the food industry, distributors and retail chains with a wide portfolio of premium vanilla products. Today, Ducano's solutions reach customers worldwide.

VANILLA BEANS



Ducano

VANILLA BEANS

BOURBON

Gourmet Quality

Ingredients: 100% Vanilla Beans
Origin: Madagascar
Store: In a cool, dry place at room
temperature.
Art. No. 2099

Best before: See packaging

45 G



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VANILLA BEANS BOURBON 1 KG


code. 1904

Premium gourmet Madagascar vanilla beans with natural high vanillin content, deep bourbon notes and a smooth, well-rounded flavour. Carefully selected and packed in Sweden.

Origin: Madagascar
Shelf Life: 36 months

Application: Professional pastry, bakery and dessert production.
Storage: Store in a cool, dry place away from light.



 *Available as ORGANIC CERTIFIED



VANILLA BEANS BOURBON 250 G

code. 1861

Premium gourmet Madagascar vanilla beans with natural high vanillin content, deep bourbon notes and a smooth, well-rounded flavour. Carefully selected and packed in Sweden.

Origin: Madagascar
Shelf Life: 36 months

Application: Professional pastry, bakery and dessert production.
Storage: Store in a cool, dry place away from light.



 *Available as ORGANIC CERTIFIED



VANILLA BEANS BOURBON 90 G

code. 2096

Premium gourmet Madagascar vanilla beans with natural high vanillin content, deep bourbon notes and a smooth, well-rounded flavour. Carefully selected and packed in Sweden.

Origin: Madagascar
Shelf Life: 36 months

Application: Professional pastry, bakery and dessert production.
Storage: Store in a cool, dry place away from light.



 *Available as ORGANIC CERTIFIED





VANILLA BEANS BOURBON 45 G

code. 2099

Premium gourmet Madagascar vanilla beans with natural high vanillin content, deep bourbon notes and a smooth, well-rounded flavour. Carefully selected and packed in Sweden.

Origin: Madagascar
Shelf Life: 36 months

Application: Professional pastry, bakery and dessert production.
Storage: Store in a cool, dry place away from light.



 *Available as ORGANIC CERTIFIED



RED SPLIT VANILLA BEANS 500 G

code. 1920

Red Split Madagascar Bourbon vanilla beans offering a reliable and economical solution for professional use. Brownish-red pods with warm sweetness and subtle floral notes.

Origin: Madagascar
Shelf Life: 36 months

Application: Ideal for extraction, infusion and large-scale pastry use.
Storage: Store in a cool, dry place away from light.



VANILLA BEANS TAHITI 90 G

code. 1955

Tahitian vanilla beans prized for their floral, fruity and elegant aroma. Sourced from the exotic island of Tahiti, French Polynesia.

Origin: French Polynesia
Shelf Life: 24 months

Application: Fine dining, luxury pastry and gourmet desserts.
Storage: Store in a cool, dry place away from light.





VANILLA BEANS BOURBON 2 PCS

code. 2090

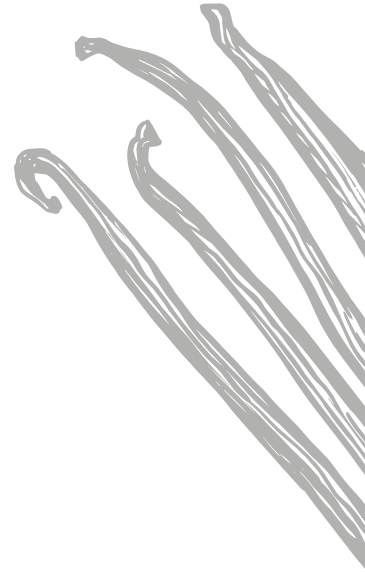
Two selected Madagascar vanilla beans in an elegant glass tube. A retail product designed for gourmet shops and home bakers.

Origin: Madagascar
Shelf Life: 36 months

Application: Gourmet retail and premium supermarket segments.
Storage: Store in a cool, dry place away from light.



 *Available as ORGANIC CERTIFIED



VANILLA BEANS - ASSORTMENT

1904	Vanilla Beans Bourbon 1 KG	
2010	Vanilla Beans Bourbon 1 KG 	
1861	Vanilla Beans Bourbon 250 G	
2011	Vanilla Beans Bourbon 250 G 	
2096	Vanilla Beans Bourbon 90 G	
4175	Vanilla Beans Bourbon 90 G 	
2099	Vanilla Beans Bourbon 45 G	
4179	Vanilla Beans Bourbon 45 G 	
1920	Vanilla Beans Red Split 500 G	
1955	Vanilla Beans Tahiti 90 G	
2090	Vanilla Beans Bourbon 2 pcs	
2015	Vanilla Beans Bourbon 2 pcs 	

VANILLA POWDERS



VANILLA POWDER BOURBON 1 KG

code. 1648269

Trusted by European pastry professionals. Produced from finely milled Madagascar Bourbon vanilla beans for intense aroma and consistent performance.

Origin: Madagascar
Shelf Life: 36 months

Application: For dry blends, confectionery and professional bakery use.
Storage: Store in a cool, dry place away from light.



*Available as ORGANIC CERTIFIED



MIX VANILLA POWDER BOURBON 1 KG

code. 86521

MIX Vanilla Powder features Ducano's unique blend of natural Bourbon vanilla powder and extracted vanilla powder. A competitive solution with a distinct natural vanilla taste.

Origin: Madagascar
Shelf Life: 36 months

Application: Industrial and artisanal bakery.
Storage: Store in a cool, dry place away from light.

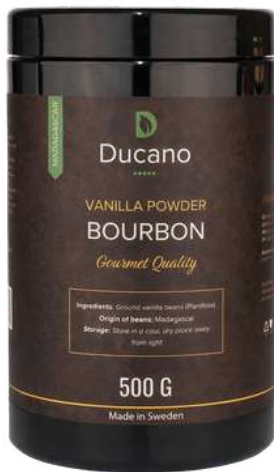


*Available as ORGANIC CERTIFIED



Optimized for cost efficiency

While maintaining the natural vanilla aroma.



VANILLA POWDER BOURBON 500 G

code. 1446

Trusted by European pastry professionals. Produced from finely milled Madagascar Bourbon vanilla beans for intense aroma and consistent performance.

Origin: Madagascar
Shelf Life: 36 months

Application: For dry blends, confectionery and professional bakery use.
Storage: Store in a cool, dry place away from light.



 *Available as ORGANIC CERTIFIED



VANILLA POWDER BOURBON 200 G

code. 1448

Trusted by European pastry professionals. Produced from finely milled Madagascar Bourbon vanilla beans for intense aroma and consistent performance.

Origin: Madagascar
Shelf Life: 36 months

Application: For dry blends, confectionery and professional bakery use.
Storage: Store in a cool, dry place away from light.



 *Available as ORGANIC CERTIFIED



VANILLA POWDER BOURBON 10 G

code. 3090

Finely ground Madagascar Bourbon vanilla powder presented in an elegant glass tube. A premium retail product designed for delicatessens and specialty food stores.

Origin: Madagascar
Shelf Life: 36 months

Application: Premium retail, delicatessens and specialty food stores
Storage: Store in a cool, dry place away from light.



 *Available as ORGANIC CERTIFIED

VANILLA POWDER - ASSORTMENT



1648269	Vanilla Powder Bourbon 1 KG	
4193	Vanilla Powder Bourbon 1 KG	
86521	Vanilla Powder Blend 1 KG	
86523	Vanilla Powder Blend 1 KG	
1446	Vanilla Powder 500 G	
4196	Vanilla Powder 500 G	
1448	Vanilla Powder 200 G	
4198	Vanilla Powder 200 G	
3090	Vanilla Powder 10 G	
4189	Vanilla Powder 10 G	

VANILLA SUGARS





VANILLA SUGAR 8% 1 KG

code. 5281

Vanilla sugar produced in Sweden, made with 8% finely ground Madagascar Bourbon vanilla beans and high-quality Nordic icing sugar.

Produced in Sweden
Shelf Life: 36 months

Application: For dry blends, confectionery and professional bakery use.
Storage: Store in a cool, dry place away from light.



 *Available as ORGANIC CERTIFIED



PREMIUM VANILLA SUGAR 500 G

code. 5351

Our finest vanilla sugar, produced in Sweden from ground Madagascar vanilla beans and natural vanilla seeds. The visible black specks enhance your pastries with authentic appearance and rich vanilla aroma.




Produced in Sweden
Shelf Life: 36 months

Application: For dry blends, confectionery and professional bakery use.
Storage: Store in a cool, dry place away from light.



 *Available as ORGANIC CERTIFIED

VANILLA SUGAR - ASSORTMENT

5281	Vanilla Sugar 8% 1 KG	
4285	Vanilla Sugar 8% 1 KG 	
5275	Vanilla Sugar 8% 5 KG	
4112	Vanilla Sugar 8% 5 KG 	
5351	Premium Vanilla Sugar 500 G	
4282	Premium Vanilla Sugar 500 G 	

Custom vanilla sugars available upon request.

VANILLA EXTRACTS



NATURAL VANILLA EXTRACT 5 L

code. 1105

Natural Bourbon vanilla extract made from selected Madagascan vanilla beans. Highly concentrated with a high vanilla bean content.

Produced in Sweden
Shelf Life: 24 months

Application: For bakery, confectionery, ice cream and desserts.
Storage: Store in a cool, dry place away from light.



NATURAL VANILLA EXTRACT 1 L

code. 1100

Natural Bourbon vanilla extract made from selected Madagascan vanilla beans. Highly concentrated with a high vanilla bean content.

Produced in Sweden
Shelf Life: 24 months

Application: For bakery, confectionery, ice cream and dessert
Storage: Store in a cool, dry place away from light.





NATURAL VANILLA EXTRACT 250ML

code. 1110

Natural Bourbon vanilla extract made from selected Madagascan vanilla beans. Highly concentrated with a high vanilla bean content.

Produced in Sweden
Shelf Life: 24 months

Application: For bakery, confectionery, ice cream and dessert
Storage: Store in a cool, dry place away from light.



VANILLA EXTRACT - ASSORTMENT

1105

Natural Vanilla Extract 5 L



1100

Natural Vanilla Extract 1 L



1110

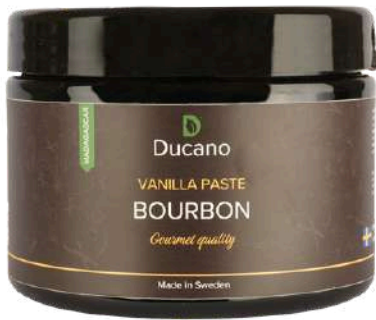
Natural Vanilla Extract 250 ML



EXTRACTS MADE IN SWEDEN



VANILLA PASTES



VANILLA PASTE 500 G

code. 1200

Crafted from syrup and Madagascar Bourbon vanilla beans, with visible vanilla seeds for rich aroma and smooth flavour.

Produced in Sweden
Shelf Life: 12 months

Application: Ice cream, bakery and dairy applications.
Storage: Store in a cool, dry place away from light.



VANILLA PASTE FOODSERVICE 1 KG

code. 1215

Crafted from syrup and Madagascar Bourbon vanilla beans, with visible vanilla seeds for rich aroma and smooth flavour.

Produced in Sweden
Shelf Life: 12 months

Application: Ice cream, bakery and dairy applications.
Storage: Store in a cool, dry place away from light.



VANILLA PASTE - ASSORTMENT

1200

Vanilla Paste 500g



1215

Vanilla Paste Foodservice 1 kg



VANILLA PEARLS



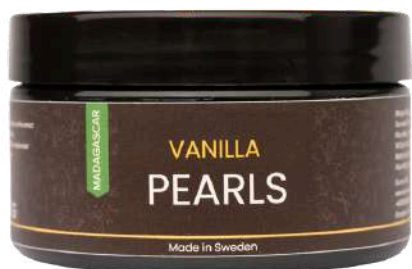
VANILLA PEARLS 100 G

code. 41935224

Made from vanilla seeds and natural vanilla extract for rich aroma and visible black vanilla seed specks.

Produced in Sweden
Shelf Life: 24 months

Application: Ice cream, pastry and gourmet desserts.
Storage: Store in a cool, dry place away from light.



VANILLA PEARLS - ASSORTMENT

41935224

Vanilla Pearls 100 G





CERTIFICATIONS AND QUALITY STANDARDS

BRCS

Agents and Brokers

CERTIFICATED



FAIRTRADE



MEMBER OF



VÄSTSVENSKA
HANDELSKAMMAREN



Tysk-Svenska Handelskammaren
Deutsch-Schwedische Handelskammer

MADAGASCAN VANILLA





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, Ducano Vanilla has established key partnerships within the industry, ensuring high-quality vanilla with full traceability. Ducano has also implemented its own quality standards, routines, and processes across both the production and preparation of vanilla.

Ducano AB
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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.

www.ducanovanilla.com



*Welcome to the
World of Vanilla*


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