
















## Madagascar Products presentation

Madagascar Products and Spices	Representation	Scientific name	Description	Processed forms
<b>GARLIC</b>		<i>Allium sativum</i>	<p>Madagascar garlic captivates with its intense aroma and exceptional quality, perfect for flavorful and natural cuisine. Grown under the Malagasy sun, it adds an authentic and powerful touch to every recipe, while offering cosmetic and health benefits.</p>	<i>Whole heads of garlic</i>
<b>PEANUTS</b>		<i>Arachis hypogaea</i>	<p>Madagascar peanuts stand out for their rich flavor and high oil content, ideal for both food use and processing. Cultivated in fertile regions, they are carefully sorted to ensure consistent export quality.</p>	<i>Shelled peanuts</i>
<b>PINK PEPPER (ROSE PEPPER)</b>		<i>Schinus terebenthifolius</i>	<p>Also known as “pink peppercorn,” Madagascar pink pepper is prized for its sweet and peppery aroma. Hand-harvested, it brings a unique exotic touch to cuisines around the world.</p>	<i>Fresh or dried berries</i>
<b>COCOA</b>		<i>Theobroma</i>	<p>Malagasy cocoa is renowned for its fine, fruity aromas, highly appreciated by master chocolatiers. Grown in volcanic areas, it produces premium-quality beans ideal for high-end chocolate.</p>	<i>Dried beans</i>

<b>COFFEE</b>		<i>Coffea</i>	Madagascar coffee offers a balanced cup with floral and slightly spicy notes. Grown at high altitudes, it attracts coffee lovers seeking refined aromatic profiles	<i>Robusta</i>
<b>CINNAMON</b>		<i>Cinnamomum verum</i>	Malagasy cinnamon, sweet and fragrant, is highly sought after for its taste and medicinal properties. It is hand-harvested and carefully dried to preserve its full aromatic richness.	<i>Rolled sticks and powder</i>
<b>CLOVES</b>		<i>Syzygium aromaticum</i>	Madagascar clove is considered one of the best in the world thanks to its high essential oil concentration. Harvested at full maturity, it is naturally dried to retain its full intensity.	<i>Clove buds; stems</i>
<b>GINGER</b>		<i>Zingiber officinale</i>	Malagasy ginger delights with its freshness, strength, and citrus notes. It is cultivated without chemical fertilizers, respecting traditional farming methods.	<i>Fresh, dried, or powdered ginger</i>
<b>BEANS</b>		<i>Phaseolus vulgaris</i>	Madagascar beans, especially red and white varieties, are known for their nutritional quality and good cooking yield. Grown sustainably, they meet international market standards.	<i>Grains</i>
<b>CORNS</b>		<i>Zea mays</i>	Malagasy corn is grown in high-potential agricultural regions, ensuring good size and excellent quality. Suitable for both human consumption and animal feed.	<i>Corns</i>

<b>CASHEW NUTS</b>		<i>Anacardium</i>	Madagascar cashew nuts offer a delicate flavor and crunchy texture, perfect for snacking and the food industry. They are processed locally under strict quality standards to guarantee export freshness.	<i>Nuts</i>
<b>ONION</b>		<i>Allium Cepa</i>	Malagasy onions are known for their mild taste and good shelf life. Locally grown under favorable climatic conditions, they maintain consistent quality year-round.	<i>Bulbs</i>
<b>CHILI (Pili Pili)</b>		<i>Capsicum frutescens</i>	Malagasy pili-pili chili, intense and aromatic, is highly appreciated for adding spice and character to dishes. Naturally dried, it retains its full aromatic strength and vibrant color.	<i>Dried (red)</i>
<b>BAMBARA GROUNDNUT</b>		<i>Vigna subterranea</i>	The Bambara groundnut is a traditional Malagasy legume, rich in protein and highly nutritious. Drought-resistant, it represents a sustainable crop with strong potential in international markets.	<i>Dried grains</i>
<b>BLACK PEPPER</b>		<i>Piper bordonense</i>	Madagascar black pepper captivates with its balanced heat and woody notes. Hand-harvested and carefully dried, it meets the highest quality standards.	<i>Dried grains</i>

<p><b>WILD PEPPER</b> <i>(Voatsiperifery)</i></p>		<p><i>Piper borbonense L</i></p>	<p>Madagascar wild pepper, known as Voatsiperifery, is a rare and precious spice with a unique woody and citrus aroma. Harvested in tropical forests, it is prized by chefs and lovers of authentic flavors.</p>	<p><i>Dried black grains</i></p>
<p><b>SOYBEAN</b></p>		<p><i>Glycine max</i></p>	<p>Malagasy soybeans are grown GMO-free, respecting sustainable agricultural practices. Rich in protein, they are suitable for a wide range of food and industrial applications</p>	<p><i>Dried grains</i></p>
<p><b>VANILLA</b></p>		<p><i>Vanilla planifolia</i></p>	<p>Madagascar vanilla, world-renowned, offers rich, sweet, and intense aromas. Each pod is prepared with traditional expertise, making it a product of exceptional quality.</p>	<p><i>Prepared and packaged pods</i></p>

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