



PRODUCT CATALOG 2025

The richness of Malagasy
soil in your hands.



Our Signature Products

**Discover the excellence
of Madagascar's natural
treasures.**



www.ekl-export.mg



BAIE ROSE (Pink Peppercorns)

Product Type: Pink Peppercorns

Season: March to June

Grade: Gourmet (G1) / Premium (G2) / Whole (FAQ)

Origin: Bongolava & Anôsy regions, Madagascar

Category: Whole spice

Labeling: Conventional

Product Code: PVR



VANILLA

Product Type: Bourbon Vanilla

Season: Available all year

Grade: Gourmet / Bourbon

Origin: Analanjiroro region, Madagascar

Form: Split, unsplit, powder

Labeling: Fair Trade (FLO/SPP), Organic (Ecocert)

Product Code: VNL



COCOA

Season: June / July / October / November

Grade: Premium / Standard

Origin: Sambirano region, Madagascar

Form: Raw beans or powder

Labeling: Organic (Ecocert)

Product Code: CAC



CLOVES

Product Type: Whole Cloves

Season: September to October

Grade: Premium

Origin: Analanjiroro region, Madagascar

Form: Whole Cloves

Labeling: Fair Trade (FLO/SPP), Organic (Ecocert)

Product Code: CLG



CASHEW NUTS (Shelled)

Season : July to September

Origin : Diana region, Madagascas

Grade : Standard

Form : W180 to W320

Product Code : NDC



Cashew Nuts

Direct Traceability, Unmatched Freshness

Our cashew nuts are harvested in the Diana region, northern Madagascar – an area known for its nutrient-rich soils and consistent sunshine. We offer shelled cashews in various grades (W180 to W320), processed locally to preserve their full freshness.

Unlike many supply chains where cashews travel long distances before processing, we reduce intermediaries to ensure superior taste quality, enhanced freshness, and full supply chain transparency.





Madagascar Spices

Aromatic Purity



Madagascar offers premium spices, renowned for their aromatic intensity and purity. Carefully selected and grown in an exceptional terroir, they meet the demands of chefs and industries seeking authentic and refined products.



BLACK PEPPER

Product Type: Heavy grain black pepper

Season: June – July

Grade: Premium

Origin: Analanjirofo & Antsiranana

Form: Grain loured

Labeling: Fair Trade (FLO/SPP), Organic (Ecocert)

Product Code: PVN



POIVRE BLANC

Product Type: White peppercorns

Season: June – July

Grade: Premium

Origin: Analanjirofo & Antsiranana

Form: Heavy grain

Labeling: Conventional

Product Code: PVB



GINGER

Product Type: Yellow Ginger (turmeric ginger)

Season: July

Grade: Premium / Standard

Origin: Alaotra-Mangoro & Antsinanana

Form: Whole dried / dried slices

Labeling: Fair Trade & Organic (Ecocert)

Product Code: GIN



TURMERIC

Product Type: Turmeric root

Season: July

Grade: Premium / Standard

Origin: Antsinanana

Form: Dried slices or powder

Labeling: Fair Trade & Organic (Ecocert)

Product Code: CUR



CINNAMON

Product Type: Cinnamon

Season: Year-round

Grade: Premium / Standard

Origin: Antsinanana

Form: Scraped, whole sticks

Labeling: Fair Trade & Organic (Ecocert)

Product Code: CAN

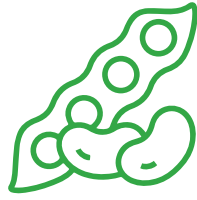
Madagascar Spices

Rare Intensity, Preserved Heritage

Madagascar is globally renowned for the aromatic richness of its spices, cultivated without chemical inputs in an ideal tropical and humid climate. Our farmers, trained in traditional growing and drying methods, preserve ancestral know-how, ensuring outstanding olfactory and gustatory intensity.

Each spice – whether our certified Bourbon vanilla, bold black peppercorns, or golden turmeric – is hand-harvested at full maturity, manually sorted, and carefully packaged to retain its freshness and natural power. These products are crafted for premium markets, fine dining, and demanding food industries.





Dry Grains of Madagascar

Authentic Nutritional Value



Madagascar is a true cradle of exceptional dried grains, combining quality, authenticity, and aromatic richness. Each product reflects a unique terroir and expert craftsmanship, making it ideal for demanding markets.



COFFEE

Season: July – September

Grade: Standard

Origin: Madagascar

Form: Whole beans or ground

Product Code: CAF



RED BEANS

Season: April to June

Grade: Standard

Origin: Madagascar

Form: Whole grain

Product Code: HAR



WHITE BEANS

Season: April to June

Grade: Standard

Origin: Madagascar

Form: Whole grain

Product Code: HAR



BLACK EYES

Season: April to June

Grade: Standard

Origin: Madagascar

Form: Whole grain

Product Code: BLE



CAP PEAS

Season: April to June

Grade: Standard

Origin: Madagascar

Form: Whole grain

Product Code: PDC



SOYBEANS

Season: March to October

Grade: Standard

Origin: Madagascar

Form: Whole grain

Product Code: SOJ



PEANUTS

Season: April – May / August – September

Grade: Standard

Origin: Madagascar

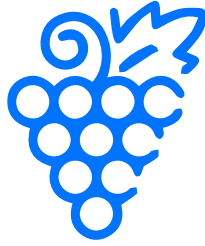
Form: White or red peanuts

Product Code: ARA

Dry Grains

Terroir-Based Agriculture with High Nutritional Value

Madagascar's dry grains – such as red beans, cap peas, soybeans, or coffee – thrive in volcanic or high-altitude regions with naturally fertile soils. This terroir diversity yields nutritionally dense and flavorful crops. Our collaboration with producer cooperatives ensures consistent quality and reliable sourcing. These grains are ideal for organic brands, responsible retailers, and food processors seeking traceable, high-value raw materials.



Fruits of Madagascar

A Land of Natural Abundance



Madagascar is a land of abundance, where the diversity of crops reveals unique and refined flavors. Its exceptional climate and preserved terroir produce fruits of remarkable quality, appreciated in international markets for their freshness and rich taste.



LYCHEES

Season: November – January

Origin: Analanjirifo & Antsinanana

Form: Sulphured whole or pulpy juice

Labeling: Fair Trade & Organic

Product Code: LCH



PINEAPPLE

Season: October – March

Origin: Analamanga & Analanjirifo

Form: Puree, juice, or sulphured whole

Labeling: Fair Trade & Organic

Product Code: ANA



PASSION FRUIT

Season: January – April

Origin: Vatovavy-Fitovinany

Form: Frozen puree

Labeling: Fair Trade & Organic

Product Code: LCH

Processed Fruits

Tropical Purity, Enhanced at Source

Madagascar's fruits are handpicked at full maturity, nurtured by a unique ecosystem. Our lychees, pineapples, and passion fruits are processed on-site (purees, juices, sulphured whole fruits) in facilities that meet international food safety standards.

The island's exceptional climate and endemic, non-GMO varieties give our products a naturally intense flavor – with no added aromas or artificial processes. These products are highly sought-after in organic channels, premium juices, and gourmet gastronomy.



We look forward to working with you.

