



*Excellence de Madagascar*

[SambavaEpices.com](http://SambavaEpices.com)

C A T A L O G



### **The Canal des Pangalanes: the spice route.**

Located along the eastern coast of Madagascar, the canal was designed during the colonial period and extends for over 400 miles. Like a silver ribbon, it meanders its way through the coastal dunes, plantations, forests and great lakes.

It is fundamentally important for those living along its banks, because for many villages it is the only access route and the only available channel for the transport of goods and spices.





## SAMBAVA ÉPICES

*Excellence de Madagascar*

Sambava Épices S.a.r.l. is a company based in Madagascar, with its headquarters in the island's capital of Antananarivo. The partners in the business are based in Italy and can draw on a wealth of experience in the management of international projects. Having carefully selected the finest spices available on the island, the company identified the highest quality sources and then engaged with the local producers, in order to guarantee the quality of the spices right back to the source.

After undergoing a painstaking quality control process, the spices are sent to the company's facility in Antananarivo, where they are respectfully processed in ways that comply fully with European health and safety standards, before being packaged and exported all across the world.







## MISSION

All of the local suppliers have been meticulously vetted on the basis of their adherence to the strict standards of Sambava Épices. Before being processed, the products are subject to a rigorous series of controls, and only those batches that conform to the highest levels of quality are accepted. The packaging is made exclusively using natural materials such as glass and cork, because the commitment to the environment is taken very seriously. The packaging is designed to preserve intact the aromas and flavors of the spices while also enabling full traceability of the products. Sambava Épices offers nothing but highest-quality products that encapsulate the fragrances and essences of the untainted island of Madagascar.

## CODE OF ETHICS

There are unwritten rules that are based on principles of courtesy, sensitivity, nature and respect for others – upholding these principles is a choice that Sambava Épices, make on an ongoing basis. Sambava Épices is a young business that is just setting out on its journey, plowing a furrow rather different from that of the other companies in the sector. Sambava Épices adhere to our Code of Ethics, which is a sort of constitutional charter for us, and we set ourselves rigid rules and values that are geared towards respecting health and the environment, which see us, for example, carrying out the sustainable harvesting of our wild pepper in an effort to combat deforestation.





Excellence de Madagascar

# POIVRE SAUVAGE NOIR

Pepe nero selvatico Voatsiperifery  
Grani



[SambavaEpices.com](http://SambavaEpices.com)

CURRY  
Curry, miscela di 13 spezie



[SambavaEpices.com](http://SambavaEpices.com)



[SambavaEpices.com](http://SambavaEpices.com)

# THE SELECTION

## VOATSIPERIFERY WILD PEPPER

Wild black pepper (corns)	p. 8
Wild black pepper (ground)	p. 8
Wild black pepper (crushed)	p. 8
Wild white pepper (corns)	p. 8

## BLACK PEPPER

Black pepper (corns)	p. 10
Black pepper (crushed)	p. 10
Black pepper (ground)	p. 10

## PINK PEPPERCORN

Pink peppercorn	p. 12
-----------------	-------

## CLOVES

Cloves (whole)	p. 14
Cloves (ground)	p. 14

## BLACK BOURBON VANILLA

Black Bourbon Vanilla (pods)	p. 16
------------------------------	-------

## TURMERIC

Turmeric (ground)	p. 18
-------------------	-------

## CURRY

Curry, blend of 13 spices	p. 19
---------------------------	-------

## AFRICAN BIRD'S EYE CHILI

Red chili pepper (whole)	p. 20
Red chili pepper (ground)	p. 20

## FLEUR DE SEL (FLOWER OF SALT)

Natural flower of salt	p. 22
Flower of salt flavored with wild pepper	p. 22
Flower of salt flavored with vanilla	p. 22

## CINNAMON

Cinnamon (18 cm sticks)	p. 24
Cinnamon (ground)	p. 24

## COCOA BEANS

Roasted cocoa beans	p. 26
---------------------	-------

## CANE SUGAR

Cane sugar flavored with vanilla	p. 28
Cane sugar flavored with cinnamon	p. 28

# VOATSIPERIFERY WILD PEPPER

## Poivre sauvage noir

### DESCRIPTION

In Malagasy, they call it Voatsiperifery, meaning “fruit of the tree”. Rare and highly prized, it grows wild only in the high-altitude virgin forests of Madagascar. When it is fully ripe, it has an eye-catching bright red color, and it is at this point that it is harvested – a difficult and dangerous task. The wild liana, which produces the pods, grows around high-trunked trees, reaching a height of up to 20 meters. The small, reddish-brown oval-shaped pods feature the characteristic dark-brown stalk.

### FEATURES

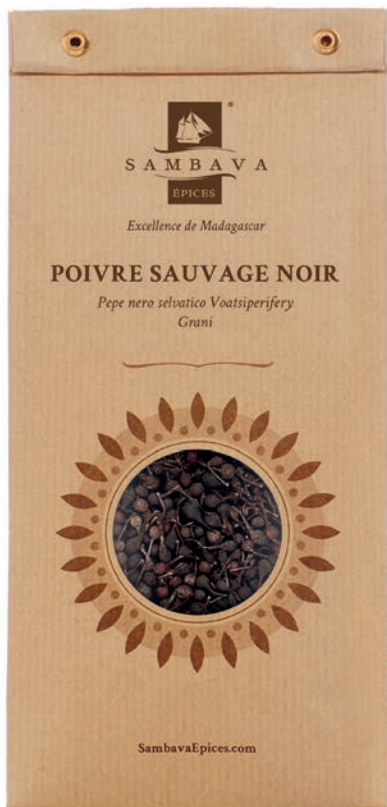
The wild pepper tree grows in the central forests of the island’s upland areas. The pods are harvested and processed by hand by the local populace. Sambava Épices has directly selected the production zones it uses, and today it is one of few companies in Madagascar to carry out the sustainable harvesting of the product. This extraordinary pepper is a veritable explosion of fragrances, with its long-lasting fruit-laden notes and its undertones both citrus and floral.

### RECOMMENDATIONS FOR USE

It is a great favorite of gourmets and Michelin-starred chefs. Used just like black pepper, it has a pleasingly fresh flavor, with spiced nuances of fruit and wood. It is also delicious when added to fresh-fruit salads, ice cream and sorbets, and even works well on sweet-and-sour dishes. It is a particularly mouthwatering addition to pork and lamb, and goes very well with coconut milk and chocolate. The locals add it fresh to their rice- and meat-based dishes.







Product  
Voatsiperifery wild black pepper

Composition  
Corns

Packaging  
Kraft Bag

Net weight  
350 g

Provenance  
Region of Fianarantsoa



Variants available:

Wild black pepper (ground)	350 g
Wild black pepper (crushed)	350 g
Wild white pepper (corns)	400 g



# BLACK PEPPER

## Poivre noir

### DESCRIPTION

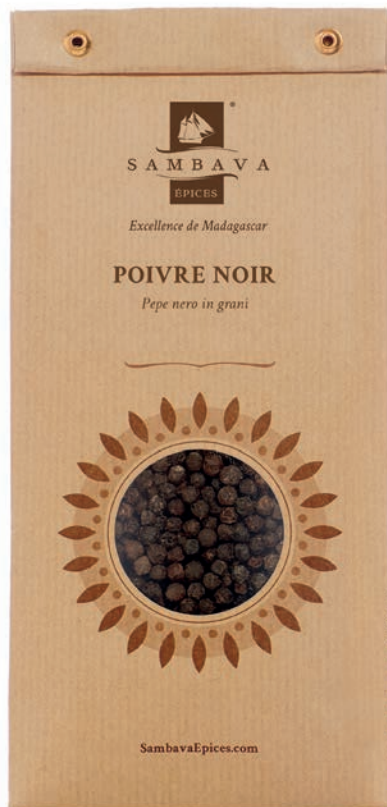
The word “pepper” derives from the Sanskrit pippali, meaning “berry”. Peppercorns are actually the fruits of a creeping vine that grows on trees and bushes, reaching heights of up to five meters. They are harvested before complete maturation, if the intention is to produce black pepper. The corns are immersed in boiling water for two minutes and left to macerate overnight. They are then dried in the sun, turning the pericarp black.

### FEATURES

The selection of Sambava Épices is geared towards prized varieties found on the south-eastern coast of Madagascar. Sambava Epices goes to great lengths to choose the best producers, and impose high quality standards. The corns are rich in essential oils and offer up intense aromatic notes. Its taste is spicy, rich and intense with an earthy scent. The density of the corns selected by Sambava Epices are above 600mg/L.

### RECOMMENDATIONS FOR USE

It contains various aromatic elements such as limonene, which imbues it with a particular aroma; indeed, it can be distilled to produce a pleasant essential oil. Compare to the green, white and pink variants, the black contains a higher quantity of piperine, which endows it with a strong flavor. It has a beneficial effect on the digestion and the metabolism, but is not recommended for those who suffer from gastritis. In its crushed form, it is used to flavor salami, canned meat, sauces and liqueurs. It can also be ground and served on food.



Product  
Black pepper

Composition  
Corns

Packaging  
Kraft Bag

Net weight  
350 g

Provenance  
Region of Fianarantsoa



Variants available:

Black pepper (crushed)	350 g
Black pepper (ground)	350 g





# PINK PEPPERCORN

Baie rose

## DESCRIPTION

This particular pod grows above all in the Andes at medium altitudes. It is known as “false pepper” but it actually has nothing to do with pepper. *Schinus terebinthifolius*, which can grow up to seven meters in height, is often cultivated as an ornamental tree, owing to the attractiveness of its pods, which become red, but only when dry. When the peppercorn has turned fully pink, it is harvested in bunches and then chopped using scissors, before being dried or preserved in brine with water and salt.

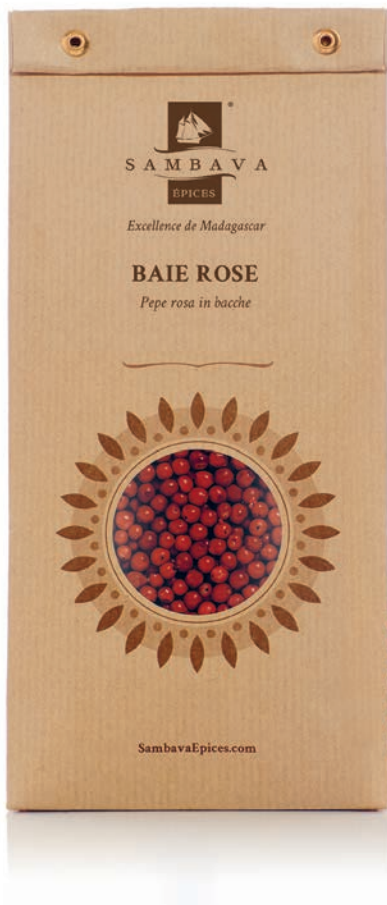
## FEATURES

Sambava Épices has selected the product that grows on the central uplands of the Sakay region, where the quality is highest, in terms of both dimensions and aroma. It features a bright red color and is slightly spicy on the tongue, but never excessively so – for this reason it is a favorite of even the most refined and delicate of palates. The berries are selected by hand with a very strict sorting and calibration. They undergo afterwards a natural heat treatment.

## RECOMMENDATIONS FOR USE

Used since antiquity by South American peoples for its medicinal properties, it is a panacea for bronchitis. It contains essential oil, resin and tannin. In South America, the pods are used to flavor syrups, vineyards and numerous drinks, and are often added to wine. It is used widely in French cuisine. Its subtle aroma is ideal for flavoring fish, white meat, yoghurt-based sauces, savory tarts and eggs. It is used in the garnishing of a typical Tuscan ham called *Orecchione*. The pink peppercorns are also appreciated for their decorative appearance and do not need to be grounded.





Product  
Pink Peppercorn

Composition  
Pods

Packaging  
Kraft Bag

Net weight  
150 g

Provenance  
Region of Antananarivo



# CLOVES

## Clous de girofle

### DESCRIPTION

It is the still-closed bud of the flower of an evergreen plant, *Eugenia caryophyllata*. Harvested and dried in the sun, it has an intense aroma, thanks to the high percentage of essential oils it contains, including eugenol. It takes around seven years for the clove to flower and produce its famous spice. After harvesting, the bud is dried in the sun. The clove then turns brown, and the intense fragrance is due to a high percentage of essential oils, especially eugenol.

### FEATURES

The cloves selected by Sambava Épices come from the north-east of Madagascar, which is home to the finest quality cloves of the ideal dimensions. An excellent level of rainfall and clayey soil help to bring out and make the most of the organoleptic properties. The aroma of Madagascan cloves is the most intense of all, with strong notes of mint complemented by a winning sweetness. The slightly alcoholic sensation is due to the substantial presence of essential oil.

### RECOMMENDATIONS FOR USE

Rich in proteins, iron, calcium, phosphorous, carbohydrates, potassium, sodium, chloric acid, vitamins A and C. A glass of hot water with a teaspoonful of powdered ginger, honey and a few cloves will help you to get over a cold. Together with cinnamon, it is the crucial ingredient in a good vin brûlé and in strudel, but it can also accompany seasoned cheeses very successfully. An onion with a few cloves inserted into it makes for an excellent marinade for game. It also works well with vegetables in sweet-and-sour sauce.







Product  
Cloves

Composition  
Whole

Packaging  
Kraft Bag

Net weight  
250 g

Provenance  
Region of Toamasina



Variants available:  
Cloves (ground)

350 g



# VANILLE BOURBON NOIRE

## Black Bourbon Vanilla

### DESCRIPTION

Vanilla is an orchid that originated in Mexico, which retained the monopoly over it until the 18th century – only after that did the rest of the world realize what it had been missing. Today, Madagascar is one of the world's leading producers. The pods, which are produced through the manual pollination of the flowers, are picked green, dipped in hot water, sweated and sundried to develop the dark-brown color and the sweet, delicate aroma. After sorting and bunching they are stored in wooden boxes to refine the aroma and typical fragrance, which is called the aging process.

### FEATURES

Sambava Épices takes its name from the Madagascan town where the finest vanilla in the world is cultivated. Here almost everybody learns how to pollinate by hand, because the insect that pollinates the vanilla orchid is not found on the island. Processing Bourbon Vanilla requires a patient and caring handling. The entire process, from flowering to conditioning can take an entire year. The quality selected is “Vanille Bourbon Noire”, which has an intensely sweet aroma and is lightly fruity, laced with cocoa notes. To fit the Sambava Epices “Bourbon” standard the pods have to have a moisture content under 30% and a vanillin content above 2%. The minimum size is 16 cm up to 18-20 cm. The assortment contains only whole beans, which are only naturally treated.

### RECOMMENDATIONS FOR USE

Vanilla is considered as the “queen of spices”, its aroma is the most famous and used in the world whether in the kitchen or in the perfume industry. The Bourbon Vanilla selected by Sambava Épices is at its best in sweet preparations like ice cream, cakes, flans, pastries or either liqueurs. Its flavor fits also like no other with white meat based dishes such as chicken and it is ideal as flavoring for rice-based dishes. Vanilla is also known for its health benefits. It helps to combat stress and has a stimulant and antiseptic effect. It's recommended to store vanilla in a sealed jar, together with brown sugar, which absorbs the aroma.





Product  
Black Bourbon Vanilla

Composition  
Pods

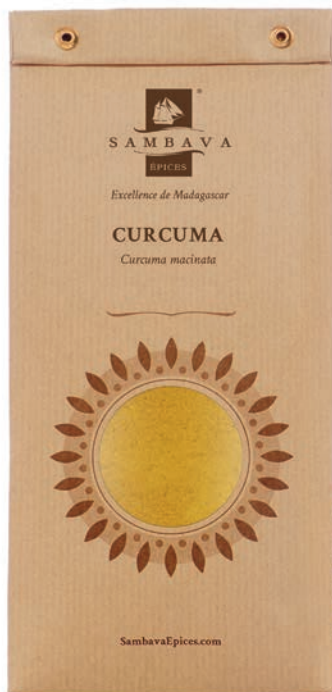
Packaging  
Vacuum-packed Kraft bag

Net weight  
200 g

Provenance  
Region of Antsiranana







# TURMERIC

Curcuma

## DESCRIPTION

Curcuma longa is a root of the ginger family (Zingiberaceae), also known as “saffron of the Indies”. Once hulled and dried, it is reduced to a bright yellow powder. The rhizomes of the Madagascan varieties contain a relatively high percentage of curcumin, which is considered a powerful antioxidant.

## FEATURES

The turmeric offered by Sambava Épices comes from his own farm located in the Ihorombe region, which is well-known for its succession of vast plain and plateau. The aroma is vaguely reminiscent of that of saffron, with notes that are more bitter and acidic, but never unpleasantly so, which emphasize the slightly musky, bitterish, warm and full-bodied palate.

## RECOMMENDATIONS FOR USE

Rich in curcumin, which is highly beneficial, starch, potassium and vitamin C. Ideal in white meat-based dishes, risottos and creamy soups, and with fish and spreadable cheeses. An excellent addition to potatoes, cooked fruit, yoghurt and sauces, it also works well as a condiment for salads. Best used raw, at the end of the cooking process, in order to retain its properties. Store dry, away from sources of light. The ideal quantity for consumption is a spoonful per day.



Product  
Turmeric

Composition  
Ground

Packaging  
Kraft Bag

Net weight  
300 g

Provenance  
Region of Ihorombe

# CURRY

Curry, mélange 13 épices

## DESCRIPTION

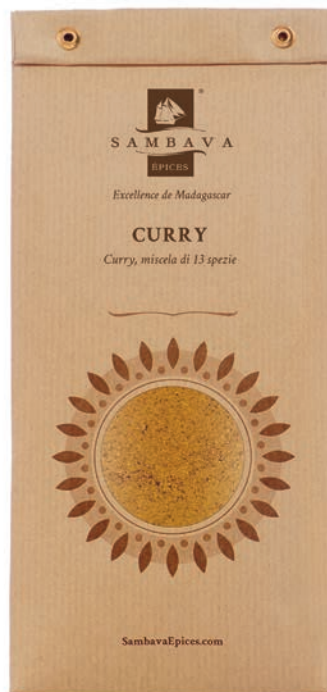
The word “curry” derives from the term kari (or karil), which in southern India refers to spices used for certain dishes. An aromatic spice mixture with a bright orange color, due to the presence of turmeric, curry has various formulations, but coriander, cumin, chili and turmeric are always present.

## FEATURES

Sambava Épices has selected and mixed, in accordance with a time-honored method, a total of 13 spices from across Madagascar, producing a unique blend.

## RECOMMENDATIONS FOR USE

Precisely because it is a mixture of spices with different characteristics and properties, curry is an antioxidant, an intestinal disinfectant, a digestive and a metabolic regulator. Due to the presence of pepper, it should be used in moderation to treat gastritis. An excellent flavoring for rice, pasta, fish and white meat. One simple but delicious recipe is chicken curry, served with rice. It is advisable to toss the curry in the pan before serving, in order to bring out the flavors. Store in the fridge in a glass jar, away from sources of light, and consume shortly after purchase.



Product  
Curry, blend of 13 spices

Composition  
Blend

Packaging  
Kraft Bag

Net weight  
300 g

Provenance  
Madagascar



# RED CHILI PEPPER

## Piment Pili-Pili

### DESCRIPTION

The African Bird's Eye Chili, also known as "piri piri" or "pili-pili", grows on a dense bush of the Solanaceae family. The chilies themselves are several inches long and their cultivation requires substantial manual input. The bitter pods start out green, but when they are ready to be picked they turn to a bright violet-red. Originating in Madagascar, this chili is widely used in Africa, but it is in fact nothing other than the fruit of the *Capsicum frutescens* plant, which also grows in the tropical forests of Sudan and was imported into Europe by Portuguese colonists.

### FEATURES

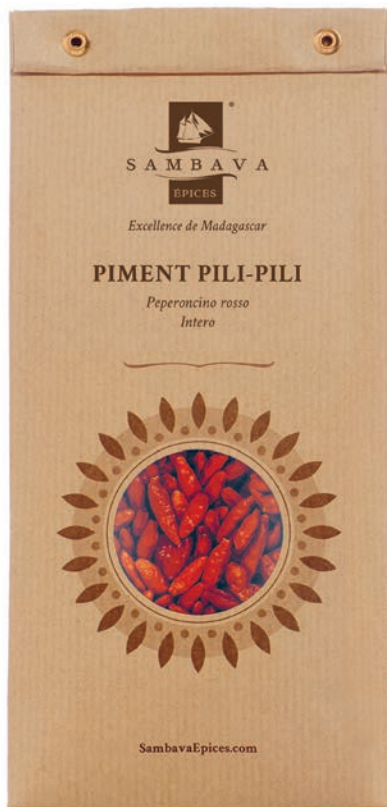
Sambava Épices produces a high-quality African Bird's Eye Chili in his own farm located in the southern uplands of Madagascar. On the Scoville scale, it measures between 100,000 and 350,000 SHA. Given its spiciness, it is favored by those with more robust palates. To begin with, it may seem difficult to judge how much to use, but once you have experimented with it, it soon becomes a crucial ingredient.

### RECOMMENDATIONS FOR USE

Sakay (chili) is a staple of Madagascan cooking. Together with oil, it is used as a seasoning for vegetables, meat and fish. Strongly flavored pili-pili sauce is prepared by blending pili-pili chili, lemon (or vinegar), oil, red chili and garlic. The dense, colorful sauce works wonders on oven-roasted chicken, Italian-style "devil" chicken and octopus; pili-pili is also a great accompaniment for fresh goat's cheese and white meat. Recommended quantity: one pinch of powder for every 4 diners.







Product  
Red chili pepper

Composition  
Whole

Packaging  
Kraft Bag

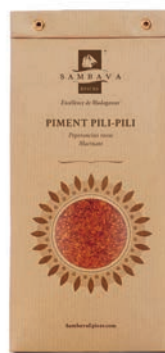
Net weight  
200 g

Provenance  
Region of Ihorombe



Variants available:  
Red chili pepper (ground)

300 g



# FLEUR DE SEL

## Flower of salt

### DESCRIPTION

Fleur de sel (also known as “flower of salt”) is renowned as the caviar of salt, due to its rarity and its unrivalled organoleptic properties: it crystallizes on the surface of the water, under the action of the sun and the wind.

It is rougher, larger and damper than common salt. Opaque white in color, it is free from preservatives and anti-thickening agents. Moreover, it has a lower sodium chloride level and a lower salting potency.

### FEATURES

Sambava Épices decided to focus on the south-eastern coast of the island, where the pure water of the Mozambique channel imbues the salt with unique properties. It takes the form of small, flower-shaped crystals that form after low tide in natural pools. It is only formed on hot, windy days and patiently harvested by hand by the women of the local villages.

### RECOMMENDATIONS FOR USE

Fleur de sel is ideal for use in pastries because it has a very delicate taste that brings out the flavour of the ingredients. Its purity makes it suitable for those with heart conditions and those on a low-salt diet. A favorite of Michelin-starred chefs, it endows the dish with a wonderful aroma. Perfect in pastries, it makes the most of the flavour of chocolate, and is a wonderful addition to raw meat, fish and cooked or steamed vegetables.



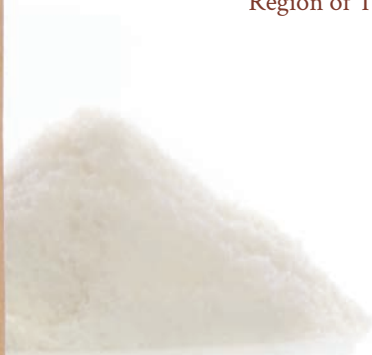
Product  
Natural fleur de sel  
(flower of salt)

Composition  
Crystals

Packaging  
Kraft Bag

Net weight  
500 g

Provenance  
Region of Toliara



Variants available:

Fleur de sel (flower of salt) flavored with wild pepper	500 g
Fleur de sel (flower of salt) flavored with vanilla	500 g



# CINNAMON

## Cannelle

### DESCRIPTION

Cinnamon – Cinnamomum verum – has been known from remote antiquity. Cinnamon was so highly prized among ancient nations that it was regarded as a gift fit for monarchs and even for a god. It is extracted from the inner bark, under the exterior covering of the tree. The surface is scraped and the remaining “stick” is rolled like a papyrus, and then cut to the desired length.

The aroma and flavor of cinnamon derive from its essential oil and principal component, cinnamaldehyde, as well as numerous other constituents, including eugenol.

### FEATURES

The cinnamon selected by Sambava Épices is sourced from the bark of Cinnamomum zeylanicum, which grows on the east coast of Madagascar, where it was planted by the French in the last century. The quality is unrivalled. The aroma is delicate, sweet and persistent, without ever becoming cloying. It stands apart from the less prized variety from south-east Asia, which is produced using Ceylon Cinnamon and has a more bitter flavor. It is an antiseptic, rich in vitamin A, which helps to overcome illness and improves digestion.

### RECOMMENDATIONS FOR USE

The Eastern and Creole traditions use cinnamon to flavor tea, but cinnamon is also mixed with savory foodstuffs, particularly smoked meats. It is used to bring out the fragrance of punch, it works well with the acidic flavor of apples, and it is a sine qua non in pain d'épices and leavened desserts. It can be crumbled or grated at the time of serving, and is perfect with chocolate, and as a flavoring in cream, whipped cream, meringues and ice creams. It can achieve exceptional results in the flavoring of spirits and liqueurs.







Product  
Cinnamon

Composition  
18 cm sticks

Packaging  
Kraft Bag

Net weight  
150 g

Provenance  
Region of Toamasina



Variants available:  
Cinnamon (ground)

300 g



# ROASTED COCOA BEANS

Fèves de Cacao

## DESCRIPTION

Theobroma means “food of the gods”. The Mayans and the Aztecs, who discovered cocoa, venerated it to such an extent that it was used as currency. It grows in rainforests to 10-30 feet in height, in the shade of taller vegetation. When the fruit of the cocoa tree reaches maturity, also known as a pod, it contains a number of seeds that look like almonds. Inside each cacao bean is the cacao nib and this is used to make chocolate after they are dried, fermented and processed. It is considered a ‘superfood’ due to the high density of essential nutrients, very few side effects and proven health benefits.

## FEATURES

Sambava Épices offers what is one of Madagascar’s flagship products – Criollo cocoa – cultivated in the Sambirano valley, a remote region in the north west of the island. It is a little-known type that accounts for just 1% of worldwide cocoa production. The beans, which are dried naturally, have a dry, intense, refined flavor. After having manually selected only the cocoa beans without any default, the cocoa beans get roasted. It is one of the most important steps in the process of developing the flavor and is very closely monitored. It takes a high degree of skill to determine when this point has been reached so the beans are at the peak of their flavor once they have cooled. Once eaten, they leave the mouth feeling clean and have a pleasing, persistent aroma.

## RECOMMENDATIONS FOR USE

Roasted cocoa beans combat hunger, are rich in antioxidants and have a positive effect on the circulatory system. They boost the immune system, reducing cholesterol and blood pressure. They give a feeling of wellbeing because they stimulate the production of endorphins. We recommend to crumble some beans over crème caramel or on a cake. They work well with gorgonzola and with fish, pasta, vegetables and, of course, with sweets.



Product

Roasted cocoa beans

Composition

Whole

Packaging

Kraft Bag

Net weight

250 g

Provenance

Region of Antsiranana



# CANE SUGAR

## Sucre de canne

### DESCRIPTION

Sugar cane, a plant that originated in Asia and belongs to the Graminae family, has the scientific name *Saccharum officinarum*. Cane sugar is, then, the product of the extraction of the natural sucrose contained in these plants. It grows in hot, humid climates, in fertile soils, and reaches 4-5 meters in height. Cane sugar is produced by the extraction of the natural sucrose contained in the plant. The sugar is obtained through the evaporation of the pure cane juice, carried out after filtration and clarification. The harvest is completed before flowering, when the stalks are full of water and sugar.

### FEATURES

The sugar cane selected by Sambava Épices is cultivated and transformed without refinement in Tamatave. The sugar produced is whole, and features a subtle fragrance with a hint of caramel. It is purified, concentrated and crystallized with no further alteration or chemical transformation. Rich in vitamins A, C, B1, B2 and B6, and in mineral salts including calcium, phosphorous, zinc, fluoride and magnesium, it is also flavored with vanilla pods and finely ground cinnamon sticks. The sugar cane from Sambava Épices has fair trade and organic certifications.

### RECOMMENDATIONS FOR USE

Ideal for enriching any sweet dish, such as cakes, panna cotta and trifle, and for sweetening infusions. Not to be confused with raw cane sugar, which is simply a refined sugar like white sugar. Cane sugar is an ideal complement to all types of sweetmeats, such as pastries, panna cotta, zabaione made with fruit pulp, and fruit desserts, but also as a sweetener for herbal infusions. It should not be confused with common brown sugar, which in contrast is a refined sugar. As a natural, complete form of sugar, cane sugar has a sweetening power equivalent to refined sugar, but with 40% fewer calories. Cane sugar is also exquisite with pork and chicken and with papaya-based salads.





Product  
Cane sugar flavored with  
vanilla

Composition  
Ground

Packaging  
Kraft Bag

Net weight  
400 g

Provenance  
Region of Toamasina



Variants available:  
Cane sugar flavored  
with cinnamon

400 g





The F.C.C.

Filiera Controllata e Certificata - “Monitored and Certified Supply Chain” Program is an internal process that we have designed with a view to ensuring maximum product quality. It enables us to monitor the entire production cycle, from harvesting in the forest, through processing at the production site, all the way to the packaging of the spices.



Certification Body for Sustainable Development.

Copyright © - The information contained in this catalog is owned exclusively by Sambava Épices S.a.r.l.

The photographic material is owned by Sambava Épices S.a.r.l.

The whole or partial reproduction of the content without the prior authorization of Sambava Épices S.a.r.l. constitutes an infringement of copyright.

HRC02 2019 02 00







