



Excellence de Madagascar

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 our strict standards. 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. We 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.



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POIVRE SAUVAGE

Wild pepper Voatsiperifery

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 the only company 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.

HISTORY AND INTERESTING FACTS

Wild pepper was initially used exclusively for medicinal purposes, and only later did it begin to be used in the kitchen. Today it is at risk of extinction, because the rural workers of Madagascar tend to cut the stake directly, in order to save time. Sambava Épices is actively involved in the fight against deforestation, awarding the local communities a bonus for sustainable harvesting and providing them with all of the necessary equipment to adopt a sustainable approach.



Product
Voatsiperifery
wild black pepper

Composition
Corns

Packaging
Sealed glass tube
with cork stopper

Net weight
60 g

Provenance
Region of Fianarantsoa



Variants available:

Voatsiperifery wild
white pepper (corns) 80 g Glass tube

Voatsiperifery wild
black pepper (crushed) 80 g Kraft bag

Voatsiperifery wild
black pepper (ground) 80 g Kraft bag



POIVRE NOIR

Black pepper

DESCRIPTION

The word “pepper” (“poivre” in French) derives from the Sanskrit pippalī, 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 flavour. 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.

HISTORY AND INTERESTING FACTS

Archaeologists found a pepper pod inside the nostril of the mummified remains of the pharaoh Ramses II. In the past, the value of pepper was so high that a single grain was sufficient to pay one’s taxes; for this reason, stevedores were searched to discourage them from helping themselves. “After pepper came gold” – this was a phrase coined in the 16th century by Venetian traders.



Product
Black pepper

Composition
Corns

Packaging
Sealed glass tube
with cork stopper

Net weight
60 g

Provenance
Region of Fianarantsoa



Variants available:

Black pepper (crushed)	80 g	Kraft bag
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Black pepper (ground)	80 g	Kraft bag
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BAIE ROSE

Pink peppercorn

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.

HISTORY AND INTERESTING FACTS

The pink pepper plant is depicted in the religious statues and idols of the Amerindian peoples. Over the course of the centuries, every part of the plant, from the leaves to the resin, has been used for medicinal purposes. In Mexico, it is used in the preparation of *pulque*, an ancient alcoholic drink considered sacred.



Product
Pink pepper

Composition
Pods

Packaging
Sealed glass tube
with cork stopper

Net weight
30 g

Provenance
Region of Antananarivo



CLOUS DE GIROFLE

Cloves

DESCRIPTION

It is the still-closed bud of the flower of an evergreen plant, *Eugenia caryophyllata*. It takes around seven years for the clove to flower and produce its famous spice. Harvested and dried in the sun, it has an intense aroma, thanks to the high percentage of essential oils it contains, including 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. Recommended quantity: one or two cloves per day.

HISTORY AND INTERESTING FACTS

More than 2,000 years ago, a Chinese author wrote that the courtesans, before visiting the Holy Emperor, had to chew cloves. The monopoly was in the hands of the Portuguese and the Dutch until, in 1769, the French explorer and botanist Pierre Poivre transplanted it to Mauritius.





Product
Cloves

Composition
Whole

Packaging
Sealed glass tube
with cork stopper

Net weight
40 g

Provenance
Region of Toamasina



CURCUMA

Turmeric

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.

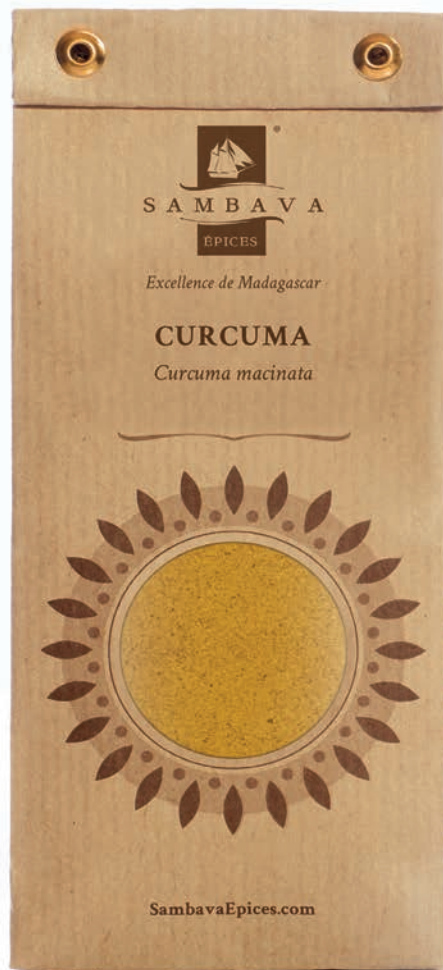
RECOMMENDATIONS FOR USE

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.

HISTORY AND INTERESTING FACTS

More than 5000 years ago, the Chinese and the Indians both made use of turmeric. It is used in Hindu religious rituals for its bright yellow coloring effect, and is associated with the sun, just like the garments of Buddhist monks. In the Eastern tradition, it was always held in high esteem due to its therapeutic properties.





Product
Turmeric

Composition
Ground

Packaging
Kraft bag

Net weight
70 g

Provenance
Region of Ihorombe



CURRY

Curry, blend of 13 spices

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.

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 flavours. Store in the fridge in a glass jar, away from sources of light, and consume shortly after purchase.

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.

HISTORY AND INTERESTING FACTS

Its story begins in the 18th century when the first merchants of the East India Company brought Indian servants to England; these servants would customarily cook spicy dishes. Subsequently, the merchants began to create ready-to-eat mixtures, scaling the intensity from the mildest to the hottest. In Indian cuisine, it is often called “masala”; the dry preparation is typical of the regions of the north, and it made by mixing the spice grains, having first roasted them. To make fresh masala sauce, vinegar, water or coconut milk are added. Various versions of curry are available on the market, the most highly prized of which is garam masala.



Product
Curry, blend of 13 spices

Composition
Ground

Packaging
Kraft bag

Net weight
70 g

Provenance
Madagascar



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 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.

HISTORY AND INTERESTING FACTS

It is the only orchid that produces an edible fruit, and it all happens thanks to an insect that lives nowhere outside Mexico. It was the Belgian botanist Charles Morren (1807-58) who extended the range of its cultivation, by means of manual pollination. During the flowering period in Madagascar, the villagers pollinate the vanilla flower earlier every morning since it blows only one day and those which are not pollinated faded.





Product
Black Bourbon Vanilla

Composition
13 cm pods

Packaging
Sealed glass tube
with cork stopper

Net weight
27 g

Provenance
Region of Antsiranana



Variants available:

Vanille Bourbon Noire Black Bourbon Vanilla (3 pods)	13,5 g	Vacuum packed Kraft
Vanille Bourbon Noire Black Bourbon Vanilla (ground)	60 g	Kraft bag



PIMENT PILI-PILI

Red chili pepper

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.

HISTORY AND INTERESTING FACTS

In the past, chili pepper was used to make the food of the poor more palatable. The intensity is measured on the Scoville scale, conceived in 1912 by the American chemist Wilbur Scoville. There are 31 species of chili pepper in total, of which only five are cultivated: *Capsicum annum*, *Capsicum Baccatum*, *Capsicum Chinense*, *Capsicum Frutescens* and *Capsicum pubescens*. Every type has different varieties and it is said that there are 700 different chili plants with different aromatic properties.



Product
Red chili pepper

Composition
Whole

Packaging
Sealed glass tube
with cork stopper

Net weight
30 g

Provenance
Region of Ihorombe



Variants available:

Red chili pepper
(ground)

80 g Kraft bag



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 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.

HISTORY AND INTERESTING FACTS

In antiquity, it was considered more precious than gold. Not by chance is there the long-standing superstition that spilling salt brings bad luck. Known since time immemorial, the Romans offered it to the gods, but they also used it as a medicine and in their cooking. Indeed, they were gluttonous as far as salt was concerned, and they would mix it with thyme, cumin, ginger, pepper, groundnut, dill, crocus and spikenard. The lands were criss-crossed by salt routes or commercial roads such as the Via Salaria, built by the Romans. The Latin word for salt is sal, which is the root for salus, the greeting you would use on meeting someone. Other words such as “salubrious” and “salary” have the same etymological root.



Product
Natural fleur de sel
(Flower of salt)

Composition
Crystals

Packaging
Kraft bag

Net weight
150 g

Provenance
Region of Toliara



Variants available:

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

150 g Kraft bag

Natural fleur de sel
(flower of salt)

100 g Sealed glass tube
with cork stopper

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

100 g Sealed glass tube
with cork stopper



CANNELLE

Cinnamon

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.

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.

HISTORY AND INTERESTING FACTS

Cinnamon boasts an ancient history, having been used by the Egyptians in the embalming process. To keep the price high, Arab traders would claim that it came from a lake on the shores of which roosted thousands of bat-like birds that were ready to attack anyone who approached them.





Product
Cinnamon

Composition
13 cm sticks

Packaging
Sealed glass tube
with cork stopper

Net weight
30 g

Provenance
Region of Toamasina



Variants available:

Cinnamon (ground)

70 g Kraft bag



FÈVES DE CACAO

Roasted cocoa beans

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, in the shade of taller vegetation. When the fruit reaches maturity, it contains a number of seeds that look like almonds. When the fruit of the cocoa tree, also known as a pod, reaches maturity, it contains a number of seeds. Cocoa beans constitute the main ingredient in chocolate.

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. 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.

HISTORY AND INTERESTING FACTS

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. The perfect environment for it is the rainforest – the young cocoa trees grow only at tropical temperatures, in the protective shade of taller vegetation.



Product
Roasted cocoa beans

Composition
Whole

Packaging
Kraft bag

Net weight
80 g

Provenance
Region of Antsiranana



GINGEMBRE

Ginger

DESCRIPTION

A herb of the Zingiberaceae family, ginger takes its name from the Sanskrit singabera, which means “horn-shaped”. The active principles are concentrated in the gnarled root, which is the edible part. With its characteristic pungent, mildly spicy flavor, when it is dried it becomes slightly bitter. Loaded with almost 300 different elements, including essential oils, pectin, phenols, antioxidants, gingerol and vitamins, it facilitates the absorption of food by enhancing digestion.

FEATURES

Sambava Épices produces the finest quality ginger in his own farm in the region of Ihorombe, situated at the southern part of Madagascar.

It is a rhizome or root with an irregular shape similar to a potato. Spicy but never excessively so, it is rich in all manner of different elements, making it perfect for desserts and meat-based dishes alike. When it is caramelized, it becomes highly calorific.

RECOMMENDATIONS FOR USE

Ginger has natural antiseptic and anti-inflammatory properties. If you suffer from bronchitis, all you need to do is immerse a piece of ginger in hot water and leave it there for a few minutes to produce a treatment for sore throats that will also open up the airways. For more than 3,000 years, it has been adding a touch of exoticism to all manner of dishes, whether fresh or in dried or candied form. It combines perfectly with sweet and savory dishes. It is used to produce liqueurs, syrups, beer and wine. A pinch of ginger and turmeric is a great way to liven up oven-baked potatoes.

HISTORY AND INTERESTING FACTS

It is associated with the story of the Gingerbread Man, which originated in English-speaking countries and has gone on to become famous around the world. The tale recounts how a grandmother decides to make a ginger biscuit in the shape of a little man, which then escapes from the oven. It makes its way to the forest, with all of the animals chasing it, but it is the wily fox that manages to eat it up.



Product
Ginger

Composition
Dried

Packaging
Kraft bag

Net weight
25 g

Provenance
Region of Toamasina



MACIS

Mace

DESCRIPTION

Myristica fragrans is the aril that surrounds the nutmeg. Bright red when fresh, it turns yellow-orange when dried. Once separated from the nutmeg, it is dried in the sun for two days, until it resembles seaweed or a welcoming nest. It is perfect for enriching the most delicious of dishes.

FEATURES

The mace selected by Sambava Épices comes from the south-eastern coast of Madagascar, where the French found the ideal climate for the cultivation, albeit on a small scale, of prized nutmeg. Compared to nutmeg itself, the fleshy outer covering has a more delicate, almost floral flavor. Once dried, it becomes more intense while remaining pleasantly sweet.

RECOMMENDATIONS FOR USE

Widely used by Michelin-starred chefs, just a pinch or a couple of curls of mace is all it takes to produce delicious cheese sauces or tomato-based sauces. If it is grated fresh on shellfish, fish, fruit salad or cooked fruit, it brings out the flavors wonderfully. Perfect with meat and pâté, it makes soups, timbales and soufflés all the more delicious. When it comes to sweets, mace works very well in combination with ginger and cloves. It is also used in the preparation of mulled wine and punch. The essential oil of mace is used in drinks with alhermes, and in perfumes. Store in a sealed container, in a dry place, away from sources of light.

HISTORY AND INTERESTING FACTS

It is said that in the 16th century, with a view to increasing the price, a Dutch trader cut down all the nutmeg trees, without realizing that he had eliminated his main source of wealth. In the 18th century, mace was ten times more expensive than nutmeg.



Product
Mace

Composition
Whole

Packaging
Sealed glass tube
with cork stopper

Net weight
10 g

Provenance
Region of Fianarantsoa



SUCRE DE CANNE

Cane sugar

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.

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 also exquisite with pork and chicken and with papaya.

HISTORY AND INTERESTING FACTS

The ancient Greeks and Romans were familiar with sugar, which was imported from the East in small quantities and was used exclusively for therapeutic purposes. Around the year 1000, the Arabs brought it to Spain and Sicily. It was a rare, costly foodstuff that was derived from sugar cane. To begin with, it was used for medicinal purposes and not as a sweetener.



Product
Cane sugar flavored
with vanilla

Composition
Ground

Packaging
Kraft bag

Net weight
100 g

Provenance
Region of Toamasina



Variants available:

Cane sugar flavored
with cinnamon

100 g Kraft bag





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.

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POIVRE NOIR
Pepe nero macinato



SambayaEpices.com

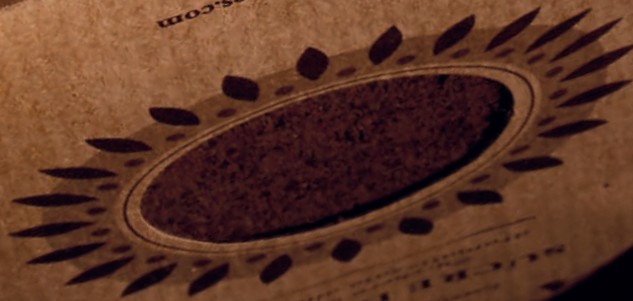
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POIVRE NOIR
Pepe nero macinato



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