Alor Archipelago Vanilla (Vanili Kepulauan Alor) has a very strong flavour and the characteristic vanilla aroma. The elongated pods are black and slightly wrinkled, but with a shiny surface. They are supple: they can be rolled around a finger easily without breaking and will then return to their original shape. The pods vary in length from 23.01 to 27.10 cm, with a diameter of 1.30-1.55 cm and a vanillin content of 2.32 %-2.85 %.

The Alor Archipelago Vanilla production area is located in the following districts in Alor regency of the province of East Nusa Tengara: South Alor district, Northwest Alor, North Central Alor, East Alor, Northeastern Alor, Lembur, Mutiara and Mataru Bay.

The geographical area of the Alor regency enjoys volcanic soil that, combined with coastal and sea breezes that blow throughout the year, creates very suitable agro-climatic conditions for vanilla cultivation. Natural shade in the vanilla plantations is also important for growing vanilla plants. The favourable geographical factors and agricultural know-how combine to produce high-quality vanilla pods with a good aroma.

Alor Archipelago Vanilla has gained recognition in national and international markets as vanilla of excellent quality.