



PROVA

THE EXPERT IN SWEET BROWN FLAVOURINGS SINCE 1946

“ THE CORE  
OF PROVA'S  
SPECIALITIES  
”

# VANILLA

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EXTRACTS & FLAVOURS

BAKERY, CONFECTIONERY, DESSERTS, DAIRY, NUTRITIONAL PRODUCTS & BEVERAGES

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[www.prova.fr](http://www.prova.fr)

# VANILLA

## *PROVA, a world leader in vanilla extraction*

Since 1946, PROVA's history has been intimately linked to vanilla. At first our sole specialty, it grew steadily along the years, making PROVA one of the major players in the vanilla extraction industry.

### FORMS



### CERTIFICATIONS



## VANILLA EXTRACTS

### PROVANILLE

provide the authentic taste of vanilla, along with application specific features:

#### OIL-SOLUBLE & THERMOSTABLE

for chocolate, bakery and confectionery

#### MILK SOLUBLE

for ice cream and dairy products

#### WATER SOLUBLE

for beverages and water systems

### COCOA BUTTER VANILLA EXTRACTS

a natural product dedicated 100% to the chocolate industry.

## VANILLA FLAVOURS

### PROVAROM

is the portfolio of our compound vanilla flavours: natural, WONF, natural and artificial, synthetic..., offering different vanilla flavour profiles, tailored to each market's cultural specificities and legislation.

### PROVANIL

vanillin and ethyl vanillin replacement solution, now with a natural product range extension. Thanks to a unique technology of a fat soluble vanilla oleoresin coating, the provanil range is specially designed for all applications in high fat systems and/or products undergoing heat exposure during the production process.

## VANILLA SUGARS & POWDERS

### VANILLA SUGAR

the iconic recipe, very first vanilla product developed by PROVA, now it is a whole product line with different carriers, concentrations and tastes.

### PURE VANILLA POWDER

ground vanilla beans of different qualities, particle sizes.

### VANILLA SPECS

exist in two versions, exhausted vanilla seeds and exhausted vanilla beans powder.

## ORGANIC RANGE



PROVA's flavourists created a comprehensive and original portfolio of products both organic and Fair Trade certified. Combining PROVA expertise in terms of technology and formulation, this range of flavourings, which is available in powder and liquid form, fully meets the market's demand for naturalness, traceability and sustainability.