

PROVA

THE EXPERT IN SWEET BROWN FLAVOURINGS SINCE 1946



CARAMEL

Caramel is the quintessential brown note, which is why it is at the heart of Prova's expertise. We have intensively studied the tastes of caramel from all over the world in order to be able to offer an authentic profile for all types of applications.

Flavours

The richness of caramel taste



Liquid



Powder



Kosher



Halal



Organic available

DO YOU SPEAK CARAMEL?

Because of the subtleties of caramel taste in different regions and traditions, it is important to use a common language for a project. That is why we have created a descriptive wheel, as well as a complete sensory training.



EACH COUNTRY HAS ITS OWN “DULCE DE LECHE”, WITH VERY DIFFERENT PROFILES

Dulce de leche in Argentina

Cooked milk, blond & amber caramel notes

Arequipe in Colombia

With a more amber caramel profile

Cajeta in Mexico

Traditionally made with goat milk & more animalic notes

Confiture de lait (milk jam) in France

Profile is less cooked milk

WHY USE A CARAMEL FLAVOUR INSTEAD OF A CARAMEL INGREDIENT?

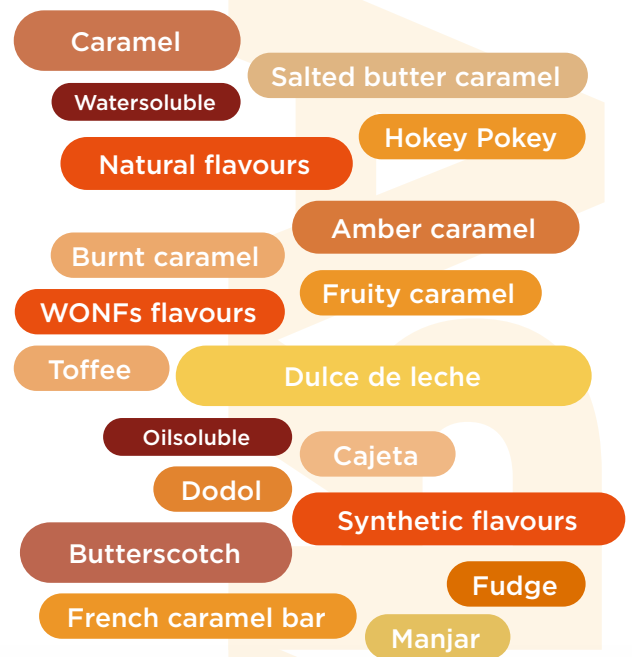
FUNCTIONAL BENEFITS

- + No further caramelisation process
- + No texture change
- + Adapted to sugar free or low sugar products

ORGANOLEPTIC BENEFITS

- + Offer a unique taste signature
- + Provide the full caramel taste without caramel ingredient

THE PROVA RANGE



OUR ORGANIC CARAMEL

Our caramel portfolio is entirely available in organic. Now you can push the boundaries of your creativity.



Contact us to know more about caramel or to book a sensorial training!
contact@prova.fr