



PROVA

THE EXPERT IN SWEET BROWN FLAVOURINGS SINCE 1946

“ EXPLORING
BEYOND
CHOCOLATE
”

C O C O A

COCOA EXTRACTS & CHOCOLATE FLAVOURS

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

www.prova.fr

PROCAO

PROVA, a pioneer in cocoa extraction

Since 1985, we have been exploring beyond chocolate, improving and enlarging our product line, offering a compelling cocoa extender for chocolate containing products.

FORMS



CERTIFICATIONS



OUR PROCAO EXTRACTS & FLAVOURS

PROVIDE A WIDE PALETTE OF CHOCOLATE TASTES: MILK, DARK, WHITE, COMBINATIONS OF CHOCOLATE AND AROMAS SUCH AS TOFFEE, NUT, VANILLA... WITH THE FOLLOWING BENEFITS:

ENHANCING CHOCOLATE TASTE

Our unique high yield technologies produce concentrated extracts. More powerful than cocoa powder, PROCAO extracts and flavours are used to enhance/extend cocoa and chocolate taste in many applications: compounds, bakery, confectionery, cereals, dairy, nutritional food and beverage, etc.

IMPROVING CHOCOLATE PROFILE

Most of our flavours contain a part of extract, guaranteeing genuine chocolate profiles and masking off notes.

BRINGING FUNCTIONALITY

By helping to reduce the amount of cocoa powder, foodstuffs gain improved consistency, reduced dry matter and viscosity, better whipping capabilities, lower powdery mouth feel, longer shelf life.



**8 TO 10X
STRONGER**
than other
cocoa powder



for
FAT & NON-FAT
applications



**HEAT
STABILITY**



years of
**SHELF
LIFE**

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.