

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.

PROVANIL®



The constant demand for cost effective & easy to use alternatives to vanillin and ethyl vanillin led us to develop our **Provanil product range**, transforming a commodity into a specialty.

Provanil range, widely used in :











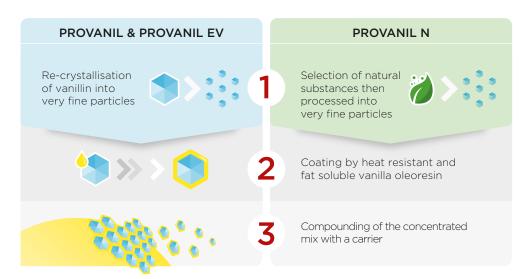
PROVANIL IS AVAILABLE IN 3 RANGES:

PROVANIL

PROVANIL EV® BASED ON ETHYL VANILLIN

PROVANIL N BASED ON NATURAL SUBTANCES

TECHNOLOGICAL CONCEPT



PROVANIL'S ADVANTAGES



BETTER SOLUBILITY IN FAT MEDIUM THAN VANILLIN

DISSOLUTION **EVEN DISPERSION** IN FOOD PRODUCTS

> **HEAT** RESISTANCE



ROUNDING EFFECT REDUCTION OF METALLIC OFF-NOTE

> BETTER FLAVOURING **PERFORMANCE**

SAME FLAVOURING STRENGTH AS VANILLIN & ETHYL VANILLIN

COVERING OF THE VANILLIN **BURN SENSATION**



MORE COMPETITIVE COST-IN-USE