

PROVA

THE EXPERT IN SWEET BROWN FLAVOURINGS SINCE 1946



# COLD BREW EXTRACTS

INTENSE & SWEET COFFEE NOTES

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## WHAT'S COLD BREW?

Cold-brew coffee is obtained by slowly brewing ground coffee beans in cold water. This is a drink consumed cold, generally over ice and sometimes flavoured with syrup like vanilla, caramel or chocolate.

## THE ORIGINS



Legend says that that Dutch sailors played an important role in inventing cold brew coffee, as a way to make coffee on the ships.



Early 1900s, Japanese adopted the practice and made it their own by creating the Kyo-to-Drip method. This method will become later the Tower process.

## PROVA RANGE

- + OPPORTUNITIES IN VARIOUS APPLICATIONS, NOT ONLY RTD
- + UNIQUE TECHNOLOGY OF COLD CONCENTRATION
- + SHELF-STABLE PRODUCT, 1 YEAR SHELF LIFE
- + ASSOCIATION WITH OTHER BROWN NOTES: VANILLA, CARAMEL, NUTS...



Liquid



Kosher



Halal

Prova proposes several types of extracts to meet all your needs. Not only do we offer a cold brew extract or a concentrated cold brew extract, but we also applied our expertise in formulation. By combining them with our traditional coffee extracts, we have successfully created a whole new variety of profiles.

## THE BENEFITS OF COLD BREW VS HOT BREW



MORE  
CAFFEINE



LESS  
ACIDIC



HIGHLIGHT MORE  
GROUND COFFEE  
NOTES



COLD  
BREW  
COFFEE  
EXTRACT

Sweet  
coffee &  
caramel  
notes



CONCENTRATED  
COLD BREW  
COFFEE  
EXTRACT

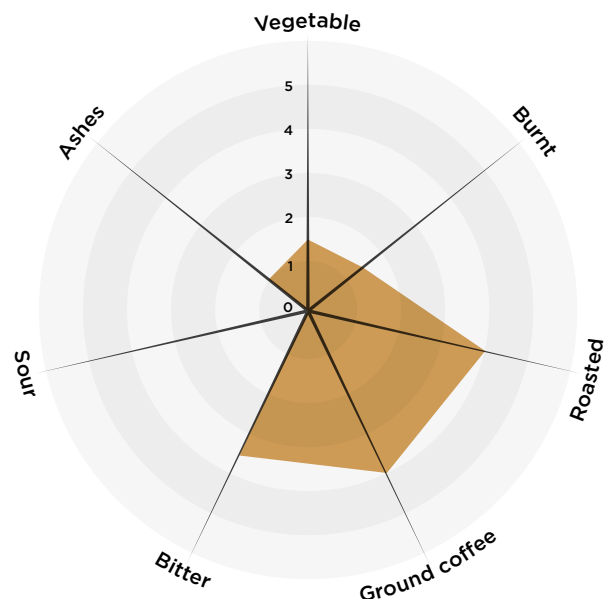
Ground  
coffee,  
bitter &  
roasted  
notes

PROFILE



COFFEE  
EXTRACT  
WITH A COLD  
BREW TASTE

balanced &  
round profiles,  
from sweet  
coffee to  
burnt &  
bitter notes



< the Tower process

Contact us now! [contact@prova.fr](mailto:contact@prova.fr)