



EXTRACTING THE ESSENTIALS



COLD BREW EXTRACTS

INTENSE & SWEET COFFEE NOTES

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COFFEE NOTES

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 flavored 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 Kyoto-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

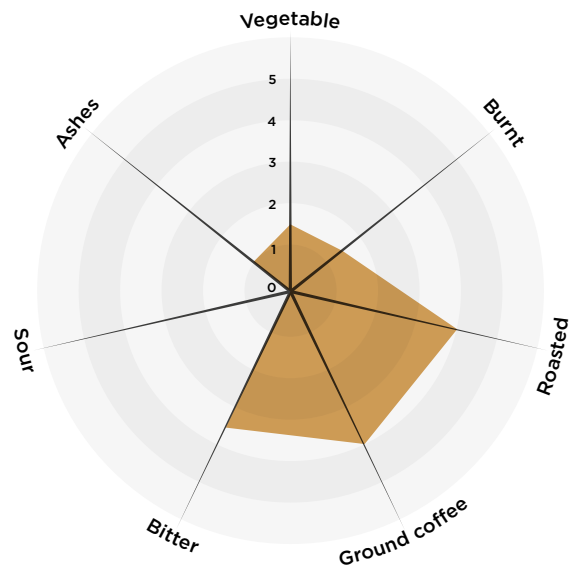
Ground
coffee,
bitter &
roasted
notes

PROFILE



COFFEE
EXTRACT
WITH A COLD
BREW TASTE

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



< the Tower process

Contact us now! 978-739-9055 | innovation@provaus.com