



THE EXPERT IN SWEET BROWN FLAVOURINGS SINCE 1946



VANILLA EXTRACTS

ON COCOA BUTTER

A UNIQUE PRODUCT DEDICATED 100% TO THE CHOCOLATE INDUSTRY

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Since the 60's, the Acat family, Prova's founding family, has developed a tight relationship with the chocolate industry. In 1962, Mr Daniel Acat was a sales representative for an industrial chocolate equipment company while working on the growth of Prova and its unique oil soluble vanilla extract. He was able to witness firsthand the complicated use of the vanilla beans in chocolate.

That is when he came up with the brilliant idea to combine Prova's oil soluble vanilla with cocoa butter, creating a one-of-a-kind product.

In the 80's, he ventured out and presented this innovation to a leader in the chocolate industry. It was an instant hit. This new extract was favoured hands-down compared to vanillin in a blind tasting. To this day, it is still a classic for chocolatiers whose quality and technicality remain unmatched.

- + OUTSTANDING TASTE
- + UNIQUE TECHNOLOGY
- + CLEAN LABEL



Kosher



Halal



**NATURAL CARRIER SYSTEM
DERIVED FROM COCOA**
ALREADY PART OF THE RECIPE



**VERY FAST & HOMOGENEOUS
SOLUBILITY** IN THE CONCHE



SUGAR FREE



EASY TO USE
BLOCKS FROM VARIOUS SIZES



PRESERVE THE ROUNDING
PROPERTIES OF VANILLA TASTE



HIGH EXTRACTION YIELD



NO TEXTURE CHANGE
CONCENTRATED FORM
ADAPTED TO THE CHOCOLATE

NEED OTHER FLAVOURS FOR YOUR CHOCOLATE?

We are proactively expanding our product offering. Do not hesitate to contact us,
we may have a solution for you!

