



Extracting the Essentials

DISCOVER OUR

Cocoa

RANGE

A wide choice of extracts & flavors
created from rich cocoa powder.



SWEET BROWN EXTRACTS
& FLAVORS SINCE 1946

www.provaus.com

Cocoa

RANGE

BENEFITS WHEN COMPARED TO TRADITIONAL COCOA POWDER

ORGANOLEPTIC

- ✓ Enhance and deepen the overall chocolate taste
- ✓ Provide a unique, signature taste
- ✓ Aid in mouthfeel
- ✓ Mask possible off-notes

TECHNICAL SOLUTIONS

- ✓ **Reduce up to 30%** cocoa powder while **maintaining intense chocolate taste**
- ✓ Improve solubility & reduce sedimentation
- ✓ Reduce dry matter
- ✓ Heat stable
- ✓ Optimize products texture
- ✓ Easier storage & handling

MARKET SEGMENTS



Baked goods



Desserts & Ice Cream



Confections



Dairy



Cereals



Beverages

A WIDE RANGE OF CHOCOLATE NOTES

Cocoa extracts and chocolate flavors are available in various solubilities and forms, carefully tailored to meet your unique application requirements.

Blonde
Chocolate
Cocoa
White Chocolate
Creamy
Roasted
Ruby
Caramel
Fruity
Milk

FORMS

Liquid & Powder

CERTIFICATIONS



Kosher



Halal



Organic



Fairtrade



NOP

REQUEST
SAMPLES!

CO-CREATE WITH US &
START YOUR PROJECT TODAY

