



PROVA

Extracting the Essentials

DISCOVER OUR

Prouvanil®
RANGE

An alternative to vanillin and ethyl vanillin
for all your products' needs.



SWEET BROWN EXTRACTS
& FLAVORS SINCE 1946

www.provaus.com

Provanil®

RANGE



Our easy-to-use and cost-effective alternative to vanillin & ethyl vanillin. Thanks to a unique technology of a fat-soluble vanilla oleoresin coating, the Provanil® range is specially designed for products that undergo heat exposure during the production process.

THE PROVANIL® RANGE

PROVANIL®
BASED ON VANILLIN

PROVANIL® EV
BASED ON ETHYL VANILLIN

PROVANIL® US7
BASED ON NATURAL FLAVORINGS

PROVANIL® US7X
NATURAL FLAVORINGS, NON-GMO,
CLEAN LABEL, NO SUGAR,
KETOGENIC OPTION

ADVANTANGES

TECHNICAL SOLUTIONS

- ✓ Better solubility in fat medium than vanillin
- ✓ Dissolution and dispersion in food products
- ✓ High heat-stable
- ✓ More competitive cost-in-use than vanillin

ORGANOLEPTICS

- ✓ Reduces metallic off-notes
- ✓ Better flavoring performance
- ✓ Comparable strength as vanillin & ethyl vanillin
- ✓ Covers the vanillin burn sensation



TECHNOLOGY



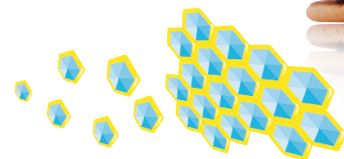
STEP 1

Process vanillin into very fine particles for better dispersion



STEP 2

Apply an oleoresin coating that is heat-stable and fat-soluble



STEP 3

Blend with a powder carrier to create an easy-to-use form for your applications

BUILT FOR YOUR APPLICATIONS



Baked goods



Chocolates & confections

FORM

Powder

CERTIFICATIONS



Kosher



Halal



REQUEST YOUR
SAMPLES TODAY!

