

The Prova logo consists of the word "PROVA" in a black, sans-serif, uppercase font, centered within a bright yellow rectangular background.

PROVA

*Extracting the Essentials*

DISCOVER OUR

# Vanilla

RANGE

The heart of our expertise  
for over 77 years



SWEET BROWN EXTRACTS  
& FLAVORS SINCE 1946

[www.provaus.com](http://www.provaus.com)



# Vanilla

## RANGE

### EXTRACTS

A portfolio of references which provide the authentic taste of vanilla, with technical features for each type of application:

✓ **OIL-SOLUBLE & HEAT-STABLE**  
Ideal for chocolate, bakery and confectionery

✓ **MILK-SOLUBLE**  
Ideal for ice cream and dairy products

✓ **WATER-SOLUBLE**  
Ideal for beverages and water-based products

✓ **VANILLA OLEORESIN ON COCOA BUTTER**  
Ideal for chocolate as well as ice cream and pastries

### FLAVORS

A wide range of flavors include natural, type, WONF, artificial, which offer different vanilla flavor profiles.

### PROVANIL®

The competitive technological alternative to vanillin or ethyl vanillin, specially designed for chocolate, high-fat products, and products subjected to high cooking temperatures.

### POWDERS

Vanilla powder, created by grinding vanilla pods very finely, to provide a natural and tasty addition to your product.



### VANILLA FROM AROUND THE WORLD

Our vanilla range extends beyond the renowned **Madagascar** origin, featuring varieties from **Uganda, Papua New Guinea, Tanzania**, and more. Each origin offers a unique aromatic profile, providing an opportunity to elevate your creations with distinct flavors inspired by the stories and traditions of these regions.



### COMMITTED TO SUSTAINABILITY

We sustainably source our products to meet the needs of consumers seeking food and beverages that respect both the environment and people.

Learn more here:



### FORMS

Liquid, Powder, & Cocoa Butter

### CERTIFICATIONS



Kosher



Halal



Organic



Fairtrade

REQUEST YOUR  
SAMPLES TODAY!

