



Extracting the Essentials

DISCOVER OUR

Cocoa

REDUCTION
FLAVOR SOLUTIONS

PROVA's solutions to maintain the delicious
chocolate notes your customers crave.

Great
Place
To
Work®

Certified
OCT 2024-OCT 2025
USA

SWEET BROWN EXTRACTS
& FLAVORS SINCE 1946

www.provaus.com

Cocoa

REDUCTION FLAVOR SOLUTIONS

REDUCE COCOA POWDER UP TO 30% FLAVOR SOLUTIONS

Available in various solubilities and forms

- Natural Type
- Natural WONF
- N&A
- Artificial Flavors

BENEFITS

DESIGNED FOR YOUR PRODUCT

- Create rich chocolate notes
- Maintain original texture
- Cost efficient, with up to 30% reduction of cocoa powder
- Smooth processing with less dust in/around equipment

-30%
COCOA
POWDER

\$

COST
BENEFITS



MOUTHFEEL
BENEFITS



TASTE
BENEFITS



PROCESSING
BENEFITS

MARKET SEGMENTS



Baked
goods



Desserts &
Ice Cream



Confections



Dairy



Cereals



Beverages

US COCOA FUTURES

114% YEAR-OVER-YEAR INCREASE IN
THE PRICE OF BEANS ON THE ICE



5-year curve illustrating the price of a T of beans on the ICE, <https://www.investing.com/commodities/us-cocoa> - 03/04/2025

FORMS

Liquid & Powder

CERTIFICATIONS



Kosher



Halal



Organic

REQUEST
SAMPLES!

CO-CREATE WITH US &
START YOUR PROJECT TODAY

