

PROVA  
*Gourmet*



VANILLES & EXTRAITS D'EXCEPTION  
DEPUIS 1946

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



# OUR HISTORY

Since 1946, PROVA has sourced exceptional raw materials and extracted their essence to create products that are unmatched for quality and flavor. Vanilla beans from a variety of sources, extracts, sugars, powders and pastes ... PROVA GOURMET instills its passion into all of these creative materials that inspire the inventiveness of artisans, chefs, bakers, ice cream and chocolate makers, and restaurateurs the world over.

## SUCCESS BUILT OVER THE YEARS

### 1946

Jacqueline and Marcel Acat developed a unique technology for extracting vanilla, created an intense vanilla sugar and founded the Prova company.



### 1973

Factory opened in Autruy-sur-Juine. Daniel Acat, who had taken up the reins of the company in 1962, invented cocoa butter flavored with vanilla extract.

### 1996

Organic range launched.



### 2014

NGO VDB founded in Madagascar aiming to take concrete action on the ground to work with and for planters and their families.



### 2000

Muriel Acat-Vergnet, granddaughter of the founders, extended the range to all brown extracts. She went on to take over the company in 2008.

### 2019

Roll-out of Care & Act, our committed approach to a sustainable vanilla sector.

### 2022 - 2023

Renovation of the historic head office in Montreuil (Seine-Saint-Denis), transforming it into an eco-friendly site, and opening of a second production site at Montrichard Val de Cher.



# OUR EXPERTISE



**Diversified, meticulous  
and responsible sourcing  
to bring you the finest ingredients.**

We travel to every region known for the quality of its raw materials to find the best partners who can satisfy the high standards of our specifications. By working closely together over the years and maintaining a steady presence on the ground, we can guarantee superior quality standards.

**A recognised and patented extraction  
process delivers an easy-to-use product  
that preserves and enhances  
the raw material.**

Since it was founded, the company has proven its unrivalled expertise in the field of extraction. Four production sites around the world, including two in France, are at the cutting edge of technology and methods, transforming exceptional raw materials into high-quality ready-to-use products.



**A passionate team  
to guide and inspire you.**

By exploring the olfactory and sensory universe of each raw material on your behalf, we can reveal the infinite richness each possesses. By creating profiles, recipe cards and training, our flavor engineers – experts in sensory analysis and also chefs – are passing on the secrets of our products so they can become genuinely creative materials for you.



# OUR PHILOSOPHY

## PROVA **care & act**

**Take care and take action!**

Beyond our roots and expertise, our values are the common thread that underpins and guides our actions. They are the compass that steers our evolution, allowing us to progress with pride and confidence. They are embodied in an action program called «Care&Act».



Co-building sustainable and responsible partnerships within our ecosystem



Taking care of the earth & people



Creating a unique aromatic signature



Handing a positive corporate culture down through the generations

# INTENSELY *committed in Madagascar*



WE ARE TAKING TANGIBLE STEPS IN FIVE PRIORITY AREAS  
IN 4 VILLAGES IN NORTHEASTERN MADAGASCAR.

336 planters joined together in an association that farm 265 ha production area.  
100% of land plots are mapped (2023 campaign).



SAVA  
REGION

I

TO PASS ON AND FURTHER  
DEVELOP EXPERTIZE, TO TRAIN  
AND RAISE AWARENESS.

2

TO OFFER FAIR  
REMUNERATION  
TO PLANTERS.

3

TO ENSURE TRANSPARENCY  
AND TRACEABILITY.

4

TO PRESERVE AND RESTORE  
THE ENVIRONMENT.

5

TO SUPPORT LOCAL  
COMMUNITIES.

6 000

Reforestation  
plants transplanted  
in the Sava region

1800

Cash crops given to planters  
who have taken part  
in reforestation

4500

Seeds sown  
on public land  
to produce fertiliser

311

School kits  
distributed  
in four villages

572

Children provided  
with snacks at school  
during term time

1016

People covered  
by health insurance



# OUR RANGE

VANILLA BEANS

PURE EXTRACTS  
& FLAVORS

PASTES  
& POWDERS

FUSION

PEARLS

CAVIANI

NATURAL TYPE  
FLAVORS

CARAMEL



# VANILLA

## BEANS

### **VANILLA IS A HIGH-VALUE PRODUCT WITH A COMPLEX AND SENSITIVE SUPPLY CHAIN.**

As a major player in the vanilla market since 1946, we travel the world to select the finest beans. Our in-depth product knowledge, keen sense of quality, and understanding of local markets are married with sound business ethics, a robust network, and our ability to analyze and forecast.

Madagascar is undeniably at the forefront of vanilla production: more than 80% of global production originates on this island which is renowned for its know-how. However, each world region possesses a unique terroir that affects the organoleptic profile of the beans grown there. Such diversity inspires creativity, discovery and culinary innovation.





## UNIQUE MADAGASCAR

INTENSE & WOODY

Intense and balanced. Balsamic, phenolic and woody notes.

## ORGANIC & SUSTAINABLE MADAGASCAR

INTENSE & WOODY



## VEGETAL TANZANIA

POWDERY & VEGETAL

Woody, powdery and hay notes.

## SURPRISING TAHITI

SWEET & FRUITY

Anise, almond, powdery fruity notes.

## SUBTLE PAPUA NEW GUINEA

SPICY & FRUITY

Fruity powdery notes, almost raspberry like, almond and spicy.

## OUTSTANDING UGANDA

WOODY & POWDERY

Woody, powdery notes and caramel.

## OUR TIPS & TRICKS

Split the bean, scrape out the seeds and immerse all parts in your liquid preparation (about 1 bean/litre). Heat at 158 °F for 20 minutes, then leave to cool. Ideally, leave to infuse for 24 hours in the refrigerator.

Store the beans at room temperature out of direct light in a tin or glass jar.

**PACKAGING**  
(depending on items)

**VACUUM PACK**  
4 oz - 113.4 g  
8 oz - 226.8 g

# VANILLA

## PURE EXTRACTS & FLAVORS

MADE FROM **EXCEPTIONAL RAW MATERIALS** USING METHODS THAT WE HAVE TRIED AND TESTED FOR OVER 75 YEARS, OUR EXTRACTS ARE INTENSE AND READY-TO-USE.

PURE  
VANILLA FLAVOR  
WITH SEEDS  
ALCOHOL FREE  
MADAGASCAR BOURBON  
INTENSE & WOODY

PURE  
VANILLA FLAVOR  
ALCOHOL FREE  
MADAGASCAR BOURBON  
INTENSE & WOODY

PURE  
VANILLA EXTRACT  
SUGAR FREE  
RICH



**PACKAGING**  
(depending on items)

**BOTTLE**  
6 x 1 L (33.8 oz)  
6 x 1 QT (32 oz)

### DID YOU KNOW?

Extraction is a natural process that respects the aromatic integrity of the raw material: there are more than 400 aromatic compounds in a vanilla extract, and 850 in a coffee extract.

**The advantage:** You can add these designations to your culinary creations: "with Madagascan Bourbon vanilla" or "with 100% Arabica Colombian coffee".

# COFFEE

## EXTRACTS

**100% NATURAL**, THE EXTRACT IS A SUPERIOR QUALITY ALTERNATIVE TO THE RAW MATERIAL. IT GUARANTEES UNIFORM RECIPES AND **IS REALLY EASY TO USE.**



### COFFEE EXTRACT WITH COLD BREW

**BOLD & SMOOTH**

Obtained from the slow cold infusion of 100% Arabica beans, our Cold Brew preserves all the aromatic richness of the coffee.

Strong with notes of roasted and ground coffee, pleasant bitterness, and no acidity.

### COFFEE EXTRACT COLOMBIA 100 % PURE ARABICA

**RICH & INTENSE**

Intense and rich with delicate botanical notes and notes of freshly ground coffee. No bitterness.

## OUR TIPS & TRICKS

For use in all kinds of applications, sweet and savoury, hot or cold: ice-creams, crèmes pâtisseries and custards, mousses, sponge cake, biscuits, fruit preparations, chocolate ganache, sauces, etc.

Recommended measure: 20 g/kg mass.

**PACKAGING**  
(depending on items)

**BOTTLE**  
6 x 250 ml (8.45 oz)  
6 x 1 L (33.8 oz)

# PASTE & POWDERS

OFFER VANILLA PRODUCTS  
TO **SUIT ALL APPLICATIONS.**

## GROUND VANILLA BEANS

### MADAGASCAR BOURBON

Ground whole Bourbon  
vanilla beans. Ideal for cake  
batters, macarons and icing.

## VANILLA PASTE

### MADAGASCAR BOURBON

Its creamy texture is great for spooning  
and adds the perfect flavor  
to your iced creations.



#### PACKAGING

(depending on items)

##### BOX

10 x 50 g (1.76 oz)  
4 x 200 g (7.05 oz)

##### BOTTLE

6 x 1 QT (32 oz)  
4 x 5 L (169 oz)

## DID YOU KNOW?

The paste and powder are incorporated to add a subtle hint of vanilla.  
They are especially suitable for biscuits and ice creams since they do not liquefy  
these preparations. The powder can also be used for decoration.

# FUSION

## FLAVORED COCOA BUTTERS

THE PERFECT UNION OF COCOA  
BUTTER AND CONCENTRATED  
FLAVOR TO ADD FLAVOR  
IN ONE GO.

As early as 1973, Prova created an innovative cocoa  
butter flavored with vanilla. This natural product is free  
from added sugars and is ideal  
for icing, filling, covering and in ice-creams.  
Buoyed by this know-how, we are launching  
three new versions:



### COFFEE

BRAZIL  
TOASTED, FULL-BODIED  
& NUTTY NOTES

### VANILLA

PAPUA-NEW -GUINEA  
WOODY & SPICY NOTES

### RUM\*


GOURMET & NUTTY NOTES

\* Alcohol < 0,01%

## OUR TIPS & TRICKS

Fusion is used like a classic cocoa butter. It makes it possible to add flavor  
in one step and add the flavor designations: "with Papua New Guinea vanilla",  
"with Brazilian coffee". Measure at 3% or more, depending on the desired intensity.

### PACKAGING

 **JAR**  
4 x 450 g (15.8 oz)

# PEARLS

## POP OF FLAVORS

MADE FROM FRENCH  
SEAWEED ENCAPSULATING  
A **CONCENTRATED EXTRACT.**

The pearls offer an attractive and modern visual  
to enhance all creations. A unique texture for  
a burst of flavors in the mouth.



### COLOMBIA - PURE ARABICA

Ground coffee, roasted  
and caramel notes.


### BOURBON MADAGASCAR

Sweet and slightly  
powdery notes.

### COCOA

Powdery cocoa, roasted  
and slightly bitter notes.

### PACKAGING

 **JAR**  
50 g (1.76 oz)

### DID YOU KNOW?

The pearls are used as decoration in savory dishes, sweet dishes, and beverages.  
They are ready to use.

# CAVIANI

## HEART OF THE BEAN



**As rich as the heart of the bean,  
Caviani combines ease of use,  
quality and the core of nature's harvest.**

An exceptional, ultra-concentrated product  
with a visual rich in seeds, with a unique  
texture and aromatic excellence,  
a revolution in everyday vanilla usage.

## OUR TIPS & TRICKS

Optimal dosage: 2 g per kilogram of mixture (equivalent to 2 beans per kilogram).  
To be used in all types of applications: ice creams, custards, sponge cakes, mousses, ganaches...

### PACKAGING

 **JAR**  
100 g  
500 g

# NATURAL TYPE FLAVORS

DEVELOPED BY OUR FLAVOR ENGINEERS AND MADE IN FRANCE,  
OUR FLAVORINGS PROVIDE A RICH AND AUTHENTIC PALETTE OF FLAVORS.



IMITATION  
VANILLA  
FLAVOR

INTENSE



NATURAL & ARTIFICIAL  
COFFEE  
FLAVOR

SWEET



NATURAL  
COCOA  
TYPE FLAVOR

INTENSE & ROASTED

Authentic taste with toasty  
and powdery cocoa notes.

**PACKAGING**  
(depending on items)

**BOTTLE**  
6 x 1 QT (32 oz)  
6 x 1 L (33.8 oz)

Natural Vanilla Type Flavor  
available in 5 litre

## OUR TIPS FOR USE

Use to flavor creams and mousses, or as an indulgent coating  
(îles flottantes, brownies, creams, etc.).

# NATURAL TYPE FLAVORS

DEVELOPED BY OUR FLAVOR ENGINEERS AND MADE IN FRANCE,  
OUR FLAVORINGS PROVIDE A RICH AND AUTHENTIC PALETTE OF FLAVORS.



## NATURAL HAZELNUT TYPE FLAVOR

INDULGENT & ROASTED

A generous hazelnut taste, enhanced by delicate roasted notes.



## NATURAL PISTACHIO TYPE FLAVOR

WOODY & TOASTED

A refined pistachio taste, sublimated by an authentic toasted signature.



## NATURAL COCONUT TYPE FLAVOR

BISCUITY & CREAMY

An indulgent, exotic coconut note, enhanced by a slight roasted signature.

## OUR TIPS & TRICKS

For use in all kinds of applications, both sweet and savory, hot or cold.

Recommended measure: 20 g/kg mass.

**PACKAGING**  
(depending on items)

**BOTTLE**  
6 x 500 ml (16.9 oz)

# TRADITIONAL CARAMEL

CARAMEL FOR PASTRY-MAKING  
IS A UNIVERSAL COMPONENT  
OF SWEET DISHES. FOUND IN A HUGE  
VARIETY OF DESSERTS, EVERYONE LOVES  
ITS DEEPLY COMFORTING FLAVOR.

## TRADITIONAL PASTRY CARAMEL

BALANCED

All the tradition of pastry caramel,  
ready to use. Ideal for topping  
as the perfect finishing touch.

## NATURAL CARAMEL

WONF

CLASSIC

Adds a delicious, caramelized  
sugar flavor to your creations  
(creams, mousses and more).



**PACKAGING**  
(depending on items)

**BOTTLE**  
6 x 1 QT (32 oz)  
4 x 5 L (169 oz)

## OUR TIPS FOR USE

Use to flavor creams and mousses, or as an indulgent coating  
(îles flottantes, brownies, creams, etc.).

# A COMMUNITY OF CHEFS TO INSPIRE YOU



*"I love exceptional products  
and above all, I love sharing."*

## TRISTAN ROUSSELOT

**Pastry Chef, Head of Creation, Prova Gourmet**

Tristan began his career at the Relais & Château Pierre Orsi in Lyon (1\* Michelin) before moving on to some of the world's top restaurants: Le Chabichou in Courchevel (2\*\* Michelin), Le Diane restaurant at the Fouquet's Hotel (1\* Michelin), Pâtisserie Christophe Michalak and the Prince de Galles in Paris.

Tristan first came to public attention when he was finalist in the French TV competition 'Who will be the next pastry chef?'

He is now Head Pastry Chef at Prova Gourmet and travels the world to pass on his know-how and his passion.



## AMBASSADOR CHEFS & PARTNERS

They represent excellence, passion and know-how. Tradition and modernity. They use and enjoy our products. Their unparalleled culinary expertise and feedback are highly valued by our team. They suggest exclusive recipes which you can find on our website or via social media.

**Yann Brys, Alexis Bouillet, Karina Rivera, Marike van Beurden, Nicolas Botomisy, Fred Csibi-Levin, Romain Dufour, Richard Hawke, Martin Lippo, Alexis Beaufils, Julien Perrinet, Jean-Michel Perruchon, and more.**



# SERVICES TO ADVISE YOU

## ONLINE AND OFF LINE DEMOS & MASTERCLASSES

Our chef Tristan Rousselot and our ambassador chefs host events to pass on their knowledge on how to use and get the best out of our products. During demonstrations and masterclasses, you'll discover the secrets of our creative materials, as well as techniques to elevate your cooking to new heights.



Our sensory analysis team introduces you to the language of flavor, revealing the various vanilla profiles by variety and origin. They also deliver a unique Food Pairing experience and suggest new flavor combinations.

## RECIPE CARDS & VIDEOS

Discover our full product range in these inspiring recipes created by our community of chefs. Get inspired and learn via our website

**[www.provagourmet.com](http://www.provagourmet.com)**

and by following us  
on social media:



# WELCOME TO A WORLD OF FLAVOR & VALUES IN COMMON!

We forge strong links with key stakeholders in pastry making, catering and the food industry. Together, we form a community that is dedicated to championing the right products and to promoting the culinary art.

## CULINARY AND BAKING SCHOOLS

By supplying top-quality ingredients to leading establishments, we are proudly helping to train tomorrow's talent and pass on French know-how.

## PROFESSIONAL ASSOCIATIONS & ORGANISATIONS

As a responsible company, we are actively involved in promoting the culinary arts. We are committed to supporting the chef community to grow and evolve.



BELLOUET  
CONSEIL



ÉCOLE DUCASSE



EURO-TOQUES



MAÎTRES CUISINIERS  
DE FRANCE



CHOCOLATE ACADEMY



THE CULINARY  
INSTITUTE OF AMERICA



LA LISTE



TRADITION GOURMANDE



JOHNSON & WALES



HRC



MAF  
CHOCOLATERIE CONFISERIE



ICEP







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