

PROVA  
*Gourmet*  
MAÎTRE VANILLER  
DEPUIS 1946

# CATALOGUE

PREMIUM VANILLAS & NATURAL FLAVORS

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

*For more than 70 years,*

PROVA Gourmet has been committed to crafting the finest vanillas to inspire chefs worldwide and ignite their creativity.

Pastry chef, artisan bakers, ice cream makers, fine chocolatiers, as well as mixologists and barristas, have relied on our premium ingredients to provide unforgettable tasting experiences to their customers.

**Your passion. Our vanillas.**

**PROVA GOURMET,  
CRAFTING VANILLA SINCE 1946**



# VANILLA

## BEANS

SOURCING THE FINEST  
GRADE A VANILLA BEANS  
FROM AROUND THE WORLD.



ORGANIC  
AVAILABLE

### Madagascar Bourbon

WOODY & RUMMY

Intense and balanced. Balsamic, phenolic and woody notes.

### Papua New Guinea

SPICY & FRUITY

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

### New Caledonia

WOODY & POWDERY

Hay, woody and powdery notes.

### Uganda

WOODY & CARAMEL

Woody, powdery notes and caramel.

### Tahiti

FRUITY & ANISE

Anise, almond, powdery fruity notes.

### Tanzania

POWDERY & VEGETAL

Woody, powdery and hay notes.

## PRO TIPS

Split the bean lengthwise, scrape the seeds out, and steep into your liquid base. 1 bean per liter. Infuse at 70 C (160 F) for 20 min. Let it cool and ideally infuse overnight to extend flavor development. Store beans in a dry and cool place away from sunlight.

PACKAGING  
(depending on items)

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



# VANILLA

## EXTRACTS & FLAVORS

### ALCOHOL FREE MADAGASCAR BOURBON PURE VANILLA FLAVOR

MADE 100% FROM PURE VANILLA BEANS

ALCOHOL FREE FOR A STRONGER  
SMOOTHER VANILLA FLAVOR  
(NO PRODUCT LOSS BY EVAPORATION)

MADAGASCAR BOURBON VANILLA  
WOODY, BALSAMIC & PHENOLIC NOTES

APPLICATIONS: ICE CREAMS,  
CREAM FILLINGS, MOUSSES,  
GENOISES, BISCUITS, SAUCES,  
CHOCOLATE GANACHES & MORE!

ADD VALUE TO YOUR  
CREATIONS WITH THE CLAIM  
"MADE WITH MADAGASCAR  
BOURBON VANILLA"

WITH SEEDS OPTION  
FOR VISUAL APPEAL



CLEAN LABEL  
WITH ORGANIC  
CANE SUGAR  
SYRUP



READY-TO-USE  
AND EASY TO  
MEASURE OUT



MADE IN  
FRANCE



RECOMMENDED DOSAGE  
20g/kg

#### DIRECTION FOR USE

Keep in a dry and cool place  
after opening

SHELF LIFE 24 months

#### REFERENCES

- Without seeds: 1 L - US200
- With seeds: 1 L - USPRO

#### PACKAGING

1 L PET bottle  
6 x 1 L per case

# VANILLA

EXTRACTS  
& FLAVORS



## NO SUGAR ADDED

MADAGASCAR BOURBON  
PURE VANILLA EXTRACT

MADE FROM PURE VANILLA EXTRACT

MADAGASCAR BOURBON VANILLA  
WOODY, BALSAMIC & PHENOLIC NOTES

**APPLICATIONS:** ICE CREAMS,  
CREAM FILLINGS, MOUSSES,  
GENOISES, BISCUITS, SAUCES,  
CHOCOLATE GANACHES & MORE!

ADD VALUE TO YOUR CREATIONS  
BY LABELLING THEM WITH  
"MADE WITH MADAGASCAR  
BOURBON VANILLA"



CLEAN LABEL  
WITH NO  
SUGAR ADDED



READY-TO-USE  
AND EASY TO  
MEASURE OUT



MADE IN  
FRANCE

### RECOMMENDED DOSAGE

20g/kg

### DIRECTION FOR USE

Keep in a dry and cool place  
after opening

**SHELF LIFE** 36 months

### REFERENCES

- 1 qt (946 ml): US100
- 5 L (1.32 gal): US1005L

### PACKAGING

5 L PET jug  
4 x 5 L per case

# VANILLA

## PASTE

### MADAGASCAR BOURDON **PURE VANILLA** BEAN PASTE

MADE FROM PURE VANILLA EXTRACT

MADAGASCAR BOURBON VANILLA  
WOODY, BALSAMIC & PHENOLIC NOTES

PERFECT CONSISTENCY TO WORK WITH  
AND ACHIEVE EVEN DISTRIBUTION OF SEEDS

READY TO USE:  
POUR DIRECTLY INTO YOUR PREPARATIONS

APPLICATIONS: ICE CREAMS,  
CREAM FILLINGS, MOUSSES,  
GENOISES, BISCUITS, SAUCES,  
CHOCOLATE GANACHES & MORE!

PERFECT TEXTURE  
THICK ENOUGH BUT NOT VISCOUS  
SO IT WILL INCORPORATE EASILY  
INTO YOUR MIX

ADD VALUE TO YOUR CREATIONS  
WITH THE CLAIM  
"MADE WITH MADAGASCAR  
BOURBON VANILLA"

RECOMMENDED DOSAGE  
20g/kg

#### DIRECTION FOR USE

- Shake well before use
- Keep in a dry and cool place after opening

SHELF LIFE 36 months

#### REFERENCES

- 1 qt (946 ml): US32PRO
- 5 L (1.32 gal): US5LP

#### PACKAGING

- 5 L PET jug
- 4 x 5 L per case





# VANILLA

POWDER

## GROUND VANILLA BEANS

NATURAL VANILLA  
MADE 100% FROM  
WHOLE VANILLA BEANS

ALCOHOL & SUGAR FREE

PERFECT FOR LIQUID-SENSITIVE  
PREPARATION (MERINGUES)

VANILLA SEEDS FOR VISUAL APPEAL

APPLICATIONS:  
WHIPPED CREAMS, ICINGS, BISCUITS,  
CHOCOLATE GANACHES, MERINGUES,  
MACARONS & MORE!



MADE IN  
FRANCE



NO ADDITIVES  
JUST WHOLE  
BEANS GROUND

### RECOMMENDED DOSAGE

0.5 to 1 g/kg

### DIRECTION FOR USE

Keep in a dry and cool place  
after opening

SHELF LIFE 36 months

### REFERENCES

■ 50g (1.76 oz): 2610  
■ 200g (7.05 oz): 200G10

### PACKAGING

■ 10 x 50g case  
■ 4 x 200g case

# Coffee

Notes of fresh ground coffee,  
with an intense and fragrant bouquet,  
with a full-bodied and smooth aroma,  
discover Prova Gourmet coffee selection  
in a pure extract and cold brew form.





# COFFEE EXTRACT



## COLOMBIAN COFFEE EXTRACT PURE ARABICA

RICH & INTENSE

100% COLOMBIAN COFFEE & PURE ARABICA

NOTES OF FRESH GROUND COFFEE & NO BITTERNESS

COMPETITIVE PRICING

BRIGHT COFFEE COLOR & THICK CONSISTENCY  
THAT WON'T ALTER THE TEXTURE OF YOUR PREPARATION

APPLICATIONS: ICE CREAMS, CREAM FILLINGS, SPONGE CAKES,  
MOUSSES, GENOISES, ICINGS, BISCUITS, CHOCOLATE GANACHES  
& MORE!

ADD VALUE TO YOUR CREATIONS WITH THE CLAIM  
"MADE WITH COLOMBIAN COFFEE 100% PURE ARABICA"

SHELF LIFE 36 MONTHS

## COLD BREW & COFFEE EXTRACTS

BOLD & SMOOTH

SLOW COLD INFUSION  
OF 100% ARABICA BEANS

STRONG WITH ROASTED  
& GROUND COFFEE NOTES

APPLICATIONS: DRINKS, ICE CREAMS,  
CREAM FILLINGS, MOUSSES, GENOISES,  
CHOCOLATE GANACHES & MORE!

SHELF LIFE 24 MONTHS



CLEAN LABEL WITH ONLY COFFEE EXTRACTS  
& ORGANIC CANE SUGAR



READY-TO-USE  
AND EASY TO  
MEASURE OUT



MADE IN  
FRANCE

RECOMMENDED DOSAGE  
20g/kg

### DIRECTION FOR USE

- Shake well before use
- Keep in a dry and cool place after opening

### REFERENCES

- Colombian Extract 1 L: USCOL100
- Cold brew & coffee extracts 1 L: USCB100

### PACKAGING

1 L PET bottle  
6 x 1 L per case

# Caramel

The magic of caramelized sugar, with a slight amber color, its sweet and comforting aroma, creating an intense tasting experience.



# CARAMEL

## TRADITIONAL

### NATURAL

# CARAMEL

### FOR CONSISTENT QUALITY

Light golden brown color,  
with the classic taste of caramel.

Balanced flavor, with slightly  
burnt notes & a buttery finish.

**APPLICATIONS:**  
FLAVORING CREAMS, CUSTARDS,  
MOUSSES TOPPING, LOGS...



**READY-TO-USE  
AND EASY TO  
MEASURE OUT**



**MADE IN  
FRANCE**



#### DIRECTION FOR USE

- dosage: 30 to 40g/kg
- Store at room temperature
- Keep in a dry and cool place after opening

**SHELF LIFE** 24 months

#### REFERENCE

**1 qt** US32CML

#### PACKAGING

1 L PET bottle  
6 x 1 liter case

**5 ltr** US5CML

5 liter jug  
4 x 5L per case



**PROVA**  
*Gourmet*  
MAÎTRE VANILLER  
DEPUIS 1946

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