

PROVA
Gourmet



FINE VANILLAS AND EXTRACTS
SINCE 1946

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 flavour. Vanilla beans from a variety of origins, extracts, sugars, powders and pastes ... PROVA GOURMET instils 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 (Loiret). Daniel Acat, who had taken up the reins of the company in 1962, invented cocoa butter flavoured with vanilla extract.



1996

Organic range launched.

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.



2014

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

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 delving into the unique aromas and sensations of each raw material, we reveal the purest flavour of each ingredient. Our flavour engineers, skilled in sensory analysis and culinary expertise, create profiles, recipes, and training materials to inspire your next creation.



OUR PHILOSOPHY

**PROVA
care & act**

In addition to our roots and expertise, our values form the underlying thread that guides our actions. By using these values as a compass to move us forwards, we can advance with pride and confidence. The "Care & Act" programme is their tangible expression.



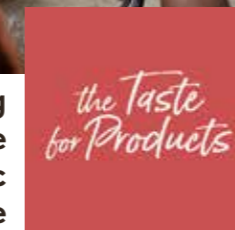
Co-building sustainable and responsible partnerships within our ecosystem



Taking care of the earth & people



Creating a unique aromatic signature

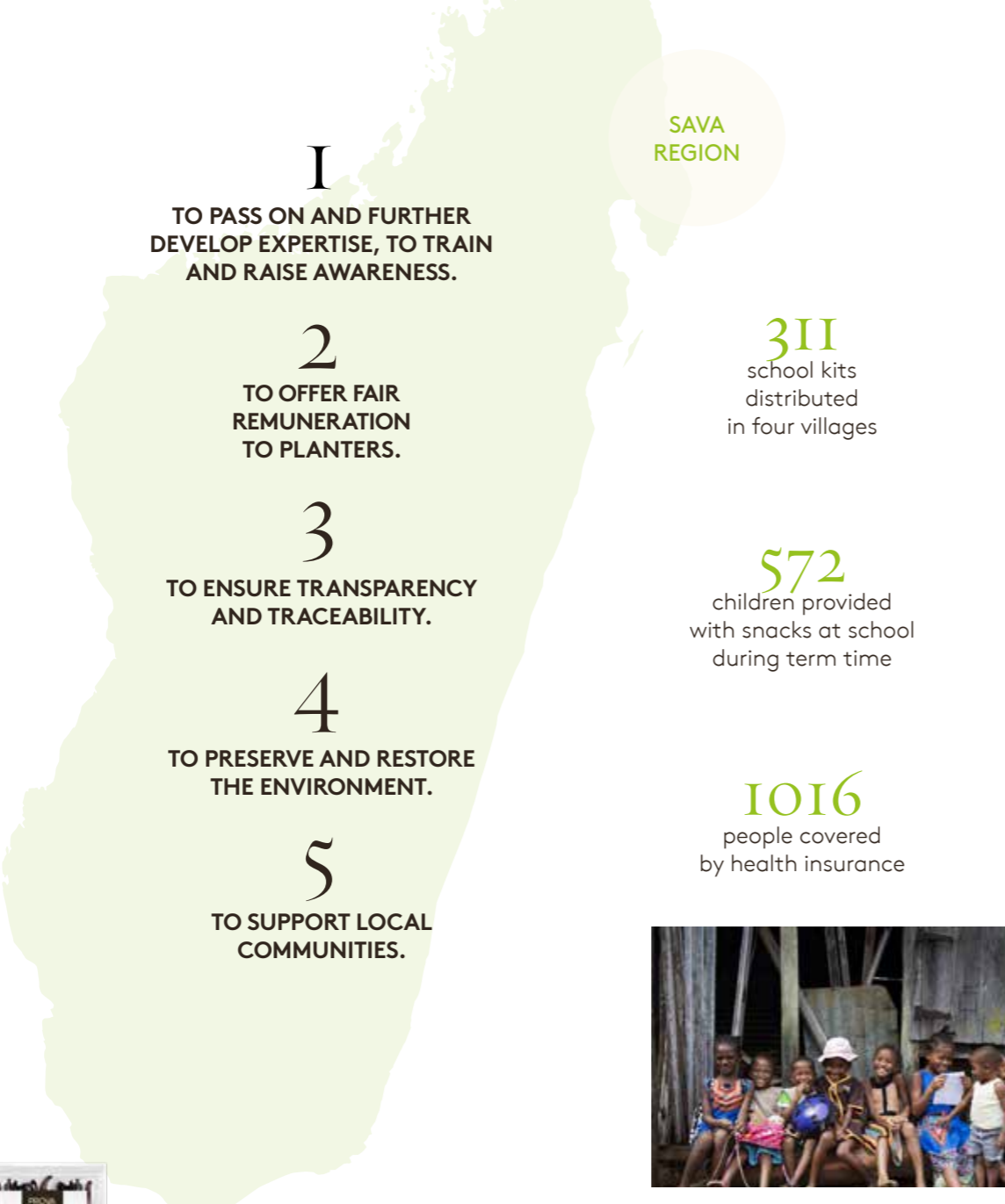


Handing a positive corporate culture down through the generations

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).



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



 **STEMMING FROM OUR CARE&ACT APPROACH, OUR ORGANIC AND SUSTAINABLE RANGE IS A DELICIOUS AROMATIC SOLUTION THAT DEMONSTRATES OUR COMMITMENT.**

OUR RANGE

VANILLA BEANS

EXTRACTS

PASTE, SUGARS & POWDER

FLAVOURED COCOA BUTTERS WITH EXTRACTS

CARAMEL

FLAVOURS



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 analyse 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.

Discover our vanilla brochure



UNIQUE FROM MADAGASCAR

INTENSE & WOODY

Intense and balanced. Balsamic, phenolic and woody notes.

ORGANIC & SUSTAINABLE FROM MADAGASCAR

INTENSE & WOODY



SUBTLE FROM PAPUA NEW GUINEA

SPICY & FRUITY

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

SURPRISING FROM TAHITI

SWEET & FRUITY

Anisic, almondy, powdery fruity notes.

OUTSTANDING FROM UGANDA

WOODY & POWDERY

Woody, powdery notes and caramel.

VEGETAL FROM TANZANIA

POWDERY & VEGETAL

Woody, powdery and hay notes.

Our TIPS & TRICKS

Split the bean, scrape out the seeds and immerse all parts in your liquid preparation (about 1 bean/litre). Heat at 70° C 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 the products)

TUBE	VACUUM PACK
5 beans	100 g
10 beans	140 g
	250 g
JAR	METAL BOX
25 beans	500 g
50 beans	1 kg

Comes in 20 or 30 kg upon request

VANILLA

EXTRACTS

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

TAHITENSIS VANILLA EXTRACT

WITH SEEDS

SPICY & FRUITY

Subtle balance of fruity, almond and spicy notes.

MADAGASCAR BOURBON VANILLA EXTRACT

WITH OR WITHOUT SEEDS

INTENSE & WOODY

Aromatic intensity, typical of Bourbon Vanilla from Madagascar: balsamic, phenolic and woody notes.

ORGANIC MADAGASCAR BOURBON VANILLA EXTRACT

INTENSE & WOODY



COFFEE

EXTRACTS

OUR 100% NATURAL COFFEE EXTRACTS PROVIDE A SUPERIOR QUALITY ALTERNATIVE TO THE RAW MATERIAL, GUARANTEEING CONSISTANCY IN RECIPES WITH **SIMPLE APPLICATION.**

COFFEE EXTRACT WITH COLD BREW

STRONG & ROASTED

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

INTENSE & INDULGENT

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



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", "with Tahitian Vanilla" or "with 100% Arabica Colombian coffee" .

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.

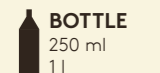
PACKAGING
(depending on the products)



BOTTLE
250 ml
500 ml
1l

Comes in 5, 10 and 20 litres

PACKAGING
(depending on the products)



BOTTLE
250 ml
1l

Comes in 5, 10 and 20 litres

PASTE, SUGARS & POWDER

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

MADAGASCAR BOURBON GROUND VANILLA BEANS

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



MADAGASCAR BOURBON VANILLA PASTE

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

VANILLA SUGAR WITH MADAGASCAR BOURBON VANILLA BEAN

Fine particle size for perfect incorporation
into ice creams and Chantilly cream.

Organic also available 



SUGAR WITH MADAGASCAR BOURBON VANILLA EXTRACT

FUSION

FLAVOURED COCOA BUTTERS WITH EXTRACTS

THE PERFECT COMBINATION
**OF COCOA BUTTER AND
CONCENTRATED EXTRACTS**
TO ADD FLAVOUR IN ONE GO.

As early as 1973, Prova created an innovative cocoa
butter flavoured with vanilla extracts. 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%

PACKAGING (depending on the products)

BOX
50 g
200 g
250 g
500 g
1 kg

*Powder: comes in a 20 kg bag-in-box
Sugar: comes in a 25 kg bag-in-box*

DID YOU KNOW ?

The paste, sugar 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.

Our TIPS & TRICKS

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

PACKAGING

POT
450 g

*Large size available
upon request*

TRADITIONAL CARAMEL

ALL THE **TRADITION**
OF PASTRY CARAMEL,
READY TO USE.

Caramel for pastry-making is a universal component of sweet dishes, and a favourite of pastry makers the world over. Found in a huge variety of desserts, everyone loves its deeply comforting flavour.



TRADITIONAL CARAMEL PASTRY

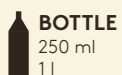
BALANCED

Light golden-brown colour. Characteristic caramel flavour, balanced and embellished with a slight bitterness.

Our TIPS FOR USE

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

PACKAGING



BOTTLE
250 ml
1 l

Comes in 5, 10 and 20 litres

FLAVOURS

DEVELOPED BY OUR FLAVOUR ENGINEERS AND MADE IN FRANCE AT OUR PRODUCTION SITE, **OUR FLAVOURINGS PROVIDE A RICH AND AUTHENTIC PALETTE OF FLAVOURS.**



COFFEE FLAVOUR

MILD

Mild yet characteristic coffee profile, ground coffee and roasted notes.

NATURAL COFFEE FLAVOUR

FULL-BODIED & ROASTED

Balanced, lighter-bodied, with roasted notes.



NATURAL VANILLA FLAVOUR

INDULGENT

Powdery vanilla, creamy and caramel notes.

VANILLA FLAVOUR

INDULGENT

INTENSE

SWEET

Our TIPS & TICKS

For use in all kinds of applications, both sweet and savoury, hot or cold. Recommended measure: 20 g/kg mass.

Advantage: a minimum of 95% "natural flavour" in the named product, with the remaining 5% adding typical character to the flavour.

Our natural Coffee and Vanilla extracts let you describe your culinary creations "with Madagascan vanilla" and "with coffee".

PACKAGING

(depending on the products)



BOTTLE
250 ml
500 ml
1 l

Comes in 5, 10 and 20 litres

A COMMUNITY OF CHEFS TO INSPIRE YOU



TRISTAN ROUSSELOT

Corporate Chef at Prova Gourmet

Tristan began with an apprenticeship at Pierre Orsi, one Michelin star, Relais & Château restaurant in Lyon, before moving on to other big names in the food service industry: Le Chabichou, two Michelin stars, in Courchevel, Le Diane, one Michelin star, Hôtel Fouquet's restaurant, Pâtisserie Christophe Michalak and the Prince de Galles in Paris.

In 2015, he was a finalist in "Qui sera le prochain pâtissier?", a televised French competition to find the next great pastry chef.

Since October 2022, he has held the position of Pastry Chef at Prova Gourmet. "I like exceptional products, but above all, I like to pass on my knowledge".



AMBASSADOR CHEFS & PARTNERS

They represent excellence, passion and know-how, tradition, and modernity. Each of our ambassador chefs and partners enjoy our products and use their unparalleled culinary expertise to provide valued feedback to our team. They create exclusive recipes highlighting these products which can be found on our website or via our social channels.

Yann Brys, Julien Perrinet, Alexis Bouillet, Alexis Beaufils, Karina Rivera, Joakim Prat, Baptiste Depoorter, Nicolas Botomisy, Hsing Wei Chen...



SERVICES TO ADVISE YOU

ONLINE AND OFFLINE 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 flavour, revealing the various vanilla profiles by variety and origin. They also deliver a unique Food Pairing experience and suggest new flavour 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

and by following us on social media:



WELCOME TO A WORLD OF FLAVOUR & 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 arts.

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.



BELLOUET
CONSEIL



ÉCOLE DUCASSE
BANGKOK - PARIS



CHOCOLATE ACADEMY
US - FRANCE



THE FRENCH
CULINARY SCHOOL



THE CULINARY INSTITUTE
OF AMERICA

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.



EUROTOQUES



MAÎTRES CUISINIERS



LA LISTE



TRADITION GOURMANDE



MAF
CHOCOLATERIE CONFISERIE



TOURBILLON VANILLE - YANN BRY'S

PROVA *Gourmet*

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