SupplierCapabilities Spotlight

PROVA, Inc.

PROVA, a premier supplier of vanilla, cocoa, coffee, brown and gourmet flavor Since 1946, PROVA has been building a strong reputation as the expert in brown flavorings, providing vanilla, cocoa, coffee, brown and gourmet flavor notes to discriminating manufacturers of beverage and food products. PROVA's high quality ingredients begin with sourcing some of the world's finest vanilla. As a founding member of Vanille Durable Bemanevika (VDB), the sustainable, non-profit organization in the foremost vanilla cultivation areas of Bemanevika, Madagascar, PROVA supports more than 800 planters and curers and maintains strong partnerships with suppliers to consistently secure the best natural raw materials. PROVA ensures traceability through an active local presence, notable through its commitment to



promoting the health and well being of the area's children and their families.

In addition to sourcing the highest quality vanilla and employing totally unique vanilla technology, PROVA is known for its pioneering cocoa extraction, producing liquid and dry cocoa extracts and cocoa products through a unique processing tech-

nology that features large, vertically integrated production capacities. PROVA provides strong cocoa application support as part of its high performing PROCAO line that includes concentrated cocoa extracts that are 8 to 10 times stronger than cocoa, enabling a reduction in the amount of cocoa powder used to gain cost-in-use benefits.

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