



NATURAL FLAVOUR COCOA TASTE

YOUR ECONOMICAL & NATURAL ALTERNATIVE FOR ALL YOUR COCOA RECIPES

With our **unique expertise in sensory analysis**, we unveil the subtle nuances of raw materials and market products to showcase their full richness. **Like a master perfumer**, we precisely combine aromatic molecules to **faithfully recreate each flavor**, capturing its complexity and authenticity.

Developed by our expert flavorists and crafted in France at our production facility, our natural flavours offer an economical and high-quality alternative to using expensive pure raw materials such as cocoa powder, pure pistachio paste, or hazelnut paste.

Ready to use, they deliver an authentic taste and are suitable for a wide range of applications.

Packaging

PET bottle 1L

Tips from the Brand

With our natural cocoa flavor, you can maintain the delicious taste of your recipes while significantly reducing your flavouring costs!

A simple calculation: **REDUCE COCOA POWDER USAGE BY 30%, ADD 1% OF NATURAL COCOA FLAVOR = ACHIEVE UP TO 20% SAVINGS** on your cocoa costs.

BENEFITS:

PREMIUM FLAVOUR

Backed by the expertise of PROVA, a renowned French flavour house since 1946.

AUTHENTIC TASTE

Inspired by pure cocoa powder

An authentic and toasted signature

ALLERGEN-FREE

A true advantage when the product is used in its pure form.

MULTI-PURPOSE

Ideal for ice cream mixes, baked goods, cream bases, mousses, and more.



CONCENTRATED & EASY TO USE : requires only 1% per kilogram of product mass.

