



NATURAL FLAVOUR HAZELNUT TASTE

**YOUR ECONOMICAL & NATURAL ALTERNATIVE FOR ALL
YOUR HAZELNUT 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

Bottle PET 500 ml

Tips from the Brand

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

A simple calculation:

Reduce hazelnut paste usage by 50%, add 1% of natural hazelnut flavor = achieve up to 35% savings on your hazelnut costs.

BENEFITS:

PREMIUM FLAVOUR

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

AUTHENTIC TASTE

Inspired by Piedmont hazelnuts

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.



An authentic and toasted signature

An intensely authentic signature with praline and rich notes, free from the artificial hints found in other products on the market.