



# ALMOND EXTRACT

GENEROUS & INTENSE

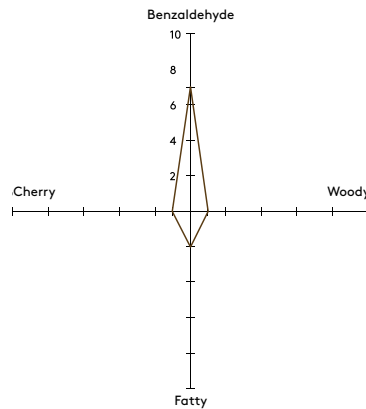
ROUNDNESS AND CHARACTER FOR A  
TIMELESSLY INDULGENT FLAVOUR PROFILE

## INNOVATE WITHOUT CONSTRAINTS

First range of emulsified extracts designed with technology allowing them to be used for all kinds of applications

## AUTHENTIC TASTE

A flavour profile staying true to the original raw material: the natural, complex and powerful intensity of bitter almond



## FEATURES

- Concentrated flavour solution: replaces the raw material
- Flavour standardisation: ensures consistent organoleptic quality
- Versatile extract, suitable for a wide range of applications: ice creams, biscuits, cream bases, mousses, etc.

## FOOD PAIRING

### SOME EXAMPLES OF INDULGENT FLAVOUR PAIRINGS

Orange blossom  
Peach  
Apricot  
Earl Grey Tea



**CONCENTRATED AND EASY TO  
MEASURE**  
20 g per kilo of mixture



**MADE IN  
FRANCE**

## STORAGE RECOMMENDATIONS

Shake well before using  
Store at room temperature  
in a cool, dark place

**SHELF LIFE** 24 Months

## REFERENCE:

**500ml** EXTAMAN500

## PACKAGING

Box of 6 bottles



WWW.PROVAGOURMET.COM/+33 (0)1 48 18 17 20/GOURMET@PROVA.FR