



CINNAMON EXTRACT

WOODY & POWDERY

OUR SIGNATURE CINNAMON CREATION,
COMBINING WARMTH AND GENEROSITY

INNOVATE WITHOUT CONSTRAINTS

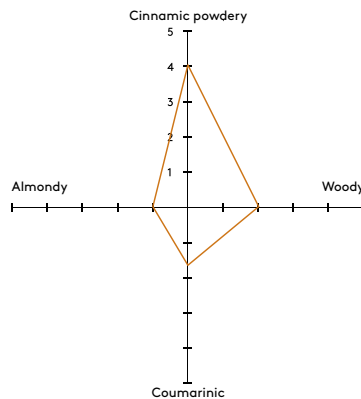
First range of emulsified extracts designed with technology allowing them to be used for all kinds of applications

AUTHENTIC TASTE

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

FEATURES

- Concentrated flavour solution: replaces the raw material
- Ready-to-use formula: no infusion time
- 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

Arabica coffee
Ginger
Apple
Dark chocolate



**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 EXTCAN500

PACKAGING

Box of 6 bottles



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