



# GOVANIL™: YOUR CHOCOLATE PARTNER

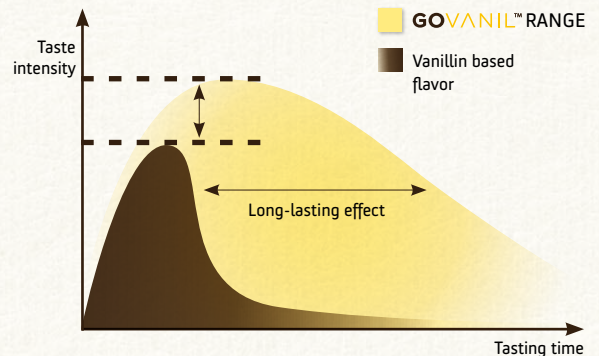


GOVANIL™

**Govanil™ Range** is the solution to **differentiate** the taste of your chocolate applications, thanks to its unique combination of an overall long-lasting and complete vanilla profile. With Govanil™ range, **boost the holistic experience of your consumers** from tablets, fillings to **cocoa powders**.

## GOVANIL™ RANGE KEY FEATURES AND BENEFITS

- Unique flavor intensity
- Long-lasting mouthfeel
- Exceptional cocoa taste
- Well balanced taste profile and roundness
- Off-notes masking in formulation



## GOVANIL™ RANGE PROCESSABILITY ADVANTAGES THANKS TO A UNIQUE PATENTED CRF™ TECHNOLOGY

- Free flowing powder easy to dose
- Good homogeneous dispersal and miscibility in cocoa and other powders
- Adapted melting point: allows incorporation at the beginning or the end of the conching step
- High stability during the heating process

## VANIL'EXPERT CENTER: AN APPLICATION LAB AT YOUR SERVICE

The Vanil'Expert Center, is a center of expertise dedicated to vanilla flavors.

Our Food technologists, analysts and flavorists support you everywhere in the world in optimizing conditions of use of Govanil™ range to achieve the perfect taste.

The Vanil'Expert Center and its sister labs help your team to anticipate Food industry trends and provide top-notch solutions for existing or innovative recipes.

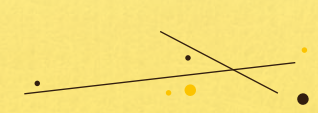


GOVANIL™ NATURAL: NATURE JUST WITHIN REACH

Govanil™ Natural, based on a bioconversion process from natural ferulic acid, brings unique properties to your chocolate applications:

- Overall profile harmonization
- Sweet vanilla notes reinforcement
- Specific notes stress (caramel, nutty...)

COMPLIANCE WITH "NATURAL LABELING" ACCORDING TO BOTH US AND EU REGULATIONS



## COCOA POWDER: TASTY AND CHOCOLATY

**GOVANIL™ Intense**, a grade of Govanil™ range, boosts consumer's experience thanks to:

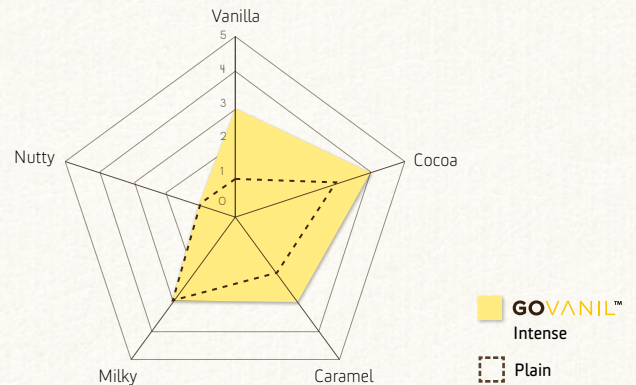
- Overall chocolate and cocoa profile with touch of vanilla
- Unctuous milky creamy profile in cold and hot applications
- Subtle caramel notes

**DOSAGE IN INSTANT CHOCOLATE POWDER DRINK\***

**0,04-0,06%**

of Govanil™ Intense

**GOVANIL™ INTENSE IN CHOCOLATE COLD MILK: FLAVOR PROFILE DIFFERENTIATION**



Sensory evaluation performed by a trained panel at Solvay Vanil'Expert Center - Blending 6,3% of instant cocoa powder which contains 19,5% of cocoa 20/22. 93,7% of cold half-skimmed milk.

## MILK CHOCOLATE: SOFTNESS AND DELICACY

**GOVANIL™ Intense**, a grade of the Govanil™ range, brings strong benefits in milk chocolate:

- Overall milk chocolate profile contrary to monolithic characteristics of vanillin
- Unctuous milky creamy profile
- Subtle roasted, cocoa and nutty notes

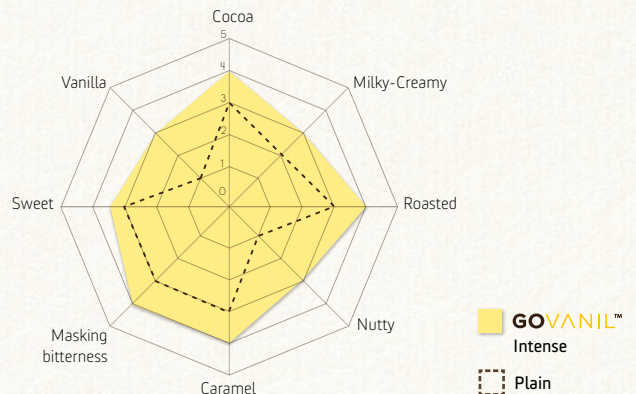
**DOSAGE IN MILK CHOCOLATE\***

**0,04-0,06%**

Govanil™ Intense



**GOVANIL™ INTENSE IN MILK CHOCOLATE: FLAVOR PROFILE DIFFERENTIATION**



Sensory evaluation performed by a trained panel at Solvay Vanil'Expert Center - Milk chocolate - 35% cocoa, pure cocoa butter, 0,06% Govanil™ Intense.

\*Dosages depend on your recipe and final application. Ask for our Vanil'Expert Center support.

**GOVANIL™ YOUR LEADING PARTNER FOR VANILLA FLAVOR NEEDS: Contact our Team of Experts**



Solvay Vanil'Expert Center – Expert sensory panel – Large scale panel testing – Customers feedbacks

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