



PROVA

Extracting the Essentials

Aurora, IL Meeting

April 22, 2026

SWEET BROWN EXTRACTS & FLAVORS SINCE 1946

Our History

3rd Generation Family Owned
for over 80 years.

Continuously building a team
to support you that is...

BOLD

AGILE

AND

PASSIONATE

PROVA

1946

A Family Business

Marcel & Jacqueline Acat, the founders of PROVA, started their family business with development of new extraction technology, beginning with vanilla.

To this day, PROVA is one of the top 10 global purchasers of vanilla beans.



1962

Redefining Cocoa Tastes

Daniel Acat discovered standard cocoa powder had room for improvement and created a line of cocoa extracts.

This range of cocoa products add deep, rich chocolate notes enhancing the use of traditional cocoa powder.



1993

Expansion to Sweet Brown Flavors

Muriel Acat, 3rd generation owner began by selling and marketing for PROVA, where she noticed the need for additional sweet brown tastes.

Under Muriel's leadership, PROVA expanded its extraction expertise of vanilla and cocoa to authentic flavor creation, including a full portfolio of caramel, nut, dairy & more.



WOMEN
OWNED



Extracting the Essentials

Our History

Established as your partner and
PROfessional in **VA**nilla

Our range now encompasses...

COCOA

COFFEE

CARAMEL

....and more sweet brown notes!



INNOVATION
the heart of PROVA

PROVA

1946
Vanilla sugar



1988
Provanil®



1998
Coffee Extract



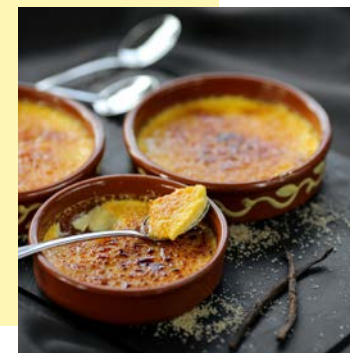
1973
**Vanilla extract
on cocoa butter**



1992
Cocoa Extract



2022
Caramel Extract



Extracting the Essentials

Global Prova Today

+450 Employees

Including 250 in France

78

Covered
countries

13

Subsidiaries

4

Factories
(2 in France)

8

Regional R&D
Centers

PROVA's team
supports our
customers

*To create **value***

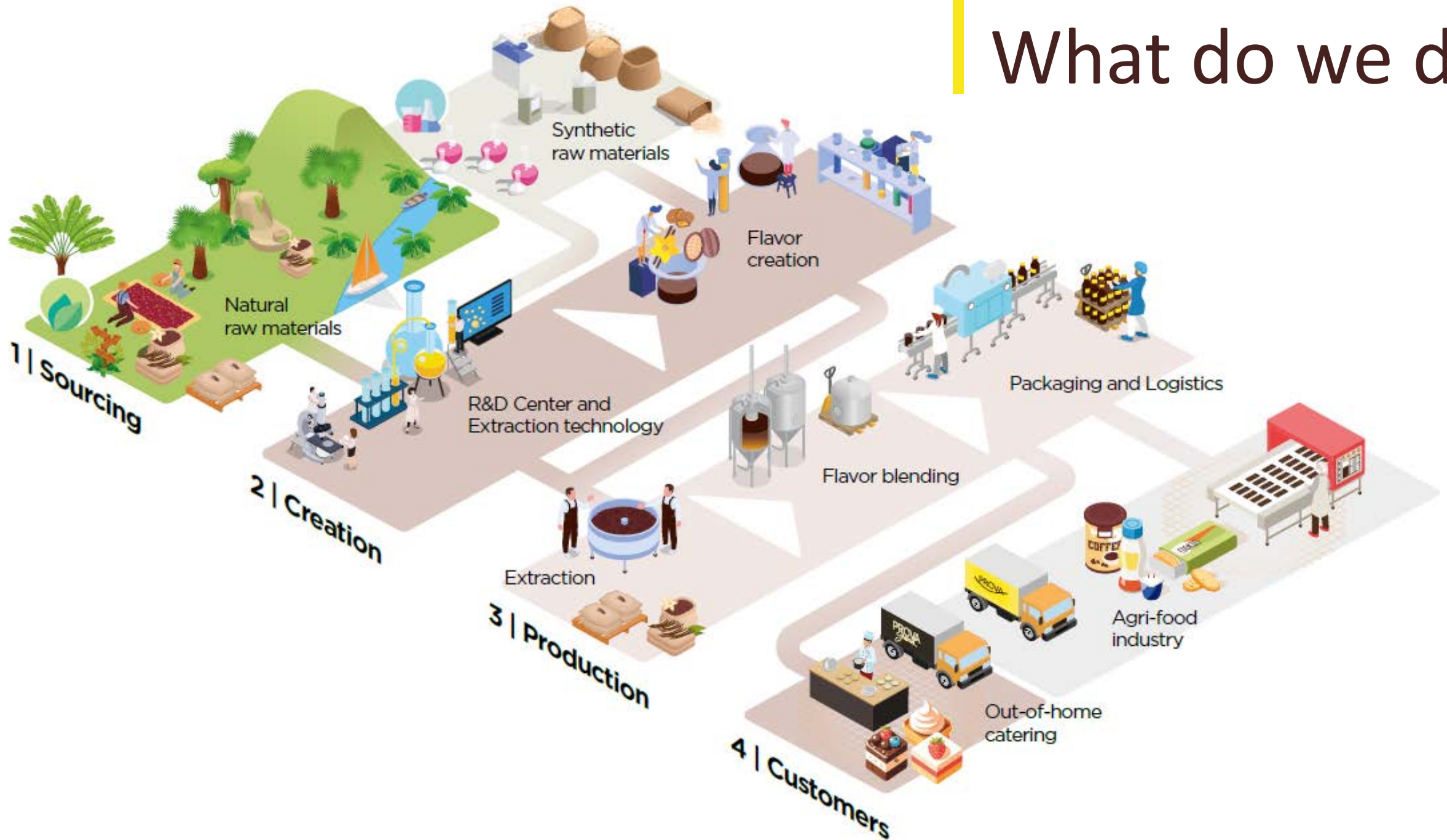
*To save **time***

*To **inspire***

*To develop **expertise***



What do we do



Company Values

We are dedicated to our Corporate Socially Responsible **philosophy**, Care&Act.



PROVA
care & act

We take great **care** to responsibly extract the essentials from nature.

We **act** tastefully to promote a sustainable and positive future for people and the environment.

Nurturing
TASTEFUL
Products

Building
TASTEFUL
Partnerships

Supporting a
TASTEFUL
Planet

Fostering a
TASTEFUL
Legacy

Sourcing the best from nature - to provide you with the best product.

Our range offers numerous certifications including...



Find out more at ra.org

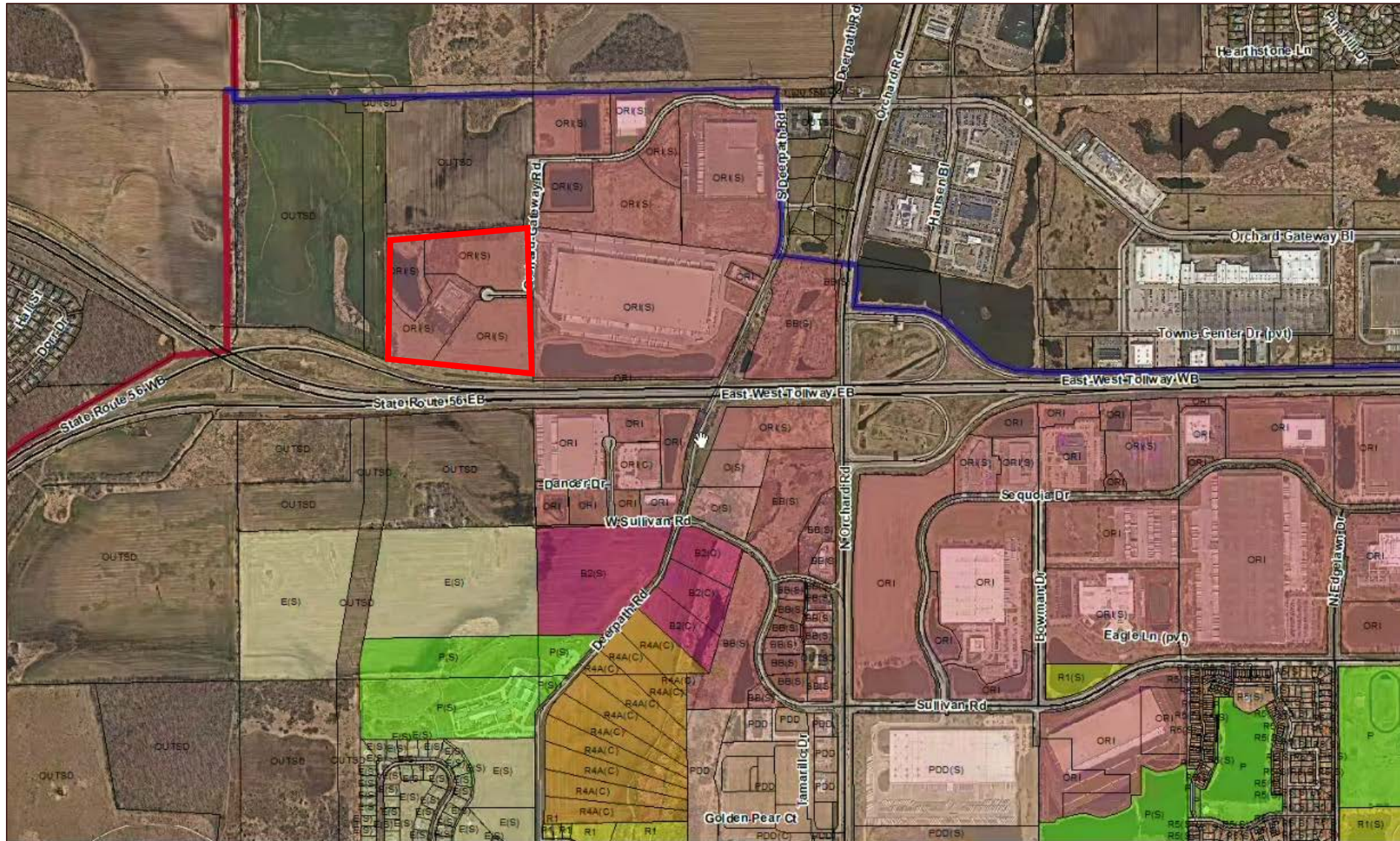
Sustainable Vanilla

Extracting the Essentials

Subject Property



Aurora Zoning Map



Our 4 Phase Project Plan

Phase 1

Pilot Plant & Innovation

Trial Orders
& R&D Work



Phase 2

Warehouse & Shipping

Increase storage
capacity



Phase 3

Flavor Blending Expansion

Increase Production
in Aurora



Phase 4

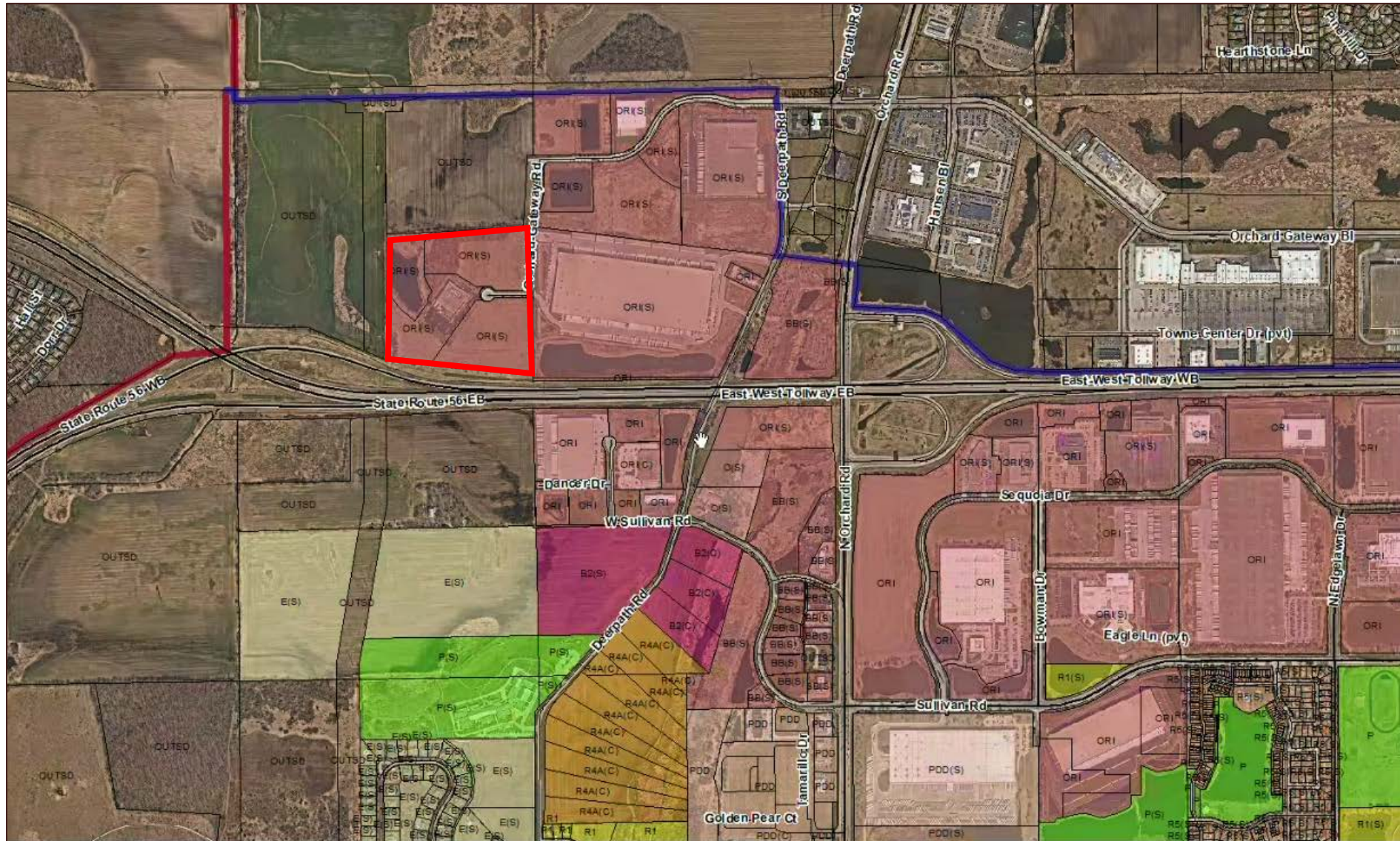
Future Capabilities

Expand Into New
Capabilities

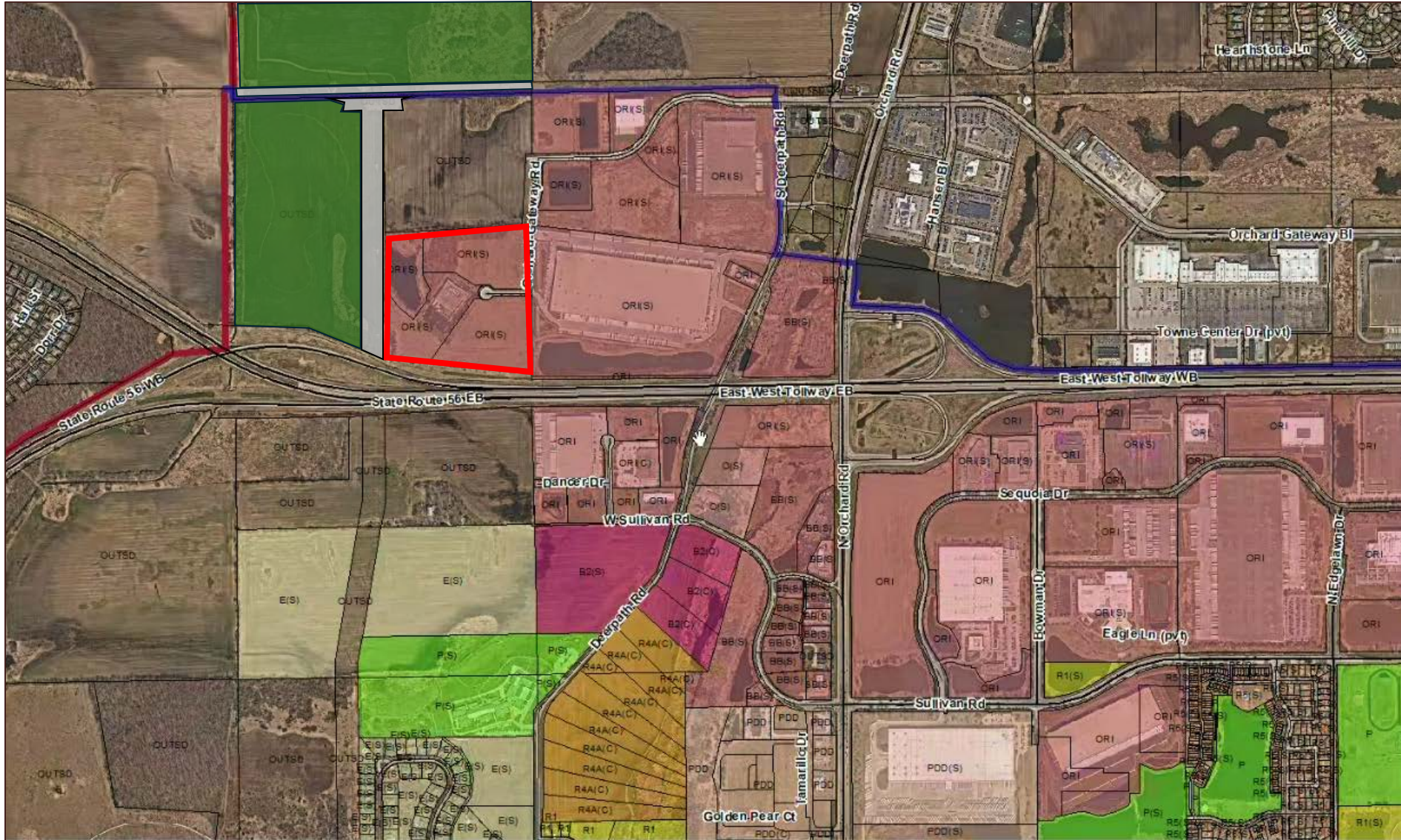


Transforming A Building Into Our Future

Aurora Zoning Map



Aurora Zoning Map





PROVA

Extracting the Essentials

THANK YOU

SWEET BROWN EXTRACTS & FLAVORS SINCE 1946

Nurturing TASTEFUL Products



PROVA
care & act

To delight our customers' customers. The search for authenticity providing the best from nature followed by our expertise in extracting the essentials. Reflected in our desire to create products coming from raw materials with more responsible agriculture, incorporating principles of traceability, and evolving towards greater naturalness.

Because it is our passion and our commitment.

OUR COMMITMENTS BY 2030

More responsible
purchasing: **50% of
sustainable raw materials**,
including **100% cocoa**

**100% of co-products
valorized** to optimize
the life-cycle of our
products

Being **transparent
about the origin** of
our raw materials

Extracting the Essentials

Building TASTEFUL Partnerships



PROVA
care & act

Building solid and supportive partnerships. The close relationships we have built with our customers, suppliers, service providers and institutional partners is continuously nurtured throughout the years. These partnerships provide us with a strong operational anchor and support to local communities.

Because it is important to us to grow together.

OUR COMMITMENTS BY 2030

Innovating with our customers to imagine customized and more sustainable solutions

Supporting and growing our partners on sustainability issues: **100% of suppliers signing the responsible purchasing charter**

Ensuring **respect for the living and working conditions** of producers on the ground

Fostering a TASTEFUL Legacy



To bring our corporate culture to life, we promote individual expression and shared values day after day. We encourage our team to express themselves and their unique talents, ensuring a feeling of fulfillment and pride within our company.

*Because we see our company as a human adventure
in which everyone is proud to take part.*

OUR COMMITMENTS BY 2030

Ensuring the safety
of our employees:
0 accidents

Cultivating employee well-being:
employee satisfaction index > 85%

Committing to everyone's benefit:
proactive disability policy
and **gender equality index**
maintained > 95/100

Supporting a TASTEFUL Planet



We strive to reduce our impact on the environment and aid in the preservation of biodiversity. Whether it's sustainable management of our natural resources, optimizing our production methods or our modes of transportation and consumption, we strive to reduce our impact on the environment and to help preserve biodiversity.

Because we love and celebrate life.

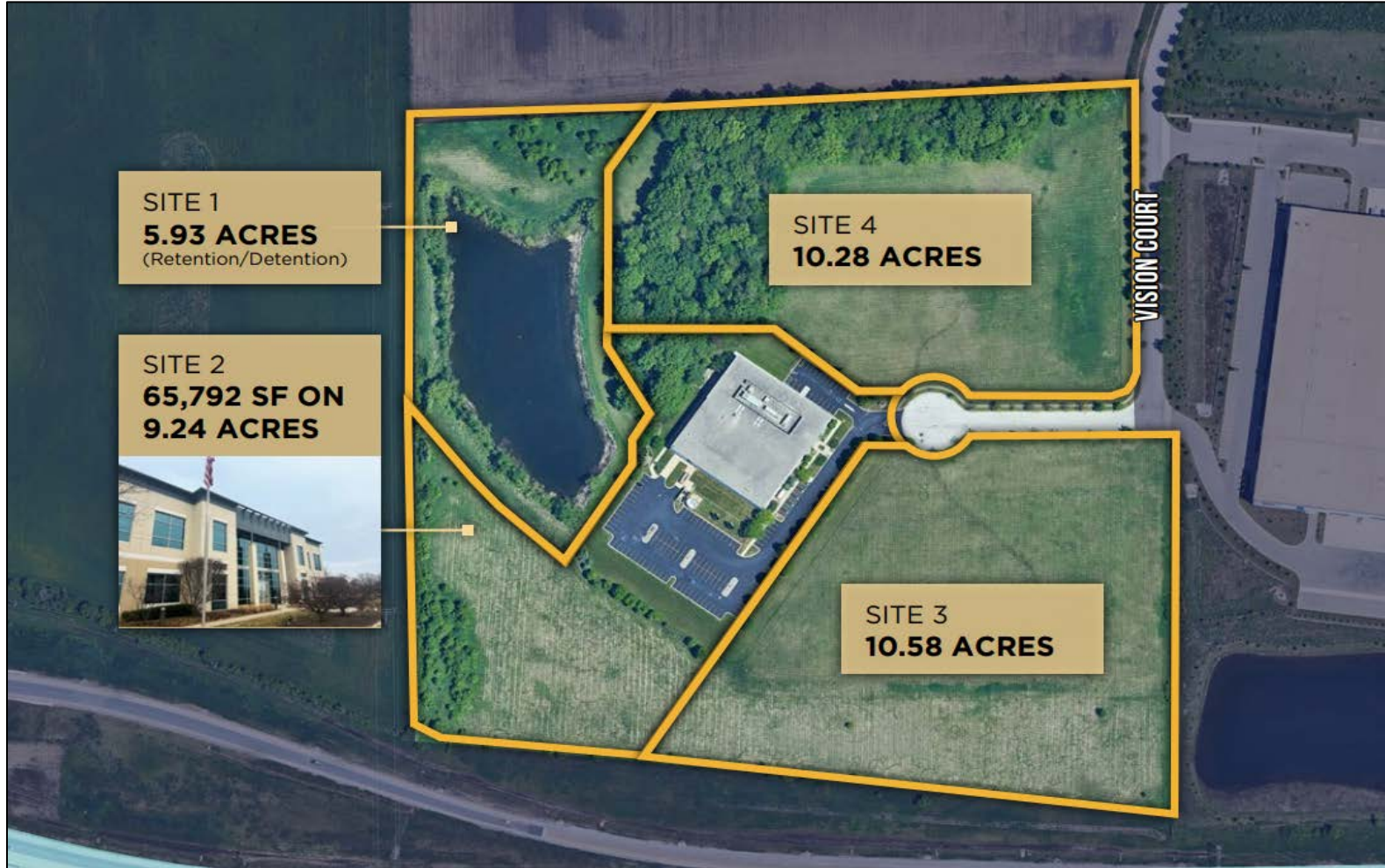
OUR COMMITMENTS BY 2030

Reducing resource consumption
per ton of production:
30% to -50% of water and energy

Reducing the impact of our raw
materials and transportation:
-30% to -50% on air freight

Implementing actions
to **protect biodiversity**
and **natural heritage**

Vision Court Assemblage



- Close access to I-88 and regional workforce.
- Will accommodate Prova's long-term vision for a campus that will serve as their North American Hub.

LOTS 1, 2, 3 AND 4 IN DEERPATH COMMERCE CENTER UNIT ONE, BEING A SUBDIVISION OF PART OF THE SOUTH 1/2 OF SECTION 1, TOWNSHIP 38 NORTH, RANGE 7 EAST OF THE THIRD PRINCIPAL MERIDIAN, ACCORDING TO THE PLAT THEREOF RECORDED JULY 29, 2003 AS DOCUMENT NUMBER 20030130714, IN THE TOWNSHIP OF SUGAR ORANGE, KANE COUNTY, ILLINOIS.

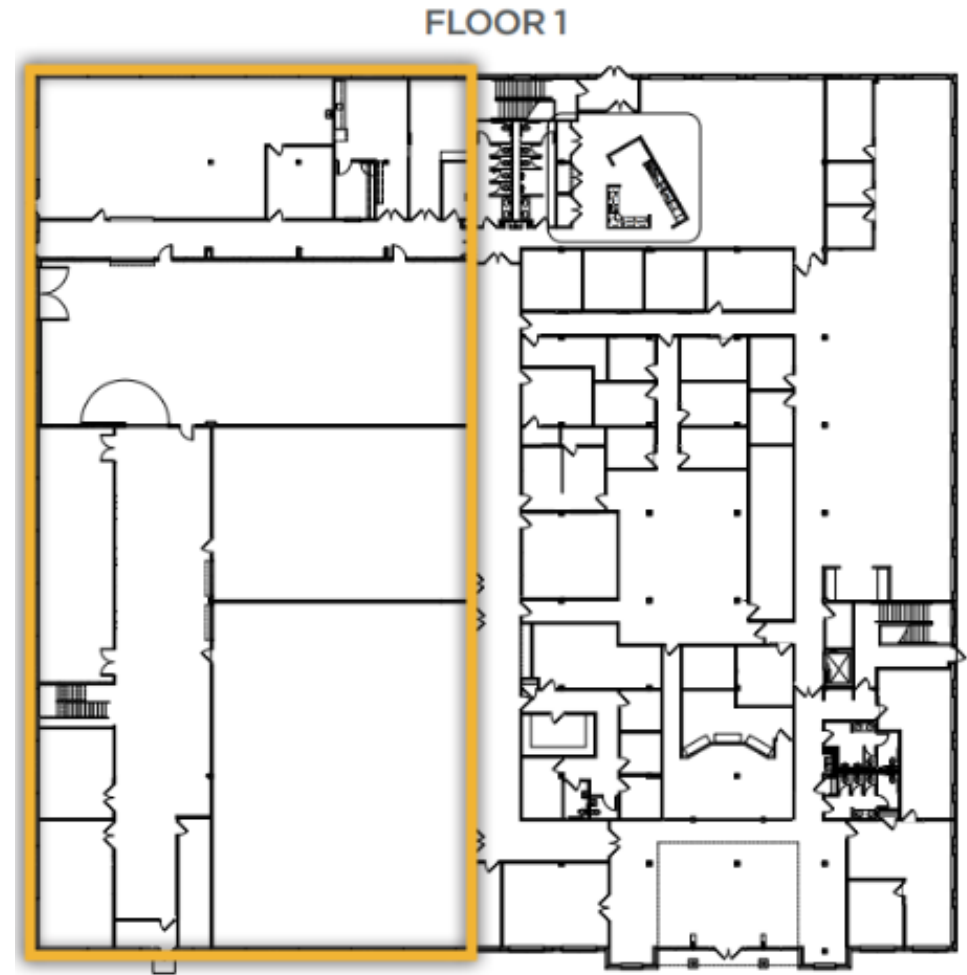
JACO & KUPNER ASSOCIATES, INC.
ENGINEERS • ARCHITECTS
1900 N. Wayne Road, Suite 200
Baltimore, Maryland 21206
(301) 546-4400 FAX (301) 546-4401
ELLING FORTHMAN, DESIGN FIRM
LONDON, ENGLAND TEL. 01-479 2121

The underground utilities shown have been located from field survey information and existing records. The surveyor assumes no guarantee that the underground utilities shown comprise all such utilities in the area, either in service or abandoned. The surveyor further does not warrant that the underground utilities shown are in the exact location indicated although the surveyor does certify that they are located as accurately as possible from information available. The surveyor has not physically located the underground utilities.

Survey No.:	C 0 0 0 d		
Ordered By:	Hobby Lobby Stores, Inc.		
Description:	2 1/2" x 2 1/2" Good Thin Survey		
Date Prepared:	July 2-4 at Reynolds Community Center, 2		
	December 11, 2009		
Scale:	1" = 40'	Half Scale	24
		Prepared By:	MR

Phase 1A – Pilot Plant

1. Start Small – Implement a low-cost, simple retrofit solution to the warehouse portion that enables us to begin production next year
2. Capacity – Support production of Trial orders and small-batch quantities
3. Customer Impact – Create a showcase environment that clearly demonstrates “Why Prova?” to every customer that visits
4. New Jobs – Phase 1 will create 20 to 25 new jobs to support the manufacturing activity in agreement with EDGE tax credit from Illinois



Our Technical Offerings

Phase 1B – R&D Labs



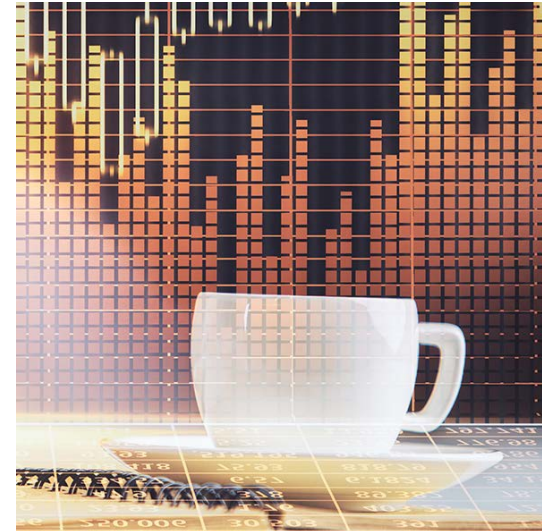
BROAD APPLICATION EXPERTISE

Our expertise to identify and address the common challenges in customers development process, ensuring the best results.



FLAVOR CREATION

Develop side-by-side with our certified flavor chemists to create tailor-made flavor solutions.



MARKET & CONSUMER INSIGHTS

Gather targeted trend data to help support your next creation through validated CPG platforms.



SENSORY CAPABILITIES

PROVASens® work with our team to understand flavor language to streamline our conversations.

Extracting the Essentials

Phase 3 - Expansion

- Planned 30,000 SQFT Expansion as an addition onto existing building
- New warehousing for materials needed for production and increased production space
- Planned to start sometime in the next 5 to 10 years
- New Jobs – Phase 3 will create 30 to 50 new jobs to support the manufacturing activity and increased business activity



Phase 2 – Warehouse

- Site 3 will be developed into a 100,000 SQFT Ambient Storage Warehouse
- Operations will be during normal morning business hours
- Phase 2 will create 20 to 25 new jobs in warehousing and expansion of office staff in existing building

