

Contract spray drying and contract powder blending of food ingredients

Dryer

Blender

Visit our website www.expresscontractdrying.com

Express Contract Drying Ltd (ECD) can provide confidential contract spray drying and powder blending services and solutions for a very wide spectrum of food ingredients. Ranging from 0.5kg–5,000kg batch quantities. ECD has a wide range of spray drying, agglomeration and powder blending equipment for the manufacture of powders to meet our customers' most exacting requirements.

SPRAY DRYERS AND POWDER BLENDERS

- Spray dryers (10 based in the UK) annual capacity of 6,200 tonnes
- Laboratory facilities
- From concept to commercialisation – laboratory - pilot spray dryers – commercial scale
- Nozzle atomisers (air or high pressure) and rotary atomisers
- Evaporation rates from 5 to 500kg of water per hour
- Powder blenders (4 based in the UK) annual capacity of 6,000 Tonnes

A WIDE EXPERIENCE WITH MORE THAN 3,000 DIFFERENT PRODUCTS, INCLUDING:

- Spray dried flavours
- Spray dried natural colours
- Spray dried vinegar powders
- Spray dried fruit juice powders
- Spray dried vegetable powders
- Sports nutrition blends
- Supplement blends
- Spray dried algae extracts
- Spray dried fat powders
- Spray dried vegan powders

WHY WORK WITH ECD?

- Strict confidentiality policy
- Responsive, flexible and adaptable to customer needs
- Contract manufacturing is what we do best
- Experienced research and development team, advanced facility
- Own quality assurance laboratory
- Independent – privately owned
- All manufactured in house
- Financially secure business
- Transparency and integrity

Express Contract Drying
Unit 8, Rassau Industrial Estate
Ebbw Vale NP23 5SD
United Kingdom

M: +44 (0)7584088463
T: +44 (0)1495 303363
E: pat@expresscontractdrying.com
www.ecdingredients.com

