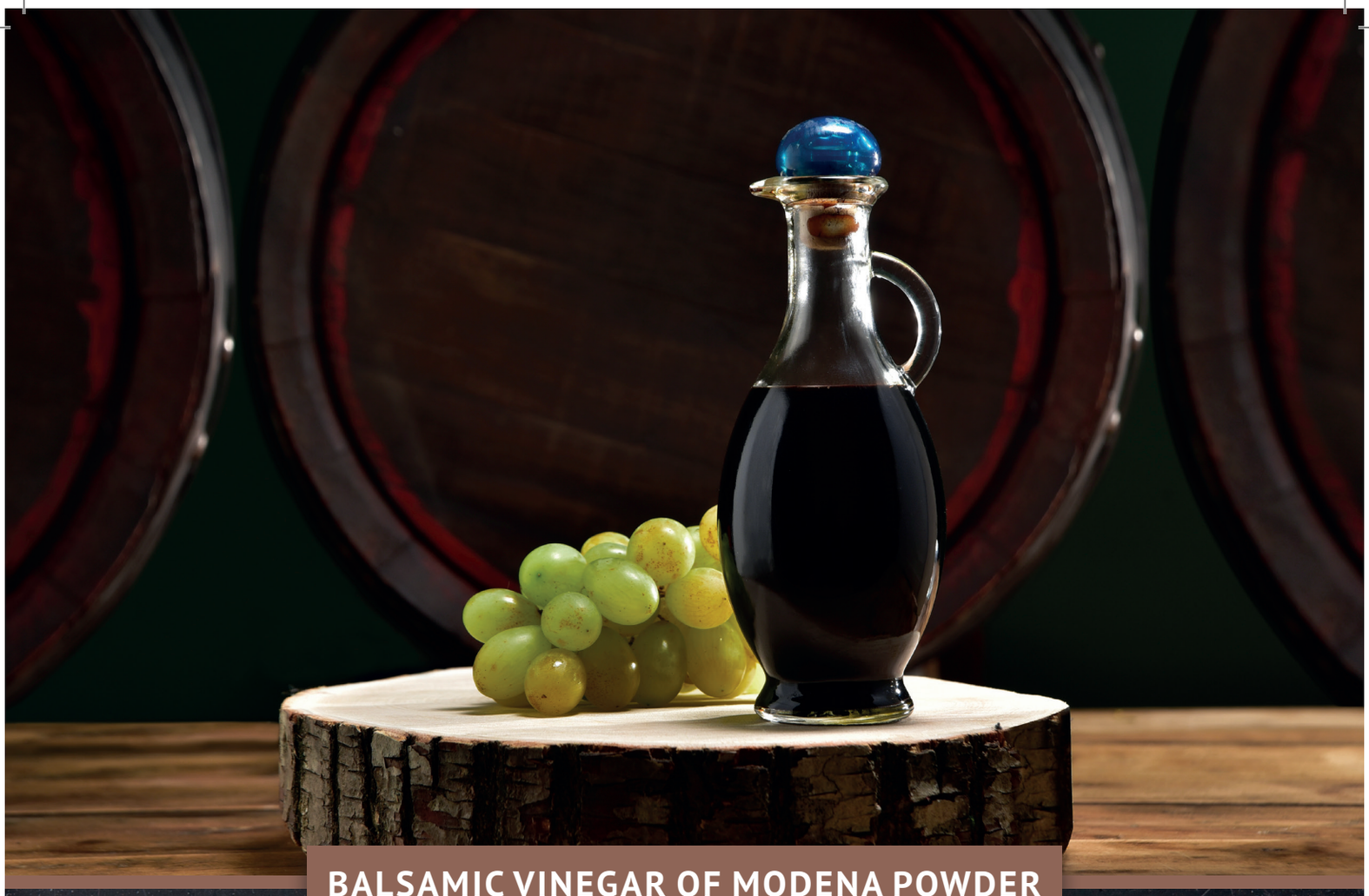

BALSAMIC VINEGAR OF MODENA POWDER

Made with pride. Used with passion

Whether it is aged for 6 years or 50, a passion for authenticity infuses every drop of the prized Balsamic Vinegar of Modena. Protected by Italian DOP status, true 'balsamic' is tangy yet fruity. It adds fragrance and depth, whether in simple home cooking or at the heights of haute cuisine.

ECD Spray Dried Balsamic Vinegar Of Modena Powder fully preserves the balance and complexity of this special condiment. Genuine balsamic vinegar from Modena is transformed using a state-of-the-art spray drying process for consistent quality results. Now you can add a truly Italian intensity to your seasonings, coatings, soups and sauces.

KEY APPLICATIONS

- Snack Seasonings
- Coatings
- Dry Soup Mixes
- Dry Soups
- Dry Sauces
- Seasoning Blends

KEY FEATURES & BENEFITS

- Provides natural balsamic flavour
- Range of qualities available
- Allows provenance and authenticity claim on label
- Facilitates depiction on label to enhance provenance claim
- Ease of handling – powder form easy to measure accurately and use in recipes

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