



SHERRY VINEGAR POWDER

Rooted in Spanish tradition

Nutty, fruity and complex in flavour, all true sherry vinegar is derived from the sherry soleras of Jerez in southern Spain. Sherry vinegars range from light and sharp Palomino grapes, through the sweet depths of Pedro Ximenes and Moscatel varieties, and change character as they age in their oak barrels.

ECD Ingredients' Spray Dried Sherry Vinegar adds robust flavour notes to your snacks, coatings, dry soup and sauce mixes, and seasoning blends. Our Sherry Vinegar is produced from a fully traceable product and converted to powder using a state-of-the-art spray drying process. The result: a consistent, high quality powder with the unique aroma and flavour of this proudly Spanish condiment.

KEY APPLICATIONS

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

KEY FEATURES & BENEFITS

- Provides natural sherry vinegar flavour for recipe authenticity
- Allows provenance and authenticity claim on label to enhance provenance claims
- Facilitates depiction on label, to reinforce authenticity
- Ease of handling – powder form easy to measure accurately and use in recipes

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