



SPIRIT VINEGAR POWDER

An assertive spirit

Strong, sharp and savoury, spirit vinegar adds its special zest to everything from potato crisps to pickles. It has also been used for thousands of years to preserve fresh foods.

ECD Spray Dried Spirit Vinegar Powder converts the unmistakable tang of pure spirit vinegar into its powdered form, using an advanced spray drying process. That means you can bring snacks, baked goods, cooked meats and dry seasonings to life with all the exciting flavour of spirit vinegar intact.

KEY APPLICATIONS

- Snack Seasonings
- Bakery PreBlends
- Cooked meats
- Coatings
- Dry Soup Mixes
- Dry Soups
- Dry Sauces
- Seasoning Blends

KEY FEATURES & BENEFITS

- Provides sharp acidic flavour to maximise appeal of product
- Low ph – preservative action in cooked sliced meats
- Bake-stable for consistent results in baked goods preparation
- Ease of handling – powder form easy to measure accurately and use in recipes
- Allergen free

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