



ALTERNATIVE TO CHEDDAR, RED LEICESTER, GOUDA, MOZZARELLA,
ITALIAN HARD CHEESE AND GREEK STYLE CHEESE POWDER
– IN CONJUNCTION WITH BUTE ISLAND FOODS

Really cheesy flavour. Ethical choice.

Our Vegan Sheese alternative to Cheddar, Red Leicester, Mozzarella, Italian Hard Cheese and Greek Style cheese spray dried powders are made entirely in the UK.

The vegan alternative to cheese style block from which we create our powders is made with healthy coconut oil in an entirely animal-free setting. The cheese recipes have been refined with over 30 years of vegan cheese-making (and award winning) experience.

Now vegans can enjoy their favourite potato crisps and dry roasted nuts, crackers and breads flavoured with the rich, full, tangy taste of really cheesy flavour.

Choose between Vegan Sheeses in the style of Cheddar, Red Leicester,

Gouda, Mozzarella, Italian Hard Cheese or Greek Style – with 100% confidence in the purity of the flavours.

ECD manufactures this product at its own state-of-the-art, dairy-free spray drying facility at Ebbw Vale in Wales. That means a dedicated supply chain guaranteeing consistent traceability, quality, continuity and oversight.

KEY APPLICATIONS

- Vegan potato chip seasonings
- Vegan roasted nut seasonings

- Dry bread products such as Ryvita and crackers
- Flatbread, naan and pizza bases

KEY FEATURES & BENEFITS

- Certified vegan, to meet growing demand
- Made from healthy coconut oil instead of hydrogenated fats
- Gluten-free; GMO-free
- Made at ECD's dairy-free spray drying site in the UK, to guarantee supply quality, oversight and ease of audit
- Easy to use free-flowing powder, easy to measure and blend

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