



WINE AND WINE VINEGAR POWDERS

A world of wine flavour and character

The fascinating varieties and styles of wine and wine vinegars can add subtle accents and dimensions that elevate your seasonings and flavourings into something more special. ECD Ingredients uses an advanced spray drying process to keep the individual character of the original wine or wine vinegar intact in a dry powder form. Each powder is fully traceable to its source product, and our process provides consistent quality and flavour.

KEY APPLICATIONS

- Snack Seasonings
- Coatings
- Dry Soup Mixes
- Dry Soups
- Flavour Compounds
- Seasoning Blends

KEY FEATURES & BENEFITS

- Provides natural wine, wine vinegar flavour for an authentic taste experience
- Allows UK National, Regional, Varietal or Named Manufacturer provenance and Authenticity claim on label, so provenance claims can be confidently shared with consumers.
- Wide range of Red, White, Muscatel, Champagne, Prosecco available – from named countries and grape varieties, greatly expanding your range of possible recipes.
- Facilitates depiction on label, for enhancing the provenance story.
- Ease of handling – powder form easy to measure and use in recipes
- Less than 10 ppm So₂

Express Contract Drying

1 Station Rd Tregaron SY25 6HX
United Kingdom
T: +44 (0)7584 088 463
E: pat@expresscontractdrying.com
www.ecdingredients.com

Express Contract Drying

Unit 8, Rassau Industrial Estate
Ebbw Vale NP23 5SD
United Kingdom
T: +44 (0)1974 298 121

