



Kreglinger



Vegan Cheese Powder

Key Benefits

- Vegan
- Great Taste
- Bake Stable
- Ease of use , Easy to measure and blend
- No melting , No mess
- Gluten Free

VEGAN

Key Application Areas

- Vegan Cheese based potato crisp seasonings
- Vegan Cheese based roasted nut seasonings
- Dry Bread such as Ryvita and Crackers
- Flatbread , naan and pizza bases

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Grote Markt 7, 2000 Antwerpen, Belgium.
Tel : +32 (0) 3 22 22 020
Email : info@kreglinger.com

Express Contract Drying

1 Station Rd, SY25 6HX Tregaron, UK .
Tel : 00 44 7584 088463
email : pat@expresscontractdrying.com