



FOR IMMEDIATE RELEASE

Contact: Mark McLaughlin
Ron Sonntag Public Relations
Phone: (414) 354-0200 x106
E-mail: Mark@rspr.com

Wednesday, July 1, 2015

New Seasonings from Wixon Flavor Nut Butters

ST. FRANCIS, Wis. – Wixon has introduced innovative offerings for nut butters, delivering a simple way to add a gourmet touch to snacks, breakfast, and lunch. The latest on-trend seasonings can inspire new products or simply reinvigorate old classics.

The new products include:

Red Curry

Savory flavors from cumin, coriander, nutmeg, fenugreek, and cinnamon combine with peppers, paprika, and salt for a zesty spread.

Smoky Chipotle

This seasoning features a blend of black and red peppers plus aromatic spices, onion, and garlic with a hint of smoke.

Sriracha

Chili peppers, garlic, and vinegar deliver this popular, spicy taste.

For more than 100 years, Wixon has been a trusted provider of flavors, seasonings, and technologies for food and beverage manufacturers. With its scientific and culinary capabilities combined with a passion for service, Wixon drives innovation and solutions for its customers. Wixon focuses on its core areas of expertise: Industrial Ingredients, including Foodservice; Consumer Products; and Protein. Customers are encouraged to tap into a portfolio of services, including R&D, custom formulation development, turnkey solutions, and menu ideation. Wixon ingredients are globally-sourced and go beyond FDA standards to ensure quality and cleanliness. The company also offers spice grinding, blending, and a complete line of package engineering options. Located in St. Francis, Wis., a suburb of Milwaukee, Wixon is GFSI Certified to FSSC

22000, ISO9001 Certified, and QAI Organic Certified. More information on Wixon or any of its products may be obtained at www.wixon.com or by calling (414) 769-3000.

###