



**FOR IMMEDIATE RELEASE**

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**Editor's Note:**

Please scroll down to access high-res images of the topical snack seasonings. We welcome your use.

## **Wixon Introduces ‘Summer Staple’ Flavors for Snacks**

**ST. FRANCIS, Wis.** – Wixon, a manufacturer of spices, flavors, and technologies for the food and beverage industry, has unveiled its latest on-trend toppings for salty snacks, offering seasonal tastes for any time of year.

This is in addition to the nearly 1,000 new flavor systems Wixon develops each year, allowing customers to choose from its extensive list of flavor profiles or customize their own. The company is also adept at creating non-GMO, organic, gluten-free, and natural specialty snack innovations – extending product lines and meeting the demands of growing market segments.

The new topical seasonings can be adapted to a variety of industries, such as foodservice and consumer products, and include:

**Beans & Franks**

This classic blend tastes slow-baked, featuring molasses, onion, yellow mustard, garlic, spices, pinto beans, and natural smoke and grill flavors.

**Chargrilled Corn on the Cob**

Use this rich topping of sugar, butter, cream, cheese, and milk, plus a touch of salt, for a sweet snack.

**Grilled Brat**

Reminiscent of the popular cookout staple, garlic, onion, spices, corn, salt, and yellow mustard create a savory bite.

**Peanut Butter & Jelly**

Improving upon a favorite childhood snack, this topical seasoning blends toasted sesame oil, roasted potato, sugar, and salt.

**Sweet Chili & Sour Cream**

Paprika, onion, tomato, garlic, spices, chili pepper and sour cream make a hearty topping with a bit of zest.

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](http://www.wixon.com) or by calling (414) 769-3000.

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