



FOR IMMEDIATE RELEASE

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Wixon's Newest Topical Seasonings Create Sweet & Savory Snacks

ST. FRANCIS, Wis. – Wixon has introduced its latest, innovative offerings for snacks. The on-trend topical seasonings and coatings can inspire new tastes or simply reinvigorate old classics.

The new products include:

Spiced Apple Decadence

Cinnamon and allspice mingle with buttery apple and a hint of ginger.

State Fair Caramel Apple

This features the crunch of apple, plus sugar, caramel, and butter flavors.

Sweet Yellow Curry

A classic combination of onion, garlic, and peppers mix with savory cardamom, coriander, and cinnamon, with a bit of ginger and turmeric.

Wasabi and Nori

Use this topping, featuring sesame, ginger, onion, garlic, and nori, to create pungent tastes found in an Oriental dish.

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.

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