

# NEW Non-GMO project compliant ProDry<sup>®</sup> Cayenne Pepper Sauce Powder

NGMOP ProDry<sup>®</sup> Cayenne Pepper Sauce Powder is made from aged cayenne pepper hot sauce and converted to a free flowing powder that adds a touch of class to your product.

- Light red powder with a clean, aged, cayenne pepper sauce flavor.
- Appeals to *the* strong market demand for *non-genetically modified food*.
- You can now *differentiate* your hot and spicy flavored product with the Cayenne character that consumers are looking for.

## Benefits

Non GMO ingredients

Easy to incorporate

Achieve your target flavor profile - from subtle to intense

6 times longer shelf life than liquids

Readily dissolves in water

Simple **handling** and more consistent end-product



## What is the PRODRY<sup>®</sup> range?

ProDry<sup>®</sup> products are *unique* dry flavorings retaining the volatile flavor components of their original form.

They combine two things hard to bring together - a **full flavor profile** & the benefits of a free flowing powder.



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## Market Examples



Private Selection Cayenne & Garlic Infused Honey is a sweet, spicy honey fusion with chili peppers and garlic.

Hint Kick Unsweet Lemon Cayenne Infused Water with Caffeine.



Two Moms In The Raw Soul Sprout Cayenne Cacao Almond Butter Truffles.

## Spicy Cayenne Crackers Demo

Ingredients	Percent
Cheese Crackers	82.99
Butter Oil	13.83
ProDry <sup>®</sup> Cayenne Pepper Sauce Powder NGMOP	3.18
TOTAL	100.00

## Procedure

1. In a bowl weigh out Cheese crackers.
2. In a separate bowl mix Cayenne Pepper Powder and Butter Oil until completely dissolved.
3. Pour liquid mixture over the snack mix. Stir until evenly coated
4. Pour cracker on cookie sheet.
5. Bake 250° F for 20 minutes.

