

‘Edmonds can now be trusted for your vinegar needs!’

Edmonds is excited to announce the introduction of the Edmonds Vinegar range to the Food Service market.

Victoria Cooper, Brand Manager for Edmonds, explains the benefits the range brings to the market, insisting that it offers a great balance between Food Service professionals’ functional requirements as well as being real vinegar’

‘No imitation vinegar in this range, Edmonds Vinegar is real vinegar, with no artificial colours, flavours or preservatives and naturally brewed to deliver best results’ Victoria said.

‘The newly designed 10 litre bag in box has a very strong board grade and durable bladder which ultimately helps to reduce impact in transit and significantly reduce damage on arrival.’

Victoria emphasises that the Edmond’s brand continually strives to introduce products with a difference to help food service professional deliver their best in their kitchen:

‘The 20 litre bottle contains 9.9% acetic strength which differentiates it from its competitors due to its strong preserving qualities’

‘The five litre bottle is made from PET which is environmentally friendly and is translucent so the product levels can be viewed easily in the bottle.

‘The Edmonds vinegar range gives you even more value with Foodservice Rewards’ Victoria said. Consumers can start earning points straight away; simply peel the label on any marked pack of Edmonds Vinegar to redeem points. For information on eligibility and to register please visit www.foodservicerewards.com”

Edmonds Vinegar is available now, for more information on the range please visit www.gffoodservice.co.nz or alternatively contact the Goodman Fielder Consumer Advisory Centre on 0800 809 804

Ends~

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