Steenbergs Uses Artisan Blending Skills To Create Brand New Fruity Mulled Spices

Thursday 13 November, 2014

This year Steenbergs has launched a brand new mulling spice blend to complement the mulled wine and cider pouches that were so popular last Christmas. Steenbergs Fruity Mulled Spices is a luxurious mix of crystallised fruit and spices for use in mulling cider or wine, to create yet another gorgeous drink full of warming Christmassy flavours.

Although it is one of Steenbergs' few non-organic blends due to the crystallized fruit, it still contains everything you would expect from Steenbergs: a unique recipe; hand-blending; stylish packaging; ethical sourcing and a fabulous flavour.

Steenbergs Fruity Mulled Spices join the aromatic mulling spice range from Steenbergs which includes: Mulled Wine and Mulled Cider pouches; organic Fairtrade Mulled Wine Spice Sachets; organic Fairtrade Mulled Spice Sugar and an opulent blend of loose mulled wine spices.

Easy to make, impressive to serve, and equally ideal as a stocking filler or gift, this festive spice blend will awaken and excite the senses.

-ENDS–

Product Information

How to make: Put 1 tablespoon in a saucepan with 200ml of water and 2 tablespoons of sugar (ideally light brown). Stir and bring to the boil, then simmer for 3 minutes. Add one bottle red wine (75cl) or cider, 1 tablespoon brandy (optional). Heat up to just below boiling and stir. Strain and serve in mugs or glasses.

Ingredients: crystallised ginger (ginger, sugar), crystallised pineapple (pineapple, sugar), sweetened cranberries (sugar, cranberries, rice powder, sunflower oil), coriander, cardamom, orange peel and cinnamon.

Prices for Steenbergs Mulled spice blends

Fruity Mulled Spices (180g)

£3.95

Organic Mulled Wine Pouches

£3.95

Organic Mulled Cider Pouches

£3.95

Organic Fairtrade Mulled Wine Spice Sachets

£1.85

All available from: www.steenbergs.co.uk

For further information, samples or high res photography please contact:

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Notes to editors

Based in rural North Yorkshire, Steenbergs Organic was established in 2003 by Axel and Sophie

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Steenberg. Since the outset, we have been centred on sourcing and packing the best organic spices, herbs and teas that we can find. We are one of the leaders in Fairtrade spices. We also blend spices and herbs to our own recipes creating a range of organic seasonings.

What are our differentiating features:

Completely focused on organic and ethical trading – we source most of our spices direct from growers and grower groups, many of whom are in the developing world, eg India, Sri Lanka, Madagascar, Egypt, Vietnam, Indonesia, Turkey. We know down to the region and often the exact 1 hectare farm who grew the spices or herbs.

One of the original Fairtrade spices businesses – we worked (and continue to work) with Fairtrade to develop standards for spices, becoming one of the first Fairtrade spices businesses (the other 2 were Italian), launching the first Fairtrade spices range in Europe.

Determined to develop organic and Fairtrade into the quality standard for spices – since the outset, we have been continuously developing the technical side of our spices and herbs. We work with our producers to improve the quality of their raw materials, as well as having the widest range of low micro spices and herbs in the organic spices/herbs sector. Our new factory is to the highest food technical standard with food grade wall throughout the production and warehouse area and resin floors. At the same time, we brought in new metal detection, check sieving, blending and grinding capability. All staff are trained in food hygiene and safety using external trainers.

Carbon neutral – we are committed to minimising our impact on the environment, so are carbon neutral now. Steenbergs moved into new premises at the start of 2007 that include environmental features, such as sun pipes, green energy, low water use toilet, linoleum floors (in changing areas) and solar panels.

Company Contact:

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