

## Savu Birra's Fresh and Healthy Approach to Flavorful Seasonings

Small Batches Equals Maximum Freshness

HUBBARDSTON, MA, UNITED STATES, June 25, 2024 /EINPresswire.com/ -- Savu Birra, a leading producer of seasonings, has announced their unique approach to creating flavorful and healthy seasonings. Unlike mass produced seasonings that can sit on shelves for months before being opened by consumers, Savu Birra produces their seasonings in small batches "on demand". This ensures that consumers receive products that are only days old, not months, resulting in the freshest and most flavorful seasonings.

Seasonings begin to lose their intense flavor and aroma six months after processing. When a seasoning is processed, the clock ticks for maximum flavor. Heat, moisture, and sunlight can expedite flavor loss. Savu Birra stores



Low Salt, No MSG Steak and Beef Seasoning Blends

ingredients in an ultra-controlled environment, and produces seasonings "on demand," and ship them to customers as fast as possible to preserve maximum freshness.

Many mass-produced seasonings can spend months in storage. The average seasoning or spice spends months stored in uncontrolled environments such as warehouses, distribution centers, fulfillment centers, and grocery stores. Savu Birra's products are delivered directly to customers within days of manufacture.

Packaged seasonings can spend two weeks in and out of trucks. Transporting products between warehouses and final delivery to customers can take weeks. Trucks transporting seasonings offer minimal controls for heat and humidity, which can accelerate flavor loss. Savu Birra's products ship directly to customers in one to two days.

Savu Birra takes pride in using only freshly produced ingredients from the world's most prominent growers in their seasonings. Their commitment to quality and freshness is reflected in their low sodium and MSG-free seasonings. This sets them apart from many seasoning brands that use high levels of sodium and additives to enhance flavor. Savu Birra primary focus is flavor preservation and to promote a low sodium lifestyle.

"We believe that the key to great tasting food is using the freshest herbs and spices. That's why we produce our seasonings in small batches 'on demand' to ensure that our customers receive the freshest and most flavorful



Low Salt, No MSG Chicken Seasoning Blends

products," says Aaron Lyon, President of Savu Birra. "We also take pride in using only the best ingredients from around the world, making our seasonings not only delicious but also healthy."

"

Our mission is to provide the freshest possible ingredients and to develop seasoning products that naturally enhance the flavor of meat, seafood, and vegetables while meeting our customers' needs."

Aaron Lyon

Savu Birra's approach to creating flavorful and healthy seasonings has been receiving positive feedback from customers. With their commitment to freshness and quality, they have quickly become a trusted brand in the seasoning industry. There has been a significant increase in consumers who are looking for fresh, low sodium, and no artificial flavor seasonings. Savu Birra's approach is aimed at meeting this consumer requirement.

Savu Birra's commitment to freshness, quality, and health has positioned them to meet current consumer trends. To learn more about Savu Birra and their flavorful seasonings,

visit their website www.savubirra.com, or follow them on social media.

Aaron Lyon SAVU BIRRA LLC +1 978-990-7230 email us here Visit us on social media: Instagram YouTube TikTok



Low Salt, No MSG Vegetable and Salad Seasoning Blends

This press release can be viewed online at: https://www.einpresswire.com/article/722564780 EIN Presswire's priority is source transparency. We do not allow opaque clients, and our editors try to be careful about weeding out false and misleading content. As a user, if you see something we have missed, please do bring it to our attention. Your help is welcome. EIN Presswire, Everyone's Internet News Presswire™, tries to define some of the boundaries that are reasonable in today's world. Please see our Editorial Guidelines for more information. © 1995-2024 Newsmatics Inc. All Right Reserved.