For immediate release

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**The Power of Pomegranate Bottled: The Purest, Healthiest Dressing and Marinade Launches at Ocado**

Gourmet taste buds are set to tingle this month as the exotic tastes of the Mediterranean hit UK shores in the form of the deliciously tasty [Pomegranate Essence](http://discoversecretgardens.com/) by Secret Gardens. Originating in Turkey, the fruity dressing has summer bottled and offers British palettes the chance to enjoy the delectable flavours of sun kissed pomegranates, handpicked from the Antakya region. Perfect for marinades, salads, sauces, dipping and even as a health supplement, the 100% pure pomegranate recipe is what BBQ season was made for.

Renowned for its rich soil and warm Mediterranean climate, the Antakya region cultivates distinctively delicious pomegranates that are bursting with a wonderfully sweet taste and delightfully fragrant aroma. Using a traditional Turkish recipe known as ‘Nar Eksisi,’ the fruits used in Pomegranate Essence are gently squeezed and simmered for hours on end in order to bring out their rich natural flavours. The reduced result is pure natural pomegranate extract that is tangy, sweet and sour.

As well as packing a punch poured over salads, the pomegranate is well known for its high levels of flavonoids and polyphenols, potent antioxidants invaluable for health. Packed full of these phytochemical compounds the Pomegranate has more antioxidants than red wine, green tea and blueberries. A compound found only in Pomegranates called Punicalagin is the major component responsible for Pomegranate’s amazing health benefits. Each serving is also loaded with Vitamin E and Calcium as well as iron and potassium. Pomegranate Essence harnesses the nutritional wonders of the miracle fruit in one delicious dressing. Eaten regularly, pomegranate helps to regulate the digestive system, lower cholesterol, control weight, combat cell damage, decrease the risk of heart disease and even lower the risk of cancer. Free from gluten, wheat, artificial colours, artificial flavours and GM, Pomegranate Essence is also suitable for those with special diets and health conditions.

Taner Ozsumer & Tuncay Yildiztas – Joint Founding Directors says “Pomegranate Essence tastes incredible and is amazingly healthy. The fruit is a staple in Mediterranean diets and now UK connoisseurs can experience the delightful taste and health benefits for themselves. Whether you drizzle it on a salad, use it as a marinade or whip up a show stopping dessert, its multi-purpose nature makes it a savvy kitchen purchase for amateur cooks and gourmet chefs alike.”

As well as its uniquely lip-smacking taste, Pomegranate Essence also comes in environmentally friendly packaging manufactured from sand, limestone and sodium ash. Not only are these earthy materials sustainable, they are also celebrated as some of the healthiest and safest forms of edible produce packaging on the market. This ensures that the Pomegranate Essence stays fresh, flavoursome and healthy throughout its shelf life.

From fresh chicken salads to refreshing summer cocktails, Pomegranate Essence is a delightfully diverse ingredient that can be effortlessly incorporated into every meal. To celebrate the launch, the Secret Gardens website is packed with an exclusive collection of mouth-watering Pomegranate Essence recipes for all occasions.

Pomegranate Essence is available in the UK from Ocado and other select stockists. To find out more visit [www.discoversecretgardens.com](http://www.discoversecretgardens.com)

Facebook: <https://www.facebook.com/discoversecretgardens>

Twitter: <https://twitter.com/SGNaturesPurest>

Pinterest: <http://www.pinterest.com/sgnaturespurest/>

Instagram: http://www.instagram.com/discoversecretgardens

**About Pomegranate Essence:** Produced by Secret Gardens, Pomegranate Essence is an exciting new dressing and marinade made from 100% pure pomegranates grown in Turkey’s Antakya region.

**Contact:** Issued by Dakota Digital. Please direct press queries to Rebecca Appleton. Email [rebecca@dakotadigital.co.uk](mailto:rebecca@dakotadigital.co.uk) or Tel: 01623 428996.

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