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#### 10.007 BouillonMaxx Beef

Universal beef flavouring

Universal favouring for all foodstuffs. Use as a basic flavour for meat products, such as sausages and burgers. Especially suitable for fast food, QSR foods, ready meals and vegan products. No added yeast.

Salt, flavour enhancer-MSG [E 621], modified starch, palm fat, anti-caking agent-silica [E 551], flavouring, turmeric, colouring agent-caramel [E 150c]. Also available as MSG-free version => item # 51.007 MOQ may apply

Burgers: 3-4 g/kg QSR foods: 3-5 g/kg Cooked sausages: 5 g/kg Sausages in brine: 5-6 g/kg Sausages in cans: 3 g/kg Liver sausage, Pâté: 3 g/kg Max. pallet load: 600 kg from 4.95 €/kg



1 kg	6.65 €/kg
20 kg	6.30 €/kg
100 kg	5.95 €/kg
200 kg	5.65 €/kg
500 kg	5.30 €/kg
1000 kg	4.95 €/kg

bags @ 25 kg

# 51.007 BouillonMaxx Beef [MSG-free] from 7.40 €/kg General food flavouring [stock seasoning] from 7.40 €/kg

MSG-free universal favouring for all foodstuffs. Use as a basic flavour for meat products, such as sausages and burgers. Especially suitable for fast food, QSR foods, ready meals and vegan products.

Salt, maltodextrin, yeast extract, modified starch, palm fat, separating agent [E 551], turmeric, colouring agent [E 150c], flavourings (garlic, onion). MOQ may apply

Burgers: 3-4 g/kg QSR foods: 3-5 g/kg Cooked sausages: 5 g/kg Sausages in brine: 5-6 g/kg Sausages in cans: 3 g/kg Liver sausage, Pâté: 3 g/kg Max. pallet load: 600 kg



51.007	BouillonMaxx Beef [MSG-free] (continued) General food flavouring [stock seasoning]		from 7.40 €/kg
		1 kg	9.90 €/kg
	bags @ 25 kg	20 kg	9.40 €/kg
	bays e 23 ky	100 kg	8.90 €/kg
		200 kg	8.40 €/kg
		500 kg	7.90 €/kg
		1000 kg	7.40 €/kg

#### 51.014 BouillonMaxx Chicken Basic chicken flavouring

Universal chicken flavouring for all poultry applications, including chicken soup, chicken sausage, chicken burgers, ready meals, QSR foods and other (fast) food products. No animal ingredients.Visible parsley content.

lodised salt, flavour enhancer-monosodium glutamate [E 621], disodium [E 631], disodium guanylate [E 627], starch, palm fat, flavouring, hydrolized vegetable protein, sugar, spice, caramel sugar syrup, maltodextrin, parsley.

Chicken burgers: 3-4 g/kg QSR foods: 3-5 g/kg Chicken sausages: 5 g/kg Chicken soup: 20 g/kg. Max. pallet load: 600 kg MOQ may apply

#### from 6.65 €/kg



1 kg	8.90 €/kg
20 kg	8.45 €/kg
100 kg	8.00 €/kg
200 kg	7.55 €/kg
500 kg	7.10 €/kg
1000 kg	6.65 €/kg

bags @ 25 kg

51.008	BouillonMaxx Chicken [MSG-free]	from 7.40 €/kg
	Basic food flavouring, stock seasoning	
	Concentrated granulated bouillon (stock seasoning) for poultry applications, including chicken soup, chicken sausage, chicken burgers, ready meals, QSR foods and other (fast) foods. No animal content.	
	lodised salt (salt, potassium iodate), maltodextrin, starch, yeast extract, sugar, palm fat, flavourings, caramel sugar syrup. Recipes	



51.008	BouillonMaxx Chicken [MSG-free] (continued)		from 7.40 €/kg
	Basic food flavouring, stock seasoning		
		1 kg	9.90 €/kg
	Chicken burgers: 3-4 g/kg	20 kg	9.40 €/kg
	0 0 0	100 kg	8.90 €/kg
	QSR foods: 3-5 g/kg Chicken sausages: 5 g/kg	200 kg	8.40 €/kg
	Chicken soup: 20 g/kg.	500 kg	7.90 €/kg
	Max. pallet load: 600 kg	1000 kg	7.40 €/kg
	MOQ may apply		

bags @ 25 kg

11.151	FibreMaxx EF 200	f	rom 3.20 €/kg
	Pea fibre for food applications		
	Medium-sized pea fibre for use as diatary fibre addition. Use also to add texture to processed meat products, such as burgers and sausages. Improves texture and serves as a fat replacer. Flavour neutral.		2
	Pea fibre (clean label - no E-number declaration needed)	1 kg	3.70 €/kg
	use as desired or according to recipe. Packaging details:	12 kg 600 kg 1200 kg	3.70 €/kg 3.60 €/kg 3.50 €/kg
	pallets à 50 bags = 600 kg = MOQ	2400 kg 6600 kg	3.40 €/kg 3.30 €/kg
	bags @ 12 kg	14400 kg	3.20 €/kg

#### 11.055 FibreMaxx WF 200

Wheat fibre texture improver 200 µm fibre length

Fine textured dietary fibre made from wheat. Especially suitable for whole meat product applications, but also for sausages, burgers and meat chunks. Improves texture and yield. Serves as a fat replacer.



from 3.35 €/kg

Wheat fibre. GMO-free. 5 years shelf life

Use according to recipe; we recommend 1-3% in sausages and meat products. Packaging details: pallets à 33 bags = 495 kg = MOQ



11.055	FibreMaxx WF 200 (continued)		from 3.35 €/kg
	Wheat fibre texture improver 200 μm fibre length		
		1 kg	3.85 €/kg
	bags @ 15 kg	15 kg	3.85 €/kg
	pallets @ 495 kg	495 kg	3.75 €/kg
	pallels @ 495 kg	990 kg	3.65 €/kg
		1980 kg	3.55 €/kg
		5445 kg	3.45 €/kg
		11385 kg	3.35 €/kg
11.162	FibreMaxx WF 300		from 2.90 €/kg

#### 11.162 FibreMaxx WF 300

Wheat fibre texture improver 300 µm fibre length

Fine textured dietary fibre made from wheat. Especially suitable for whole meat product applications, but also for sausages, burgers and meat chunks. Improves texture and yield. Serves as a fat replacer.

Wheat fibre. GMO-free. 5 years shelf life

Use according to recipe; we recommend 1-3% in sausages and meat products. Packaging details: pallets à 39 bags = 390 kg = MOQ

1 kg	3.40 €/kg
10 kg	3.40 €/kg
500 kg	3.30 €/kg
1000 kg	3.20 €/kg
2000 kg	3.10 €/kg
5500 kg	3.00 €/kg
11500 kg	2.90 €/kg

bags @ 10 kg pallets @ 390 kg

#### 51.027 FlavoMaxx Chicken

Brine flavouring, completely water-soluble

Chicken flavoured extract seasoning for meat products, QSR foods and other (fast) food items. Use in brines and for sausages, soups, sauces and snack food.

FlavoMaxx Chicken is the chicken flavour booster!

Salt, maltodextrin, sugar, yeast extract, flavouring, flavour enhancer - disodium guanylate [E 627], disodium inosinate [E 631], disodium inosinate [E 631], anti caking agent - silica [E 551]. MOQ may apply



from 8.55 €/kg



# Your category

Kebab
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51.027	FlavoMaxx Chicken (continued)		from 8.55 €/kg
	Brine flavouring, completely water-soluble		
		1 kg	11.40 €/kg
	5-10 g/kg final product depending on intensity.	20 kg	10.80 €/kg
	Usage rate in brines:	100 kg	10.25 €/kg
	30-60 g/kg brine if 15% brine is added	200 kg	9.65 €/kg
	25-50 g/kg brine if 20% brine is added	500 kg	9.10 €/kg
	20-40 g/kg brine if 25% brine is added.	1000 kg	8.55 €/kg
	Not HALAL suitable.		

sachets @ 1 kg

52.003	Garlic & Pepper Seasoning & Dry Marinade [with salt]	f	rom 17.15 €/kg
	Colourful, coarse blend of whole and cracked spiced and salt to add value to meat products, fish and poultry products. Also for lamb, beef meat and roasts. Good salad dressing seasoning.		5
	Spices, salt, spice extracts, flavour enhancer [E 621], barley malt.		
		1 kg	22.90 €/kg
	Use as desired; we recommend 15-20 g/kg.	20 kg	21.75 €/kg
	MOQ may apply	100 kg	20.60 €/kg
		200 kg	19.45 €/kg
	anakata @ 4 km	500 kg	18.30 €/kg
	sachets @ 1 kg	1000 kg	17.15 €/kg
40.137	Garlic granulate 0.1-0.5 mm		from 4.95 €/kg
	fine granules [semolina], cleaned and sieved		
	Standardized fine granulated garlic, approx. 0.5-1 mm, for many food products, including burgers, sausage products and other processed meat products.		2
	Garlic	and the second s	-
		1 kg	5.55 €/kg
	Use as desired and according to recipe.	100 kg	5.45 €/kg
	MOQ may apply	200 kg	5.35 €/kg
		500 kg	5 25 £/ka

cartons @ 25 kg



1 kg	5.55 €/kg
100 kg	5.45 €/kg
200 kg	5.35 €/kg
500 kg	5.25 €/kg
1000 kg	5.15 €/kg
1500 kg	4.95 €/kg



Your category

## / Kebab

40.087	Garlic granulate 0.5-1 mm	1	from 6.40 €/k
	medium sized granules, cleaned and sieved		
	Standardized medium sized granulated garlic, approx. 0.5-1 mm,		
	for many food products, including burgers, sausage products and		
	other processed meat products.		
	Garlic		
		1 kg	7.00 €/kg
	Use as desired and according to recipe.	100 kg	6.90 €/kg
	MOQ may apply	200 kg	6.80 €/kg
		500 kg	6.70 €/kg
	cartons @ 25 kg	1000 kg	6.60 €/kg
	canons @ 25 kg	1500 kg	6.40 €/kg
0.044	Hot Seasoning	fr	rom 13.40 €/
	Additional seasoning to boost heat		
	Tastefully balanced seasoning to add heat to all food products	and the second se	
	requiring extra heat to (seasoned) meat products and ethnic		
	foods.		
	Use in addition to the regular seasoning.		
	Spices, dextrose, sugar, salt, flavour enhancer - monosodium		1
	glutamate [E 621], spice extracts.	1 kg	17.90 €/kg
	MOQ may apply	20 kg	17.00 €/kg
	MOQ may apply	100 kg	16.10 €/kg
		200 kg	15.20 €/kg
	Use carefully according to desired heat level.	500 kg	14.30 €/kg
	Usage recommendation:	1000 kg	13.40 €/kg
	2-3 g/kg for spicy sausage / Frankfurters		
	5 g/kg for spicy burgers and QSR meats		
	MOQ may apply		
	sachets @ 1 kg		
2.051	Kebap Seasoning	fr	rom 10.65 €/
	Spice blend for Kebap and Doner Kebap		

Seasoning with salt for the authentic kebap meats, for lamb and poultry cuts. Use to add value to all meat products.

Spices, salt, dextrose, flavour enhancer [E 621].Recipes





52.051	Kebap Seasoning (continued)	fı	rom 10.65 €/kg
	Spice blend for Kebap and Doner Kebap		
		1 kg	14.25 €/kg
	Use as desired; we recommend 10 g/kg.	20 kg	13.50 €/kg
	MOQ may apply	100 kg	12.80 €/kg
	NOQ may apply	200 kg	12.10 €/kg
		500 kg	11.40 €/kg
	sachets @ 1 kg	1000 kg	10.65 €/kg

#### 11.031 Meister Kut 88

Sausage and meat phosphate pH 8.8

Combination of polyphosphates. Contains high percentage [85 %] of pyrophosphate, which results into optimum water binding, good colour development, and best spoilage protection.

Sodium diphopsphate [E 450], Sodium triphosphate [E 451]. PRICES SUBJECT TO CONFIRMATION - PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE DUE TO CURRENT SHORTAGE. MOQ may apply

3-5 g/kg meat and fat [without water/ice content]. Packaging details: pallets à 40 bags = 1,000 kg = MOQ Choose item Meister Kut NC for smaller quantities. from 3.00 €/kg



3.50 €/kg
3.50 €/kg
3.20 €/kg
3.15 €/kg
3.10 €/kg
3.05 €/kg
3.00 €/kg

bags @ 25 kg

10.401	Mesquite	
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Dry marinade for value-added meats

Convenient decor seasoning [dry marinade] with salt for exotic meat products, barbecue meats, steaks, burgers and other added value meats. For all meat types including poultry.

Salt, dextrose, spices, hydrolysed vegetable protein (HVP), dry glucose syrup, flavourings, caramel sugar syrup, maltodextrin.

20 g/kg [2%] or use as desired. MOQ may apply



from 7.40 €/kg



10.401	Mesquite (continued)		from 7.40 €/kg
	Dry marinade for value-added meats		
		1 kg	9.90 €/kg
	sachets @ 1 kg	20 kg	9.40 €/kg
	sachets @ T kg	100 kg	8.90 €/kg
		200 kg	8.40 €/kg
		500 kg	7.90 €/kg
		1000 kg	7.40 €/kg

40.025	Onion 3-5 mm [minced] double cleaned and sieved		from 5.70 €/kg
	For many food products, including burgers and other meat products.		
	Onions	(All and a second secon	
	Use as desired.	1 kg	6.30 €/kg
	MOQ may apply	100 kg	6.20 €/kg
		200 kg	6.10 €/kg
	cartons @ 20 kg	500 kg	6.00 €/kg
		1000 kg	5.90 €/kg
		1500 kg	5.70 €/kg

# 52.018 Oriental Classic from 11.80 €/kg Seasoning & Dry Marinade [with salt] Oriental - spicy, decorative seasoning with lots of herbs and a distinctive sesame and curry taste. To add value to many dishes and convenience foods, and to add flavour and appeal to sausage specialities. Image: Convenience foods in the set of the

1 kg

20 kg

100 kg

200 kg 500 kg

1000 kg

15.75 €/kg

14.95 €/kg

14.15 €/kg

13.35 €/kg

12.60 €/kg

11.80 €/kg

Spices, dextrose, salt, rape oil.

Use as desired; we recommend 15-20 g/kg. MOQ may apply

sachets @ 1 kg

11.146	RoMaxx MB liquid	from 7.40 €/kg
	Natural Food Preservation	



Your category



Natural Food Preservation

9.90 €/kg

1 kg

100% natural preservation of food products based on spice extracts. Drastic reduction of micro-biological activities. Use for cooked and fresh meat products, burgers, sausages and QSR food.

Highly effective due to low usage rate.

Kebab

	-	-
Herb extract (rosemary), salt, spice.	20 kg	9.40 €/kg
Shelf-life:	100 kg	8.90 €/kg
24 months	200 kg	8.40 €/kg
MOQ may apply	500 kg	7.90 €/kg
	1000 kg	7.40 €/kg

Only 2 g/kg [0.2 %] provide drastic reduction of micro-biological activities which result into considerably extended shelf-life.

poly-cans @ 3 kg

from 6.80 €/k
9.10 €/kg
8.60 €/kg
8.15 €/kg
7.70 €/kg
7.25 €/kg
sg 6.80 €/kg
from 5.55 €/k

Smoked salt for food

Smoke flavour for food products, including potato salad, sauces, soups, dips, dressings, meat and poultry products, and fish. Especially suitable for frankfurter type sausage.





10.042	Smokin' Joe (continued)		from 5.55 €/kg
	Smoked salt for food		
		1 kg	7.40 €/kg
	Salt, flavouring, anti caking agent - silica [E 551],	20 kg	7.00 €/kg
	dry-caramel-sugar-syrup [caramel, maltodextrin].	100 kg	6.65 €/kg
	diy-caramei-sugar-syrup [caramei, manouextim].	200 kg	6.25 €/kg
		500 kg	5.90 €/kg
	5-8 g/kg sausage	1000 kg	5.55 €/kg
	2-4 g/kg cooked ham		
	We recommend that the salt content is reduced by the same		
	amount of added Smokin' Joe'.		
	MOQ may apply		
	ino a may apply		

sachets @ 2 kg