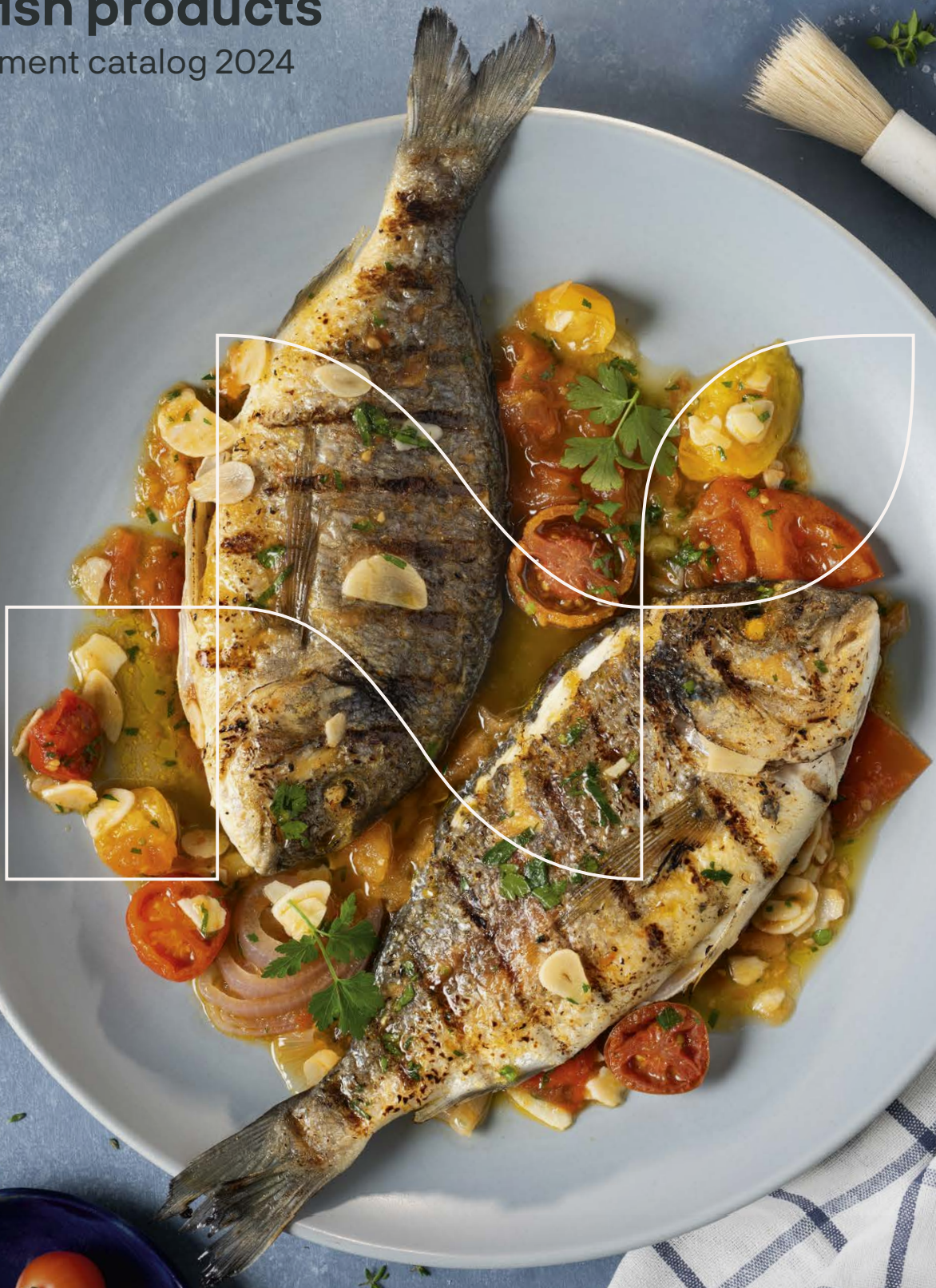


# Taste and function for fish products

Assortment catalog 2024





# Highest quality - comprehensive service

This catalog presents the fish assortment of the brands **Gewürzmühle Nesse**, **Gewürzmüller** and **WIBERG**. What all brands have in common is their passion for high-quality spices and innovative ingredients for handcraft, industry, convenience, gastronomy and fish processing. Highest quality, professional service and expert advice are a fundamental part of this. We observe trends, develop innovative products and react to the requirements of the market. At the customer's request, we create customized individual solutions.

In the direct vicinity of major North Sea ports, **Gewürzmühle Nesse** has specialized since 1880 in providing taste and function for unique fish products. Another focus is on high-quality organic products, which impress with the best quality and strictest controls.

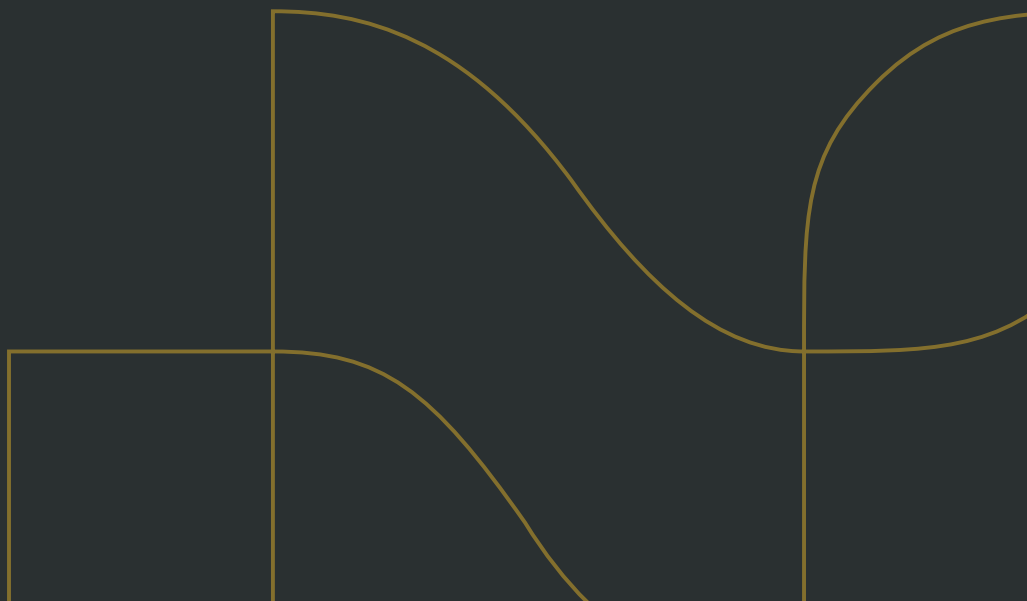
**Gewürzmüller** has embodied traditional handcraft from Germany since 1896. With a wide variety of flavors you will find essential classics from the butcher's range as well as creative variations from all product areas that have delighted generations of customers. Founded in Austria in 1947, **WIBERG** stands for worldwide technological expertise in the production of meat and sausage products and convenience products. High-quality sausage casings and innovative Deco Quick® spice coatings complement the knowledge of international worlds of taste.





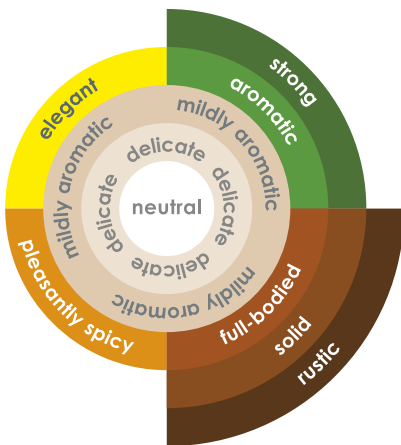
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# Explanations




## Type-Characteristics



- neutral**  without flavor-imparting ingredients
- delicate**  mild flavor e.g. light curing taste
- mildly aromatic**  well-balanced, rounded, no flavor peak, more body than "delicate"
- full-bodied**  full flavor with a hint of garlic
- solid**  strong flavor with garlic
- rustic**  strong flavor with garlic, caraway and coriander
- aromatic**  full, rounded flavor, umami
- strong**  strong flavor without garlic
- pleasantly spicy**  gently flowery, "sweet" spices such as cloves and cinnamon
- elegant**  a fresh hint like lemon or ginger

## List of abbreviations / symbols

- AF without allergenic ingredients (according to regulation (EU) No 1169/2011, annex II)
- GF without added taste enhancing additives
-  Novapure: AF, GF
-  Pure Plus: AF, GF, without yeast extracts, stocks, condiment and added flavoring substances
-  Pure Spice: only spices give the product its taste profile
-  naturally vegan ingredients













-  no added palm fat
-  functional ingredient
-  NovaTaste product
-  Gewürzmühle Nesse product
-  Gewürzmüller product
-  WIBERG product
-  BITEC product



# Allergen labeling

## Food knowledge offers security

The EU Regulation from 2011\* on the provision of food information to consumers aims to standardise food labeling across Europe and to provide consumers with all the information that they require. As of December 2014, guests must be informed of the 14 key allergens specified by the EU.

1		Eggs
2		Peanuts
3		Fish
4		Grain containing gluten
5		Crustaceans
6		Lupins
7		Milk
8		Nuts
9		Sulphur dioxide and sulphites (>10 mg SO2/kg oder l)
10		Celery
11		Mustard
12		Sesame seeds
13		Soy
14		Molluscs

Where applicable, you'll find the numbers corresponding to the allergens throughout the catalogue in the „symbol“ column.

\*Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011





# Maturing agents

Processing tasty fish specialties is an art. Our innovative curing agents contribute to creating tender herring or salmon delicacies and simultaneously reducing curing time.






# Maturing agents

Product name	Product description	Dosage	Item no. Content	Symbol	Type
<b>Sugar Ripening</b>					
<b>Herbal Matjes Ripener EC 60.000 + K</b> Functional preparation with seasoning	<ul style="list-style-type: none"> <li>• pleasantly spicy with allspice, pepper and bay leaf</li> <li>• enzymatic sugar ripening</li> <li>• with integrated preservation</li> <li>• for tender soused herring filets</li> <li>• E200, E211, E575, E621</li> </ul>	50 g/l brine	<b>238434</b> 1 kg	AF	
			<b>238435</b> 12,5 kg		
<b>Maturity Intensifier + K</b> Functional preparation	<ul style="list-style-type: none"> <li>• delicate mixture</li> <li>• sugar ripening</li> <li>• with integrated preservation</li> <li>• for tender soused herring filets</li> <li>• E200, E211, E296, E300, E330, E334, E575, E621</li> </ul>	50 g/l brine	<b>238910</b> 1 kg	AF	
			<b>238911</b> 12,5 kg		
<b>Maturity Intensifier EC 60.000 + K</b> Functional preparation	<ul style="list-style-type: none"> <li>• delicate mixture</li> <li>• enzymatic sugar ripening</li> <li>• with integrated preservation</li> <li>• for tender soused herring filets</li> <li>• E200, E211, E575, E621</li> </ul>	50 g/l brine	<b>238894</b> 1 kg	AF	
			<b>238895</b> 12,5 kg		
<b>Maturity Intensifier EC 60.000</b> Functional preparation	<ul style="list-style-type: none"> <li>• delicate mixture</li> <li>• enzymatic sugar ripening</li> <li>• for tender soused herring filets</li> <li>• E575, E621</li> </ul>	50 g/l brine	<b>238904</b> 1 kg	AF	
			<b>238903</b> 12,5 kg		
<b>Maturity Intensifier EC 60.000</b> Functional preparation	<ul style="list-style-type: none"> <li>• neutral mixture</li> <li>• enzymatic sugar ripening</li> <li>• for tender soused herring filets</li> <li>• E575</li> </ul>	40-50 g/l brine	<b>238948</b> 12,5 kg		
<b>Maturity Intensifier EC 30.000</b> Functional preparation	<ul style="list-style-type: none"> <li>• neutral mixture</li> <li>• enzymatic sugar ripening (low enzyme activity)</li> <li>• for tender soused herring filets</li> <li>• E575</li> </ul>	40-50 g/l brine	<b>238917</b> 12,5 kg		



## Acid maturation

<b>Matjes Ripening Nordic</b> Functional preparation	<ul style="list-style-type: none"> <li>• delicate mixture</li> <li>• fruit acid ripening without added enzymes</li> <li>• for tender herring filets</li> <li>• E330, E334, E575</li> </ul>	30 g/l brine	<b>277781</b> 1 kg		
<b>Pollock Ripener</b> Functional preparation	<ul style="list-style-type: none"> <li>• delicate mixture</li> <li>• fruit acid ripening without added enzymes</li> <li>• for pollock filets</li> <li>• E330, E331, E621</li> </ul>	40 g/l brine	<b>238919</b> 12,5 kg	AF	



AF: without allergenic ingredients (according to EU regulations)

GF: without added taste enhancing additives







 functional ingredient  product not in stock; observe minimum order quantities

 neutral  delicate  pleasantly spicy





# Maturing agents




Product name	Product description	Dosage	Item no. Content	Symbol	Type
<b>Salmon ripening</b>					
<b>Gravad Salmon Ripening with Dill</b> Preparation with seasoning	 <ul style="list-style-type: none"> <li>• mildly aromatic mixture with pepper and dill</li> <li>• with visible herb components</li> <li>• mildly salted dry ripening for gravad salmon</li> <li>• E621</li> </ul>	50-70 g	<b>238294</b> 1 kg	AF	
			<b>238296</b> 12,5 kg		
<b>Gravad Salmon Ripening Without Dill</b> Preparation with seasoning	 <ul style="list-style-type: none"> <li>• mildly aromatic mixture without dill</li> <li>• mildly salted dry ripening for gravad salmon</li> </ul>	50-70 g	<b>289106</b>	AF	
<b>Salmon Ripening Exquisit</b> Preparation with seasoning	 <ul style="list-style-type: none"> <li>• delicate mixture with a hint of juniper and coriander</li> <li>• mild dry-salting with raw cane sugar</li> </ul>	70-100 g	<b>238564</b> 1 kg	GF, 10	

AF: without allergenic ingredients (according to EU regulations)  
 GF: without added taste enhancing additives  
 product not in stock; observe minimum order quantities

 delicate
  mildly aromatic







# Maturing agents







Product name	Product description	Dosage	Item no. Content	Symbol	Type
<b>Beetroot Concentrate Liquid</b> Coloring food	<ul style="list-style-type: none"> <li>coloring food based on beetroot</li> <li>for convenience products such as red herring salad and ketchup</li> <li>without declarable additives (E-numbers)</li> <li>available in canisters</li> </ul>	according to application	<b>240352</b> 3 kg		
			<b>241481</b> 6,5 kg		
<b>Pollock Color</b> Coloring agent	<ul style="list-style-type: none"> <li>coloring agent used to color salmon stripe substitutes made of pollock</li> <li>to be used as a dye brine or a dye and maturity brine</li> <li>warning notice to the end product (EU): "May have an adverse effect on activity and attention in children."</li> <li>E110, E124</li> </ul>	1-2 g in the dye bath	<b>241480</b> 1 kg		

## Smoking products

### Liquid

<b>Hickory Smoke Oil-Soluble</b> Liquid smoke	 <ul style="list-style-type: none"> <li>smoky</li> <li>oil soluble</li> <li>universally applicable</li> <li>available in canisters</li> </ul>	according to taste	<b>250178</b>		
<b>Hickory Smoke Water-Soluble</b> Liquid smoke	 <ul style="list-style-type: none"> <li>smoky</li> <li>water dispersible</li> <li>to be added directly into the product mass</li> <li>available in canisters</li> </ul>	according to taste	<b>241479</b> 2 kg		

### Dry

<b>Fumy 2000 Smoked Salt</b> Smoked salt	 <ul style="list-style-type: none"> <li>smoky</li> <li>for all kinds of fish, scalded sausages and cooked ham brines</li> </ul>	according to application	<b>227166</b> 1 kg		
<b>Smoking Powder for Fish</b> Smoke additive	 <ul style="list-style-type: none"> <li>pleasantly spicy seasoning with juniper, thyme and rosemary</li> <li>for smoking all kinds of fish, meat and sausage products</li> </ul>	according to application	<b>244048</b>		
<b>Smoking Powder Red Smoke</b> Smoke additive	 <ul style="list-style-type: none"> <li>strong with juniper and coriander</li> <li>redwood powder for flavor enhancement</li> <li>for all kinds of smoked fish</li> </ul>	according to application	<b>231745</b>		



AF: without allergenic ingredients (according to EU regulations)

GF: without added taste enhancing additives

 Novapure  Pure Spice  Pure Plus  functional ingredient

 product not in stock; observe minimum order quantities

 neutral  delicate  strong  pleasantly spicy



# Decor seasoning

Our decorative herbs and spices are of the highest quality and can be used in a multitude of ways. They enhance the look and taste of your products and are a real highlight.





# Decor seasoning

Product name		Product description	Dosage	Item no. Content	Symbol	Type
<b>Sprinkling Spice S</b> Spice mixture		<ul style="list-style-type: none"> <li>pleasantly spicy seasoning with juniper, onion and mustard</li> <li>with visible herb and spice components</li> <li>for cold marinades, rollmops and Bismarck</li> <li>suitable for boiled fish</li> <li>suitable for brined fish such as fried herring, fried rollmops</li> </ul>	according to taste	<b>237912</b> 1 kg	GF, 11	
<b>Wild Garlic Top</b> Spice mixture		<ul style="list-style-type: none"> <li>solid seasoning with wild garlic, chive and garlic</li> <li>with visible herb and spice components</li> <li>for fish specialties of all kinds, salads, dressings and dips</li> </ul>	according to taste	<b>226900</b> 0,5 kg		
<b>Bruschetta II</b> Spice preparation		<ul style="list-style-type: none"> <li>full-bodied seasoning with tomato, garlic and oregano</li> <li>with visible herb components</li> <li>for bruschetta, salads, sauces, dressings and dips</li> </ul>	according to taste	<b>239441</b> 1 kg	GF, 10	
<b>Colourful Milled Pepper</b> Spice mixture		<ul style="list-style-type: none"> <li>strong seasoning with pepper and paprika</li> <li>with coarse spice components</li> <li>universally applicable</li> </ul>	according to taste	<b>238800</b> 1 kg		
<b>Deco Churrasco</b> Spice preparation		<ul style="list-style-type: none"> <li>solid, smoky seasoning with pepper, garlic and pink pepper</li> <li>with coarse spice components</li> <li>universally applicable</li> </ul>	according to taste	<b>227544</b> 1 kg		
<b>Deco Friesland</b> Spice mixture		<ul style="list-style-type: none"> <li>full-bodied seasoning with carrot, onion and herbs</li> <li>with visible herbs and spices</li> <li>universally applicable, also for smoked fish specialties</li> </ul>	according to taste	<b>492411</b>		
<b>Deco Mix Type Peri Peri</b> Spice mixture		<ul style="list-style-type: none"> <li>solid, piquant seasoning with chili, mustard and coriander</li> <li>with visible herb and spice components</li> <li>for smoked fish specialties</li> </ul>	according to taste	<b>238166</b> 1 kg	GF, 11	
<b>Deco Seasoning Mexico</b> Spice mixture		<ul style="list-style-type: none"> <li>solid seasoning with paprika, mustard and caraway</li> <li>with visible herb and spice components</li> <li>for all kind of meat, sausage and fish specialties, especially smoked mackerel</li> </ul>	according to taste	<b>238604</b> 1 kg	GF, 11	
<b>Fiesta</b> Spice mixture		<ul style="list-style-type: none"> <li>aromatic seasoning with onion and paprika</li> <li>with coarse spice components</li> <li>for all kind of meat, sausage and fish specialties, vegetables, soups, stews and ready meals</li> </ul>	according to taste	<b>238216</b> 10 kg		
<b>Herbal Fairy</b> Spice mixture		<ul style="list-style-type: none"> <li>mildly aromatic seasoning with chive, parsley and leek</li> <li>with visible herb and spice components</li> <li>for all kind of fish specialties, salads, dressings and dips</li> </ul>	according to taste	<b>227084</b> 1 kg		
<b>Herbs of Provence</b> Herb mixture		<ul style="list-style-type: none"> <li>mildly aromatic seasoning with rosemary, basil and thyme</li> <li>with visible herb components</li> <li>for all types of fish products, vegetables, pasta, sauces and dressings</li> </ul>	according to taste	<b>249755</b> 1 kg		
<b>Herb Herring Seasoning Fine</b> Spice mixture		<ul style="list-style-type: none"> <li>full-bodied seasoning with coriander, pepper, allspice and ginger</li> <li>for the production and finishing of herb matjes/herring</li> </ul>	according to taste	<b>238469</b> 1 kg		
<b>Italian Herbal Blend</b> Spice mixture		<ul style="list-style-type: none"> <li>aromatic seasoning with oregano, rosemary and basil</li> <li>with visible herb components</li> <li>for Mediterranean dishes, salads, dressings and dips</li> </ul>	according to taste	<b>227096</b> 0,5 kg		
<b>Mackerel Seasoning with Pepper</b> Spice preparation		<ul style="list-style-type: none"> <li>aromatic seasoning with pepper, mustard and paprika</li> <li>with coarse spice components</li> <li>add before smoking</li> <li>available in 10 kg buckets</li> </ul>	according to taste	<b>238647</b> 1 kg	GF, 11	
				<b>238648</b> 10 kg		
<b>Mackerel seasoning with garlic</b> Spice mixture		<ul style="list-style-type: none"> <li>solid seasoning with garlic and paprika</li> <li>with coarse spice components</li> </ul>	according to taste	<b>238632</b> 1 kg		
<b>Redwood powder</b> made from African Padouk wood		<ul style="list-style-type: none"> <li>suitable as a decor with good adhesion for smoked salmon</li> <li>to be added before smoking</li> </ul>	according to application	<b>229853</b>		
<b>Schwedenhappen Bedding Spice</b> Spice mixture		<ul style="list-style-type: none"> <li>pleasantly spicy seasoning with ginger, clove and allspice</li> <li>with visible herb and spice components</li> </ul>	according to taste	<b>239075</b> 1 kg		
<b>Summer Deco Onion</b> Spice preparation		<ul style="list-style-type: none"> <li>aromatic seasoning with paprika and onion</li> <li>with coarse spice components</li> <li>for meat and fish specialties</li> </ul>	according to taste	<b>239034</b> 1 kg		
<b>Onion Fish Spice</b> Spice mixture		<ul style="list-style-type: none"> <li>aromatic seasoning with onion and paprika</li> <li>with coarse spice components</li> </ul>	nach Geschmack	<b>239208</b> 10 kg		

GF: without added taste enhancing additives

Pure Plus Pure Spice naturally vegan ingredients

product not in stock; observe minimum order quantities



# Seasoning specialities

Our seasoning specialities and flavourings are known for refining fish while retaining their own flavour profile. They are also particularly easy to use.





# Seasoning specialities

Product name	Product description	Dosage	Item no. Content	Symbol	Type
<b>Liquid</b>					
<b>Fried Onion Liquid Flavouring</b> Zusatzwürzung	<ul style="list-style-type: none"> <li>characteristic roast onion taste</li> <li>water dispersible</li> <li>universally applicable</li> <li>available in canisters</li> </ul>	5–10 g	<b>235206</b> 2 kg	PP	
<b>Fresh Onion Liquid Flavouring</b> Liquid additional seasoning	<ul style="list-style-type: none"> <li>characteristic onion taste</li> <li>water dispersible</li> <li>universally applicable</li> <li>available in canisters</li> </ul>	according to taste	<b>235208</b> 2 kg	PP	
<b>Cold Marinade Spice Essence</b> Flavouring	<ul style="list-style-type: none"> <li>Acidic, acetic acid/essence-based mixture with spice flavouring</li> <li>for fermentation baths and infusions</li> <li>for marinating fish, seafood, vegetables and salads</li> <li>available in canisters</li> </ul>	according to taste	<b>241886</b> 6 kg	PP	
<b>Garlic Flavour Oil</b> Liquid additional seasoning	<ul style="list-style-type: none"> <li>characteristic garlic taste</li> <li>oil soluble</li> <li>universally applicable</li> <li>available in canisters</li> </ul>	according to taste	<b>250162</b> 1,8 kg	NP	
<b>Garlic Liquid Flavouring</b> Liquid additional seasoning	<ul style="list-style-type: none"> <li>characteristic garlic taste</li> <li>water dispersible</li> <li>universally applicable</li> <li>available in canisters</li> </ul>	according to taste	<b>235201</b> 2 kg <b>235199</b> 5 kg	NP	
<b>Paprika Cream</b> Liquid additional seasoning	<ul style="list-style-type: none"> <li>characteristic paprika taste</li> <li>3.000 colorimetric units</li> <li>oil soluble</li> <li>universally applicable</li> <li>available in canisters</li> </ul>	according to application	<b>235216</b> 2 kg <b>235217</b> 7 kg	PP	
<b>Paprika Extract 30 TFE</b> Liquid additional seasoning	<ul style="list-style-type: none"> <li>characteristic paprika taste</li> <li>mind. 28.000 colorimetric units</li> <li>oil soluble</li> <li>universally applicable</li> <li>available in canisters</li> </ul>	according to application	<b>250182</b> 1,8 kg	PP	
<b>Liquid Seasoning AF</b> Seasoning	<ul style="list-style-type: none"> <li>aromatic, characteristic condiment taste</li> <li>universally applicable</li> <li>available in canisters</li> </ul>	according to taste	<b>235310</b> 7 kg	NP	
<b>Worcester Sauce AF</b>	<ul style="list-style-type: none"> <li>aromatic, characteristic</li> <li>to refine gourmet food</li> <li>available in canisters</li> </ul>	according to taste	<b>241485</b> 5 kg	PP	

## Dry

<b>Citrolin Hell</b> Spice extract preparation	<ul style="list-style-type: none"> <li>elegant lemon taste</li> <li>universally applicable</li> <li>for a fresh taste</li> </ul>	according to taste	<b>226949</b> 1 kg	PP	
<b>Granulated bouillon</b>	<ul style="list-style-type: none"> <li>aromatic, characteristic bouillon taste</li> <li>universally applicable</li> </ul>	according to taste	<b>240616</b> 1 kg	NP	
<b>Pepper extract, triple</b> Spice extract preparation	<ul style="list-style-type: none"> <li>characteristic pepper taste</li> <li>can replace pepper as raw spice in a ratio of approx. 1:3</li> </ul>	according to taste	<b>238767</b> 1 kg	PP	

## Taste Intensifier

<b>Fish Booster I</b> Seasoning mix	<ul style="list-style-type: none"> <li>mild aromatic seasoning with nori flakes</li> <li>with coarse spice ingredients</li> <li>basic seasoning with fish flavor to intensify the fish taste</li> <li>for fish delicatessen products and application in the mass</li> </ul>	according to taste	<b>251421</b>	NP	
<b>Fish Booster</b> Seasoning salt	<ul style="list-style-type: none"> <li>mildly aromatic seasoning with onion, chives and nori flakes</li> <li>with visible herbs and spices</li> <li>basic seasoning with fish flavor to intensify the fish taste</li> <li>for fish and application in the mass</li> </ul>	according to taste	<b>251418</b>	PP	
<b>Superba OG AF</b> Seasoning	<ul style="list-style-type: none"> <li>aromatic seasoning with fenugreek, lovage and onion</li> </ul>	2 g	<b>230424</b> 1 kg	PP	
<b>Superba</b> Seasoning	<ul style="list-style-type: none"> <li>aromatic seasoning with celery and onion</li> <li>E621</li> </ul>	1 g	<b>227140</b> 1 kg	10	

Novapure
 Pure Plus  
 product not in stock; observe minimum order quantities

neutral
 mildly aromatic
 rustic  
 aromatic
 strong
 elegant

# Functional products

With our functional ingredients, we ensure that your products have a longer shelf life, an excellent appearance and are of consistent quality. We have all the ingredients and additives that you need. On top of that, best advice and first class service.



















# Functional products

Product name	Product description	Dosage	Item no. Content	Symbol	Type
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## Functional preparations

<b>Infusion Mix Clear</b> Functional preparation	 <ul style="list-style-type: none"> <li>functional preparation for marinades</li> <li>cold swelling</li> <li>with integrated preservation</li> <li>for fish, antipasti, salads and delicatessen products</li> <li>E200, E211, E415</li> </ul>	max. 55 g/l	<b>237015</b> 1 kg		
<b>Cremo Tec®</b> Functional preparation	 <ul style="list-style-type: none"> <li>mild aromatic blend</li> <li>for preparation and fiber enrichment of creamy spreads</li> <li>sustainable and effective solution for the processing of offcuts</li> </ul>	40–64 g	<b>491631</b>		
<b>Mayo-Mix Complete II</b> Compound of ingredients	 <ul style="list-style-type: none"> <li>neutral mixture</li> <li>base compound for the easy production of mayonnaise and salad cream with fat content &lt; 50 %</li> <li>E401, E412, E415, E1412</li> </ul>	30 g	<b>237012</b> 1 kg		
<b>Omega-3 Mixture</b> Compound of additives	 <ul style="list-style-type: none"> <li>for the enrichment with omega-3-fatty acids</li> <li>rich in fiber</li> </ul>	80 g	<b>160669</b>		
<b>Basic Binding for Sterilization-Resistant Sauces</b> Compound of additives	 <ul style="list-style-type: none"> <li>functional base compound</li> <li>cold swelling</li> <li>suitable for sterilized and pasteurized products</li> <li>for the production of sauces and creams</li> <li>E412, E1442</li> </ul>	30 g/l	<b>253481</b>		
<b>Fish Creme Compound</b> Compound of additives	 <ul style="list-style-type: none"> <li>functional base compound</li> <li>for the production of fish cream</li> <li>E412, E1442, E1450</li> </ul>	60 g	<b>284642</b>	GF, 4	


## Thickening agents

<b>Hydrogel</b> Food additive	 <ul style="list-style-type: none"> <li>improved water binding and adjustment of the viscosity of sauces, mayonnaise, dips and creams</li> <li>reduces the sedimentation of water in gourmet salads</li> <li>E412</li> </ul>	according to application	<b>227365</b> 1 kg		
<b>Lucullus Extra</b> Edible gelatine	 <ul style="list-style-type: none"> <li>Bloom 260 (pork)</li> </ul>	40–80 g	<b>232974</b> 1 kg		

## Sweetener



<b>Acesulfame K</b> Sweetener	 <ul style="list-style-type: none"> <li>sweetener with 200-fold sweetness in comparison to saccharose</li> <li>water soluble</li> <li>E950</li> </ul>	according to taste	<b>240609</b> 1 kg		
<b>Saccharin</b> Sweetener	 <ul style="list-style-type: none"> <li>sweetener with 450-fold sweetness in comparison to saccharose</li> <li>water soluble, acid resistant, heat stable</li> <li>E954</li> </ul>	according to taste	<b>240424</b> 1 kg		


## Additional Ingredients

<b>Yoghurt Powder</b>	 <ul style="list-style-type: none"> <li>universally applicable</li> </ul>	according to taste	<b>165189</b>	GF, 7	
<b>Cream Powder</b>	 <ul style="list-style-type: none"> <li>universally applicable</li> </ul>	according to taste	<b>100342</b>	GF, 7	

AF: without allergenic ingredients (according to EU regulations)



















GF: without added taste enhancing additives

 Pure Plus  functional ingredient

 product not in stock; observe minimum order quantities

 neutral  mildly aromatic

# Functional products

Product name	Product description	Dosage	Item no. Content	Symbol	Type
<b>Ca-Co Mix R II</b> Functional preparation	 <ul style="list-style-type: none"> <li>for preservation of shrimps and crab meat</li> <li>E210, E331, E330</li> </ul>	11 g/kg	<b>492044</b>		
<b>Fresh Star</b> Antistaling agent for convenience products	 <ul style="list-style-type: none"> <li>stabilizes shelf life in brines, sauces and gourmet foods</li> <li>bacteriostatic effect</li> <li>intense color maintenance</li> <li>E262, E316, E330</li> </ul>	according to application	<b>238613</b> 1 kg		
<b>Fresh White</b> Antioxidant for fruits and vegetables	 <ul style="list-style-type: none"> <li>delicate</li> <li>for color maintenance of peeled fruits and vegetables</li> <li>E300, E330</li> </ul>	50–100 g/l water	<b>227171</b> 1 kg	 	
<b>Germex Flavor</b> Cider vinegar flavoring	 <ul style="list-style-type: none"> <li>delicate with a hint of apple</li> <li>prolongs shelf life without E numbers</li> <li>to inhibit listeria a dosage of 4 g is recommended</li> </ul>	2–3 g 1–1.8 kg in 100 kg brine at 20 % injection	<b>182270</b> 0,5 kg	 	
<b>Preservation Special</b> Preservative	 <ul style="list-style-type: none"> <li>for the reduction of microbial growth</li> <li>especially suitable for convenience products such as gourmet salads, ketchup, mayonnaises and dressings</li> <li>water and oil soluble</li> <li>E200, E211</li> </ul>	gourmet salads: 1.5 g fish: 2 g	<b>239496</b> 1 kg		
<b>Preservation pH-neutral</b> Preservative	 <ul style="list-style-type: none"> <li>for the reduction of microbial growth</li> <li>especially suitable for fish and convenience products such as delicatessen salads, ketchup, mayonnaises, dips, sauces and dressings</li> <li>water soluble</li> <li>E202, E211</li> </ul>	according to application	<b>492216</b>		
<b>Mö-Ro-PH Stabilizer</b> Liquid antistaling agent for fish and gourmet foods	 <ul style="list-style-type: none"> <li>inhibits bacteria growth and ensures noticeable freshness</li> <li>for the immersion of vegetables, herbs or fish</li> <li>E270, E296, E330</li> <li>available in canisters</li> </ul>	0.5–1 g 0.5–3 % solution	<b>236590</b> 6 kg		
			<b>235366</b> 2 kg		
<b>Sodium Benzoate</b> Preservative	 <ul style="list-style-type: none"> <li>water soluble</li> <li>E211</li> </ul>	according to legal requirements	<b>232999</b> 1 kg		



AF: without allergenic ingredients (according to EU regulations)

GF: without added taste enhancing additives

 Novapure  Pure Plus  functional ingredient  product not in stock; observe minimum order quantities

 neutral  delicate





# Food culture

Freshness is essential for fish: BITEC® B FRESH AQUATIC, the food culture with a protective function against listeria, fulfills this necessity. It has a positive effect on the sensory properties of the end product, even during longer storage periods, and is perfect for the microbiological stabilisation of cold-smoked salmon.

## Food culture

Product name	Product description	Dosage	Item no. Content	Symbol	Type
<b>BITEC® B FRESH AQUATIC</b> Food culture	<b>Bi</b> <ul style="list-style-type: none"> <li>• with protective function against growth of <i>Listeria monocytogenes</i></li> <li>• improves sensory freshness, taste and color</li> <li>• for better microbial stability</li> </ul>	25 g for 0.5 l spraying (0.5 %) or for 10 l brine at 10 % injection rate	<b>264732</b> 0,025 kg		

AF: without allergenic ingredients (according to EU regulations)

GF: without added taste enhancing additives

functional ingredient

neutral



A photograph of a restaurant table setting. In the foreground, a light blue plate holds a piece of fish topped with a herb butter sauce, a portion of spaghetti with a yellow sauce, and green asparagus. A lemon wedge is also on the plate. In the background, a white bowl contains a green herb sauce, and a glass bottle of yellow oil sits on a blue and white striped napkin. A dark blue plate with another lemon wedge is visible on the right. A silver fork and knife are partially visible at the bottom right. The entire scene is framed by a dark blue curved border at the top and bottom.

# Marinades

Enhance your fish fillets, prawns, mussels, squid and other delicacies with our fine sauces and sophisticated marinades. Choose from our extensive range. By using only the best raw materials, we ensure you always enjoy the finest flavor and excellent quality.





















# Marinades








































Product name	Product description	Dosage	Item no. Content	Symbol	Type
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## Marinades liquid




### Oil Marinades

<b>Primobel Brazil</b> Oil marinade	<b>W</b>	<ul style="list-style-type: none"> <li>elegant, piquant with lime and lemon</li> <li>E330</li> <li>available in buckets</li> </ul>	70–100 g	<b>294526</b> 4 kg		
<b>Primobel Chili</b> Oil marinade	<b>W</b>	<ul style="list-style-type: none"> <li>solid, piquant with chili</li> <li>available in buckets</li> </ul>	70–100 g	<b>294538</b> 4 kg		
<b>Primobel Italia</b> Oil marinade	<b>W</b>	<ul style="list-style-type: none"> <li>full-bodied with tomato, onion and rosemary</li> <li>available in buckets</li> </ul>	70–100 g	<b>294568</b> 4 kg		
<b>Primobel Herbs</b> Oil marinade	<b>W</b>	<ul style="list-style-type: none"> <li>full-bodied with parsley, basil and rosemary</li> <li>available in buckets</li> </ul>	70–100 g	<b>294627</b> 4 kg		
<b>Primobel Mexico</b> Oil marinade	<b>W</b>	<ul style="list-style-type: none"> <li>aromatic taste with paprika, onion and a hint of cumin</li> <li>available in buckets</li> </ul>	70–100 g	<b>294630</b> 4 kg		
<b>Primobel Smokey BBQ</b> Oil marinade	<b>W</b>	<ul style="list-style-type: none"> <li>aromatic, smoky with paprika and mustard</li> <li>available in buckets</li> </ul>	70–100 g	<b>294647</b> 4 kg	GF, 11	
<b>Primobel Herb Butter Style</b> Oil marinade	<b>W</b>	<ul style="list-style-type: none"> <li>solid with herbs and a hint of butter</li> <li>E621</li> <li>available in buckets</li> </ul>	70–100 g	<b>294651</b> 4 kg	7	
<b>Primolio Chicken</b> Oil marinade	<b>W</b>	<ul style="list-style-type: none"> <li>pleasantly spicy with a hint of curry</li> <li>available in buckets</li> </ul>	70–100 g	<b>294652</b> 4 kg		
<b>Primolio Gyros Red</b> Oil marinade	<b>W</b>	<ul style="list-style-type: none"> <li>solid, piquant with onion, garlic and herbs</li> <li>available in buckets</li> </ul>	70–100 g	<b>294654</b> 4 kg		
<b>Primolio Verde</b> Oil marinade	<b>W</b>	<ul style="list-style-type: none"> <li>full-bodied with a hint of garlic and herbs</li> <li>available in buckets</li> </ul>	70–100 g	<b>294664</b> 4 kg		

### Pure Oil - Without palm oil/without hydrogenated fat

<b>Akropolis Gyros Marinade</b> Pure Oil		<ul style="list-style-type: none"> <li>solid with paprika, onion and origanum</li> <li>available in buckets</li> </ul>	80–100 g	<b>286896</b> 4 kg	 	
<b>Al Funghi Marinade</b> Pure Oil		<ul style="list-style-type: none"> <li>aromatic with paprika, champignons and parsley</li> <li>available in buckets</li> </ul>	80–100 g	<b>290412</b> 4 kg	 	
<b>Bärlauch Marinade</b> Pure Oil		<ul style="list-style-type: none"> <li>full-bodied with wild garlic, onions and garlic</li> <li>available in buckets</li> </ul>	80–100 g	<b>290623</b> 4 kg	 	
<b>Bombay Marinade</b> Pure Oil		<ul style="list-style-type: none"> <li>aromatic with ginger, coriander and curry</li> <li>available in buckets</li> </ul>	80–100 g	<b>290426</b> 4 kg	 	
<b>Curry Marinade</b> Pure Oil		<ul style="list-style-type: none"> <li>aromatic with curry, coriander and ginger</li> <li>available in buckets</li> </ul>	80–100 g	<b>292716</b> 4 kg	 	
<b>Café de Paris Marinade</b> Pure Oil		<ul style="list-style-type: none"> <li>full-bodied with characteristic buttery note and fine herbs</li> <li>available in buckets</li> </ul>	80–100 g	<b>294850</b> 4 kg	 GF, 10	
<b>Kräuter-Knoblauch Marinade</b> Pure Oil		<ul style="list-style-type: none"> <li>solid with garlic, parsley and thyme</li> <li>available in buckets</li> </ul>	80–100 g	<b>292714</b> 4 kg	 	
<b>Mango-Chili Marinade</b> Pure Oil		<ul style="list-style-type: none"> <li>full-bodied, lightly hot with mango flavor, chili and ginger</li> <li>available in buckets</li> </ul>	80–100 g	<b>290421</b> 4 kg	 	
<b>Louisiana Marinade</b> Pure Oil		<ul style="list-style-type: none"> <li>full-bodied, meaty with paprika, onion and pepper</li> <li>available in buckets</li> </ul>	80–100 g	<b>266962</b> 4 kg	 	
<b>Mexiko Marinade</b> Pure Oil		<ul style="list-style-type: none"> <li>solid, piquant with paprika, pepper, cumin and chili</li> <li>available in buckets</li> </ul>	80–100 g	<b>290434</b> 4 kg	 	
<b>Naturale Marinade</b> Pure Oil		<ul style="list-style-type: none"> <li>full-bodied with paprika, coriander and rosemary</li> <li>available in buckets</li> </ul>	80–100 g	<b>290432</b> 4 kg	 	
<b>Paprika Marinade</b> Pure Oil		<ul style="list-style-type: none"> <li>full-bodied, piquant with paprika, pepper and coriander</li> <li>available in buckets</li> </ul>	80–100 g	<b>292727</b> 4 kg	 	
<b>Reichenau Marinade</b> Pure Oil		<ul style="list-style-type: none"> <li>full-bodied with parsley, thyme and a hint of butter</li> <li>available in buckets</li> </ul>	80–100 g	<b>286725</b> 4 kg	 	
<b>Rubiera Marinade</b> Pure Oil		<ul style="list-style-type: none"> <li>full-bodied with pepper, paprika and onion</li> <li>available in buckets</li> </ul>	80–100 g	<b>290430</b> 4 kg	 	









GF: without added taste enhancing additives

 Novapure  Pure Plus  no added palm fat







# Marinades

Product name	Product description	Dosage	Item no. Content	Symbol	Type
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## Pure oil - without palm oil/without hydrogenated fat

<b>Summer BBQ Marinade</b> Pure Oil		<ul style="list-style-type: none"> <li>elegant with lemon, lemongrass, turmeric and paprika</li> <li>available in buckets</li> </ul>	80–100 g	<b>279748</b> 4 kg	  
<b>Thai Lemon Marinade</b> Pure Oil		<ul style="list-style-type: none"> <li>full-bodied with onion, ginger and a hint of lemongrass</li> <li>available in buckets</li> </ul>	70–100 g	<b>290418</b> 4 kg	  

## Emulsion marinades

<b>Primofresh Bangkok</b> Emulsion marinade	<b>W</b>	<ul style="list-style-type: none"> <li>elegant with a hint of curry and ginger</li> <li>E270, E330, E415, E471</li> <li>available in buckets</li> </ul>	80–100 g	<b>294666</b> 4 kg	 
<b>Primofresh Garlic and Herbs</b> Emulsion marinade	<b>W</b>	<ul style="list-style-type: none"> <li>solid with garlic and herbs</li> <li>E270, E415</li> <li>available in buckets</li> </ul>	80–100 g	<b>259080</b> 4 kg	 
<b>Primofresh Paprika</b> Emulsion marinade	<b>W</b>	<ul style="list-style-type: none"> <li>full-bodied with paprika and onion</li> <li>E270, E415</li> <li>available in buckets</li> </ul>	80–100 g	<b>259082</b> 4 kg	 

## Dry marinades

<b>BBQ-Fix Puszta</b> Dry marinade	<b>W</b>	<ul style="list-style-type: none"> <li>full-flavored, spicy with paprika, garlic and pepper</li> <li>with visible herbal ingredients</li> <li>E331, E262, E300</li> </ul>	30–35 g	<b>297652</b> 1 kg	 
<b>BBQ-Fix Friesland</b> Dry marinade	<b>W</b>	<ul style="list-style-type: none"> <li>full-flavored with onion, parsley and tarragon</li> <li>with visible herbal ingredients</li> <li>E331, E262, E300</li> </ul>	30–35 g	<b>297650</b> 1 kg	9, 10 





# Dry marinades

## Recipes for lean fish and fatty fish

BBQ-Fix Puszta and BBQ-Fix Friesland impress with their integrated tenderizer and are easy to store.

### You have to try these dry marinades!

Practical: Simply mix with the desired oil component and use for all types of fish. The red **BBQ-Fix Puszta** marinade with paprika and tomato has a spicy flavour. The **BBQ-Fix Friesland** marinade with onion, parsley, dill and its green colour adds spicy accents.

### Preparation

- add cooking oil
- add the BBQ Fix Puszta and mix in
- then add the water and mix well
- leave to soak for approx. 5 mins.

### BBQ Fix Friesland

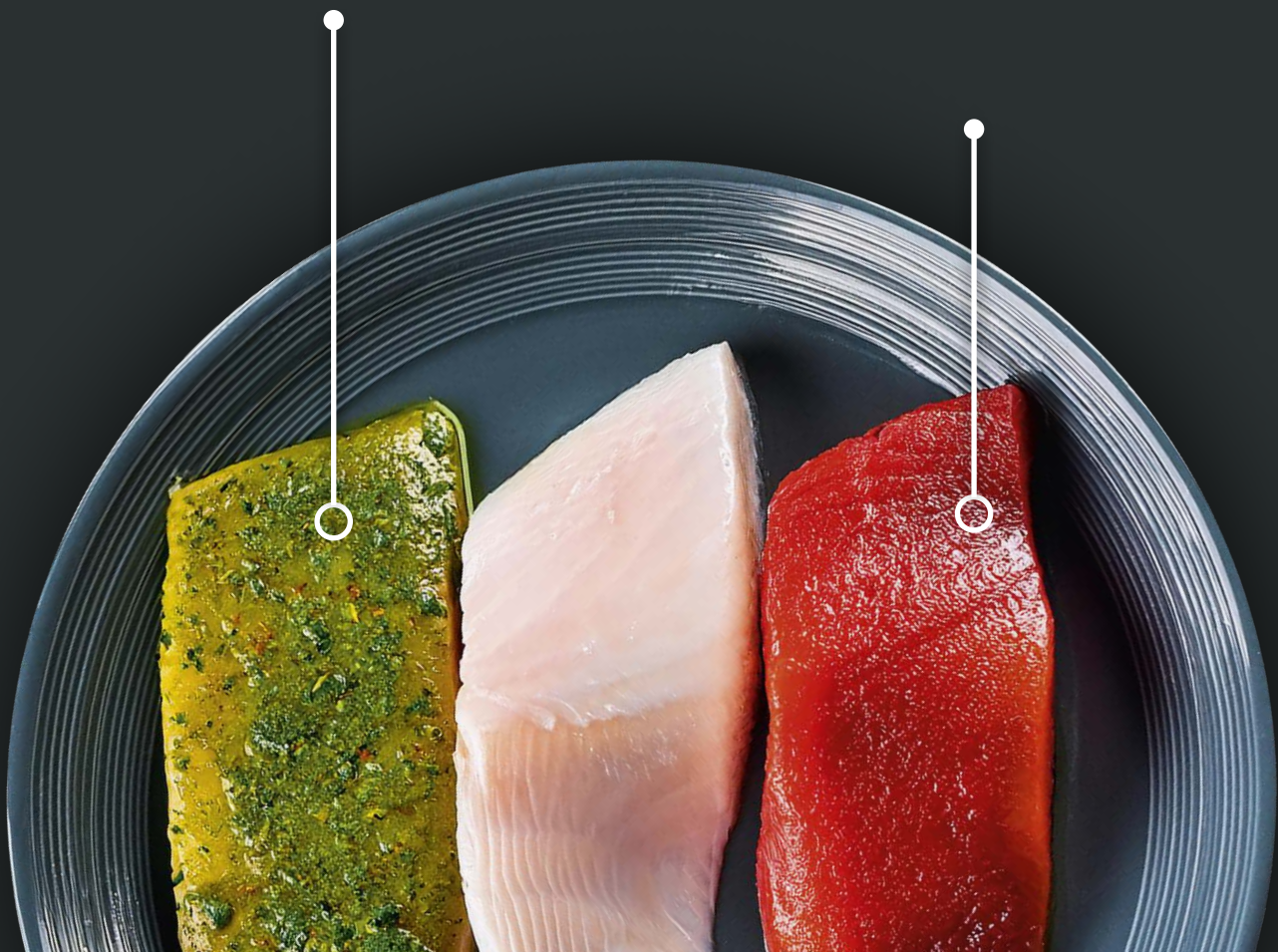
#### Ingredients

35.00 kg	drinking water
30.00 kg	cooking oil
35.00 kg	BBQ Fix Friesland, Item no. 297650

### BBQ Fix Puszta

#### Ingredients

35.00 kg	drinking water
30.00 kg	cooking oil
35.00 kg	BBQ Fix Puszta, Item no. 297652


















# Convenience





The range of variations for fish and seafood is almost endless. New trends are constantly reaching the markets. Whether you want to prepare a Mediterranean fish skillet, a tuna spread, or more unconventional dishes like fish currywurst or pulled fish, each application comes with its own specific requirements.



# Convenience



Product name	Product description	Dosage	Item no. Content	Symbol	Type
<b>Breadings</b>					
<b>Breading for Nuggets</b> Breeding	 <ul style="list-style-type: none"> <li>mildly aromatic, meaty mixture with pepper</li> <li>for all kinds of meat, fish and vegetables</li> <li>E100</li> </ul>	according to application	<b>210948</b> 1 kg	 GF, 4	
<b>Fish breeding, seasoned</b> Breeding with seasoning	 <ul style="list-style-type: none"> <li>full-bodied mixture with paprika, pepper and dill</li> <li>with visible herb and spice components</li> <li>for all kind of fried fish</li> <li>E330, E621</li> <li>15 kg available in buckets</li> </ul>	according to need	<b>238221</b> 1 kg <b>238223</b> 15 kg	1, 4, 10	
<b>Fish breeding D</b> Breeding with seasoning	 <ul style="list-style-type: none"> <li>mild aromatic mixture with paprika and pepper</li> <li>seasoned breeding (with flour)</li> <li>enhances the fish's own flavor</li> <li>for all kinds of fried and deep-fried fish</li> <li>E330</li> </ul>	according to need	<b>492110</b>	 GF, 4	
<b>Wet breeding</b> Compound of ingredients	 <ul style="list-style-type: none"> <li>neutral mixture</li> <li>flour breeding</li> <li>suitable for all types of fried and deep-fried fish</li> </ul>	1:1.5 Nasspanade : water	<b>256523</b>	 GF, 4	
<b>Orange flavoured dry breeding</b> Compound of ingredients	 <ul style="list-style-type: none"> <li>mild aromatic orange mixture</li> <li>\$ for fish and vegetables</li> </ul>	according to need	<b>269814</b>	 GF, 4	
<b>Goldini Ready-Made Breeding</b> Breeding	 <ul style="list-style-type: none"> <li>full-flavored mixture with paprika, nutmeg and pepper</li> <li>for fish and vegetables</li> <li>E621</li> </ul>	according to need	<b>230425</b> 1 kg	 4, 10	
<b>Crispy Breadcrumbs Toasted</b> Breeding	 <ul style="list-style-type: none"> <li>neutral mixture</li> <li>for fish and vegetables</li> </ul>	according to need	<b>118975</b> 2 kg	 GF, 4	

## Frying dough








<b>Frying Batter</b> Functional Preparation	 <ul style="list-style-type: none"> <li>neutral mixture</li> <li>frying dough</li> <li>to combine mix-specialities and seasonings</li> <li>for meat, fish, seafood and vegetables</li> <li>to be processed with (mineral) water or beer</li> <li>E450, E500</li> <li>available in buckets</li> </ul>	1:1.2-1.3 Frying Batter : liquid part	<b>283697</b> 10 kg	 GF, 4	
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## Dry sauces



### Hot-swelling


<b>Lucullus Plus Tomato Sauce Powder</b> Compound of ingredients	 <ul style="list-style-type: none"> <li>full-bodied, meaty mixture with tomato, pepper and garlic</li> <li>compound for sauces</li> <li>suitable for products that are sterilized or pasteurized</li> <li>for meat, fish, pasta and vegetarian dishes</li> <li>E330, E412, E1422</li> </ul>	110 g/l water	<b>230432</b> 1 kg	 GF, 10	
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### Cold-swelling

<b>Bolognese Sauce CS</b> Compound of ingredients	 <ul style="list-style-type: none"> <li>aromatic, meaty mixture with tomato, onion and carrots</li> <li>with coarse spice components</li> <li>suitable for products that are sterilized or pasteurized</li> <li>freeze and thaw stable</li> <li>for poultry, beef, veal, pork and vegetable</li> <li>E412, E1442</li> </ul>	130 g/kg	<b>277498</b> 1 kg	 	
<b>White Sauce CS</b> Compound of ingredients	 <ul style="list-style-type: none"> <li>aromatic mixture with onion, parsnip and a hint of cream</li> <li>suitable for products that are sterilized or pasteurized</li> <li>freeze and thaw stable</li> <li>for poultry, fish, vegetable and pasta</li> <li>E412, E1442</li> </ul>	100 g/l	<b>269913</b> 1 kg	GF, 7	
<b>Tomato Sauce CS</b> Compound of ingredients	 <ul style="list-style-type: none"> <li>aromatic mixture with tomato, paprika and onion</li> <li>suitable for products that are sterilized or pasteurized</li> <li>freeze and thaw stable</li> <li>for poultry, pork, fish, vegetable and pasta</li> <li>E412, E1442</li> </ul>	140 g/l	<b>270345</b> 1 kg	 	

GF: without added taste enhancing additives

 Novapure  naturally vegan ingredients





 product not in stock; observe minimum order quantities

 neutral  mildly aromatic  full-bodied  aromatic

# Convenience

Product name	Product description	Dosage	Item no. Content	Symbol	Type
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## Dry dip sauces

<b>Dip Typ Mango</b> Preparation with seasoning 	<ul style="list-style-type: none"> <li>full-bodied mixture with onion, garlic and a hint of mango flavor</li> <li>preparation for the production of mango sauce</li> <li>E1422</li> </ul>	225 g/kg	<b>289256</b>		
<b>Tzatziki-Dip</b> Compound of ingredients 	<ul style="list-style-type: none"> <li>hearty with garlic, parsley and pepper</li> <li>with visible herb components</li> <li>for dips with curd, cream cheese and yoghurt</li> <li>E621</li> </ul>	80 g/kg yoghurt or cream	<b>228371</b>	GF, 7	



## Liquid dip sauces


<b>BBQ Dip</b> Dip Sauce 	<ul style="list-style-type: none"> <li>fruity taste of tomato and onion with a hint of smoke</li> <li>dip for finger food specialties and vegetables</li> <li>for grilled and pan-fried meat, poultry, fish and vegetables</li> <li>to refine salad dressings and stir fries of all kinds</li> <li>E202, E412, E1422</li> <li>available in buckets</li> </ul>	according to taste	<b>235400</b> 4 kg		
<b>Curry Spiced Ketchup</b> Dip Sauce 	<ul style="list-style-type: none"> <li>aromatic mixture with tomato and curry</li> <li>typical dip for finger food specialties</li> <li>to refine pan dishes of all kinds</li> <li>E202, E412, E1422</li> <li>available in buckets</li> </ul>	according to taste	<b>235228</b> 5 kg		
<b>BBQ Sauce</b> Liquid Sauce <b>W</b>	<ul style="list-style-type: none"> <li>fruity, with notes of tomato and a pleasant touch of chilli</li> <li>ideal for dipping, served with grilled or smoked dishes, fries and baked potatoes</li> <li>E1442</li> <li>available in a dip bottle</li> </ul>	according to taste	<b>209534</b> 3 x 850 g		
<b>Tropical BBQ Sauce</b> Liquid Sauce <b>W</b>	<ul style="list-style-type: none"> <li>fruity, with notes of mango and pineapple, and with a subtle touch of curry and ginger</li> <li>ideal for dipping and dressing, served with grilled dishes, fish and seafood and Buddha bowls</li> <li>E1442</li> <li>available in a dip bottle</li> </ul>	according to taste	<b>209535</b> 3 x 800 g		
<b>Smoked Honey BBQ Sauce</b> Liquid Sauce <b>W</b>	<ul style="list-style-type: none"> <li>slightly smokey and spicy with a subtle touch of honey</li> <li>ideal for dipping, served with grilled dishes, fries and baked potatoes</li> <li>E1442</li> <li>available in a dip bottle</li> </ul>	according to taste	<b>218562</b> 3 x 850 g		
<b>Sweet &amp; Spicy BBQ Sauce</b> Liquid Sauce <b>W</b>	<ul style="list-style-type: none"> <li>fruity, with notes of apricot and pineapple, with a pleasant touch of chilli</li> <li>perfect for dipping and dressing, served with grilled dishes, fish and seafood and for creative Asian recipes</li> <li>E330, E1442</li> <li>available in a dip bottle</li> </ul>	according to taste	<b>209536</b> 3 x 800 g		
<b>Wok-Sauce Thai Chili</b> Liquid Sauce <b>W</b>	<ul style="list-style-type: none"> <li>elegant blend with ginger and chili</li> <li>for authentic wok variations and as a base for spicy sauce dishes</li> <li>suitable for fish, seafood, meat and vegetables</li> <li>E202</li> <li>the wok sauces are available in three additional flavor: Sweet and Sour, Teriyaki and Curry</li> </ul>	50 g on 150 g Vegetable or fish or according toTaste	<b>216874</b> Can 5 kg (also in the Dip bottle available)	GF, 1, 6	




## Fish burger

<b>Fishburger Neo</b> Preparation with seasoning 	<ul style="list-style-type: none"> <li>functional basic compound</li> <li>for cooked or denatured fish like herring, smoked hot/cold or sterilized fish</li> <li>for burger and nuggets</li> </ul>	220–250 g	<b>249262</b> 1 kg	1, 3	
<b>Fishburger Spezial</b> Preparation with seasoning 	<ul style="list-style-type: none"> <li>aromatic mixture with onion and parsley</li> <li>with visible herb and spice components</li> <li>E621</li> <li>available in buckets</li> </ul>	80 g	<b>238205</b> 10 kg		

GF: without added taste enhancing additives




 Novapure  naturally vegan ingredients

 product not in stock; observe minimum order quantities





 neutral  full-bodied  aromatic






# Convenience

Product name	Product description	Dosage	Item no. Content	Symbol	Type
<b>Fish sous vide</b>					
<b>Fish in Vacuum Type Curry</b> Seasoning	<ul style="list-style-type: none"> <li>• strong mixture with coriander, curcuma and paprika</li> <li>• with coarse spice components</li> <li>• suitable for salmon, tuna, codfish and pollock</li> <li>• E415, E461</li> </ul>	35 g/kg	<b>249319</b>		
<b>Fish in Vacuum Type Herbs</b> Seasoning	<ul style="list-style-type: none"> <li>• aromatic mixture with garlic, onion and herbs</li> <li>• with coarse spice components</li> <li>• suitable for salmon, tuna, codfish and pollock</li> <li>• E415, E461</li> </ul>	35 g/kg	<b>249322</b>		
<b>Fish in Vacuum Typ Tomato</b> Seasoning	<ul style="list-style-type: none"> <li>• aromatic mixture with tomato, onion, pepper and herbs</li> <li>• with coarse spice components</li> <li>• suitable for salmon, tuna, codfish and pollock</li> <li>• E415, E461</li> </ul>	35 g/kg	<b>249318</b>		

## Canned food

<b>Jalapeños hot</b> sliced	 <ul style="list-style-type: none"> <li>• characteristic jalapeno taste</li> <li>• for fish, salads and sauce</li> </ul>	according to taste	<b>253632</b> 1,7 kg*		
<b>Peppadew™ Piquanté Fruits</b> whole	 <ul style="list-style-type: none"> <li>• fruity, piquant</li> <li>• for fish, salads, fillings, soups and sauces</li> </ul>	according to taste	<b>194642</b> 1,2 kg*		
<b>Peppadew™ Piquanté Fruits</b> diced	 <ul style="list-style-type: none"> <li>• fruity, piquant</li> <li>• for fish, salads, fillings, soups and sauces</li> </ul>	according to taste	<b>253626</b> 1,5 kg*		
<b>Green pepper in brine</b>	 <ul style="list-style-type: none"> <li>• characteristic green pepper taste</li> <li>• for fish, salads, fillings, soups and sauces</li> </ul>	according to taste	<b>241594</b> 0,5 kg*		



 Novapure
  naturally vegan ingredients  
 product not in stock; observe minimum order quantities

 neutral
  solid
  rustic

\*Drained weight

# Herbs, spices & spice mixes

We offer seasonings for all types of fish dishes. We monitor closely the market, target groups, and above all, the quality and success of our products





# Herbs, spices & spice mixes

Product name		Item no.	Content
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## Herbs dry





<b>Wild Garlic</b> cut		249745	0,5 kg
<b>Basil</b> rubbed		249752	0,5 kg
<b>Dill</b> cut		249753	0,5 kg
<b>Marjoram leaves</b> rubbed		249757	1 kg
<b>Oregano</b> rubbed		249758	0,5 kg
<b>Parsley</b> rubbed		249759	0,5 kg
<b>Rosemary</b> cut		249761	1 kg
<b>Chives</b> cut		249762	1 kg
<b>Thyme</b> rubbed		249766	0,5 kg

## Spices dry

<b>Chili</b> ground		249865	1 kg
<b>Chili</b> coarsely ground		249867	1 kg
<b>Chili</b> granules		249868	1 kg
<b>Cumin</b> ground		249768	1 kg
<b>Fennel</b> whole		249770	1 kg
<b>Ginger</b> ground		249771	1 kg
<b>Jalapeño flakes green</b> approx. 6 mm		249892	1 kg
<b>Cardamom seed</b> ground		249767	1 kg
<b>Coriander</b> ground		249773	1 kg
<b>Coriander</b> crushed		249780	1 kg
<b>Turmeric</b> ground		249769	1 kg
<b>Bay leaves</b> whole		249786	0,5 kg
<b>Clove</b> ground		249790	1 kg
<b>Allspice</b> ground		249791	1 kg
<b>Mustard Seeds</b> whole		249842	1 kg
<b>Sinapur mustard flour</b> deheated		250050	2 kg
<b>Juniper berries</b> crushed		249797	1 kg
<b>Juniper berries</b> whole		249798	1 kg
<b>Cinnamon</b> ground		249799	1 kg

Product name		Item no.	Content
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## Garlic

<b>Garlic flakes</b> sliced		249862	1 kg
<b>Garlic</b> granules		249864	1 kg
<b>Garlic minced</b>		249861	1 kg
<b>Garlic powder</b>		249853	1 kg








## Paprika






<b>Paprika hot</b>		249901	1 kg
<b>Paprika sweet</b>		249902	1 kg
<b>Paprika delicate</b>		249903	1 kg
<b>Paprika flakes green</b> approx. 9 mm		249936	0,5 kg
<b>Paprika flakes red</b> approx. 9 mm		249940	0,5 kg
<b>Paprika flakes red/green</b> approx. 9 mm		249905	0,5 kg
<b>Paprika granules green</b> approx. 4 mm		249938	0,5 kg
<b>Paprika granules red</b> approx. 4 mm		249942	0,5 kg
<b>Paprika granules red/green</b> approx. 4–7 mm		249934	1 kg



## Pepper

<b>Peppermix colored</b> crushed		249983	1 kg
<b>Pepper green</b> whole		227276	1 kg
<b>Pepper green</b> gravel approx. 1–4 mm		249979	1 kg
<b>Pepper pink</b> whole		249984	1 kg
<b>Pepper black</b> crushed approx. 3–5 mm		249969	1 kg
<b>Pepper black premium</b> whole		249968	1 kg
<b>Pepper black premium</b> ground		249975	1 kg
<b>Pepper white</b> fine crushed approx. 1–3 mm		249960	1 kg
<b>Pepper white premium</b> whole		249955	1 kg
<b>Pepper white premium</b> ground		249966	1 kg
































# Herbs, spices & spice mixes






Product name		Item no.	Content
Onion			
Crunchy onions without palm/gluten		250054	0,5 kg
Onion flakes roasted		249985	1 kg
Roasted onion powder flavoring		249986	1 kg
Onion granules		249988	1 kg
Onion chopped		249989	1 kg
Onion sliced		249990	0,5 kg
Onion powder		249987	1 kg

Product name		Item no.	Content
Diverse			
Pistachios chopped		249851	1 kg
Pistachios skinned		249847	1 kg
Asparagus green		249792	0,5 kg
Tomato flakes		249793	0,5 kg
Tomato powder		249795	1 kg

Nuts and fruits			
Apple pieces sulfurated		240329	1 kg
Cranberries		240318	1 kg






















## Spice mixes

Product name		Product description	Item no. Content	Symbol	Type
Chili Hot Spice preparation		<ul style="list-style-type: none"><li>solid, hot seasoning with chili and paprika</li><li>with visible spice components</li><li>for all types of meat products and sausages, vegetables, pasta, sauces and dressings</li></ul>	250018 1 kg	 	
Chili Top Spice mixture		<ul style="list-style-type: none"><li>solid, hot seasoning with chili and paprika</li><li>with visible spice components</li><li>for all types of meat products and sausages, vegetables, pasta, sauces and dressings</li></ul>	250019 1 kg	 	
Chili Top Hot Spice mixture		<ul style="list-style-type: none"><li>solid, hot seasoning with chili and paprika</li><li>with visible spice components</li><li>for all types of meat products and sausages, vegetables, pasta, sauces and dressings</li></ul>	250020 1 kg	 	
Curry Madras Spice preparation		<ul style="list-style-type: none"><li>aromatic seasoning with coriander, turmeric and mustard</li><li>for all types of fish and meat products, vegetables, rice dishes, sauces and dressings</li></ul>	250014 1 kg	 GF, 11	
Curry Millstone Spice preparation		<ul style="list-style-type: none"><li>aromatic seasoning with turmeric, mustard and coriander</li><li>for all types of fish and meat products, vegetables, rice dishes, sauces and dressings</li></ul>	250015 1 kg	 GF, 11	
Honey Roast Rub Spice mixture		<ul style="list-style-type: none"><li>aromatic seasoning with paprika, cumin and a hint of honey</li><li>particularly suitable for flamed salmon</li><li>tip: coat the fish fillet completely and cook gently or grill using indirect heat</li></ul>	491857	 	
Jalapeno Chili Mix Spice mixture		<ul style="list-style-type: none"><li>solid, hot seasoning with two kinds of chili</li><li>with visible spice components</li><li>for all types of meat products and sausages, vegetables, pasta, sauces and dressings</li></ul>	249891 0,5 kg	 	
Jalapika Spice mixture		<ul style="list-style-type: none"><li>solid, hot seasoning with paprika red/green and two kinds of chili</li><li>with visible spice components</li><li>for all types of meat products and sausages, vegetables, pasta, sauces and dressings</li></ul>	249898 1 kg	 	
Scampi Spice Spice preparation		<ul style="list-style-type: none"><li>solid seasoning with paprika, garlic, chili and ginger</li><li>suitable for prawn products or as a topping for gravad salmon</li></ul>	238996 1 kg	 GF, 11	
Southern BBQ Rub Spice mixture		<ul style="list-style-type: none"><li>aromatic, smoky seasoning with paprika, coriander and a hint of chili</li><li>particularly suitable for flamed salmon</li><li>tip: coat the fish fillet completely and cook gently or grill using indirect heat</li></ul>	491858 1 kg	 	

GF: without added taste enhancing additives  
 Pure Plus  Pure Spice  Novapure  naturally vegan ingredients  
 product not in stock; observe minimum order quantities



# Herbs, spices & spice mixes

Product name	Product description	Dosage	Item no. Content	Symbol	Type
<b>Seasoning salts</b>					
<b>Fried Fish</b> Seasoning salt	<ul style="list-style-type: none"> <li>• full-bodied mixture with pepper, allspice and ginger</li> <li>• with visible herb components</li> <li>• E330, E621</li> <li>• available in 10 kg buckets</li> </ul>	according to taste	<b>239333</b> 1 kg <b>239337</b> 10 kg	1, 10	
<b>Fish Exotic</b> Seasoning salt	<ul style="list-style-type: none"> <li>• elegant seasoning with onion, ginger and pineapple</li> <li>• for fried and grilled fish and seafood</li> <li>• E330</li> </ul>	according to taste	<b>192442</b>	 	
<b>Fish Grill</b> Spice preparation	<ul style="list-style-type: none"> <li>• aromatic seasoning with pepper, paprika and onion</li> <li>• with coarse spice and herb components</li> <li>• can be strewn on the fish or used as a marinade with oil</li> <li>• particularly suitable for all types of grilled fish</li> <li>• E300</li> </ul>	according to taste	<b>492106</b>	 	
<b>Garlic Pepper Fine</b> Seasoning salt	<ul style="list-style-type: none"> <li>• solid seasoning with pepper, garlic and parsley</li> <li>• with visible herb components</li> <li>• for all types of fish and seafood specialties</li> </ul>	25 g	<b>230377</b> 1 kg	 	
<b>Garlic Pepper Coarse</b> Seasoning salt	<ul style="list-style-type: none"> <li>• solid seasoning with pepper, garlic and parsley</li> <li>• with visible herb and spice components</li> <li>• for all kind of fish and seafood specialties</li> </ul>	25 g	<b>227361</b> 1 kg	 	
<b>Scandinavia</b> Seasoning salt	<ul style="list-style-type: none"> <li>• aromatic with herbs, coriander, ginger, parsnip and a hint of lemon</li> <li>• for fish and seafood specialties</li> </ul>	according to taste	<b>192441</b>	 	
<b>Top Green</b> Seasoning salt	<ul style="list-style-type: none"> <li>• aromatic seasoning with onion, leek and parsley</li> <li>• with visible herb components</li> <li>• for pan-fried cuts, stir fries, all kind of roasts, fish and salads</li> </ul>	25 g	<b>236133</b> 1 kg	 	
<b>Lemon Pepper</b> Seasoning salt	<ul style="list-style-type: none"> <li>• strong mixture with pepper, onion and a hint of lemon</li> <li>• with coarse spice components</li> <li>• for all types of fish and meat specialties, salads, butter, dressings and dips</li> <li>• E330</li> </ul>	25 g	<b>227737</b> 1 kg	 GF, 11	



GF: without added taste enhancing additives

 Pure Plus  Novapure  naturally vegan ingredients

 product not in stock; observe minimum order quantities

# Fish sausage







## Professional in matters of sausage casings

Of course, we are also the right partner when it comes to sausage casings for your fish sausage products. We are happy to provide them with your individual branding to show off your company's speciality to its best advantage. Our in-house graphics department knows how to meet all your design requirements. We can also draw on a wide range of different sausage casing qualities (smoke-permeable, sealed, shrinkable, etc.) to find exactly the right product for you.

## Fish sausage

Product name	Product description	Dosage	Item no. Content	Symbol	Type
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### Functional products

<b>Bullifrisch P</b> Cuttering agent with phosphate and emulsifier		<ul style="list-style-type: none"> <li>• good water binding properties due to optimum activation of muscle protein</li> <li>• for a stable structure and improved bite</li> <li>• less cooking and weight loss</li> <li>• for cooked sausage and cooked salami</li> <li>• E450, E471</li> </ul>	8 g	227202 1 kg		
				230493 10 kg		
<b>Bullifos LL</b> Sodiumdiphosphate		<ul style="list-style-type: none"> <li>• good water binding properties due to optimum activation of muscle protein</li> <li>• for a stable structure and improved bite</li> <li>• readily soluble</li> <li>• E450</li> </ul>	3-4 g	227198 1 kg		
<b>BIO Tex Pure</b> Preparation for the production of scalded sausage		<ul style="list-style-type: none"> <li>• mildly aromatic mixture</li> <li>• natural replacement for citrate and phosphate</li> <li>• good water binding capacity</li> <li>• for a stable structure and a good bite</li> <li>• especially for cooked sausages but also suitable for fish sausages</li> </ul>	9 g	254604 1 kg		

### Antioxidants

<b>Freshnox R</b> Spice extract preparation		<ul style="list-style-type: none"> <li>• delicate</li> <li>• based on rosemary extract</li> <li>• delays fat oxidation and rancidity without E-numbers</li> <li>• water dispersible</li> </ul>	1-2 g	248357 1 kg		
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### Seasonings


<b>Excelsior Bratwurst mit Zitrone</b> Spice preparation		<ul style="list-style-type: none"> <li>• elegant seasoning with ginger, pepper and mace</li> <li>• with aromatic lemon taste</li> <li>• E621</li> </ul>	5 g	226064 1 kg	AF	
<b>Pusztarom Debrecziner</b> Spice preparation		<ul style="list-style-type: none"> <li>• rustic seasoning with paprika, caraway and garlic</li> <li>• with visible herb components</li> <li>• E621</li> </ul>	8 g	226882 1 kg	AF	
<b>Lachs Mettwurst</b> Spice mixture		<ul style="list-style-type: none"> <li>• aromatic mixture with mustard and pepper</li> <li>• with coarse spice components</li> <li>• E300, E621</li> </ul>	60 g	238569 1 kg	11	
<b>Wiener GF</b> Spice preparation		<ul style="list-style-type: none"> <li>• strong seasoning with pepper, ginger and nutmeg</li> </ul>	6 g	226880 1 kg	GF, 10	

AF: without allergenic ingredients (according to EU regulations)

GF: without added taste enhancing additives

Pure Plus functional ingredient

neutral 
 delicate 
 mildly aromatic 
 rustic 
 aromatic 
 strong 
 elegant



Plant-based meals and alternatives to animal products are popular. We provide optimal solutions for vegan fish alternatives in form of sticks, burgers, fillets and products for gourmet food.









# Vegan















# Vegan

Product name	Product description	Dosage	Item no. Content	Symbol	Type
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## Smart variant in the all-in solution


<b>Vish Burger Smart</b> Complete mixture	 <ul style="list-style-type: none"> <li>• full-bodied mixture with onion, a hint of garlic and characteristic white fish flavor</li> <li>• with visible herb components</li> <li>• protein base: wheat and sunflower</li> <li>• for the production of vegan fish patties and</li> <li>• molded fish products</li> <li>• E262, E461, E460</li> </ul>	330 g	<b>284497</b>	 GF, 4	
<b>Vish Filet Smart</b> Complete mixture	 <ul style="list-style-type: none"> <li>• aromatic blend with characteristic white fish flavor</li> <li>• protein base: wheat</li> <li>• for the production of vegan fish filets</li> <li>• E460, E461</li> </ul>	300 g	<b>284496</b>	 GF, 4	
<b>VE Lax Burger Smart</b> Complete mixture	 <ul style="list-style-type: none"> <li>• Mild aromatic blend with characteristic salmon flavor</li> <li>• protein base: wheat</li> <li>• for the production of vegan salmon burgers</li> <li>• E160a, E461, E460</li> </ul>	290 g	<b>285070</b>	 GF, 4	
<b>Vish Smart Chopsticks</b> Complete mixture	 <ul style="list-style-type: none"> <li>• aromatic blend with characteristic white fish flavor</li> <li>• protein base: wheat</li> <li>• for the production of vegan fish sticks</li> <li>• E460, E461</li> </ul>	300 g	<b>284498</b>	 GF, 4	

## Combinations (function and taste, with and without texturate)

<b>Vish Happen</b> Complete mixture	 <ul style="list-style-type: none"> <li>• aromatic blend with characteristic white fish flavor</li> <li>• protein base: wheat and pea</li> <li>• for the production of vegan fish bites or fish filet in vegan Mayonnaise</li> <li>• to combine with instant mayo base (item no. 180194)</li> <li>• E407, E425</li> </ul>	250 g	<b>284495</b>	 GF, 4	
<b>VE Lax Spread 1.1</b> Complete mixture	 <ul style="list-style-type: none"> <li>• mild aromatic mixture with characteristic salmon flavor</li> <li>• Protein base: wheat</li> <li>• for the production of vegan salmon spread</li> <li>• E160a, E172</li> </ul>	300 g	<b>287038</b>	 GF, 4	
<b>VE Thunvish Spread</b> Complete mixture	 <ul style="list-style-type: none"> <li>• mild aromatic blend with characteristic tuna flavor</li> <li>• protein base: wheat</li> <li>• for the production of vegan tuna spread</li> </ul>	220 g	<b>285069</b>	 GF, 4	
<b>VE Vish Basic Typ White fish</b> Seasoning without texturate	 <ul style="list-style-type: none"> <li>• mild aromatic mixture with characteristic white fish flavor</li> <li>• the desired texturate must be added separately</li> <li>• for the production of vegan fish products</li> </ul>	60 g	<b>266278</b>	 	
<b>VE Vish Basic Typ Salmon</b> Complete mixture	 <ul style="list-style-type: none"> <li>• mild aromatic mixture with characteristic salmon flavor</li> <li>• the desired texturate must be added separately</li> <li>• for the production of vegan salmon products</li> <li>• E160a, E172</li> </ul>	70 g	<b>266232</b>	 	

GF: without added taste enhancing additives

 Novapure  naturally vegan ingredients





 product not in stock; observe minimum order quantities

 mildly aromatic  solid  aromatic





# Vegan

Product name	Product description	Dosage	Item no. Content	Symbol	Type
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## Flavor intensifier with fish flavors

<b>VE Superba Vish</b> Seasoning	 • aromatic seasoning with characteristic white fish flavor	according to taste	<b>276907</b>		
<b>VE Tuna Booster</b> Seasoning	 • aromatic seasoning with characteristic tuna flavor	according to taste	<b>272521</b>		

## Functional ingredients

<b>Vegan Majo</b> Compound of ingredients	 • neutral mixture • to mix with water, oil, vinegar and mustard • for the production of vegan salad creams, dips and gourmet salads • E415, E1414, E1450	75 g	<b>293259</b> 1 kg		
<b>Optimiser MC without salt</b> Compound of additives	 • Function/binding for vegan products • ideal bite and firm consistency • suitable for vegan products (consumed hot) • E460, E461	according to need	<b>251393</b>		



AF: without allergenic ingredients (according to EU regulations)  
GF: without added taste enhancing additives  
 Novapure  functional ingredient  naturally vegan ingredients

 neutral  aromatic



# Recipe

## Vegan Vish Burger Smart

### Ingredients burger

62.50 kg	water
4.50 kg	cooking oil
33.00 kg	VE Vish Burger Smart, Item No. 284497

### Ingredients wet breading

150.00 kg	water
100.00 kg	wet breading, Item No. 256523

### Ingredients dry breading

Orange flavored, Item No. 269814

### Burger preparation

1. add water
2. VE Vish Burger smart
3. add oil and mix
4. add water and mix well
5. leave to soak in a cool place for at least 2 hours
6. shape into burgers and pre-cook at 92 °C and 70 % moisture to a core temperature of 85 °C

### Wet breading preparation

1. add 1.5 parts water to 1 part wet breading and mix well
2. coat the precooked burgers with the wet breading

### Dry breading preparation

1. place the wet breaded burgers in the orange-flavored dry breading and coat completely with it
2. then deep-fry the burgers for 1 minute at 160 °C, then freeze or keep refrigerated





# Our services at a glance

Are you interested in our products and services? We are your partner for customer-specific solutions – simply ask your contact person!



## Quality

### Our guiding principle

We define ourselves through the high quality of our products; they provide us with the incentive to offer our customers optimal solutions. You can recognize the importance of this claim in every step of our work, from incoming raw materials inspection to the finished product - a team that works hand in hand!



## Food laws and legislation

### Paragraphs made easy

We will be happy to advise and assist you on issues concerning food labelling and identification as well as the design and verification of product labels and declarations. Do you need reports, certificates or simply competent support in the complex field of food law for your production or further processing? Please contact us for confidential advice and support. Whether with RSPO-certified palm oil or marinades without added palm oil – you have the choice.



## Technical sales team

### Service has a face

Our creative experienced fish technologists and application specialists can together provide support at any time with efficient, innovative and individually tailored product solutions, practical tips in the field of industrial manufacturing processes as well as manual applications.



## Laboratory

### At the heart of the best quality

In our in-house laboratories, we use a wide range of chemical and microbiological analysis methods. Every single raw material has its own individual, risk-based test plan. This means the company's experts don't miss anything when it comes to safety. Our independence from other laboratories means that we can act quickly and efficiently according to the situation at hand.