

# Tasty **variety** in the kitchen

Sauces and casings



# It's time to get **practical**

High-quality food, even if it has to be quick and efficient? Yes, you can! With the Gewürzmüller ready-made and basic sauces, you can make varied, tasty dishes in no time at all - to the benefit of manufacturers and their customers!

## Delicious can be that easy

Nowadays, anyone offering meals that can be consumed immediately faces a variety of challenges. The ongoing shortage of skilled staff and the pressure to offer high-quality meals efficiently dominate everyday life. Where every step has to be scrutinized and optimized, practical products help to save time - and ultimately relieve the burden on existing staff. In particular, tedious work steps such as the preparation of stocks and the no less time-consuming subsequent products, such as sauces and sauce-based dishes, can be completed by manufacturers using practical products without compromising on quality.

## Easily prepared & cleverly packaged

NovaTaste makes it easier for manufacturers to master the daily challenges with its ready-made and basic sauces. Together with the matching WI-FLEX casings and a variety of recipe ideas, they form a coherent all-round package that helps to easily prepare and cleverly pack high-quality dishes.

## A win for manufacturers

- quick and easy preparation of dishes
- time-saving preparation for existing staff
- stock-keeping made easily thus contribution to avoidance of food waste
- complete package with products for manufacturing, suitable packaging and recipe ideas

## Reliable enjoyment for customers

- reliable quality
- ingredients and subsequently dishes with excellent quality
- specialities that meet taste preferences
- without flavour enhancers



## Advantages at a glance

- without preservatives
- shelf-stable in cans and jars without refrigeration through sterilization
- longer shelf life through pasteurization with WIBERG casings
- consistently excellent quality
- easy to fill
- freeze and thaw stable
- cold-swelling, fast to process

# Products and recipes

The improved Gewürzmüller ready-made and basic sauces make it easier to prepare dishes for immediate consumption and to take away. They save time and impress with first-class taste and are extremely easy to use: Mix sauce powder with meat, water and desired ingredients, such as vegetables, fill and heat, - done!

## Basic sauces – down-to-earth & versatile

The basic sauces in the range cover a wide field of applications. They are very versatile and complement diverse dishes in a variety of ways. The basic sauces have a pleasant basic flavor that can either be left pure or complemented with broths, stocks, spices, herbs and vegetables in many ways according to your own taste and regional preferences.

The **White Sauce** is ideal for light-colored ragouts, baked cauliflower and as a béchamel sauce for lasagne. With fish stock, fish seasoning and herbs, it becomes a fish sauce. The **Poultry Sauce** is an ideal accompaniment to goose, duck and chicken. It is perfect for the preparation of dark-colored ragouts and poultry stews.

The **Brown Sauce** is used to prepare pork - such as knuckle and roast pork - as well as poultry. Simply mix the appropriate stock with the Brown Sauce. Dark meat is best combined with **Pot Roast Sauce**. For variety, add a hint of red wine for coq au vin and pot roast, autumnal vegetables and spices for game and the addition of lamb stock for lamb.

The **Tomato Sauce** is particularly versatile. It goes perfectly with meatballs and is the ideal base for bolognese sauce, lasagne and tomato soup.

## Ready-made sauces – perfect just as they are

Ready-made sauces offer the characteristic taste of popular home-style dishes and save time and labor. The **sauc**es for **shashlik** as well as for **goulash** are perfectly matched for the respective dishes and ready to eat. The sauces for the ever-popular **bolognese** and for rustic **chili con carne** also provide great taste.

### Preparation of basic sauces - example:

#### Pot roast sauce

##### Sauce

10.0 kg drinking water/gravy for roast  
1.0 kg Pot Roast Sauce CS, item no.: 270342

##### Casing

Unprinted ND 60/30 WI-FLEX clear, item no.: 555563  
Unprinted ND 60/shirred WI-FLEX clear, item no.: 558208

##### Processing

1. Slowly add Pot Roast Sauce CS into the proportion of drinking water/gravy for roast while stirring well with a whisk, leave to swell for approx. 15 minutes
2. Stir again shortly before filling
3. Fill into casings
4. Boil at 85–90 °C for approx. 90 minutes
5. Cool and store at < 2 °C





# Recipes

## Chili con carne

100 % beef

### Material

- 5.5 kg drinking water
- 3.5 kg beef, raw, diced into small cubes
- 0.5 kg beans (canned)
- 0.5 kg corn (canned)
- 0.5 kg onions, diced (frozen)
- 1.3 kg Chili con Carne CS, item no.: 277580

### Casing

- Unprinted ND 60/30 WI-FLEX clear, item no.: 555563
- Unprinted ND 60/shirred WI-FLEX clear, item no.: 558208

### Processing

1. Mix Chili con Carne CS evenly into the drinking water and leave to swell for 15 minutes
2. Fold in the remaining ingredients
3. Fill into casings
4. Boil at 85–90 °C for approx. 90 minutes
5. Note: the prepared product must be cooked on the same day!
6. Cool and store at < 2 °C



## Minced meat balls in tomato sauce

### Material

- 10.0 kg pork meat SIII, 3 mm
- 2.0 kg drinking water
- 1.6 kg Frikadellen/Hackbraten OG, item no.: 230359

### Sauce

- 10.0 kg drinking water
- 1.4 kg Tomato Sauce CS, item no.: 270345

### Processing

1. Mix Frikadellen/Hackbraten OG with the proportion of water and with the minced pork until well binded
2. Form round, smooth meatballs of 50 g each from the meat mixture
3. Pre-roast for approx. 10 minutes at 160 °C in the convection oven
4. Slowly add Tomato Sauce CS into the proportion of drinking water while stirring well with a whisk, leave to swell for approx. 15 minutes (stir again shortly before filling)
5. Place the meatballs in cans or jars and pour in the tomato sauce
6. Boil at 85–90 °C for approx. 60–90 minutes (core temperature > 80 °C)
7. Cool and store at < 2 °C



## Pork roast

### Material

10.0 kg pork neck

### Compositon brine

85.0 kg drinking water

7.0 kg table salt

8.0 kg Stabicon 15, item. no.: 159825

### Other ingredients

Weinbauer OG, item no.: 230335

### Sauce

10.0 kg drinking water/gravy for roast

1.0 kg Brown Sauce CS, item no.: 270338

### Casing

Unprinted ND 60/30 WI-FLEX clear, item no.: 555563

Unprinted ND 60/shirred WI-FLEX clear, item no.: 558208

### Processing

1. Slowly add Brown Sauce CS into the proportion of drinking water and/or gravy for roast while stirring well with a whisk, leave to swell for approx. 15 minutes
2. Fill into casings
3. Boil at 85–90 °C for approx. 90 minutes
4. Cool and store at < 2 °C
5. Inject the pieces of meat with the brine at approx. 12 %
6. Tumble for 30 minutes under full vacuum with slow rotation
7. Sprinkle the pork meat with Weinbauer OG
8. Cook in a convection oven at 120 °C and 40 % humidity until the core temperature reaches 70 °C
9. Grill briefly at 220 °C until a core temperature of 76 °C is reached
10. Serve the fully cooked pork roast with the regenerated gravy

## Chicken pot with mushrooms

### Material

40.0 kg drinking water

40.0 kg diced poultry meat, raw or blanched

10.0 kg whipping cream

5.0 kg coarsely chopped mushrooms (frozen)

5.0 kg sautéed onion slices

10.0 kg Poultry Sauce CS, item no.: 300226

### Casing

Unprinted ND 60/30 WI-FLEX clear, item no.: 555563

Unprinted ND 60/shirred WI-FLEX clear, item no.: 558208

### Processing

1. Mix Poultry Sauce CS evenly into the drinking water and whipping cream and leave to swell for approx. 15 minutes
2. Fold in the remaining ingredients
3. Fill into casings
4. Boil at 85–90 °C for approx. 120 minutes (core temperature > 85 °C)
5. Cool and store at < 2 °C














# The products at a glance













- cold-swelling
- suitable for pasteurization and sterilization
- freeze and thaw stable

| Product name | Product description | Dosage | Item no./ Content | Symbol | Type |
|--------------|---------------------|--------|-------------------|--------|------|
|--------------|---------------------|--------|-------------------|--------|------|



## Basic Sauces

|  |   |         |                       |  |  |
|--|---|---------|-----------------------|--|--|
| <b>White Sauce CS</b><br>Compound of ingredients     |  <ul style="list-style-type: none"> <li>• aromatic mixture with onion, parsnip and a hint of cream</li> <li>• for poultry, fish, vegetable and pasta</li> <li>• E412, E1442</li> </ul>   | 100 g/l | <b>269913</b><br>1 kg | GF, 7  |  |
| <b>Poultry Sauce CS</b><br>Compound of ingredients   |  <ul style="list-style-type: none"> <li>• aromatic, meaty mixture with onion, parsnip and wine note</li> <li>• ideal for the classic production of sauces and for poultry dishes with brown sauce</li> <li>• can be used with raw or cooked meat</li> <li>• E412, E1442</li> </ul> | 100 g/l | <b>300226</b><br>1 kg |   |  |
| <b>Brown Sauce CS</b><br>Compound of ingredients     |  <ul style="list-style-type: none"> <li>• aromatic, meaty mixture with onion and parsnip</li> <li>• for beef, veal and pork</li> <li>• E412, E1442</li> </ul>  | 100 g/l | <b>270338</b><br>1 kg | <br>     |  |
| <b>Pot Roast Sauce CS</b><br>Compound of ingredients |  <ul style="list-style-type: none"> <li>• aromatic, meaty mixture with onion, tomato and a hint of red wine</li> <li>• for beef, veal, lamb and game</li> <li>• E412, E1442</li> </ul>   | 100 g/l | <b>270342</b><br>1 kg |   |  |
| <b>Tomato Sauce CS</b><br>Compound of ingredients    |  <ul style="list-style-type: none"> <li>• aromatic mixture with tomato, paprika and onion</li> <li>• for poultry, pork, fish, vegetable and pasta</li> <li>• E412, E1442</li> </ul>  | 140 g/l | <b>270345</b><br>1 kg | <br> |  |









## Ready-made Sauces

|  |  |             |                         |   |  |
|--|--|-------------|-------------------------|---|--|
| <b>Bolognese Sauce CS</b><br>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>• for poultry, beef, veal, pork and vegetable</li> <li>• E412, E1442</li> </ul>   | 130 g/kg    | <b>277498</b><br>1 kg   | <br>          |  |
| <b>Chili con Carne CS</b><br>Compound of ingredients |  <ul style="list-style-type: none"> <li>• solid, meaty mixture with garlic, cumin and chili</li> <li>• with coarse spice components</li> <li>• for poultry, beef, veal, pork and vegetable</li> <li>• E412, E1442</li> </ul>        | 130 g/kg    | <b>277580</b><br>1 kg   | <br>          |  |
| <b>Gulaschsauce CS</b><br>Compound of ingredients    |  <ul style="list-style-type: none"> <li>• solid, meaty mixture with paprika, onion and garlic</li> <li>• for beef, veal and pork</li> <li>• E150d, E412, E1422</li> </ul>   | 90–100 g/kg | <b>293506</b><br>1 kg   | <br><br>9, 10 |  |
| <b>Schaschliksauce CS</b><br>Compound of ingredients |  <ul style="list-style-type: none"> <li>• full-bodied, meaty mixture with onion, paprika and pepper</li> <li>• freeze and thaw stable</li> <li>• for shashlik pan-cooked dishes and sauces</li> <li>• E150d, E412, E1422</li> </ul> | 120 g/kg    | <b>293507</b><br>1,2 kg | <br>          |  |

## Sauce Thickener

|   |  |            |                       |   |  |
|---|--|------------|-----------------------|---|--|
| <b>Sauce Thickener Dark CS</b><br>Compound of ingredients |  <ul style="list-style-type: none"> <li>• neutral mixture</li> <li>• for sauces and canned products</li> <li>• suitable for products that are sterilized or pasteurized</li> <li>• for beef, veal and pork</li> <li>• E1442, E1450</li> </ul> | 80–100 g/l | <b>291965</b><br>1 kg |  |  |
|---|--|------------|-----------------------|---|--|

AF: without allergenic ingredients (according to regulation (EU) No 1169/2011, annex II) GF: without added taste enhancing additives

 Gewürzmüller product  Novapure: AF, GF  naturally vegan ingredients  functional ingredient  aromatic  full-bodied  solid  rustic  
Allergen labelling: 7. Milk and milk products (including lactose) 9. Sulphur dioxide and sulphites (>10 mg SO2/kg or l) 10. Celery and celery products

# Perfectly wrapped - securely packaged

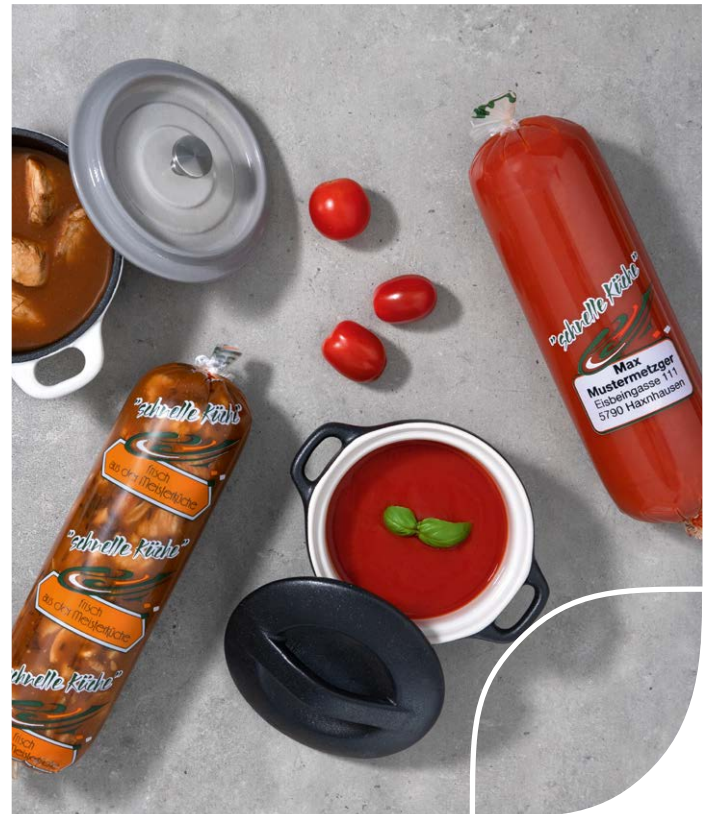
Casings are perfect for safely storing and even transporting sauces and sauce-based dishes. Light in weight, they bring cooking from the master chef to the table in just a few steps: simply cut open, pour into the pot, heat up - done! Enjoyment can be so simple. With WIBERG WI-FLEX casings, specialities are perfectly packaged. These plastic casings impress with their good barrier values, excellent shrink-back and outstanding clipping properties. For safe, tasty and high-quality end products.

## Expertise from a single source

WIBERG offers customized complete solutions - from the idea to the finished product. Many years of experience and in-depth expertise in the production of casings make the brand a reliable partner for all questions relating to the right casing. Decades of expertise in the field of casing design provide security in dealing with constantly changing requirements. The in-house graphics department is able to check the feasibility of all design requests, adapt and realize them. Qualified designers and optimum technical conditions ensure the highest quality.

## Individual design according to your ideas

We offer individual designs according to customer requirements. If you want to give your casings a personal touch and unique look, it is best to count on individual custom production. You tell us what you have in mind - our graphic designers create the design. From as little as 500 meters of printing, we design sausage casings, shirred or tied, for you personally. Your own design, logo and lettering are possible in many colors – the choice is yours.



## Matching casings

### Casings - unprinted

| Quality | Nominal diameter | Converting                    | Filling diameter | Colour | Item No. |
|---------|------------------|-------------------------------|------------------|--------|----------|
| WI-FLEX | 60               | tied off - 30 cm              | 65               | clear  | 555563   |
|         |                  | shirred - 25 meters per stick |                  |        | 558208   |

### Minimum order quantity

**tied off:** 10 bundles à 25 pieces

**shirred:** 10 sticks à 25 meters

**Delivery time on request**

# 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 your 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 your 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 verifications 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.



## Technical sales team Service has a face

Our creative butchers, 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.