



It's **BBQ**
time!

Varied range of BBQ products

Barbecuing is much more than just preparing food, it's a lifestyle! Barbecue fans are well informed, know about trends and are on the lookout for something special. They not only choose top-quality meat, sausages and vegetables, but also appreciate high-quality products when it comes to the right seasoning and dips. After all, those who are intensively involved with the right ingredients and the barbecuing process ultimately want one thing above all else – to enjoy their food.

All businesses that provide barbecue fans with meat, sausage products and vegan barbecue food can rely on NovaTaste and the WIBERG, Gewürzmüller and Gewürzmühle Nesse brands when it comes to flavor and seasonings. Because our products not only provide spicy flavor, but also impress with their excellent quality.

Wondering what we offer in the barbecue sector? Quite a lot!




The range extends from marinades – dry, liquid and organic – to toppings and mix specialities. We also supply flavorful and functional ingredients for the production of grill sausages, grilled cheese and burgers as well as for the production of vegan products and herb butter. In terms of flavor, we go around the world – we pick up on the flavors of different national cuisines and offer balanced blends ranging from mild to really hot. No barbecue should be missing them!






Marinated to shine


We offer a wide range of liquid marinades that give grilled food an aromatic and spicy flavor, an appetizing appearance and protection against dehydration. Choose from a wide selection of easy-to-use oil marinades in a variety of flavors. Also discover our emulsion-based marinades, which are ideal for pre-packed specialties thanks to their integrated shelf-life extension.

Marinades liquid

Product name	Product description							Dosage	Item no. Content	Symbol	Type
Oil marinades											
Primobel Brazil	W • elegant, piquant with lime and lemon • E330	✓	✓	✓				70–100 g	294526 4 kg 		
Primobel Chili	W • solid, piquant with chili	✓	✓	✓	✓			70–100 g	294538 4 kg 		
Primobel Italia	W • full-bodied with tomato, onion and rosemary	✓	✓	✓	✓			70–100 g	294568 4 kg 		
Primobel Herbs	W • full-bodied with parsley, basil and rosemary	✓	✓	✓	✓	✓		70–100 g	294627 4 kg 		
Primobel Herb Butter Style	W • solid with herbs and a hint of butter • E621	✓	✓	✓	✓	✓	✓	70–100 g	294651 4 kg 	7	
Primobel Mexico	W • aromatic taste with paprika, onion and a hint of cumin	✓	✓	✓				70–100 g	294630 4 kg 		
Primobel Plus Ribs	W • rustic, piquant with garlic and caraway • with integrated shelf life extension • E262, E300, E331	✓	✓					70–100 g	294632 4 kg 		
Primobel Plus Steaks	W • aromatic with thyme, onion, pepper and a hint of chili • with integrated shelf life extension • E262, E300, E331	✓	✓					70–100 g	259065 4 kg 		
Primobel Smokey BBQ	W • aromatic, smoky with paprika and mustard	✓	✓	✓				70–100 g	294647 4 kg 	GF, 11	
Primolio Chicken	W • pleasantly spicy with a hint of curry		✓	✓				70–100 g	294652 4 kg 		
Primolio Grilled Chicken	W • aromatic with roast- /grill flavor and poultry note		✓		✓			80–100 g	294851 4 kg 		
Primolio Gyros Red	W • solid, piquant with onion, garlic and herbs	✓	✓	✓	✓			70–100 g	294654 4 kg 		
Primolio Picante	W • aromatic with herbs and a hint of onion	✓	✓					70–100 g	294655 4 kg 		
Primolio TexMex	W • solid with a hint of onion and paprika	✓	✓					70–100 g	294663 4 kg 		
Primolio Verde	W • full-bodied with a hint of garlic and herbs	✓	✓	✓	✓	✓	✓	70–100 g	294664 4 kg 		
Pure oil – without palm oil/without hydrogenated fat											
Akropolis Gyros Marinade Pure Oil 	• solid with paprika, onion and origanum	✓	✓	✓	✓	✓		80–100 g	286896 4 kg 		
Al Funghi Marinade Pure Oil 	• aromatic with paprika, champignons and parsley	✓	✓	✓	✓		✓	80–100 g	290412 4 kg 		
American Marinade Pure Oil 	• aromatic, sweet with onion, pepper and paprika	✓	✓					80–100 g	292723 4 kg 		
Arkansas Marinade Pure Oil 	• aromatic, meaty with pepper, paprika and coriander	✓	✓					80–100 g	292720 4 kg 		

AF: without allergenic ingredients (according to EU regulations No. 1169/2011) GF: without added taste enhancing additives





 Novapure: AF, GF  Pure Plus: AF, GF, without yeast extracts, stocks, condiment and added flavoring substances  Gewürzmüller product

W WIBERG product  available in buckets allergen labeling: 7. Milk and dairy products (including lactose) 11. Mustard and mustard products

Marinades liquid

Product name	Product description						Dosage	Item no. Content	Symbol	Type
Oil marinades										
Pure oil – without palm oil/without hydrogenated fat										
Bärlauch Marinade Pure Oil	 • full-bodied with wild garlic, onions and garlic	✓	✓	✓	✓	✓	80–100 g	290623 4 kg 		
Bombay Marinade Pure Oil	 • aromatic with ginger, coriander and curry	✓	✓	✓	✓		80–100 g	290426 4 kg 		
Café de Paris Marinade Pure Oil	 • full-bodied with characteristic buttery note and fine herbs	✓	✓		✓	✓	80–100 g	294850 4 kg 	OG, 10	
Churrasco Marinade Pure Oil	 • strong with pepper, paprika and jalapeño	✓					80–100 g	290437 4 kg 		
Curry Marinade Pure Oil	 • aromatic with curry, coriander and ginger	✓	✓	✓	✓	✓	80–100 g	292716 4 kg 		
Kräuter-Knoblauch Marinade Pure Oil	 • solid with garlic, parsley and thyme	✓	✓	✓	✓	✓	80–100 g	292714 4 kg 		
Louisiana Marinade Pure Oil	 • full-bodied, meaty with paprika, onion and pepper	✓	✓	✓	✓	✓	80–100 g	266962 4 kg 		
Lucullus Marinade Pure Oil	 • solid with pepper, nutmeg and caraway	✓	✓				80–100 g	290435 4 kg 		
Ludwig Bayrische Marinade Pure Oil	 • rustic with caraway, garlic and marjoram	✓	✓				80–100 g	290407 4 kg 		
Mango-Chili Marinade Pure Oil	 • full-bodied, lightly hot with mango flavor, chili and ginger	✓	✓	✓			80–100 g	290421 4 kg 		
Mexiko Marinade Pure Oil	 • solid, piquant with paprika, pepper, cumin and chili	✓	✓	✓			80–100 g	290434 4 kg 		
Naturale Marinade Pure Oil	 • full-bodied with paprika, coriander and rosemary	✓	✓	✓	✓	✓	80–100 g	290432 4 kg 		
Paprika Marinade Pure Oil	 • full-bodied, piquant with paprika, pepper and coriander	✓	✓	✓		✓	80–100 g	292727 4 kg 		
Reichenau Kräuter Marinade Pure Oil	 • full-bodied with parsley, thyme and a hint of butter	✓	✓	✓	✓	✓	80–100 g	292725 4 kg 		
Roma Marinade Pure Oil	 • aromatic with tomato, paprika, origanum and a hint of sage	✓			✓		80–100 g	290419 4 kg 		
Rubiera Marinade Pure Oil	 • full-bodied with pepper, paprika and onion	✓	✓	✓		✓	80–100 g	290430 4 kg 		
Spare Ribs Smoky Marinade Pure Oil	 • strong with pepper, paprika and a hint of honey and smoke	✓	✓			✓	80–100 g	292721 4 kg 		
Steak Star Marinade Pure Oil	 • strong with pepper, paprika and mustard	✓	✓			✓	80–100 g	235345 4 kg 	GF, 11	
Summer BBQ Marinade Pure Oil	 • elegant with lemon, lemongrass, turmeric and paprika	✓	✓	✓	✓		80–100 g	279748 4 kg 		
Texas Marinade Pure Oil	 • full-bodied, meaty with onion, pepper and paprika	✓	✓			✓	80–100 g	292718 4 kg 		
Thai Lemon Marinade Pure Oil	 • full-bodied with onion, ginger and a hint of lemongrass		✓	✓	✓		80–100 g	290418 4 kg 		
Western Marinade Pure Oil	 • strong with paprika, tomato and coriander	✓	✓			✓	80–100 g	290427 4 kg 		

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 Novapure: AF, GF  Gewürzmühle Nesse product  Gewürzmüller product  available in buckets

allergen labeling: 10. Celery and celery products 11. Mustard and mustard products



Marinades liquid

Product name	Product description							Dosage	Item no. Content	Symbol	Type
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Emulsion marinades

Braumeistermarinade		• full-bodied, meaty with paprika, onion and hops • E202, E330	✓	✓				✓	80–100 g	290425 4 kg 	OG, 4	
Primofresh Bangkok	W	• elegant with a hint of curry and ginger • E270, E330, E415, E473		✓	✓				80–100 g	294666 4 kg 		
Primofresh Garlic and Herbs	W	• solid with garlic and herbs • E270, E415	✓	✓	✓				80–100 g	259080 4 kg 		
Primofresh Marinated Pork	W	• full-bodied with a hint of onion and coriander • E270, E412, E415	✓	✓					80–100 g	259083 4 kg 		
Primofresh Mushroom	W	• full-bodied with a strong hint of mushroom • E270, E412, E415, E473	✓	✓				✓	80–100 g	294667 4 kg 		
Primofresh Paprika	W	• full-bodied with paprika and onion • E270, E415	✓	✓	✓				80–100 g	259082 4 kg 		
Primofresh Spare Ribs	W	• full-bodied with a hint of tomato and onion • E270, E412, E415	✓	✓					80–100 g	259085 4 kg 		

Seasoning cream




Marinade Curry	W	• aromatic, fruity with curry, honey and ginger • with integrated shelf life extension • E270, E330, E415	✓	✓	✓				80–100 g	259090 4 kg 	GF, 4, 7, 10, 11, 13	
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Marinade oils

Marinade Oil	W	• full-bodied with paprika	✓	✓	✓	✓	✓	✓	30–50 g	219748 5 kg 		
Würzöl OK Fix und Fertig		• mildly aromatic with coriander and paprika	✓	✓	✓	✓	✓	✓	10–30 g	235231 5 kg 	GF, 10	



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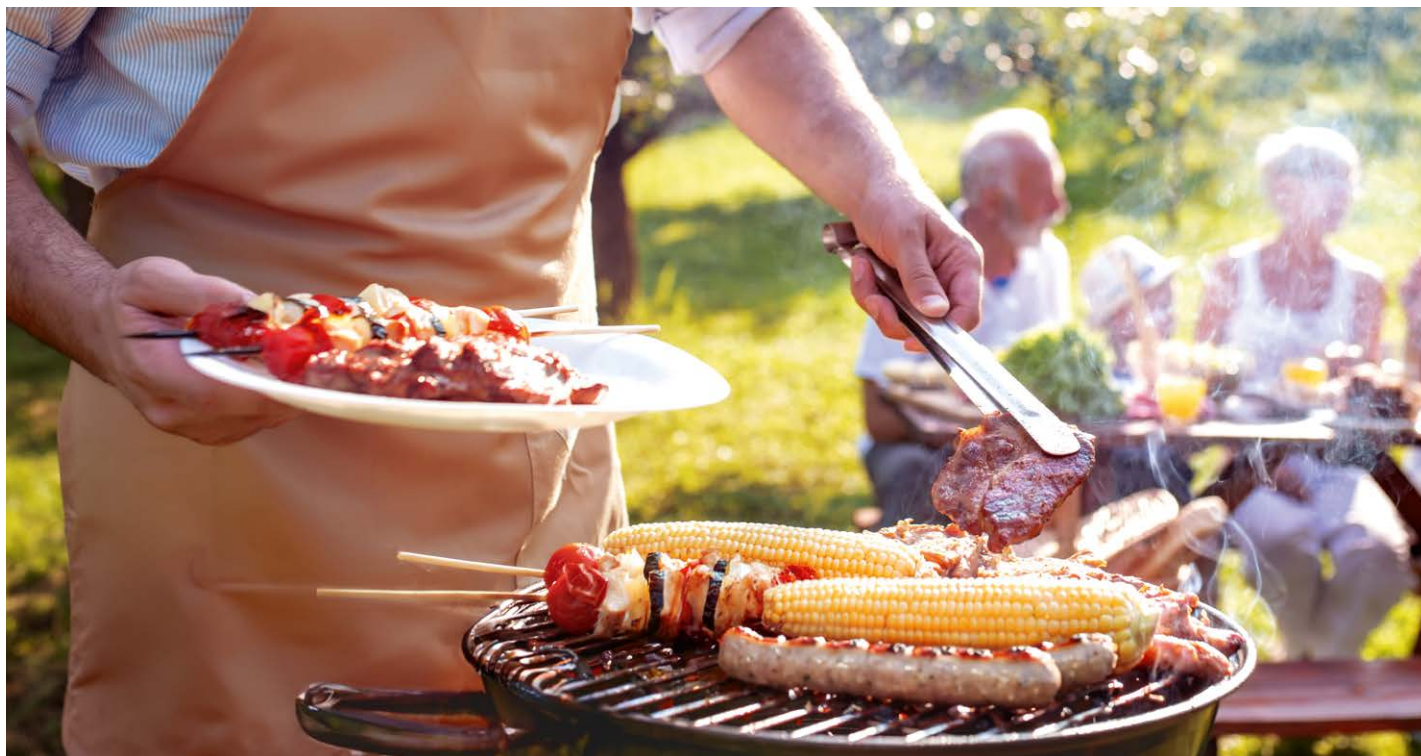
 Novapure: AF, GF  Pure Plus: AF, GF, without yeast extracts, stocks, condiment and added flavoring substances  Gewürzmüller product

W WIBERG product  available in buckets  available in canisters allergen labeling: 4. Grains containing gluten, and products derived from them

7. Milk and dairy products (including lactose) 10. Celery and celery products 11. Mustard and mustard products 13. Soy and soy products

Naturally organic

High-quality meat, preferably organic, is a must for many barbecue fans. Premium quality and organic certification should therefore also extend to marinades. With our organic marinades, you can bring the flavors of the world into your meat range – from Mediterranean to Mexican, from elegant to hearty. Certified organic quality, color intensity and a precisely balanced oil content characterize these products.



Marinades liquid organic

Product name	Product description							Dosage	Item no. Content	Symbol	Type
Oil marinades											
BIO Würzmarinade Bärlauch	• solid with wild garlic, onion and garlic	✓	✓	✓	✓	✓	✓	80–100 g	235254 4 kg		
BIO Würzmarinade Geflügel	• full-bodied with paprika, caraway and coriander		✓		✓			70–100 g	235383 4 kg		
BIO Würzmarinade Gyros	• full-bodied with thyme, oregano and garlic	✓	✓	✓	✓	✓	✓	80–100 g	235253 4 kg		
BIO Würzmarinade Ingwer Limette	• elegant with ginger, lime and a hint of chili	✓	✓	✓	✓	✓	✓	80–100 g	236049 4 kg		
BIO Würzmarinade Lamm	• strong with pepper, coriander and rosemary				✓	✓	✓	70–100 g	236048 4 kg		
BIO Würzmarinade Mediterran	• full-bodied with paprika, oregano and garlic	✓	✓	✓	✓	✓	✓	80–100 g	235385 4 kg		
BIO Würzmarinade Mexico	• full-bodied with paprika, pepper and a hint of caraway	✓	✓	✓	✓	✓		80–100 g	235250 4 kg		
BIO Würzmarinade Sommer	• aromatic with onion, paprika and pepper	✓		✓	✓			80–100 g	235252 4 kg		
BIO Würzmarinade Spare Ribs	• full-bodied, piquant with paprika, pepper and honey taste	✓					✓	80–100 g	235251 4 kg		
BIO Würzmarinade Steak Star	• full-bodied with paprika, onion and caraway	✓	✓	✓	✓	✓	✓	70–100 g	235384 4 kg		
BIO Würzmarinade Texas	• full-bodied with paprika, pepper and onion	✓	✓	✓	✓	✓	✓	75–100 g	235389 4 kg		

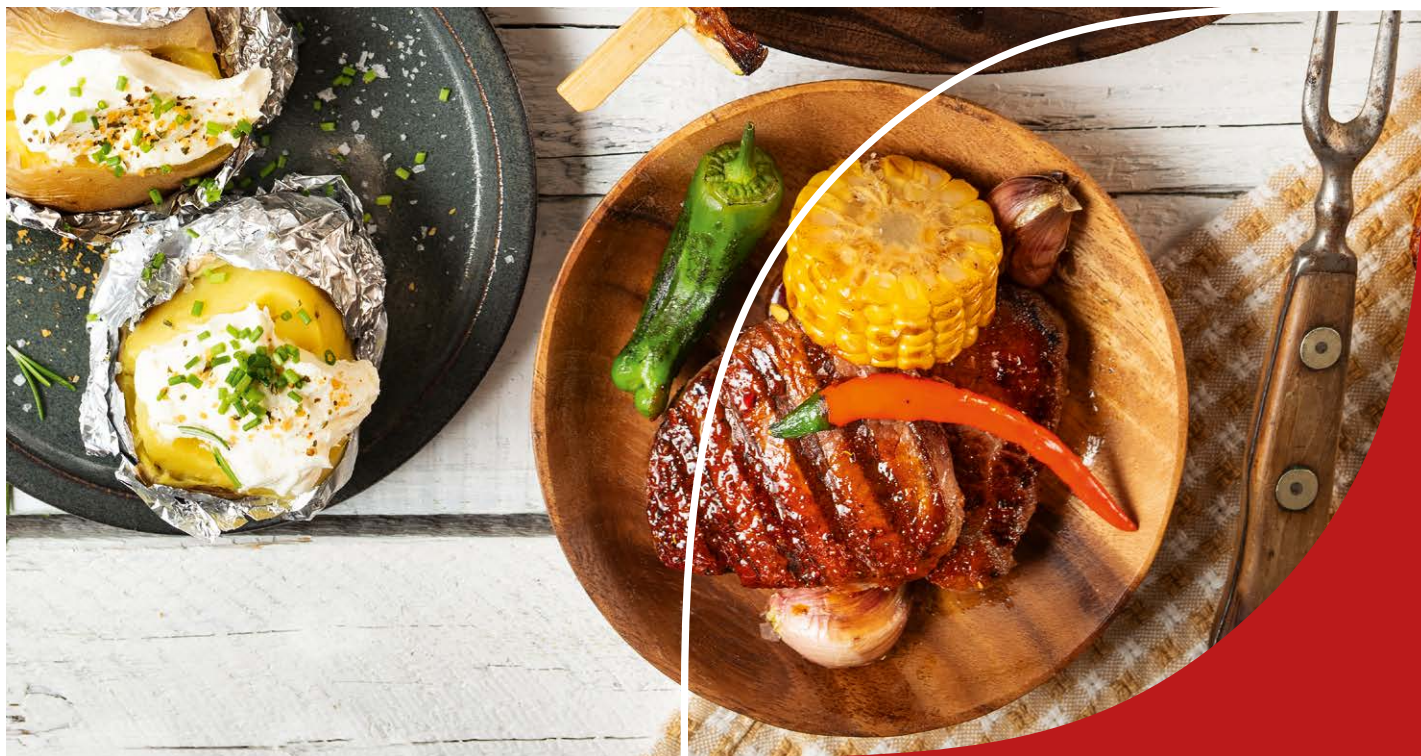
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Pure Plus: AF, GF, without yeast extracts, stocks, condiment and added flavoring substances Pure Spice: only spices give the product its taste profile

Gewürzmühle Nesse product available in buckets, ecological control body: DE-ÖKO-006

Spicy-tender barbecue pleasures

Blends with perfectly harmonized seasoning – such as the WIBERG Grillfix marinades – have many advantages: As practical dry products, they can not only be stored for a long time but are also always quickly mixed in the right quantity and therefore ready to use exactly when needed. Natural ingredients make the meat tender and keep the specialties for the grill fresh for longer.



Marinades dry with integrated preservation

Product name		Product description					Dosage	Item no. Content	Symbol	Type
Grillfix Argentina	W	• full-bodied, piquant with pepper, onion and garlic	✓	✓			35–40 g	193145 1 kg		
Grillfix Budapest	W	• full-bodied, piquant with paprika and tomato • E262, E331	✓	✓			35–40 g	180404 1 kg		
Grillfix Churrasco	W	• full-bodied, piquant with paprika, pink pepper and a hint of smoke • with coarse spice components	✓	✓			35–40 g	257445 1 kg		
Grillfix Herb Butter Style	W	• full-bodied with herbs with a hint of butter • E262, E331	✓	✓	✓	✓	35–40 g	180408 1 kg		
Grillfix Hot Chili BBQ	W	• solid with chili, coriander and smoky note	✓	✓			35–40 g	286540 1 kg		
Grillfix India	W	• full-bodied with curry • E262, E331	✓	✓			35–40 g	180415 1 kg		
Grillfix Orient	W	• pleasantly spicy with anise, cinnamon und allspice	✓	✓			35–40 g	286544 1 kg	OG, 4, 13	
Grillfix Mustard	W	• solid with mustard, garlic and pepper	✓	✓	✓		35–40 g	241218 1 kg	GF, 11	
Grillfix Pepper Steak	W	• full-bodied, piquant with a slight hint of pepper • E262, E331	✓	✓			35–40 g	193652 1 kg		
Grillfix Rosemary	W	• full-bodied with rosemary • E262, E331	✓	✓			35–40 g	180407 1 kg		
Grillfix Sicilia	W	• full-bodied with Italian herbs and tomato • E262, E331	✓	✓			35–40 g	180413 1 kg		

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Novapure: AF, GF Pure Plus: AF, GF, without yeast extracts, stocks, condiment and added flavoring substances **W** WIBERG product available in bags
allergen labeling: 4. Grains containing gluten, and products derived from them 11. Mustard and mustard products 13. Soy and soy products

Our new products for the barbecue

Let's kick off the grilling season with the brand-new WIBERG BBQ-Fix Range. These new dry marinades are a win for industrial operations. The BBQ-Fix marinades impress with attractive flavors, easy application, and flexible composition.

The BBQ-Fix range impresses with its variety. Add the ideal oil component to these dry marinades according to your taste. Different marinades for a wide range of applications can be created from one and the same base. By the way: the marinades contain no tenderizers and are therefore also ideal for fish. The four new BBQ-Fix varieties are the perfect choice for a varied barbecue range



Marinades dry

Product name		Product description					Dosage	Item no. Content	Symbol	Type
BBQ-Fix Garlic Herbs Dry marinade	W	• solid with garlic, parsley and thyme • with visible herb components	✓	✓	✓	✓	45–50 g	299418 1 kg		
BBQ-Fix Lemongrass Chili Dry marinade	W	• solid, piquant with chili, coriander and lemongrass • with visible herb and spice components	✓	✓	✓	✓	30–35 g	299417 1 kg		
BBQ-Fix Smokey Santa Fe Dry marinade	W	• full-bodied with garlic, pepper and a smokey note	✓	✓	✓	✓	35–40 g	299415 1 kg		
BBQ-Fix Puszta Dry marinade	W	• full-bodied, piquant with paprika, garlic and pepper • with visible herbal components • E331, E262, E300	✓	✓	✓	✓	30–35 g	297652 1 kg		

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Novapure: AF, GF **W** WIBERG Produkt Available in a bag

BBQ like in the USA

BBQ-Fix Smokey Santa Fe brings the taste of New Mexico to the barbecue. Classic ingredients such as paprika and pepper finished off with a smoky hint make this spicy red marinade an absolute favorite of the barbecue season.

With Hungarian temperament

Puszta stands for paprika and spice. This is also reflected in the new Mariande **BBQ-Fix Puszta** with paprika and tomato. The dry marinade impresses with its spicy taste and strong red color.

Garlic, please

Herbs and garlic harmonize perfectly with grilled food, as shown by popular side dishes such as garlic bread and herb butter. With the new **BBQ-Fix Garlic Herbs** marinade, parsley, thyme and garlic create hearty moments of pleasure.

Now it gets spicy

If you like it a little spicier, go for **BBQ-Fix lemongrass chili**. The spicy red marinade is based on a popular Asian flavor combination and scores with chilli, coriander and lemongrass.

Advantages of BBQ-Fix



Safe money

on transportation and storage compared to liquid marinades



Extend shelf life

through integrated shelf-life extension through rosemary



Perfect consistency

through binding with natural starch



Create variety

thanks to a wide range of options for adding liquids



Offer variation

from marinated dishes to curries and ragouts

Pretty in "clean"

- without allergens (in accordance with Regulation (EU) No. 1169/2011, Annex II)
- without the addition of flavor enhancers

Perfect for:

- Beef, pork, poultry, fish and vegetables
- Sauce base for pan-fried dishes
- Pre-packed specialties
- The butcher's kitchen

BBQ-Fix
Lemongrass Chili

BBQ-Fix
Garlic Herbs

BBQ-Fix
Smokey Santa Fe

BBQ-Fix
Puszta



The classic for the grill

Bestseller

For many, it's part of a
successful barbecue – the bratwurst!

But it's not just a favorite fresh from the grill, it's also popular at home at the dining table or on the go as a snack in a roll to take away. Our range offers characteristic flavorings for the barbecue classic. The flavor spectrum ranges from elegant to rustic. Typical spices such as coriander, pepper, caraway and co. make the sausage a real treat.

Bratwurst Wrap with
potato-mustard-mash,
sauerkraut, and fried onions

Cooked sausage

Product name	Product description	Dosage	Item no. Content	Sym- bol	Type
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Seasonings coarse

Bratwurst Nuremberg Style Spice preparation	W <ul style="list-style-type: none">elegant seasoning with coriander, Thuringian marjoram and a hint of gingerwith aromatic lemon tastewith visible herb and spice componentsE621	4 g	136246 1 kg	11	
Thüringer Rostbratwurst Spice preparation	<ul style="list-style-type: none">aromatic seasoning with pepper, nutmeg and carawaywith visible herb and spice componentsE621	6 g	226960 1 kg	AF	

Seasonings coarse

Meisterklasse Excelsior Spice preparation	<ul style="list-style-type: none">elegant seasoning with ginger, pepper and nutmegsuitable for poultry fried sausages	5 g	226954 1 kg		
Merguez Seasoning with reddening agent	<ul style="list-style-type: none">solid seasoning with paprika, pepper and garlicseasoning contains salt, reduce salt quantity if necessaryE300	50 g	226063 1 kg		

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GF: without added taste enhancing additives Pure Plus: AF, GF, without yeast extracts, stocks, condiment and added flavoring substances Gewürzmüller product

W WIBERG product aromatic elegant solid available in bags



Bratwurst with greek farmer's salad and feta cheese

Bratwurst on crispy ciabatta with olives and mediterranean antipasti vegetables



Perfectly mixed

Our mix seasonings combine herbs, spices and salt in a balanced ratio. Anyone looking for intense flavor for grilled dishes, gyros, steak and so on will find what they are looking for in this extensive range. Choose from a variety of seasoning salts for a wide range of applications.



Dry seasonings

Product name	Product description	Dosage	Item no. Content	Symbol	Type
Seasonings					
Barbecue Chicken Seasoning Spice preparation	W <ul style="list-style-type: none"> • aromatic seasoning with paprika, curry and celery • for grilled and roast chicken and other poultry specialties • E621 	15–25 g	135375 1 kg	7, 10, 11	
Roast Chicken Seasoning Spice preparation	W <ul style="list-style-type: none"> • full-bodied seasoning with curry, pepper and paprika • for grilled and roast chicken and other poultry specialties • E621 	10–15 g	135555 1 kg	10, 11	
Cevapcici Spice preparation	W <ul style="list-style-type: none"> • rustic, piquant seasoning with pepper and garlic • for cevapcici and other minced meat specialties • E621 	6–8 g	135028 1 kg	11	
Diana Wildwürzung OG AF Spice preparation	<ul style="list-style-type: none"> • rustic seasoning with juniper, coriander and allspice • with visible herb and spice components • for specialties of venison 	10 g	227726 1 kg		
Meat Seasoning Universal Spice preparation	W <ul style="list-style-type: none"> • solid seasoning with paprika, coriander and garlic • with coarse spice components • for pan-fried cuts, stir fries and all kinds of roasts 	30 g	210953 1 kg		
US Spare-Ribs OG Spice mixture	<ul style="list-style-type: none"> • full-bodied seasoning with paprika, pepper and onion • for spare ribs and other pork specialties 	25 g	227167 1 kg		

Seasonings with salt

Roast Chicken Seasoning salt	W <ul style="list-style-type: none"> • mildly aromatic seasoning with paprika and a hint of caraway • for grilled and roast chicken and other poultry specialties • E621 	15–25 g	135429 1 kg	AF	
Hähnchen Gold OG Seasoning salt	<ul style="list-style-type: none"> • aromatic, meaty seasoning with paprika • for grilled and roast chicken and other poultry specialties 	20 g	227095 1 kg		
Argentina OG Seasoning salt	<ul style="list-style-type: none"> • aromatic seasoning with pepper, coriander and nutmeg • for pan-fried cuts, stir fries, all kinds of roasts and side dishes 	25 g	227110 1 kg		
Bacon-Würzung OG Seasoning salt	<ul style="list-style-type: none"> • rustic, smoky seasoning with coriander, caraway and onion • with coarse spice components • for spare ribs and other barbecue pork specialties 	25 g	231311 1 kg		
Barbecue Spice OG Seasoning salt	<ul style="list-style-type: none"> • aromatic seasoning with coriander, paprika and onion • with visible herb and spice components • for pan-fried cuts, stir fries and all kinds of roasts 	25 g	233132 1 kg		
Spice Salt Barbecue Seasoning salt	W <ul style="list-style-type: none"> • aromatic seasoning with paprika und pepper • for pan-fried cuts, stir fries and all kinds of roasts • E621 	20–25 g	135492 1 kg	AF	
Roast Seasoning Seasoning salt	W <ul style="list-style-type: none"> • full-bodied seasoning with paprika, pepper and a slight hint of caraway • with visible herb components • for pan-fried cuts, stir fries and all kinds of roasts • E621 	20–25 g	135154 1 kg	AF	
Country Mix OG Seasoning salt	<ul style="list-style-type: none"> • aromatic seasoning with paprika, thyme and caraway • with visible herb components • for pan-fried cuts, stir fries and all kinds of roasts 	25 g	230337 1 kg		
Gewürzsalz 70 Seasoning salt	<ul style="list-style-type: none"> • full-bodied seasoning with paprika, onion and caraway • for pan-fried cuts, stir fries, all kinds of roasts and potato products 	20 g	230399 1 kg		

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 Pure Plus: AF, GF, without yeast extracts, stocks, condiment and added flavoring substances Gewürzmüller product **W** WIBERG product available in bags
 allergen labeling: 7. Milk and dairy products (including lactose) 10. Celery and celery products 11. Mustard and mustard products

Dry seasonings






























Product name	Product description	Dosage	Item no. Content	Symbol	Type
Seasonings with salt					
Barbecue Udoversum Seasoning salt	W <ul style="list-style-type: none"> • rustic seasoning with coriander, pepper and paprika • with coarse spice components • for pan-fried cuts, stir fries and all kinds of roasts • E621 	20–25 g	135507 1 kg	11	
Barbecue Professional Seasoning salt	W <ul style="list-style-type: none"> • aromatic seasoning with paprika and a slight hint of thyme • for pan-fried cuts, stir fries and all kinds of roasts • E621 	20–25 g	136198 1 kg 286065 5 kg	AF	
Gyros Mykonos OG Seasoning salt	<ul style="list-style-type: none"> • solid seasoning with oregano, garlic and rosemary • with visible herb components • for gyros and stir fries 	25 g	227098 1 kg	GF, 10, 11	
Husarensteak OG Seasoning salt	<ul style="list-style-type: none"> • rustic seasoning with pepper, paprika and caraway • with visible herb and spice components • for pan-fried cuts, stir fries and all kinds of pork and lamb roasts 	25 g	232413 1 kg		
Indonesia OG AF Seasoning salt	<ul style="list-style-type: none"> • aromatic seasoning with curry, pepper and onion • for pan-fried cuts, stir fries, all kinds of roasts, poultry products as well as salads, sauces and rice dishes 	25 g	231310 1 kg		
Joelito Seasoning salt	<ul style="list-style-type: none"> • solid seasoning with paprika, garlic and pepper • with coarse spice components • typical, American-style steak seasoning • for pan-fried cuts, stir fries, all kinds of roasts and potato dishes 	25 g	227106 1 kg		
Knoblauchpfeffer Fein OG Seasoning salt	<ul style="list-style-type: none"> • solid seasoning with pepper, garlic and parsley • with visible herb components • for beef and pork specialties 	25 g	230377 1 kg		
Mexicana OG Seasoning salt	<ul style="list-style-type: none"> • solid seasoning with paprika, cumin and garlic • with coarse spice components • for pan-fried cuts of beef and pork as well as chilli con carne 	25–30 g	232412 1 kg		
Spare Ribs Seasoning salt	W <ul style="list-style-type: none"> • solid, meaty seasoning with coriander, pepper and fried onion • with visible herb components • for spare ribs and other pork specialties • E621, E627, E631 	20–25 g	135318 1 kg	4, 10, 13	
Steak Herbs Seasoning salt	W <ul style="list-style-type: none"> • full-bodied seasoning with pepper, onion and a slight hint of rosemary • with visible herb components • for all kind of roasts • E621 	20–25 g	135145 1 kg	AF	
Steak Pepper Seasoning salt	W <ul style="list-style-type: none"> • full-bodied seasoning with pepper, paprika and a slight hint of vanilla • with coarse spice components • for beef specialties 	20–25 g	189548 1 kg		
Steak Pfeffer OG Seasoning salt	<ul style="list-style-type: none"> • strong seasoning with pepper, paprika and coriander • with coarse spice components • for beef specialties 	25 g	232403 1 kg		
Top Mix Rot OG Seasoning salt	<ul style="list-style-type: none"> • aromatic seasoning with paprika, coriander and caraway • for pan-fried cuts, stir fries, all kind of roasts and poultry dishes 	25 g	227123 1.1 kg		
Weinbauer OG Seasoning salt	<ul style="list-style-type: none"> • strong seasoning with paprika, pepper and coriander • with coarse spice components • for beef and pork specialties 	25–30 g	230335 1 kg		
Zitronenpfeffer OG Seasoning salt	<ul style="list-style-type: none"> • strong mixture with pepper, onion and a hint of lemon • with coarse spice components • for all kind of meat and fish specialties, salads, butter, dressings and dips • E330 	25 g	227737 1 kg	GF, 11	
Seasonings with coated salt					
Barbecue Roast Secco Seasoning salt	W <ul style="list-style-type: none"> • solid seasoning with onion, garlic and paprika • with coated salt • for pan-fried cuts, stir fries and all kinds of roasts 	20 g	207665 1 kg		
Garlic Pepper Secco Seasoning salt	W <ul style="list-style-type: none"> • solid seasoning with garlic, pepper and mustard • with coated salt • with coarse spice components • for pan-fried cuts, stir fries and all kinds of roasts 	20–25 g	135358 1 kg	GF, 10, 11	

AF: without allergenic ingredients (according to EU regulations No. 1169/2011) GF: without added taste enhancing additives Novapure: AF, GF
 Pure Plus: AF, GF, without yeast extracts, stocks, condiment and added flavoring substances Gewürzmüller product **W** WIBERG product available in bags
 allergen labeling: 4. Grains containing gluten, and products derived from them 10. Celery and celery products 11. Mustard and mustard products
 13. Soy and soy products

A pleasure to look at

Give your barbecue specialties a colorful touch with our decor seasonings. These mixes are a convenient and easy way to add flavor to any barbecue dish. They are colorful and available in a wide variety of flavors Tip: Herb butter can be easily prepared with the decor seasonings.

Decor seasonings

Product name		Product description	Dosage	Item no. Content	Symbol	Type
Bärlauch Top Spice mixture		<ul style="list-style-type: none"> • solid seasoning with wild garlic, chive and garlic • with visible herb and spice components • for all kind of meat specialties, salads, dressings and dips 	according to taste	226900 0.5 kg 		
Bruschetta II Spice preparation		<ul style="list-style-type: none"> • full-bodied seasoning with tomato, garlic and oregano • with visible herb components • for bruschetta, salads, sauces, dressings and dips 	according to taste	239441 1 kg 	GF, 10	
Bunter Pfeffer gewalzt Spice mixture		<ul style="list-style-type: none"> • strong seasoning with pepper and paprika • with coarse spice components • universally applicable 	according to taste	238800 1 kg 		
Campagna Spice mixture		<ul style="list-style-type: none"> • aromatic seasoning with paprika, parsley and thyme • with visible herb and spice components • for all kind of meat specialties, salads, dressings and dips 	according to taste	227113 1 kg 		
Decor Mix Pepper Spice mixture	W	<ul style="list-style-type: none"> • characteristic pepper taste • for all types of meat, vegetables, pasta, sauces and dressings 	according to taste	136150 1 kg 		
Deko Seasoning Mexico Spice mixture		<ul style="list-style-type: none"> • solid seasoning with paprika, mustard and caraway • with visible herb and spice components • for all kind of meat, sausage and fish specialties, especially smoked mackerel 	according to taste	238597 1 kg 	GF, 11	
Decor Seasoning Spice mixture	W	<ul style="list-style-type: none"> • strong seasoning with pepper, paprika and mustard • with coarse spice components • for all types of meat, vegetables, pasta, sauces and dressings 	according to taste	135160 1 kg 	GF, 11	
Deko Churrasco (Pulled Meat) Spice preparation		<ul style="list-style-type: none"> • solid, smoky seasoning with pepper, garlic and pink pepper • with coarse spice components • universally applicable 	according to taste	227544 1 kg 		
Peprika Spice preparation	W	<ul style="list-style-type: none"> • aromatic seasoning with paprika and pepper • for all types of meat, vegetables, pasta, sauces and dressings • E621 	according to taste	135335 1 kg 	10	

GF: without added taste enhancing additives  Pure Spice: only spices give the product its taste profile
 Gewürzmühle Nesse product  Gewürzmüller product **W** WIBERG product  available in bags
 allergen labeling: 10. Celery and celery products 11. Mustard and mustard products





Tip for more flavor:

Spice and herb butter can be easily enhanced with decor seasonings – for example, with the seasoning blend Bruschetta II.

Tomahawk Pork Steak
with bruschetta butter

Burgers, cevapcici & co.

Grilled burgers are a general favorite. Whether classic with onion, pickles and lettuce, spiced up with tomato, bacon and cheese or with creative ingredients such as jalapeños, mushrooms and blue cheese – enjoyment is guaranteed. Those who prefer savory Balkan cuisine will also get their money's worth when grilling cevapcici. For minced meat dishes, we offer a wide variety of mixtures with characteristic spices. We assure you a delicious outcome.



Minced meat




Product name	Product description	Dosage	Item no. Content	Symbol	Type
Seasonings					
Cevapcici Spice preparation	<div>W</div> <ul style="list-style-type: none">• rustic, piquant seasoning with pepper and garlic• for cevapcici and other minced meat specialties• E621	6–8 g	135028 1 kg	11	
Cevapcici OA Spice preparation	<div></div> <ul style="list-style-type: none">• rustic seasoning with coriander, paprika and caraway• for cevapcici and minced meat specialties• E621	10 g	226129 1 kg	AF	
Sierra Spice preparation	<div></div> <ul style="list-style-type: none">• strong, meaty seasoning with pepper, paprika and nutmeg• for burger patties and meat balls• E621	6 g	227105 1 kg	AF	





AF: without allergenic ingredients (according to EU regulations No. 1169/2011) Gewürzmüller product **W** WIBERG product rustic strong
 available in bags allergen labeling: 11. Mustard and mustard products

Grilled cheese – the vegetarian version

Cheese is a must-have wherever grilling happens. All grill cheese variations can be made with Optimizer grill cheese. Ideal bite and firm consistency are guaranteed. We also have the right ingredient for making plant-based grill cheese!

**Grilled
Cheese Variation**
with spicy summer
vegetables

Product name	Product description	Dosage	Item no. Content	Symbol	Type
Optimizer Grilled Cheese Compound of additives	 <ul style="list-style-type: none"> • texturizer for grilled cheese products • for ideal firmness • for a stable structure and improved bite • for all variations of grilled cheese • E461 	65 g	281848 1 kg 	 1	

GF: without added taste enhancing additives  functional ingredient  NovaTaste product  neutral  available in bags
allergen labeling: 1. Eggs and egg products

Plant-based for BBQs

If you follow a plant-based diet, you don't have to miss out on BBQ flavors! Our products make it easy for butchers to offer their customers a plant-based alternative to meat products. Vegan Bratwurst Fine, Vegan Mayonnaise and the tried-and-tested classic Vegan Burger impress with 100% plant-based ingredients and outstanding flavor.












Plant-based expanded butcher's assortment

There are many ways to enjoy with a good conscience. On one hand, the range of goods offers high-quality meat, while on the other hand, there are now numerous tasty plant-based meat alternatives that rival conventional specialties in terms of enjoyment. Those who have always relied on expertise, enjoyment, and quality from their trusted butcher are well taken care of – even when it comes to plant-based products.








Plant-based specialties in no time

Our products make it easy for butchers to offer their customers a plant-based alternative to meat products. The two new products, Vegan Fine Sausage and Vegan Mayo, as well as the classic Vegan Burger, impress with 100 % plant-based ingredients and excellent taste.

Vegan products

Product name	Product description	Dosage	Item no. Content	Symbol	Type
Vegan Burger Compound of ingredients	 <ul style="list-style-type: none"> • aromatic, meaty mixture with a hint of smoke • protein base: pea • for the production of vegan burger patties, cevapcici etc. • production possible without a cutter • E460, E461 	300 g	276297 1.5 kg 		
Vegan Fried Sausage Fine Compound of ingredients	 <ul style="list-style-type: none"> • full-bodied, meaty mixture with onion, pepper und a hint of caraway • protein base: pea • E407a, E425, E461 	215 g	293271 2.15 kg 		
Vegan Majo Compound of ingredients	 <ul style="list-style-type: none"> • 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	293259 1 kg 		

AF: without allergenic ingredients (according to EU regulations No. 1169/2011) GF: without added taste enhancing additives

 Novapure: AF, GF  functional ingredient  NovaTaste Produkt  neutral  full-bodied  aromatic  available in bags

**Vegan
Burger**

**Vegan
Majo**



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 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.