

# Our passion is organic

Organic assortment



DE-ÖKO-006



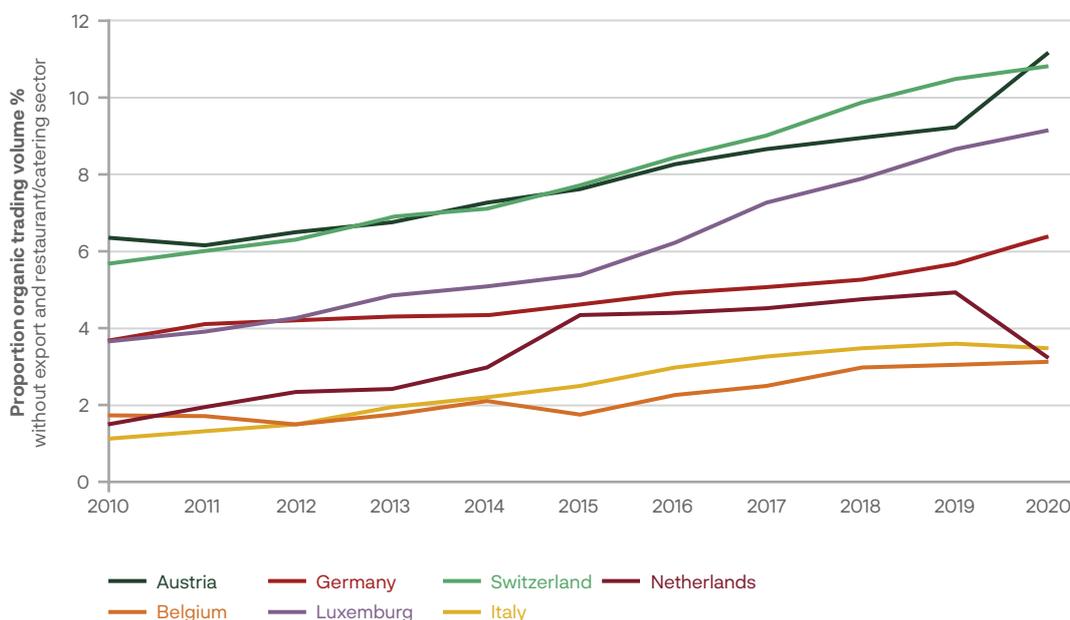
# Organic products by experts for experts

More and more consumers are looking for responsible and sustainable possibilities to consume their daily food. We have marketed the Gewürzmühle Nesse brand in the organic sector for more than 30 years. **Our job is to make organic tasty!**

Highest product quality as well as a controlled and ecologically safe origin of the raw materials is our top priority. With our experience over decades, we have built confidence in our uncompromising organic quality.

## Growth market organic

Nowadays ORGANIC is available for everybody and has grown from a niche market to a product for everyone. Sales in the organic segment have been increasing steadily for years, especially the growing selection in supermarkets and discounters has made organic products appealing to all consumers.



Source: Bund Ökologische Lebensmittelwirtschaft (BÖLW); Research Institute of Organic Agriculture (FiBL)

## Organic products for sausages, meat and much more

Correspondingly diverse is our product range: we offer innovative ingredients in organic quality for your tasty meat, sausage, fish and convenience specialties as well as snacks. Our comprehensive organic range includes herbs & spices, complete seasonings, oil marinades as well as functional blends. Current trends, such as the wide variety of hybrid products, can be produced with our BIO Optimizer BW. And purely plant-based products with many individual solutions.

We are partner of Naturland. This offers you the possibility to purchase – on request – Naturland verified raw materials and tailor-made blends. The raw materials and ingredients correspond to the high Naturland standards and are controlled by this association in each production level.



# Organic assortment

## Cooked sausage

### Cold cut – seasonings

Product name	Product description	Dosage	Item no. Content	Symbol	Type
<b>BIO Aufschnitt/Fleischkäse AF</b> Spice preparation	 • strong seasoning with ginger, coriander and mace	5 g	<b>240943</b> 1 kg		
<b>BIO Bierschinken ohne Hefe</b> Seasoning	 • aromatic seasoning with pepper, ginger and mace	8 g	<b>237910</b> 1 kg		
<b>BIO Fleischwurst AF</b> Spice preparation	 • strong seasoning with pepper, ginger and coriander	5 g	<b>240941</b> 1 kg		
<b>BIO Jagdwurst/BIO Leberkäse</b> Spice mixture	 • full-bodied seasoning with coriander, ginger and nutmeg	6–8 g	<b>240985</b> 1 kg		

### Small sausage coarse and fine

<b>BIO Frankfurter AT</b> Preparation with seasoning	 • solid mixture with pepper, garlic and paprika • E300, E301	15 g	<b>240957</b> 1 kg		
<b>BIO Wiener</b> Spice mixture	 • strong seasoning coriander, pepper and a hint of caraway	6–8 g	<b>240986</b> 1 kg		
<b>BIO Würstchen AF</b> Spice preparation	 • strong seasoning with pepper, ginger and nutmeg	5 g	<b>240942</b> 1 kg		

### Fried sausage, gelbwurst (white cold cut) & Bavarian white sausage

<b>BIO Bratwurst</b> Spice mixture	 • strong seasoning with pepper, paprika and caraway	6–8 g	<b>239278</b> 1 kg		
<b>BIO Bratwurst Griller</b> Spice mixture	 • solid seasoning with pepper, coriander and caraway • with coarse herb components	8–10 g	<b>240993</b> 1 kg		
<b>BIO Bratwurst Meisterklasse</b> Spice mixture	 • elegant seasoning with pepper, ginger and mace	7 g	<b>240992</b> 1 kg		
<b>BIO Gelbwurst</b> Spice preparation	 • elegant seasoning with pepper, nutmeg and coriander • with aromatic lemon taste	10 g	<b>236962</b> 1 kg		

## Cooked salami

<b>BIO Halbdauerware AF</b> Spice preparation	 • solid seasoning with pepper, garlic and coriander	8 g	<b>240940</b> 1 kg		
<b>BIO Polnische/Käswurst</b> Spice preparation	 • rustic seasoning with coriander, caraway and garlic • with coarse pepper	9 g	<b>260518</b> 1 kg		

## Liver and blood sausage

<b>BIO Blut-/Rotwurst</b> Spice mixture	 • pleasantly spicy seasoning with marjoram, pepper and allspice • with coarse herb components	8 g	<b>240994</b> 1 kg		
<b>BIO Gelatine 210 Bloom</b> Gelatine	 • bloom: 210 (pork)	60–100 g	<b>241055</b> 1 kg		
<b>BIO Leberwurst grob</b> Spice mixture	 • strong seasoning with pepper, marjoram and ginger • with visible herb components	8 g	<b>240989</b> 1 kg		
<b>BIO Pate/Feine Leberwurst</b> Spice preparation	 • strong seasoning with pepper, ginger and mace	6 g	<b>240990</b> 1 kg		

## Cooked cured meat products

<b>BIO Kochschinken AF</b> Preparation for production of cooked cured meat products	 • full-bodied mixture with pepper, onion and a hint of garlic • E301, E331	9 kg in 100 kg brine at 15–20 % injection	<b>240947</b> 1 kg		
<b>BIO Schinken Combi</b> Citrate containing seasoning with reddening	 • mildly aromatic mixture with garlic • E301, E331	10 kg in 100 kg brine at 20 % injection	<b>250246</b> 1 kg		
<b>BIO Schinken Gold nicht rötend AF</b> Preparation for production of cooked cured meat products	 • basis mixture • to be used in combination with ham seasoning	4–5 kg in 100 kg brine at 15–20 % injection	<b>240946</b> 1 kg		

AF: without allergenic ingredients (according to EU regulations) GF: without added, taste enhancing additives

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

 functional ingredient  Gewürzmühle Nesse product

 neutral  mildly aromatic  full-bodied  solid  rustic  aromatic  strong  pleasantly spicy  elegant

## Fermented sausage

Product name	Product description	Dosage	Item no. Content	Symbol	Type
<b>BIO Haussalami AF</b> Preparation with seasoning	 <ul style="list-style-type: none"> <li>• solid mixture with pepper, garlic and nutmeg</li> <li>• with coloring food beetroot</li> </ul>	18 g	<b>237043</b> 1 kg		
<b>BIO Mettwurst ohne Hefe</b> Preparation with seasoning	 <ul style="list-style-type: none"> <li>• aromatic mixture with pepper, cardamom and nutmeg</li> <li>• suitable for Mediterranean salami</li> </ul>	10 g	<b>240937</b> 1 kg		
<b>BIO Pfeffer Mettenden ohne Hefe</b> Preparation with seasoning	 <ul style="list-style-type: none"> <li>• strong mixture with pepper, nutmeg and a hint of rosemary</li> </ul>	9.5 g	<b>240976</b> 1 kg		
<b>BIO Salami</b> Spice mixture	 <ul style="list-style-type: none"> <li>• full-bodied seasoning with pepper, coriander and a hint of garlic</li> <li>• additional maturing agent necessary</li> </ul>	4 g	<b>240995</b> 1 kg		
<b>BIO Westfälische Salami AF</b> Seasoning	 <ul style="list-style-type: none"> <li>• strong mixture with pepper, nutmeg and coriander</li> </ul>	8–10 g	<b>240945</b> 1 kg		

## Raw cured meat products

<b>BIO Roschi</b> Preparation with seasoning	 <ul style="list-style-type: none"> <li>• pleasantly spicy mixture with coriander, juniper and cloves</li> <li>• with coarse herb and spice components</li> </ul>	10 g	<b>241005</b> 1 kg		
<b>BIO Roschi grob AF</b> Spice mixture	 <ul style="list-style-type: none"> <li>• pleasantly spicy seasoning with juniper, pepper and a hint of cinnamon</li> <li>• with coarse herb and spice components</li> </ul>	8 g	<b>240948</b> 1 kg		

## Seasonings

<b>BIO Superba AF</b> Seasoning	 <ul style="list-style-type: none"> <li>• aromatic with onion and parsnip</li> </ul>	1–2 g	<b>240951</b> 1 kg		
<b>BIO Vanillezucker gemahlen</b> Vanilla sugar	 <ul style="list-style-type: none"> <li>• characteristic vanilla sugar</li> </ul>	according to taste	<b>239480</b> 1 kg		
<b>BIO Zitrona-Dex</b> Spice flavoring preparation	 <ul style="list-style-type: none"> <li>• elegant lemon taste</li> <li>• universally applicable, especially suitable for cold cuts and fried sausages</li> <li>• for a fresh taste</li> </ul>	0.1–2 g	<b>240991</b> 1 kg		

## Functional ingredients

<b>BIO Kutterpower OH AF</b> Seasoning	 <ul style="list-style-type: none"> <li>• mildly aromatic mixture with parsnip and onion</li> <li>• improves emulsion stability</li> </ul>	10 g	<b>240944</b> 1 kg	 	
<b>Cuttering Agent C</b> Trisodiumcitrate	 <ul style="list-style-type: none"> <li>• optimum meat protein activation and binding</li> <li>• for a stable structure and improved bite</li> <li>• for cooked sausage, cooked salami and cooked ham</li> <li>• suitable for organic products (according to EU regulations)</li> <li>• E331</li> </ul>	3 g	<b>227188</b> 1 kg		
<b>BIO Nadurot</b> Reddening agent	 <ul style="list-style-type: none"> <li>• fast color development</li> <li>• intense color maintenance</li> <li>• for inlay materials, cooked and raw ham and fermented sausage</li> <li>• E300</li> </ul>	3 g	<b>241004</b> 1 kg		
<b>BIO Optimizer BW</b> Compound of ingredients	 <ul style="list-style-type: none"> <li>• texturizer for hybrid products</li> <li>• for ideal firmness</li> <li>• for a stable structure and improved bite</li> <li>• for cooked sausages and cooked salami as well as hybrid products</li> <li>• clean label declaration (without E numbers)</li> </ul>	20–25 g/kg mass	<b>275643</b> 1 kg		
<b>BIO Pökulus</b> Reddening agent	 <ul style="list-style-type: none"> <li>• fast color development</li> <li>• intense color maintenance</li> <li>• for inlay materials, cooked and raw ham and fermented sausage</li> <li>• E301</li> </ul>	1–3 g	<b>241003</b> 1 kg		
<b>BIO Roh-Rohrzucker</b> Raw cane sugar	 <ul style="list-style-type: none"> <li>• characteristic</li> </ul>	according to taste	<b>241059</b> 1 kg		
<b>BIO Rote Beete Pulver</b> Beetroot powder	 <ul style="list-style-type: none"> <li>• delicate</li> <li>• coloring foodstuff</li> </ul>	according to taste	<b>241056</b> 1 kg	 	
<b>BIO Rosalin</b> Dextrose	 <ul style="list-style-type: none"> <li>• even and fast browning for cooked sausage</li> <li>• supports the maturing and improves the sliceability of fermented sausage</li> </ul>	according to taste	<b>241058</b> 1 kg		
<b>BIO Rosalin S</b> Dry glucose syrup	 <ul style="list-style-type: none"> <li>• improved water binding in cooked sausage and cooked ham</li> <li>• less syneresis in vacuum packaging for sausages and sliced goods</li> <li>• accelerates the drop of the pH-value and improves the sliceability of fermented sausage</li> </ul>	according to taste	<b>241057</b> 1 kg		
<b>BIO Tex Pure</b> Preparation for the production of cooked 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 sausage</li> </ul>	9 g	<b>254604</b> 1 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

 functional ingredient  NovaTaste Produkt  Gewürzmühle Nesse product

 neutral  mildly aromatic  full-bodied  solid  rustic  aromatic  strong  pleasantly spicy  elegant

## Convenience

### Seasonings

Product name	Product description	Dosage	Item no. Content	Symbol	Type
<b>BIO Grillgewürz Mexico OH</b> Spice preparation	 <ul style="list-style-type: none"> <li>• full-bodied seasoning with paprika, pepper and garlic</li> <li>• with coarse herb and spice components</li> </ul>	according to taste	<b>240974</b> 1 kg	 	
<b>BIO Grillgewürz Top Rot OH AF</b> Seasoning	 <ul style="list-style-type: none"> <li>• full-bodied seasoning with paprika, onion and a hint of caraway</li> <li>• with coarse herb components</li> </ul>	according to taste	<b>236958</b> 1 kg	 	
<b>BIO Gyros ohne Hefe</b> Seasoning	 <ul style="list-style-type: none"> <li>• solid seasoning with thyme, oregano and garlic</li> <li>• with coarse herb components</li> </ul>	according to taste	<b>240971</b> 1 kg	 	
<b>BIO Hähnchengold AF</b> Spice salt	 <ul style="list-style-type: none"> <li>• aromatic seasoning with paprika and onion</li> </ul>	according to taste	<b>240950</b> 1 kg	 	
<b>BIO Spiessbraten AF</b> Seasoning	 <ul style="list-style-type: none"> <li>• strong, piquant seasoning with paprika, leek and coriander</li> <li>• with coarse herb and spice components</li> </ul>	according to taste	<b>237049</b> 1 kg	 	

### Decor seasoning

<b>BIO Bruschetta</b> Spice preparation	 <ul style="list-style-type: none"> <li>• solid seasoning with tomato, oregano and basil</li> <li>• with tomato crunches and coarse herb and spice components</li> </ul>	according to taste	<b>240998</b> 1 kg	 	
<b>BIO California Würzallerlei</b> Spice mixture	 <ul style="list-style-type: none"> <li>• aromatic seasoning with paprika, mustard and caraway</li> <li>• with visible herb and spice components</li> <li>• universally applicable</li> </ul>	according to taste	<b>295182</b> 1 kg	GF, 11	

### Soups

<b>BIO Klare Gemüsebrühe OH ohne Einlage AF</b> Seasoning	 <ul style="list-style-type: none"> <li>• aromatic with a hint of parsnip and onion</li> <li>• universally applicable</li> </ul>	according to taste	<b>237047</b> 1 kg	 	
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### Fix-products

<b>BIO Frikadellen Fix</b> Compound of ingredients	 <ul style="list-style-type: none"> <li>• strong mixture with pepper, coriander and nutmeg</li> <li>• with coarse herb components</li> <li>• for meat balls, meat loaf, stuffing, barbecue specialties and all kind of minced meat products</li> </ul>	65 g	<b>240949</b> 1 kg	 GF, 4	
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### Breadings

<b>BIO Panade Fein OH</b> Dry breading	 <ul style="list-style-type: none"> <li>• aromatic mixture with paprika, pepper and onion</li> <li>• for all kind of meat, fish and vegetables</li> </ul>	according to need	<b>241000</b> 1 kg	 GF, 4	
<b>BIO Semmelbrösel grob</b> Bread crumbs coarse	 <ul style="list-style-type: none"> <li>• characteristic</li> <li>• universally applicable</li> </ul>	according to need	<b>241060</b> 5 kg	 GF, 4	

### Vinegar, oil

<b>BIO Brantweinessig 10 %</b> Brandy vinegar	 <ul style="list-style-type: none"> <li>• characteristic</li> <li>• available in canisters</li> </ul>	according to taste	<b>241488</b> 5 kg		
<b>BIO Kräuternessig 10 %</b> Herb-flavored vinegar	 <ul style="list-style-type: none"> <li>• characteristic</li> <li>• available in canisters</li> </ul>	according to taste	<b>255452</b> 10 kg		
<b>BIO Sonnenblumenöl</b> Sunflower oil	 <ul style="list-style-type: none"> <li>• characteristic</li> <li>• available in canisters</li> </ul>	according to taste	<b>241054</b> 4.5 kg		
<b>BIO Weissweinessig 6 %</b> White wine vinegar	 <ul style="list-style-type: none"> <li>• characteristic</li> <li>• available in canisters</li> </ul>	according to taste	<b>241489</b> 5 kg		

### Canned food

<b>BIO Pfeffer grün in Lake</b> Green pepper in brine	 <ul style="list-style-type: none"> <li>• characteristic green pepper</li> <li>• for all kind of sausage and meat specialties, salads, stuffing and sauces</li> </ul>	according to taste	<b>268308</b> 0.5 kg*		
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AF: without allergenic ingredients (according to EU regulations No. 1169/2011) GF: without added taste enhancing additives

 Pure Spice: only spices give the product its taste profile  vegan ingredients  Gewürzmühle Nesse product

 aromatic  strong 4. Grains containing gluten, and products derived from them \*drained net weight

## Convenience

### Oil marinades

Product name	Product description							Dosage	Item no. Content	Symbol	Type
<b>BIO Würzmarinade Bärlauch</b> Oil marinade	<ul style="list-style-type: none"> <li>• solid with wild garlic, onion and garlic</li> <li>• available in buckets</li> </ul>	x	x	x	x	x	x	Meat: 100 g Fish: 80 g	<b>235254</b> 4 kg		
<b>BIO Würzmarinade Geflügel</b> Oil marinade	<ul style="list-style-type: none"> <li>• full-bodied with paprika, caraway and coriander</li> <li>• available in buckets</li> </ul>		x		x			70–100 g	<b>235383</b> 4 kg		
<b>BIO Würzmarinade Gyros</b> Oil marinade	<ul style="list-style-type: none"> <li>• full-bodied with thyme, oregano and garlic</li> <li>• available in buckets</li> </ul>	x	x	x	x	x	x	Meat: 100 g Fish: 80 g	<b>235253</b> 4 kg		
<b>BIO Würzmarinade Ingwer Limette</b> Oil marinade	<ul style="list-style-type: none"> <li>• elegant with ginger, lime and a hint of chili</li> <li>• available in buckets</li> </ul>	x	x	x	x	x	x	80–100 g	<b>236049</b> 4 kg		
<b>BIO Würzmarinade Lamm</b> Oil marinade	<ul style="list-style-type: none"> <li>• strong with pepper, coriander and rosemary</li> <li>• available in buckets</li> </ul>				x	x	x	70–100 g	<b>236048</b> 4 kg		
<b>BIO Würzmarinade Mediterran</b> Oil marinade	<ul style="list-style-type: none"> <li>• full-bodied with paprika, oregano and garlic</li> <li>• available in buckets</li> </ul>	x	x	x	x	x	x	100 g	<b>235385</b> 4 kg		
<b>BIO Würzmarinade Mexico</b> Oil marinade	<ul style="list-style-type: none"> <li>• full-bodied with paprika, pepper and a hint of caraway</li> <li>• available in buckets</li> </ul>	x	x	x	x	x		100 g	<b>235250</b> 4 kg		
<b>BIO Würzmarinade Sommer</b> Oil marinade	<ul style="list-style-type: none"> <li>• aromatic with onion, paprika and pepper</li> <li>• available in buckets</li> </ul>	x		x	x			100 g	<b>235252</b> 4 kg		
<b>BIO Würzmarinade Spare Ribs</b> Oil marinade	<ul style="list-style-type: none"> <li>• full-bodied, piquant with paprika, pepper and honey taste</li> <li>• available in buckets</li> </ul>	x					x	100 g	<b>235251</b> 4 kg		
<b>BIO Würzmarinade Steak Star</b> Oil marinade	<ul style="list-style-type: none"> <li>• full-bodied with paprika, onion and caraway</li> <li>• available in buckets</li> </ul>	x	x	x	x	x	x	70–100 g	<b>235384</b> 4 kg		
<b>BIO Würzmarinade Texas</b> Oil marinade	<ul style="list-style-type: none"> <li>• full-bodied with paprika, pepper and onion</li> <li>• available in buckets</li> </ul>	x	x	x	x	x	x	75–100 g	<b>235389</b> 4 kg		



 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

## Organic herbs & spices

### Organic herbs

Product name		Item no.	Content
BIO Basil rubbed		241043	0.5 kg
BIO Chive airdried		240268	0.5 kg
BIO Dill tips		240140	0.5 kg
BIO Marjoram leaves rubbed		241015	0.5 kg
BIO Oregano rubbed		240212	1 kg
BIO Parsley rubbed		233119	0.5 kg
BIO Rosemary cut		241044	1 kg
BIO Thyme rubbed		241032	1 kg
BIO Wild garlic cut		241046	0.5 kg

### Organic spices

BIO Allspice ground		241029	1 kg
BIO Bay leaves		239807	1 kg
BIO Caraway ground		241022	1 kg
BIO Caraway whole		241021	1 kg
BIO Cardamom in pods ground		241016	1 kg
BIO Chili broken with seeds		240111	1 kg
BIO Chili ground		241040	1 kg
BIO Cinnamon ground		241039	1 kg
BIO Cloves ground		239843	1 kg
BIO Coriander ground		241020	1 kg
BIO Cumin ground		239793	1 kg
BIO Fennel ground		240073	1 kg
BIO Fennel green whole		240068	1 kg
BIO Ginger ground		241017	1 kg
BIO Juniper berries whole		241034	1 kg
BIO Mace ground		241023	1 kg
BIO Mustard flour yellow		2410311 kg	1 kg
BIO Mustard seeds golden		241030	1 kg
BIO Nutmeg ground		241024	1 kg
BIO Turmeric ground		240227	1 kg

### Organic blends

Product name			Item no. Content	Symbol	Type
BIO Curry Spice preparation		<ul style="list-style-type: none"> <li>• solid seasoning with ginger, garlic and coriander</li> <li>• for all kinds of meat products, vegetables, rice dishes, sauces and dressings</li> </ul>	239371 1 kg	OG, 10	
BIO Curry Gourmet Spice mixture		<ul style="list-style-type: none"> <li>• pleasantly spicy seasoning with coriander, ginger and cumin</li> <li>• for all kinds of meat products, vegetables, rice dishes, sauces and dressings</li> </ul>	239357 1 kg		
BIO Curry Indisch AF Spice preparation		<ul style="list-style-type: none"> <li>• solid seasoning with ginger, garlic and a hint of cinnamon</li> <li>• for all kinds of meat products, vegetables, rice dishes, sauces and dressings</li> </ul>	240939 1 kg		
BIO Kräuter der Provence Herb mixture		<ul style="list-style-type: none"> <li>• mildly aromatic seasoning with rosemary, oregano and thyme</li> <li>• with visible herb components</li> </ul>	241033 0.5 kg		

AF: without allergenic ingredients (according to EU regulations) GF: without added, taste enhancing additives

 Pure Spice: only spices give the product its taste profile

 Gewürzmühle Nesse product

 mildly aromatic

 full-bodied

 pleasantly spicy

10. Celery and celery products

### Organic garlic

Product name		Item no.	Content
BIO Garlic granules		241018	1 kg
BIO Garlic powder		241019	1 kg

### Organic paprika

BIO Paprika flakes green 9x9 mm		241026	1 kg
BIO Paprika flakes red 9x9 mm		241025	0.5 kg
BIO Paprika granules red 1–3 mm		241027	1 kg
BIO Paprika granules red/green 1–3 mm		250247	1 kg
BIO Paprika hot		241028	1 kg
BIO Paprika sweet		241597	1 kg

### Organic pepper

BIO Pepper black whole		241012	1 kg
BIO Pepper black broken		241008	1 kg
BIO Pepper black ground		241011	1 kg
BIO Pepper white whole		241010	1 kg
BIO Pepper white broken		241007	1 kg
BIO Pepper white ground		241009	1 kg

### Organic onion

BIO Onion powder		241036	1 kg
BIO Onion chopped 10–30 mm		241035	1 kg
BIO Onion granules 1–3 mm		241037	1 kg
BIO Onion flakes roasted		240051	1 kg
BIO Onion flakes roasted max. 18 % fat		241038	1 kg

### Organic diverse

BIO Lemon peel ground		241042	1 kg
BIO Pistachios green/yellow		239933	1 kg
BIO Tomato powder		241047	1 kg

# 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 law Paragraphs, made easy

We are happy to support you with advice and assistance on labeling issues, the preparation and review of product designations and declarations. Do you need expert opinions, certificates or simply competent support in the complex field of food law for your production or further processing? Contact us with confidence.



## Technical sales team Service has a face

Our creative butchers, technologists and application specialists can 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.