Beck Gewürze
und Additive GmbH

meats 'n spices

Process Engineering | Recipes | Taste | Technology

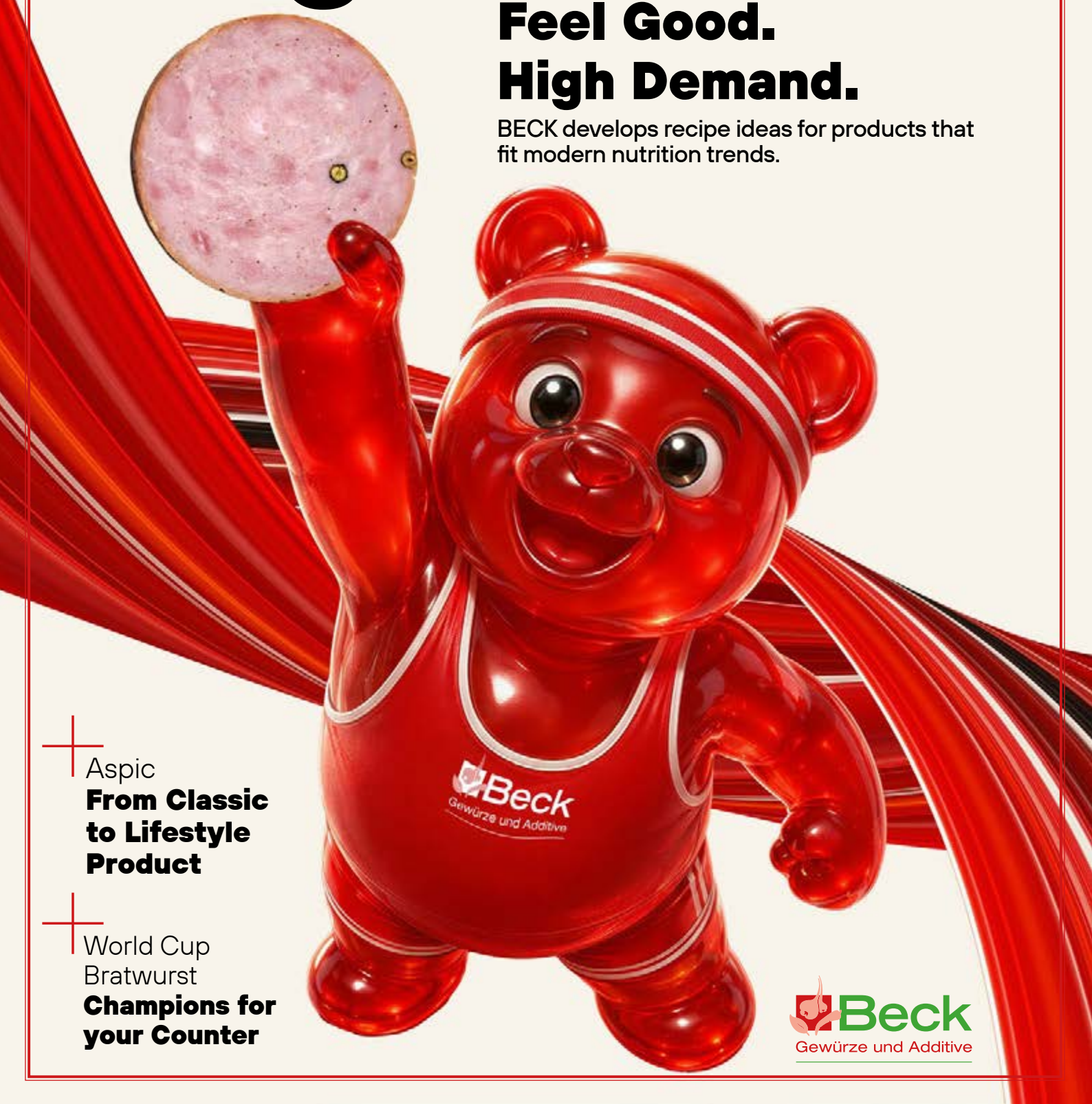
PRODUCT-SPECIAL

www.beck-gewuerze.de

High Protein.

Feel Good.
High Demand.

BECK develops recipe ideas for products that fit modern nutrition trends.



Aspic
From Classic to Lifestyle Product

World Cup Bratwurst
Champions for your Counter

Beck
Gewürze und Additive

WELCOME



Dear Reader,

We at BECK always strive to strike the perfect balance between work and personal life. Our BECKSPERTS in development and production, customer service, and administration as well as in the warehouse and logistics often go above and beyond in their work. And sometimes, that means taking a break and doing something for yourself. As a soccer fan, I made sure to catch as many FIFA World Cup matches as possible – and especially for this international event, we've put together a selection of the best bratwurst recipes from around the world just for you. Others on our teams are drawn outdoors to enjoy the beautiful weather. Or they play sports with friends at a club. Here in Franconia, there are thousands of ways to clear your head of the hustle and bustle of everyday life. That's when a light, high-protein snack in between meals comes in handy to recharge your batteries. Since fitness and wellness are all the rage right now, we'll show you on the following pages how to attract entirely new customers with particularly lean and wholesome products: From delicious salami sticks as a post-workout treat to hearty aspic for a snack and colorful butcher's gummy bears, we've got it all. At BECK, we want to offer you solutions that invigorate your business and delight your customers time and again. For athletes, high-protein products serve as the ideal, delicious complement to protein powders. And with our reduced-fat aspic variations, you can offer precisely the „lean" alternatives that your health-conscious customers have always wished for.

We hope you enjoy reading and exploring. And above all: Take care of yourself and enjoy life!

Manfred Beck and the entire team at BECK Gewürze und Additive GmbH

Contents



from **4**

ASPICS & JELLIES
Collagen and gelatin rediscovered: the new trend for the health-conscious!

24

CONTACTS
Your BECKSPERTS are here to help!



from **20**

BRATWURST WORLD CUP
Visiting friends – featuring bratwurst specialties from around the globe!



HIGH PROTEIN
From sausages to butcher's gummy bears – reduced-fat energy boosters (not just) for athletes!

from **10**



from **22**

MY BECK
Meet the people behind BECK!

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@meatsnspices

„As clear as a **delicacy in aspic**"



4 DELICIOUS ASPIC RECIPES, 1,000 POSSIBILITIES!

Easy to make and customize!
Ask your BECKSPERTS!

... wrote Robert Musil in his cult novel "The Man Without Qualities". Back then, in the 1920s, jellied meats in aspic were considered an affordable and easy-to-prepare delicacy – one that frequently graced the table on festive occasions. Then, jellied meats largely vanished from menus – but now, they are making a grand comeback! We reveal why jellied sausages and aspic are more popular today than ever before!

From Classic to Lifestyle Product



For some time now, brawn and aspics have been fully back in vogue. They align with the philosophy of sustainability – specifically the „nose-to-tail" principle – because they utilize animal by-products from slaughter, such as rinds, ears, feet, and bones, which otherwise find little application in sausage production. From these sources, collagen can be extracted and used to produce the necessary gelatin.

Collagen is a structural protein composed of fibrous protein molecules that lend shape, stability, and elasticity to the body's cells. These molecules form vital tissue structures – such as tendons and cartilage – and, together with keratin, ensure firm skin as well as healthy hair and fingernails. The human body, too, generates its own collagen for this very purpose – though it produces less and less as we age. What, then, could be more logical than replenishing one's own collagen levels through gelatin-rich foods?

Low-fat Protein Booster

Despite frequent claims to the contrary, studies have so far been unable to conclusively demonstrate that the consumption of collagen- or gelatin-based foods has a significant health benefit for the skin, hair, fingernails, or joints. However, one fact remains undisputed: aspics and jellied meats are generally significantly leaner than conventional sausage products – and are therefore once again gaining popularity among health-conscious consumers. In addition to lean muscle meat, collagen-rich aspics are also making a comeback in modern diets, now regarded as a kind of „superfood" because they provide valuable amino acids.

Gelatin from Collagen – The Basis for Good Aspic

In Europe, approximately 80 percent of edible gelatin is produced from pork rinds, 15 percent from bovine split hides (the inner layer of cattle skin), and 5 percent from animal bones or fish[1] . As a pure, natural, and flavorless protein, it is utilized as a gelling agent in the production of foods, pharmaceutical capsules, and cosmetics. It also forms the basis for aspics and is obtained through a multi-step process:

- **Preparation:** First, clean, chop, and degrease the skins, bones, tendons, etc., obtained from cattle or pigs.
- **Hydrolysis:** Treat the rinds with acid (acid hydrolysis) and the bones with an alkali (alkaline hydrolysis) to cause the collagen to swell and break down, thereby preparing it for extraction.
- **Extraction:** Convert the collagen into soluble gelatin using hot water.
- **Purification:** Remove residual fats, fine particles, and salts.
- **Evaporation:** Concentrate the purified gelatin solution by evaporation and then dry it.
- **Grinding:** Process the dried, highly concentrated gelatin mass into a powder or granules.

Low-Fat Delights for a Slim Figure

Gelatin is ideally suited to cater to the market of modern, health-conscious consumers – for instance, by combining protein-rich lean meat and healthy vegetables with the benefits of collagen-rich gelatin.

Aspics are comparatively low in fat (often under 5 percent) and contain few calories yet simultaneously offer a high proportion of valuable protein. Furthermore, they provide essential nutrients such as iron, zinc, and potassium; they are satiating and particularly easy to digest.

A further advantage:

The aspic liquid can be used to process not only a wide variety of meats, but also vegetables or hard-boiled eggs. With the addition of sophisticated spice blends, there are virtually no limits to creativity when developing new flavor profiles. And of course, you don't have to limit yourself to lean meat – cooked sausages, bratwurst or pork knuckle also make delicious, rustic bestsellers.

The pleasantly tangy flavor of aspic is typically achieved through the addition of vinegar, which also contributes to the product's shelf life. Depending on the amount of vinegar added, the product's shelf life can be extended. You can add some sugar to soften the sour note.



[1] https://www.gelatine.org/en/gelatine/manufacturing.html

Summer Aspic

Recipe № 10.311-7



A fresh, light delicacy made from cured and cooked chicken breast, rounded off with a generous portion of fine **BECK Mixed Pickles (Art. No. 70.9877424).**

After injecting the chicken breast with curing salt and **BECK Schinken Quick Liquid Gourmet oG (Art. No. 20.2661210)**, place the meat in a tumbler overnight, then scald it. Prepare the aspic liquid by stirring **BECK Aspikfix Diamant oG (Art. No. 50.3380000)** into boiling water; this ensures your product is both flavorful and sliceable.

Thanks to the aromatic blend of pepper, ginger, onion, lovage, and garlic in the seasoning mix **BECK Sülzwurst Delikat / Schwartenmagen oG (Art. No. 50.3110000)**, your aspic will taste truly like „summer"!

By the way: BECK Sülzwurst Delikat / Schwartenmagen oG is also the perfect choice for many other sausage products – such as German specialties like "Schwartenmagen" (pork brawn) or "Presswurst" (pressed sausage)! Our BECKSPERTS would be happy to provide you with tips and suggestions!





Beer Garden Snack

Recipe № 10.310-21

Whether you stop by a beer garden after a long hike in nature or simply return home feeling satisfied, you're bound to crave something hearty on your plate! The Beer Garden Snack comes in handy here: Roast pork shoulder, onions and cucumbers make a hearty mixture that gets a wonderfully refreshing sour note with a dash of vinegar.

For injecting pork, use our ready-to-use complete mixture **BECK BratAktiv Crosso oS (Art. No. 20.0201650)**, which also allows you to bring out even more powerful flavor notes in „rindy" cuts such as pork belly, knuckles or roasts. With the liquid aid **BECK Cutter Liquid Aktiv (Art. No. 10.2430000)**, you attain a pleasantly firm and wonderfully juicy roast filling.

Achieving that robust seasoning – featuring traditional ingredients like pepper, nutmeg, onion, and ginger – is effortless with our versatile spice extract salt, **BeckWürz Sülzwurst oG (Art. No. 50.3180000).**





Asian Aspic

Recipe № 10.311-8a

Now things get exotic: With a special blend of spices, you can transform an aspic made from cured and cooked chicken breasts into a culinary dream from the Far East in no time at all!

You start in the standard way by injecting the chicken meat with **BECK Schinken Quick Liquid Gourmet oG (Art. No. 20.2661210)**. You can also use this liquid curing with cooked ham and other cured products.

A touch of **BECK Curry – English Blend (Art. No. 70.9870142)** and **Curcuma gemahlen (Art. No. 70.9870287)** in the tumbler will already begin to whet the appetite for this culinary journey to Asia.

The firm, "jellied" consistency of the final product is ensured by the complete aspic preparation **BECK AspikFix Diamant oG (Art.-Nr. 50.3380000)**, which, with its basic seasoning, also lays the foundation for the exotic taste experience.

Things get truly exciting when you add the finishing touches to round out the flavor profile: Simply combine **BECK Sülzwurst Delikat / Schwartenmagen oG (Art. No. 50.3110000)** with **Sandzucker (Art. No. 70.9870059), Krauseminzblätter (Art. No. 70.9870421)**, and a splash of vinegar – then, add your own personal Asian flair with some teriyaki sauce – and just like that, the flavors of Bangkok, Denpasar, Singapore, and Kyoto come alive on your palate!



Butcher's Gummy Bears

Colorful, Fun, and Fit for Any Occasion

Recipe № 10.311-9





Whether as a small, colorful energy boost on the go, as „brain food" for the office, or simply for relaxing in front of the TV: gummy bears are always a hit. Especially when they are subtly salty and tangy rather than loaded with sugar. And they make for a wonderful promotional gimmick to help you strengthen customer loyalty (and win over their children) – after all, it is well known that small, unexpected gestures keep friendships alive!

Preparation couldn't be simpler: Just bring water to a boil, let it cool slightly, and dissolve **BECK Würzaspik Elegant (Art. No. 50.3334000)** in it. Season to taste with **Sandzucker (Art. No. 709870059)**, salt, and **Branntweinessig 10% (Art. No. 70.9877675).**

Corned Beef with Jelly (Pure Beef)

Recipe № 10.311-2

A true classic, first mentioned in British literature around 1621: Originally, corned beef was made by salting beef brisket, cooking it in its own juices, and then mincing it and packing it into cans. In Germany, the standard practice involves using coarsely de-sinewed beef, which is first reddened (cured), pre-cooked, and subsequently preserved through heat treatment.

With processing aids from BECK, you can shorten the production process and make it far more efficient than our ancestors did: For the initial curing stage, mix the beef with curing salt, **BECK Pökel Rot (Art. No. 31.0315000)**, and **BECK Glutarom Top (Art. No. 32.1013000)**. After tumbling and subsequent cold storage, this mixture will develop the product's characteristic, vibrant red color. To preserve the full flavor of the meat, stuff the tumbled meat into impermeable casings and cook it for approximately four hours. Afterward, collect the hot broth released from the casings and mix it thoroughly with the gelatin powder **BECK Aspik Gold R (Art. No. 70.9870385)**. The seasoning blend **BECK Corned Beef Würz oG (Art. No. 503010000)** already contains everything that defines the authentic taste of this traditional product: pepper, nutmeg, onion, and chili. Shred the meat – while it is still hot – and add it to the mixture.

If you are feeling adventurous, you can also use BECK Corned Beef Würz oG to create interesting variations, such as „Turkey Beef" or „Pork Beef." Let our BECKSPERTS inspire you!





You can color your gummy bears in six different shades using the following ingredients:



Brown: BECK Colarmin Schwarzwürzer (Art. No. 70.9871169)

Light Green: Spinatblätter gemahlen (spinach powder) (Art. No. 70.9870236)





Purple: BECK Colarmin COB (Art. No. 70.9870082)

Red: Paprika Oleoresin 60,000 FE (water-soluble) (Art. No. 70.9870604)





White: No additional ingredients required

Yellow: Oleoresin Curcuma (water-soluble) (Art. No. 70.9870619)



Simply stir the coloring agent into the aspic mixture until it is evenly distributed. Then pour everything into your desired molds and let it cool for 24 hours. Your chewy treat is ready!

High Protein – More Than Just a Fitness Trend!

At first glance, it seems paradoxical: Meat and sausage products already consist largely of protein. So why is it that today we find an increasing number of products on store shelves bearing the „High Protein" label – or designated as a „Source of Protein" – in which the protein content has been further boosted? The reason lies, on the one hand, in changing consumer habits and, on the other, in marketing strategies designed to open up new target groups for the food industry by appealing to athletes and health-conscious individuals.



What you need to consider when producing "High Protein" food:

- Reduce fat content (use lean meat from poultry, beef, or pork)
- Increase protein content, for example, by adding milk and whey proteins
- Ensure emulsion stability by adding emulsifiers and stabilizers
- Adjust recipes (water, proteins, fiber, spices, and texturizers)
- Adapt cutter and thermal processes to more sensitive „High Protein" recipes



When are you allowed to market a product as „High Protein“?

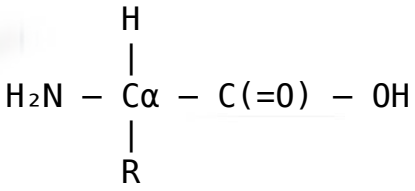
- At least 20 % of the total energy value (caloric content) must be derived from protein (i.e., not from the fat content).
- Labeling requirements (EU Food Information Regulation - FIR): For pre-packaged foods, the specified nutrients - including protein - must be declared.
- The claim „High Protein“ may be displayed on the packaging, but this is not mandatory.

This is what consumers appreciate about „High Protein“!

A Clear Fitness and Lifestyle Trend:

- A higher protein content (approx. 15-40 %) supports muscle and cartilage development - particularly important for athletes and older adults.
- Proteins are credited with having positive effects on the immune system, blood sugar regulation, and heart health.
- The proteins found in „High Protein“ meat and sausage products offer the body a tasty alternative to protein powders.
- Protein helps you to feel satiated - for instance, through snacks such as „High Protein“ bars for on-the-go.
- „High Protein“ products enjoy a „healthier“ image compared to traditional meat and sausage products.

Basic amino acid building block



An amino acid consists of an amino group, a central alpha carbon, a carboxyl group, and a variable side chain. This side chain determines the specific properties of the amino acid.

Symbol	English
H₂N / NH₂	Amino group
Cα	Alpha carbon
H	Hydrogen
R	Variable side chain
C(=O)	Carbonyl group
OH / COOH	Carboxyl group



Fit. Lean. Health-Conscious.

„High Protein" products are playing an increasingly important role in the food industry. This is because consumers almost automatically associate the label with fitness, muscle building, low-carb diets, and weight-conscious nutrition.

»High Protein meat and sausage products are more complex and expensive to produce than traditional butchery products, but offer a great opportunity to attract new customers in the current fitness and health trend!«

Rolf Sommer, Product Development BECK Gewürze und Additive

Many consumers are reducing their meat consumption and see „High Protein" products as a welcome alternative to traditional meat and sausage products – lower in fat, healthier, more filling and ideally suited as an energy-boosting snack (mini salami, beef jerky, etc.) for in between meals.

Classic sausage varieties such as salami, liverwurst, bratwurst, or bologna often have a high fat content of 30 to 35 percent. "High Protein" sausages use more protein-rich lean meat to significantly reduce the fat content. Poultry or lean beef and pork are often used for this purpose. As a result, the relative protein content increases, while the caloric and fat density decreases.

New Customers at the Meat Counter

For the meat industry, the „High Protein" trend represents both an opportunity and a challenge: On the one hand, „High Protein" helps to attract more health-conscious people, fitness enthusiasts and younger generations back to the butcher's counter. However, „High Protein" products are generally more cost-intensive to produce: Instead of bacon, more pure muscle meat goes into the cutter. Producers often opt for low-fat, protein-rich chicken or turkey breast instead of pork, or turn to lean beef.

However, simply selecting lean cuts of meat is not enough: to further boost the product's protein content, manufacturers blend extracted proteins into the sausage mixture. These can be of animal origin (milk protein, egg whites, whey protein, or even collagen) or plant-based (pea, soy, wheat, potato, etc.). By removing water – for example in salami sticks or beef jerky – the nutrients contained are concentrated, so that the percentage of protein content increases significantly.

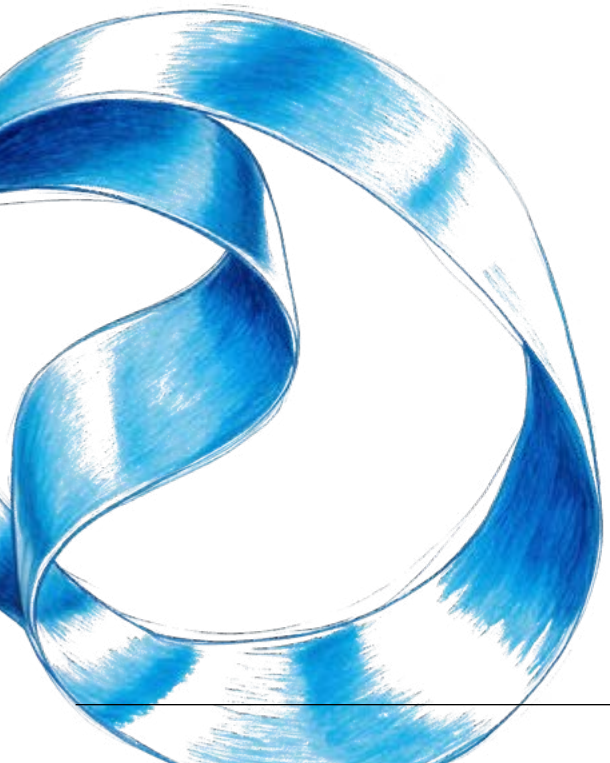
*For a product to be allowed to carry the **„High Protein"** label in the EU, at least **20 % of its total energy** value (calories) must come from protein.**



Less Fat: A Challenge for Flavor and Texture

With „High Protein" products, however, manufacturers must dig even deeper into their bag of tricks. The reduced fat content eliminates not only a key flavor carrier but also a crucial factor contributing to texture, „bite", a full, juicy „mouthfeel", and spreadability.

By utilizing water, thickeners, and stabilizers – such as phosphates or guar gum – manufacturers succeed in bringing the texture of „High Protein" products closer to that of traditional sausages. Furthermore, through minor adjustments to the seasoning, these lean „High Protein" sausages can be tailored to match the familiar flavors consumers expect.





High-Protein **Pfefferbeisser**

Recipe № 16.020-1

Whether you're jogging, cycling, or hiking in the mountains: High-Protein Pfefferbeisser always provide you with the energy boost you need! Conveniently, these little powerhouses fit effortlessly into any lunchbox!

With our all-purpose blend **BECK Rohwusal Pfefferknacker (Art. No. 54.1124700)**, you already have all the spices you need for authentic, hearty Pfefferbeissers: plenty of pepper, garlic, coriander, and nutmeg.

For the base meat, it is best to use pork knuckle or lean bottom round. The freeze-dried starter culture **BECK MicroStart BE 25 Mild (Art. No. 70.9871185)** ensures rapid fermentation, a balanced flavor profile, and an irresistible red color that is sure to catch the eye.

With **BECK Beprolin PowerMix M (Art. No. 22.1231000)**, you can transform your Pfefferbeisser into true protein boosters – this preparation is designed specifically for protein enrichment.

The rest is practically routine: Mix the partially frozen raw meat with all the ingredients in a cutter, and – either after grinding or directly in the cutter – process the mixture to achieve a light binding consistency. For reddening, ripening, and smoking, the small, slender treats are moved into a climate-controlled smokehouse. In the following drying and ripening process, you can easily achieve a weight loss of 30-50 %, which really drives up the absolute protein content.



The key connection: peptide bond

The bond that turns amino acids into protein.

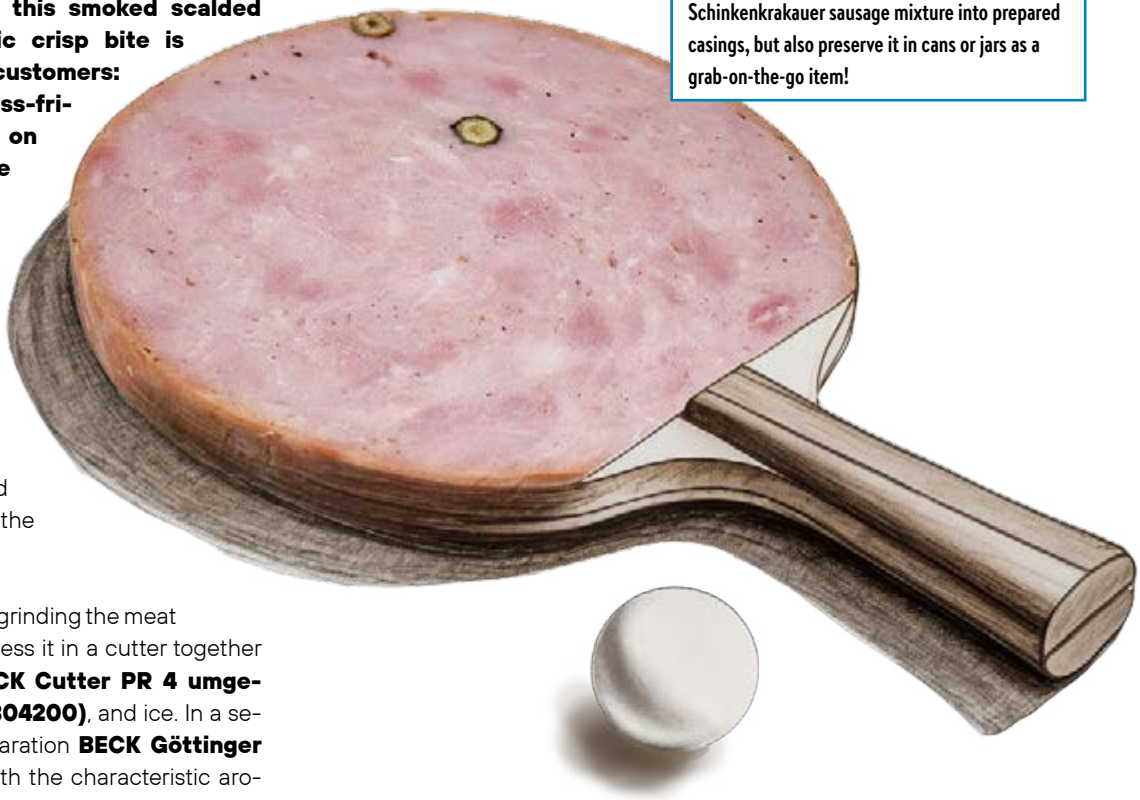
The peptide bond connects two amino acids. It forms between the carbonyl group of one amino acid and the amino group of the next amino acid.

* Regulation (EC) No 1924/2006 on nutrition and health claims made on foods (Health Claims)

High-Protein
Schinkenkrakauer

Recipe № 16.010-3

Lean yet hearty and flavorful, this smoked scalded sausage with its characteristic crisp bite is particularly popular with your customers: whether enjoyed as a cold, fitness-friendly snack during sports or on a slice of breakfast bread, the Schinkenkrakauer is just as deliciously satisfying as it is delightfully warming in a stew or as a hearty evening supper.



Extra Convenient:

Before scalding, you can not only fill the Schinkenkrakauer sausage mixture into prepared casings, but also preserve it in cans or jars as a grab-on-the-go item!

For the basic sausage meat and the filling, you use pork knuckle and bottom round, which you cleanly remove from fat, tendons and skins, so that you can ultimately use the pure muscle tissue.

First, prepare the basic emulsion by grinding the meat through a 2-3 mm plate. Next, process it in a cutter together with curing salt, the cutter aid **BECK Cutter PR 4 umgerötete Brühwurst (Art. No. 10.1804200)**, and ice. In a second step, you add the spice preparation **BECK Göttinger Top OG (Art. Nr. 51.1788530)** with the characteristic aromas of pepper, nutmeg, coriander, garlic, cumin and ginger.

If you like it with an extra peppy flavor accent and a particularly tempting appearance add **BECK dried green peppercorns (Art. No. 70.9870134)**.

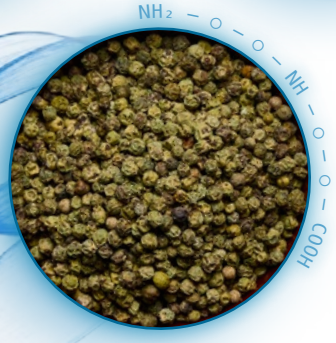
For the meat inserts, grind the pork knuckle and lean bottom round through a 13 mm plate, then mix them into the emulsion.



Additional Possibilities

The BECK Göttinger Top OG spice blend (Art. No. 51.1788530) – with its rich mixture of pepper, nutmeg, coriander, garlic, caraway, and ginger – is also suitable for manufacturing other popular cooked sausage specialties, such as:

- Göttinger
- Bierwurst
- Bierkugel
- Ratsherrenwurst, and many more ...



High-Protein
Beer Ham Sausage

Recipe № 04.115

The „classic" in every butcher's counter – this time in a particularly lean version that is in no way inferior to the „original" in its juiciness and the familiar full-bodied taste!

For the basic sausage meat, in addition to pork cheeks and back fat, you only use especially lean, sinew-free beef and pork, which naturally already have a high protein content. The preparation **BECK Bierschinken Delikateß P (Art. Nr.51.1570000)** provides the traditional strong beer ham sausage aroma with pepper, ginger, coriander, mace and parsnip. During the bowl cutting process, you also add **BECK Cutter PR 4 umgerötete Brühwurst (Art. No. 10.184200)**; this not only supports the emulsifying process but also acts as an effective curing aid.

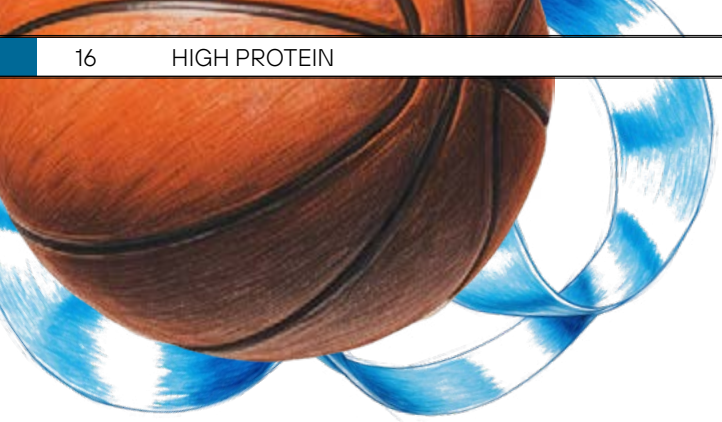
For the coarse meat inclusions, you exclusively use high-quality, lean pork knuckle meat with its high protein content and low fat level. With the finely tuned blend of pepper, ginger, cardamom, and garlic in **BECK WürzFocus Bierschinken oG (Art. No. 56.1570000)**, you effortlessly attain that well-rounded cooked sausage flavor we have all loved since childhood! In this case, the bowl cutting process is supported by the liquid **BECK Cutter Liquid Aktiv (Art. No. 10.2430000)**, which contains no curing aids. Once you have thoroughly mixed the inclusions into the sausage emulsion, you can stuff the mixture into casings, allow it to redden at approximately 50 °C, and poach it until it reaches a core temperature of 70 °C.

Additional Possibilities

With BECK WürzFocus Bierschinken oG (Art. No. 56.1570000), a wide range of options open up for your cooked sausage assortment! You can use this preparation not only for the meat inserts but also for flavoring:

- Cold cuts
- Lyoner sausage
- Austrian Bologna
- Ring Bologna, and many more ...





High-Protein **Cooked Ham**

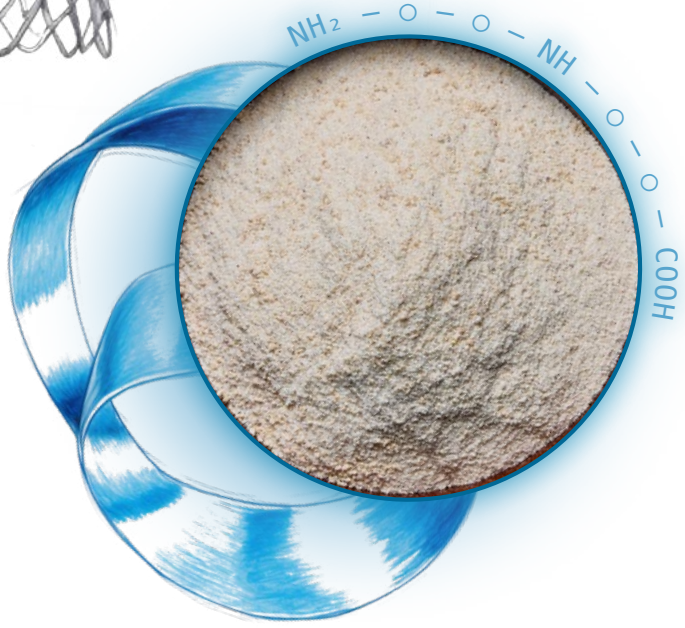
Recipe № 01.499-8



Not just a delight in spring with asparagus: Tender, rosy cooked ham that almost melts in your mouth is a „standard item" for most butchers!

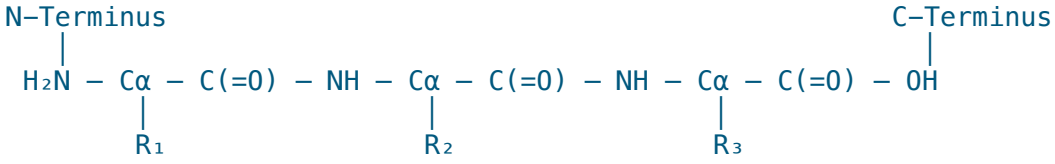
During processing, ensure you use only the highest quality, lean meat, and wait for it to reach the optimal stage of maturity – at least three days post-slaughter. Prepare the brine using curing salt and the curing preparation **BECK Schinken Quick Tradition P (Art. No. 20.0052000)**. When injecting, be sure to adhere precisely to the specified dosage. Then, transfer the hams immediately to the tumbler for massaging!

Now, for the cooking stage, you have the option of placing the hams into permeable casings or into a stainless-steel ham press. You can achieve an even more rustic flavor by finishing the ham with a touch of beechwood smoke before it is fully cooked!



Protein Chain / Polypeptide Structure

Individual amino acids form a functional chain.



Proteins consist of long chains of amino acids. These chains are referred to as polypeptides. The sequence and structure of the amino acids influence how the protein subsequently behaves.

High-Protein **Salami Sticks**

Recipe № 16.020-2

Always with you on the slopes, on the football field or in the gym: High-protein salami sticks are the energy booster wherever you want to perform at your best and don't have time for longer breaks. The secret: lean pork.

First, all ingredients are placed in the cutter for pre-chopping while partially frozen and then mixed until a light binding is achieved. Alternatively, you can grind the mixture through a 3-5 mm plate and stuff it into ESC caliber 19 casings.

You can support the curing and reddening process by using the freeze-dried starter culture **BECK MicroStart BE 25 Mild (Art. No. 70.9871185)**. The rich flavors of pepper, coriander, and garlic are provided by the seasoning and curing blend **BECK Rohwusal Salami Optimal oG (Art. No. 54.3362100)** – a versatile product you can also use for many other types of raw sausage.

The final steps before you can enjoy this low-fat treat: The salami sticks must ferment in a climate-controlled curing chamber and then mature further until a weight loss of 30-50 % has been achieved.





High-Protein **Lyoner/Meat Sausage**

Recipe № 16.010-2

Completely without frills: Even the all-rounder of the simple meat sausage goes into a „lean" version, without losing the typical taste and familiar mouthfeel.

To achieve this, use very lean pork cuts – such as pork knuckle and bottom round – and process them in the cutter for a few rounds with curing salt and the cutter aid **BECK Cutter Liquid Aktiv (Art. No. 10.2430000)** before adding ice.

Once the sausage emulsion reaches a temperature of 2-4 °C during high-speed cutting, it is time to add the perfect seasoning: **BECK Fleischwurst P (Art. No. 51.2671205)** contains the exact, balanced blend of pepper, paprika, coriander, ginger, onion, and nutmeg that defines the beloved flavor of fine meat sausages, Lyoner, Stadtwurst, and similar varieties.

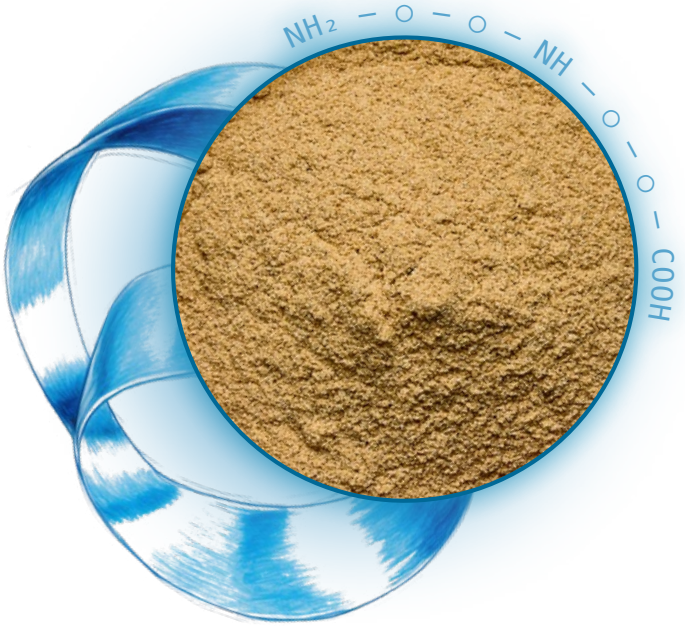
After scalding the mixture to an internal core temperature of 70°C, you can fill the sausage emulsion into casings, jars, or cans.

Extra Convenient:
For High-Protein Lyoner sausage, Schinkenkrakauer, and other high-protein scalded sausage varieties, you can – prior to the scalding process – fill the sausage emulsion not only into prepared casings but also into cans or jars, creating shelf-stable takeaway products!



High-Protein **Meat Loaf**

Recipe № 16.010-1

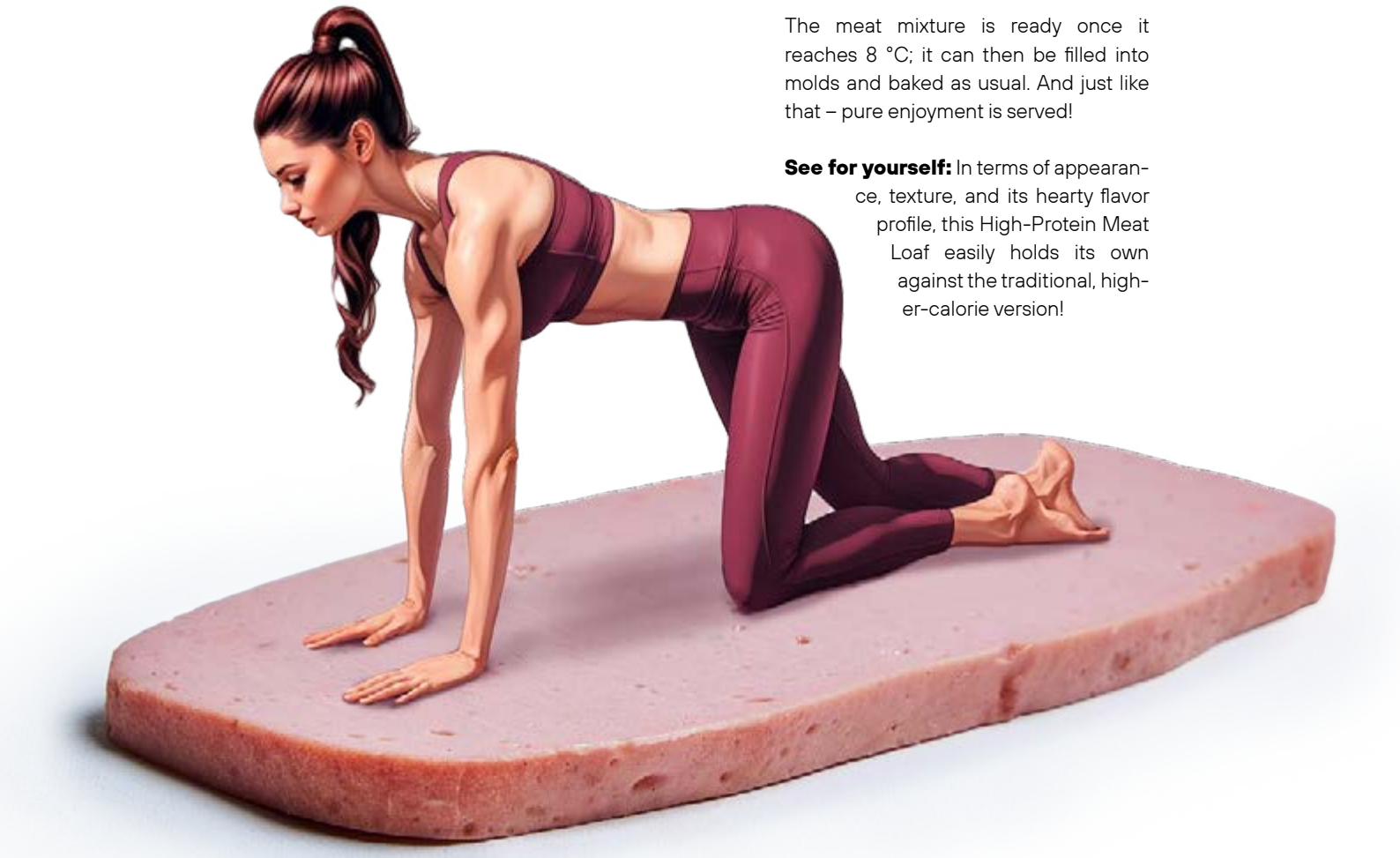


A thick slice with plenty of mustard in a bread roll and then eaten by hand: A wholesome treat that enriches not only your regular product range, but also your hot food counter! And the effort required to produce this protein-rich flavor sensation is minimal.

Finely chop lean pork meat in the cutter – specifically from the pork knuckle and bottom round – along with a pinch of curing salt and the cutter additive **BECK Cutter PR 4 umgerötete Brühwurst (Art. No. 10.1804300)**. After a few rotations, add ice to the mixture. Once a temperature between 2 °C and 4 °C is reached, mix in the preparation **BECK Backleberkäse Ofenfrisch (Art. No. 51.2738900)** as well as some **BECK Carragel T-88 (Art. No. 70.9870390)**.

The meat mixture is ready once it reaches 8 °C; it can then be filled into molds and baked as usual. And just like that – pure enjoyment is served!

See for yourself: In terms of appearance, texture, and its hearty flavor profile, this High-Protein Meat Loaf easily holds its own against the traditional, higher-calorie version!



Bratwurst World Cup

Whether at a public viewing, at home with friends or outside at a BBQ party – the FIFA World Cup will be celebrated around the globe again this summer. And wherever the festivities take place, bratwursts are guaranteed to end up on the grill. We've compiled the current international bratwurst champions for your counter!



Merguez | Recipe No. **03.201-2**

The Merguez has made its way to us from North Africa, via France. Besides the combination of lamb and sinew-free beef, the fascinating oriental seasoning of paprika, chili, pepper, garlic, cumin and coriander gives these sausages their special appeal. We'll reveal the secret to how you too can conjure up that irresistibly hearty and spicy flavor: The preparation **BECK Merguez 5014 (Art.-Nr. 57.4014000)** contains all the ingredients you need to really get your BBQ guests in the mood for the World Cup matches between Tunisia and France!

Tip: You can also use the BECK Merguez 5014 spice blend to elevate semi-dry sausage varieties – such as Krakauer sausage – into an outstanding culinary experience.

Breakfast Sausage | Recipe No. **03.316-9**

Start the day with a hearty boost of energy – in the USA, the British Isles, and Australia, the traditional Breakfast Sausage is a popular choice for the plate! Every region has its own special varieties of this satisfying delicacy. In our version, we use pork – including pork jowl and bacon – and season it with the savory flavor notes of pepper, paprika, nutmeg, onion, ginger, and parsnip, using **BECK P Würstchen Wiener-Frankfurter oG (Art. № 512832900)**. As a first step, prepare the basic sausage emulsion using these ingredients and the cutter aid **BECK Cutter PRE 5 Top (Art. № 10.4155100)**. Finally, mix in **BECK Panade weiß (Art. № 70.9870054)** to achieve that characteristic bite. In keeping with tradition, you can either shape the sausage mixture into patties (meatball-style) or stuff it into collagen casings with a caliber of 22/24.

Mini Grilled Sausages | Recipe No. **03.193-3**

From Bavaria and Thuringia all the way up to the far North: A BBQ without bratwurst is practically unthinkable in Germany! Quickly prepared, even when demand is huge: Simply premix pork shoulder and cheeks with the seasoning preparation **BECK Rostbratwurst Delikat (Art.-№ 51.2176500), BECK AktivFresh CONS (Art.-№ 58.1770000), Cristallin M (Art.-№ 70.9870061)** and a pinch of salt. Very important to round off the typical bratwurst flavor: Don't forget to add the essential ingredient **BECK Majoran gerebelt „Original Thüringer" (Art. № 70.9870098)**! Next, grind the mixture through a 4 mm or 5 mm plate and stuff it into natural bratwurst casings.



Chimichurri Sausages | Recipe No. **03.301-21-1**

Originating in South America, the passion for Chimichurri has spread across the entire globe. To create this extravagant delicacy, you first grind pork – specifically pork belly and jowls – together with the versatile **BECK Bratwurst E (Art. № 51.2112000)**, a seasoning blend featuring ginger, pepper, nutmeg, coriander, and lemon. Next, you infuse the sausage with a generous dose of South American flair using **BECK Chimichurri Seasoning Salt (Art. № 52.9342000)**: This zesty, tangy, and potent blend of onion, chili, tomato, garlic, oregano, and lemon is guaranteed to elicit enthusiastic fan chants – even from those usually indifferent to the World Cup!

Bratwurst „Asia“ | Recipe No. **03.301-21-2**

Bring a touch of the Far East into play with this coarse, scalded bratwurst variation: The flavor foundation is laid by the versatile spice blend **BECK Bratwurst E (Art. № 512112000)**, featuring a delicate composition of ginger, pepper, nutmeg, coriander, and onion. You complement this with our bright red, concentrated extract **BECK Liquid Paprika Optimal (Art. № 67.1252000)**. However, the true highlight of this extraordinary creation is the **BECK Asia Topping (Art. № 52.3911100)**, in which we have combined fundamental elements of Thai cuisine – such as galangal, coriander, chili, ginger, and turmeric – with onion, paprika, and garlic. An additional accent provides **BECK Dekor Suppengewürz fein (Art. № 52.0041000)** with its coarse blend of vegetables and herbs. This product can also be used as a coating for a wide range of other products.

Hotdog Sausages | Recipe No. **05.111-5**

Who doesn't love the snap of a hot dog sausage, often enjoyed in a bun in the USA and Canada and garnished with juicy sauerkraut and delicious pickle relish! Our hot dog sausage pays homage to the „original", though it is based on pork rather than beef. With its blend of pepper, ginger, paprika, and nutmeg, our seasoning mix **BECK Wiener Würstchen Combo oG (Art. № 57.2844400)** delivers exactly the classic flavor explosion you expect from a hot dog at the very first bite! By the way: The product gets its appetizing, rich red color from our coloring agent **BECK Colarmin C (Art. № 59.6100000)**, which is based on authentic food-grade carmine.

My Beck

"For us, new trends and tradition go hand in hand."

Rolf Sommer is the "genuine Swabian" on our team – and one of the creative minds in our house. After completing his studies, Rolf gained his initial experience in the laboratory of a large-scale meat processing plant. He then spent a considerable period working in product development at a major spice processing company. Following the closure of that facility, he once again set out in search of a new opportunity … and landed at BECK Gewürze und Additive. „I had a super nice job interview and was happy to be returning to a family-oriented, manageable company."

Rolf emphasizes that, as a product developer at BECK, he was immediately back in his element: making recipes more production-friendly and customer-oriented, and developing new marinades for the BBQ season.

*»At BECK, there is no standstill. We **work together perfectly as a team**, and there is something **new to discover every day** – for example, when we are working on the BBQ marinades for the next season.«*

A particular challenge: "We create customized solutions for our clients, combining various products into complete versatile easy-to-use blends. And in general: adjust delivery quantities to cutter sizes and ensure that recipes can be easily implemented even when there is a shortage of personnel in production."

But Rolf's expertise goes much deeper. He stays constantly up to date regarding the properties of food additives as well as changes in European legislation.

Rolf's home base remains in the Swabian region, where his family resides. He doesn't mind the commute between his home and Franconia at all. But the weekend belongs entirely to his loved ones and the care of his two orchards. Rolf likes to recharge his batteries in nature on weekends – by hiking, on extensive bike tours or in winter also on skis. "I've always been a nature lover, and spending time outdoors allows me to perfectly ground myself, week after week."



Congratulations:
10 Years at BECK

Rolf Sommer

- Butcher apprenticeship
- Studies in Food and Meat Technology
- Many years of experience in the spice processing industry
- Today: Head of Product Development at BECK

At BECK, we believe in team spirit, just like in team sports. It is a spirit built on friendships – some of which have grown over many years. Team cohesion shapes our corporate culture – often for decades. And that is something we are proud of.



Congratulations:
20 Years at BECK

„A parents' evening has changed my life!"

For 20 years, Beate has been a fixture of our company's internal operations team. A native of Schnaittach, she looks back on a truly remarkable career path. Initially, she was supposed to take over her parents' stonemasonry business and completed the corresponding training. Ultimately, however – following her time at business school – she found she felt more at home in an office environment, working with Excel and similar tools.

Fate then lent a helping hand: a pleasant conversation shared with Manuela Beck during a parents' evening reinforced Beate's decision to apply to BECK – and a positive response was not long in coming. Today, Beate has become practically part of the „furniture" within our company's internal operations team. Her responsibilities include not only general accounting but also accounts receivable management, as well as liaising with insurance providers and leasing companies. „It often calls for a bit of tact and sensitivity – but I have no problem with that," says Beate with a laugh.

Beate is deeply rooted in her home region – and for this sociable Franconian native from the Nuremberg area, that also means nurturing friendships through various local clubs and exploring the surrounding countryside on her mountain bike in her spare time. „This is where I call home – and I'm delighted to have found my professional home here at BECK as well!"

Become Part of the BECK Family!

As you'll see time and again in our "Meats 'n Spices" magazine: At BECK, we are a close-knit team. We all pitch in to help one another whenever things get hectic. That kind of mutual support really bonds a team together over the years. And that is precisely why so many of our employees have been dedicated BECK team members for many, many years. Would you like to get to know the BECK team – and perhaps even work with us? Whether in administration, R&D and production, quality assurance, or logistics and shipping – we'd love to hear from you! Send us your unsolicited application today at:
bewerbung@beck-gewuerze.de!

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