Beck Gewürze
und Additive GmbH

meats 'n spices

Process Engineering | Recipes | Taste | Technology

PRODUCT-SPECIAL

www.beck-gewuerze.de

Beck
Gewürze und Additive



You simply can't do without them!

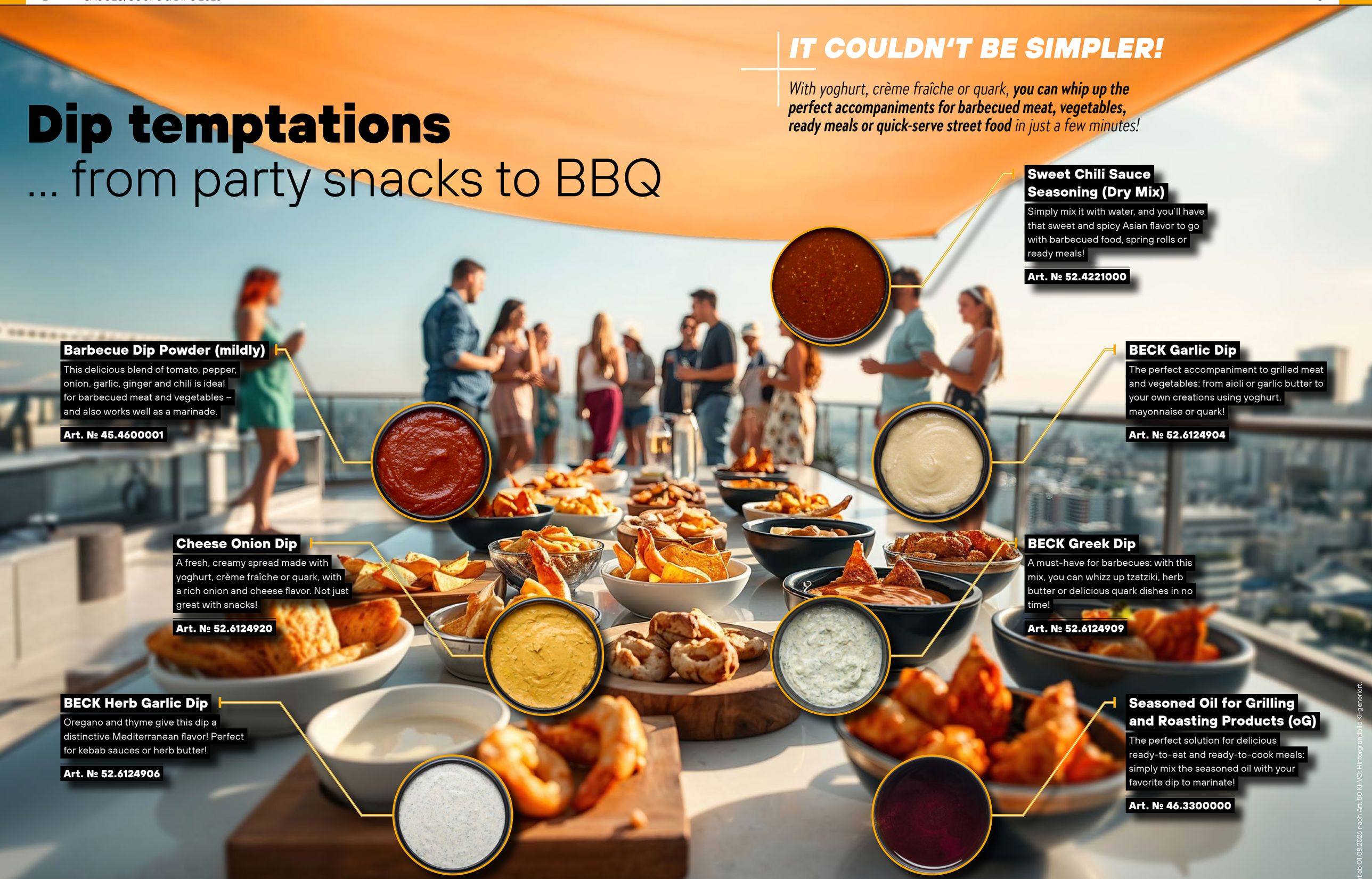
Sauces, Soups & Dips

3-2-1 and you're ready: Quickly prepared for BBQs, the counter and convenience outlets

Dip temptations
... from party snacks to BBQ

IT COULDN'T BE SIMPLER!

With yoghurt, crème fraîche or quark, ***you can whip up the perfect accompaniments for barbecued meat, vegetables, ready meals or quick-serve street food*** *in just a few minutes!*



Sweet Chili Sauce Seasoning (Dry Mix)

Simply mix it with water, and you'll have that sweet and spicy Asian flavor to go with barbecued food, spring rolls or ready meals!

Art. № 52.4221000

Barbecue Dip Powder (mildly)

This delicious blend of tomato, pepper, onion, garlic, ginger and chili is ideal for barbecued meat and vegetables – and also works well as a marinade.

Art. № 45.4600001

BECK Garlic Dip

The perfect accompaniment to grilled meat and vegetables: from aioli or garlic butter to your own creations using yoghurt, mayonnaise or quark!

Art. № 52.6124904

Cheese Onion Dip

A fresh, creamy spread made with yoghurt, crème fraîche or quark, with a rich onion and cheese flavor. Not just great with snacks!

Art. № 52.6124920

BECK Greek Dip

A must-have for barbecues: with this mix, you can whizz up tzatziki, herb butter or delicious quark dishes in no time!

Art. № 52.6124909

BECK Herb Garlic Dip

Oregano and thyme give this dip a distinctive Mediterranean flavor! Perfect for kebab sauces or herb butter!

Art. № 52.6124906

Seasoned Oil for Grilling and Roasting Products (oG)

The perfect solution for delicious ready-to-eat and ready-to-cook meals: simply mix the seasoned oil with your favorite dip to marinate!

Art. № 46.3300000

Hinweispflicht ab 01.08.2026 nach Art. 50 KI-VO: Hintergrundbild KI-generiert.

Sauce dreams ...
... from hearty to deluxe

Minimal effort, maximum flavor!
Ready in no time: *Simply mix the BECK powdered mix with water or stock. Often without even boiling it!*

Bolognese Sauce
Whether served hot from the counter or sold in a glass: our spicy, tomato-based Italian delight is ready in a flash – the perfect base for a quick pasta meal!
Art. № 45.6735000

Brown Sauce for Roasts
Perfect with roast pork or vegan dishes: this hearty sauce is ready in no time and is a real all-rounder!
Art. № 44.1490000

Light Sauce Thickener
Subtly seasoned and a delight on the palate: the perfect light-colored thickener for fricassees, asparagus soup and the like.
Art. № 70.9870038

Sauce for Braised Dishes
Tastes just like granny's homemade dish: mix with water or meat stock, bring to the boil briefly, and it's ready! Perfect for braised beef!
Art. № 44.1430000

Sauce for Braised Dishes KQ*
Art. № 44.1581000

White Sauce Instant KQ*
That subtle, delicate flavor that perfectly complements delicate vegetables such as asparagus or cauliflower.
Art. № 70.9870032

Dark Roux
Extremely versatile: whether used in sauces for fine cuts of beef and pork or in exquisite soups, this thickening agent gives them a wonderfully smooth consistency!
Art. № 70.9870361

Light Sauce
A delicate sauce that goes best with white meat and fish, but is also irresistible with spaetzle.
Art. № 44.1495000

Dark Sauce Thickener
What would a rustic roast or spit-roast be without a thick, hearty gravy? With our gravy thickener, it's ready in just a few minutes!
Art. № 70.9870039

Delicacy Roast Sauce
Be it beef or pork: if you want to give your roast that final touch in just a few minutes, this is your secret ingredient!
Art. № 70.9870042

Goulash Sauce
A zesty treat with tomato, pepper and onion! Simply mix with water or stock and let the meat simmer away!
Art. № 45.0000369

Hunter's Sauce
Ah, the tempting aroma of wild mushrooms really whets the appetite! Perfect for „Jägerschnitzel", braised beef and game!
Art. № 70.9870037

Cream Sauce
If you want your stir-fry or pasta dish to be really creamy – simply enhance it with this fail-safe magic ingredient!
Art. № 70.9870342

Cream Sauce KQ*
Art. № 44.9371000

Cheese Sauce
Always perfect when you're after that delicious cheesy flavor and need to whip up some quick casseroles or tasty dips to go with your nachos.
Art. № 70.9870336

Currywurst Sauce KQ*
A quick-to-make countertop favorite that's just as tasty as the 'original'! Tomato, curry, coriander and onion give it a real kick!
Art. № 45.4680000

Tomato Sauce
From meatballs to penne all'arrabbiata: with this hearty, versatile tomato sauce, you can let your imagination fly.
Art. № 70.9870046

Light Roux
With this mix, you can create deliciously creamy, mouth-watering dishes such as a fine lasagne béchamel or a sauce for stir-fry.
Art. № 70.9870360

***KQ** The recipe is based on cold-swelling ingredients that swell in cold liquids and develop their full binding and flavor properties. Quick and easy to prepare without heating – ideal for efficient processing and consistent quality.

Soup magic ...

... from classic to sophisticated

Clear Vegetable Soup with Garnish

A soup base or flavor enhancer for rice, stews and potato salad: this tasty helper is a must-have in every kitchen!

Art. № 70.9870036

Klare Gemüsesuppe mit Einlage oG

Art. № 70.9870051

Beef Stock (without garnish)

If you like your food hearty, you'll love the rich, full-bodied flavor of the beef. Our tip: serve the broth with bacon dumplings for a truly 'royal' treat!

Art. № 70.9870024

Potato Soup

A traditional delicacy, seasoned with onion, parsley, nutmeg and garlic – a hearty treat, especially served with sausages or croutons ...

Art. № 44.1532000

Granulated Broth

The kitchen all-rounder – a key ingredient in many soup recipes, stews, sauces and risottos. Vegetarians love it too!

Art. № 70.9870021

BIO - Brühe gekörnt

Art. № 72.0000004

Clear Beef Stock with Garnish

From egg soufflé to liver dumplings: clear beef stock forms the distinctive basis for many regional specialties.

Art. № 70.9870047

Total flexibility!

Using our soup mixes, you can create your own unique signature products with just a few ingredients - delicacies that are not available anywhere else! Give it a go!

Chicken Stock

Not just for winter: a classic, hearty chicken broth that can be jazzed up with all sorts of delicious additions to make it truly exquisite!

Art. № 70.9870030

Tomato Soup

Enjoy it on its own or with a few extras – simply stir it into hot water, bring to the boil briefly, and savor this red delight!

Art. № 44.1535000

Hungarian Goulash Soup P

This really warms you up from within! Along with the tomatoes, the peppers, garlic and chili create a lovely tingling sensation on the tongue!

Art. № 70.9870035

Asparagus Soup

For those who want to enjoy asparagus all year round: our dish combining asparagus, onion, chives and parsnip makes it possible!

Art. № 44.1536000

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