Beck Gewürze
und Additive GmbH

meats 'n spices

Process Engineering | Recipes | Taste | Technology

PRODUCT-SPECIAL

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BECK JOINECT

Protein power connects!

Smoking prohibited!
Smoke flavors facing their end?

IFFA 2025
Summit of taste heroes

BECK back office
This team makes it possible

WELCOME



Dear reader,

Now it's time to take a deep breath! I don't think any of us have ever experienced a more turbulent year than 2025! This is not only due to world events; the entire food industry is also undergoing radical change.

Tastes and trends are evolving faster than ever before. Consumers expect more sustainably manufactured meat products and (organic) spices. We also need to offer delicious solutions to meet the growing demand for vegan alternatives. In addition to regional "home cooking", consumers are increasingly enjoying international specialties – a trend we successfully tapped into this summer with our versatile BBQ spices and marinades.

Is there a sense of crisis at BECK Gewürze und Additive? Certainly not! We are already working on our next big projects! The international IFFA trade fair in Frankfurt was encouraging with its positive energy! We made a spectacular appearance there, which impressed trade visitors from Germany, Europe, and the Far East alike. It was great to meet long-standing friends and partners again – and to experience an unbroken stream of new international customers at our stand.

Our exhibition stand reflected how we at BECK envision life: open, inviting, warm, and creative. Because the most important thing is that customers enjoy staying and are constantly amazed by new, impressive products.
At BECK, we never focus on the empty plate, but always on the rich, tempting buffet. And we still have lots of great ideas up our sleeve!

The entire team at BECK Gewürze und Additive wishes you and your loved ones a happy and fulfilling end to the year and, above all, health and success for 2026!

With warm regards
Manfred Beck



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Beck Gewürze und Additive

IFFA 2025: A spirit of optimism in difficult times

Fighting the crisis with fresh concepts! This was achieved brilliantly at this year's IFFA in Frankfurt! More exhibitors and visitors than ever before gathered at the international trade fair for the meat and protein industry from 3rd to 8th May to send a clear message: **with our innovative strength, we are a driving force for the entire food industry!** In the midst of it all: BECK Gewürze und Additive, which attracted considerable attention with a spectacular presentation in Hall 11.1 ...

BECK consistently impresses with its savvy solutions and typical Franconian charm. And very few visitors to IFFA 2025 were able to resist this charm. At the unconventional, very open and invitingly designed stand B60, all interested parties were welcomed with open arms by the cheerful BECKSPERTs. Long-standing partners and friends from all over the world were just as curious about BECK's current offerings as trade visitors who had only recently come across the company. Guests from industry and craft businesses ensured that the BECK stand was bustling with activity throughout.

"We all had a lot of fun at IFFA 2025", says managing director Manfred Beck. "It seems that our unique blend of tradition, trendy products, new surprises, good humour and enjoyment struck exactly the right chord with the trade fair audience. In any case, we certainly couldn't complain about a lack of response."



*»The enthusiastic response from the trade fair visitors makes us very happy and shows us that we are on **the right track with our products and services!**«*

Manfred Beck, founder and managing director BECK Gewürze und Additive

Maximilian Beck, member of the management board and application consultant, adds: "Our BECKSPERTs gave their all to ensure that every single guest left our stand with a big smile on their face. But without our many hard-working helpers in the organisation and kitchen teams, such a successful trade fair appearance would not have been possible."

Enthusiasm comes with appetite

Listen carefully, answer individual questions, inspire with practical live demonstrations and convince with new taste trends: that was the approach at the BECK stand. Every visitor should feel perfectly looked after and valued!

An occasional initial distance between first-time visitors and BECKSPERTs was always quickly overcome because IFFA attendants could experience the BECK products on display with all their senses – there were sizzling sounds and mouth-watering flavours all around BECK throughout the trade fair, and hardly anyone missed the opportunity to try raw ham, 'salami sensations' or traditional Altbayerischer Leberkäse!

Make it hearty! ...

... was, according to unconfirmed rumours, the secret code word for anyone who wanted to secure extra-large samples at BECK. Maybe there was something to it after all? At least one visitor was seen leaving the BECK stand with four tempting

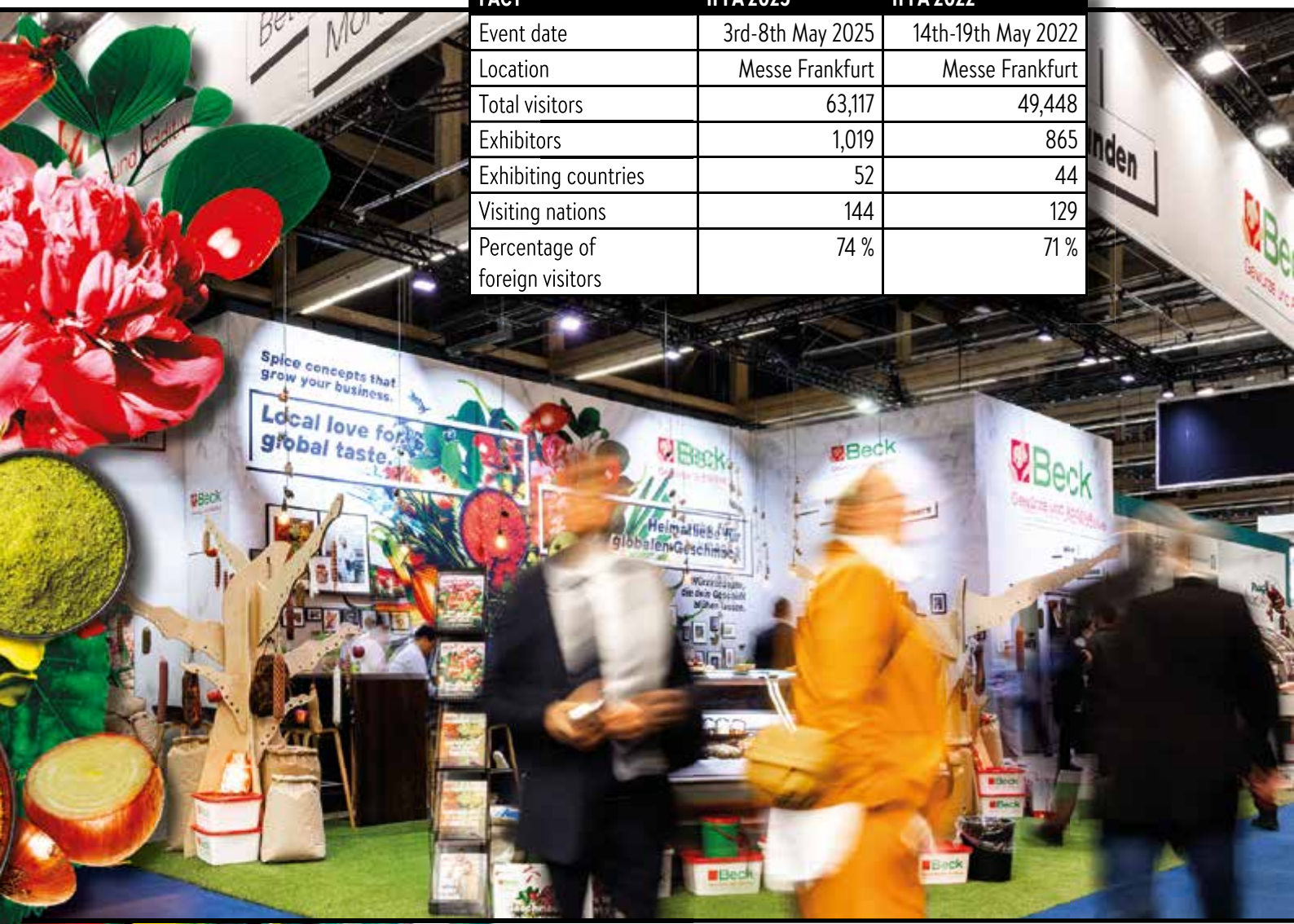
marinated BBQ skewers ...

For BECK, 2025 marked its seventh appearance at IFFA, and never before did so many visitors taste the samples at our stand. Warm dishes from the oven or grill, sausages and vegan meat substitutes proved as excellent crowd-pullers throughout the entire trade fair. The clear favourite among the main courses were our incredibly tender and spicy burnt ends! The vegan bratwurst, which even delighted die-hard meat fans, also turned out to be a true surprise hit!

In total, our visitors savoured more than 2.2 tonnes of meat and sausage products. Our originally planned beer supply was already drunk dry by the end of the second day of the fair – we ordered more and ultimately served 450 litres of beer throughout the entire fair.

IFFA 2025 in facts and figures

FACT	IFFA 2025	IFFA 2022
Event date	3rd-8th May 2025	14th-19th May 2022
Location	Messe Frankfurt	Messe Frankfurt
Total visitors	63,117	49,448
Exhibitors	1,019	865
Exhibiting countries	52	44
Visiting nations	144	129
Percentage of foreign visitors	74 %	71 %



Welcome to BECK! Our booth was designed so open that visitors, from the moment they arrived, could speak with our BECKSPERTEN and freely sample our products.

TRADE FAIR HIGHLIGHT #1

Röstzwiebelkochschinken (Roasted onion cooked ham)

Who can resist this golden yellow, onion-flavoured beauty when it's displayed so temptingly on the counter? For this cooked ham specialty, take the best pork topside and silverside you can find and inject them with a brine made from BECK SchinkenQuick Liquid Optimal P (Art. № 20.2661300) – ideally using a steaker system. Press the fat side of the ham into the BECK Dekor Toast-Zwiebel Mix (Art. № 52.1525000) before poaching it to a core temperature of 70 °C. Then place this magnificent piece in the oven at 160 °C until it has taken on its wonderful colour!

Recipe № 01.466-32

Top: How do you get bacon sliced ultra-thin like this? The magic answer is transglutaminase (see p. 22)!

Bottom left: "Business" at BECK–always friendly, solution-focused, and committed.

Bottom right: A generous spread–over two metric tons of product samples were tasted at the BECK booth throughout the fair days!





»I came here to learn something – I left with 4 kilos more and a new favourite marinade.«

Original quote from a visitor to the stand after the tasting





TRADE FAIR SUM-UP

FRANK BIERWIRTH

BECKSPERT Sales and Application Engineering

"BECK raises the bar!"

I have now been to IFFA ten times for various companies, but BECK has topped everything so far. The stand was constantly busy with existing customers and new contacts. I really enjoyed getting so many new orders off the ground! Our tasting offer certainly contributed immensely to the success: when tasting ham or salami, you immediately got into conversation with the stand visitors – sometimes even for several hours! It was evident that BECK is perceived as a strong player in the industry.



TRADE FAIR HIGHLIGHT #2

Jahrhundertschinken mediterran (Mediterranean ham of the century)

A lean, rindless pork belly with a light layer of fat forms the basis for this Italian dream! After injecting it with a brine made from ice water, curing salt and BECK SchinkenQuick Liquid Optimal P (Art. № 20.2661300), place the meat in the tumbler together with a mixture of curing salt and BeckWürz Mediterrane Art (Art. № 54.0607100). The ham must then rest and dry for a few days before you cook it and cool it down to a core temperature of 3 °C for storage. The result: a wonderfully tender, juicy cooked ham with the delicate flavours of pepper, garlic, mace and a hint of chilli.

Recipe № 01.920-8-3



TRADE FAIR SUM-UP
STEPHAN FÜLLER

BECKSPERT International Sales and Application Engineering

"We brought the cup home!"

IFFA was simply magnificent! We had many loyal business partners from the export sector at our stand, but also numerous very interested new customers, e.g. from Belgium. It was good to feel such concentrated customer satisfaction 'live' once again. What also impressed me was the incredible team spirit among the BECK people. A special thank you here to our background crew! Everything ran as precisely as a Swiss watch. Or, to quote our boss Manfred Beck, who likes to draw football comparisons: "We're playing in the Champions League!"

TRADE FAIR HIGHLIGHT #3

Coppa

Making authentic Italian coppa is a real art! With BECK, you can easily bring this rustic delicacy from the south to your counter! For an appetising red colour, a hearty meat flavour and optimal sliceability, simply use our BECK MicroStart Taste starter cultures (Art. № 70.9870597). The spicy flavour comes from our blend BeckWürz Mediterrane Art (Art. № 54.0607100), which can be used in a wide variety of GDL raw sausage, raw, cooked cured and boiled sausage products.

Recipe № 02.312



TRADE FAIR SUM-UP
OTTMAR DORSCH

BECKSPERT Sales and Application Engineering

"Nothing happens automatically!"

The fierce competition was clearly noticeable at this year's IFFA. But we were able to hold our own very well with our diverse range of products. Representatives from one of Germany's largest meat producers were also spotted at our stand! In addition, a stunningly large number of guests and new customers from abroad dropped by at the BECK stand this time around – crucial factors here were our individual customer services for industry and trade, but also the extraordinary stand concept and the opportunity to test all products on the spot. I had a lot of enquiries about new cooked and raw ham products, but also vegan solutions for convenience foods, sausages and cold cuts. In general, customers were primarily interested in solutions that can be produced quickly and easily, even in large quantities.

TRADE FAIR HIGHLIGHT #4

Spianata mit grünem Pfeffer (Spianata with green pepper)

A true BECK classic that has been a favourite with our customers for years! Always a success with our universal spice and maturing preparation BECK Rohwusal Salami Optimal (Art. № 54.3360000) with its delicate notes of pepper, garlic, mustard and coriander. The freeze-dried starter cultures from BECK MicroStart BE 25 Mild (Art. № 70.9871185) initiate rapid fermentation and ensure even, stable colour formation. An additional positive effect: the culture contains a bacteriocin-forming bacterial strain to inhibit listeria. For a pleasantly spicy flavour kick, carefully mix in the whole peppercorns during the last few rounds of cutting. How you finish the spianata is up to you – you can air-dry it, smoke it or let it mature with edible mould.

Recipe № 11.111-22-3



Tips on producing bacon, raw ham, and raw sausages were especially in demand from the BECKSPERTEN here.



TRADE FAIR SUM-UP

RALPH BAUER

BECKSPERT Development and Application Engineering

"Our counter was like a magnet!"

IFFA is always an exciting experience because you learn so much about the industry and also gain a lot of personal knowledge. The team spirit was also great – we sat down together every evening, reviewed the events of the day and had a lot of laughs. I would particularly like to highlight the brilliant stand design and the perfect organisation on site – an outstanding achievement by our colleague Meike Franz! I really can't think of anything that could have been done better!

TRADE FAIR HIGHLIGHT #5

Vegane Mini-Rostbratwürstchen (Vegan mini grilled bratwurst)

This is your opportunity to expand your product range and attract new customer groups! More and more consumers are trying alternatives to meat products – and BECK Emulsan Würstchen (Art. № 15.9563000) enables you to produce a great variety of delicious vegan, plant-based sausage variants. You can round off the hearty bratwurst flavour with the aromas of ginger, coriander, onion, nutmeg, marjoram and pepper, all of which are contained in BeckVeg Würz Bratwurst (Art. № 51.2776000). Not convinced yet? The vegan sausages were one of the main attractions at our IFFA stand!

Recipe № 27.013-8

»I ate it, I'm confused– and I want more!«

A butcher's original quote while tasting the vegan bratwurst









Top: Meike Franz, Executive Assistant, took charge of the BECK trade-fair booth design.

Middle left: The good spirits in the background– the BECK team continuously prepared new samples for tasting throughout the fair days.

Bottom right: Souvenir photo, anyone? IFFA visitors had a great time at BECK!

»If I use this at home, my wife will grill me.«

Original quote from a visitor tasting the BBQ marinades

TRADE FAIR HIGHLIGHT #6

Milchwürstchen (Milk sausages)

An Eastern European specialty that is becoming increasingly popular with us too! To make it, mince lean meat, bacon and cheeks and mix it in a cutter with BECK Milchwurst Combi Classic (Art. № 57.2144300).

Recipe № 05.200-23

TRADE FAIR HIGHLIGHT #7

Burnt Ends

Small smoky treats that no one can resist! Cut pork belly into bite-sized cubes. The secret of this delicacy is the ingenious flavour mix of paprika, onion, garlic and thyme. BECK Spare Ribs BBQ Würz (Art. № 52.1325850) helps you with the basic seasoning. A pinch of BECK Geräuchertes Salz (Art. № 70.9877157) provides the strong Western smoky flavour. The concentrated paprika extract BECK Liquid Paprika Optimal (Art. № 67.1252000), which also adds the decisive fiery kick in other meat, fish, sauce and convenience products, harmoniously rounds off the aroma.

Recipe № 13.363-2

TRADE FAIR HIGHLIGHT #8

Altbayerischer grober Leberkäse (Traditional Bavarian coarse meat loaf)

A Leberkäs (meat loaf) sandwich with mustard to eat on the go – who could say no to that? This traditional Bavarian specialty immediately whets the appetite for a quick bite and boosts sales at your hot food counter! All you need to make it is BECK Backleberkäse Feinschmecker (Art. № 51.2739100), which already contains pepper, onion, ginger and nutmeg and gives many meat products a hearty flavour. With BECK Liquid Bratenaroma oG (Art. № 67.1150000), you can achieve the perfect familiar Leberkäs flavour!

Recipe № 04.126-9



TRADE FAIR SUM-UP
MARK MILITZER

BECKSPERT Sales and Application Engineering

"Convince customers in a warm-hearted way!"

At the BECK stand, we once again did what we do best: nothing about us feels like 'business'; instead, we cultivate honest, long-term partnerships with our customers that are not just about selling, but above all about providing advice. I myself talked with many customers. This proved once again that there is a particular demand for products that are easy to manufacture with minimal personnel and can be stored well.



TRADE FAIR SUM-UP
FALCO SCHMIDT

BECKSPERT Sales and Application Engineering

" A fabulous feast for the eyes!"

It was my first time at IFFA, and all I can say is: Cool! What particularly impressed me were the many visitors who had travelled long distances to be there: from South America, the Baltic States and many Asian regions! A special surprise: I was even approached by customers from Bangkok who had heard about BECK through word of mouth! As for our stand design: Simply wow! A treat for all the senses! Meike Franz planned the entire package, from the eye-catching design to the organisation, down to the last detail. This gave BECK a colourful and relaxed vibe at the trade fair. And it paid off: around 30 to 40 per cent of my contacts were new customers!



BECK showed customer closeness throughout: together with the BECKSPERTEN, the entire management team led by founder Manfred Beck was on site.

Series Part 3: Nostalgia & Wanderlust

BECK's favorites





Spices aren't just a job, they're a way of life! This becomes obvious as soon as you start talking to the BECK team. Cooking, frying, grilling, experimenting with recipes, and enjoying food also play a major role in their private lives. And so we all inspire each other!
We are simply a committed group of people who want to enjoy life to the fullest, including its culinary aspects. Everyone has their own individual preferences. But often, favorite recipes revolve around fond memories, longings, and people who are dear to our hearts.
So it's handy when you get to work with the best spices from all over the world every day and can use them to their full potential in your own cooking and grilling projects!

Once again, six of our employees reveal what they serve up at home most often and which BECK spices they use all the time!

Manfred Beck

Candy Heigwer ...

... is a trained butcher himself and was introduced to BECK Gewürze und Additive by his mother. Applying for a job in Schnaittach meant a return to the food industry for him. Today, he works in the goods dispatch department at BECK and is also involved in the volunteer fire department. He tells us how he manages to combine the two in an interview.



Candys Favorite BECK Wildgewürzsalz

Art. № 52.6129414

„In my private life, I spend a lot of time with my friends from the volunteer fire department. Many of the guys are hunters, and we often prepare the game we hunt together. I don't hunt myself, but I enjoy preparing the food - and that's where BECK's Wildgewürzsalz comes in handy. With its fine blend of pepper, rosemary, marjoram, coriander, juniper berries, and thyme, it can be used in practically any game dish. I use it to marinate ham, prepare game goulash and Sauerbraten, and also to make sauces. When we firefighters get together to cook and eat, enjoying hare, venison, and deer, it's always a great communal experience!"



Nicoles Favorite Thüringer Rostbratwurst

Art. № 51.1903600

Nicole can hardly deny her Thuringian background. When she talks about the culinary specialties from her region, she becomes enthusiastic, and you can immediately sense her passion in conversation. She knows BECK inside out from her work in goods dispatch. However, if you ask her about her favorite spice, there is only one answer...

„Thuringian grilled sausage is pure Heimat for me! I also like Nuremberg sausages, but Thuringian sausages are completely different with their fine sausage meat! I'm also a fan of caraway – I love the slight caraway flavor in Thuringian sausages!"

Not only in summer, but sometimes also in winter, Nicole sets up the grill in the garden and reveals: "Thuringian sausages are always best cooked on charcoal!"

Nicole is very familiar with the butcher's products made with BECK Thüringer Rostbratwurst: "The authentic seasoning of pepper, caraway, coriander, mace, ginger, and marjoram brings back childhood memories for me!"



Nicole Heigwer ...

... has been living in Franconia for a long time, but her heart still beats for her Thuringian roots! Nicole joined BECK nine years ago when she moved from Langenzenn to Schnaittach. "It was a real stroke of luck that I got a job at BECK straight away!" Nicole is now one of the "old hands" in the goods dispatch department at BECK and has certainly not regretted the move to our company ...



Jonas Haas ...

... is part of the BECK Technical Center team, where he acts as a "jack of all trades" and takes care of a wide variety of tasks. Together with Christian Leuthold, Jonas supports customers across all channels with urgent technical questions about product application and with clever tricks for manufacturing. If you need quick tips on recipes, Jonas is the right guy to ask. Jonas also actively participates in the development of new spice blends and in the quality control of raw materials and end products.



Jonas' Favorite
BECK Gyros Rhodos Gewürzsalz
Art. № 52.3050000

About three years ago, I was given a small kebab skewer for approx. 2 kg of meat as a Christmas present. And that's how my new hobby was born! Since then, I have devoted myself to Mediterranean cuisine and now make kebabs and gyros for the whole family myself! I use turkey meat for the kebabs and pork for the gyros. I get the typical strong aroma best with BECK's Gyros Rhodos Gewürzsalz – I marinate the meat with yogurt and the seasoning and put it in the refrigerator overnight. I am always thrilled with how authentic the taste is – just like at the Turkish restaurant around the corner or at our favorite Greek restaurant on the Rhodos platter!"

BECK Gyros Rhodos Gewürzsalz really kicks it up! This robust blend of oregano, thyme, plenty of garlic, pepper, onion, basil, and paprika brings a real Mediterranean feel to your plate and is suitable for both cooked meat and the preparation of Mediterranean convenience products.

Janusz Bronkowski ...

... found his professional home at BECK back in 2013 and now supports his colleagues in production. Over the years, he has also tried out many BECK spices at home, discovering his passion for Mediterranean herbs and extravagant barbecue marinades ...



Januszs Favorite
BECK DekorWürz Pizza

Art. № 52.2050000

BECK SoftFix Marinade Colorado

Art. № 46.1284500

Depending on the weather and his mood, Janusz feels just as comfortable at the pizza oven as he does at the barbecue: „I love pizza in all situations – and I prepare it myself with a lot of love! I always vary the toppings – but the most important ingredients are always: tomatoes, a pinch of salt, lots of fresh herbs and, of course, BECK DekorWürz Pizza with its colorful mixture of paprika, tomato, pepper, oregano, mustard seeds, thyme, and basil! It doesn't get more Italian than that!"

When the sun is shining outside, Janusz likes to fire up the grill in the garden. He marinates chicken, pork neck and belly, beef steak, and turkey the day before – preferably in the spicy red BECK SoftFix Marinade Colorado. "With its mix of black pepper, onion, red paprika, and coriander, Colorado is simply ideal for any meat, but also for vegetarian specialties!"



Mario Löhner ...

... is one of the true Franconians in our production team. He spent his youth in Neunhof near Lauf an der Pegnitz in his godfather's butcher's shop, a village family business of the kind that still existed in many communities at that time – with its own catering service and all the trimmings. Today, the butcher's shop no longer exists because his uncle has sadly passed away. What remains are fond memories – and Mario's decision to remain loyal to the food industry.

Marios Favorite
BECK Bayerischer Haxenwürzer

Art. № 52.1740000

Mario fondly remembers his godfather's butcher shop – and the traditional dishes that were on the menu at many village restaurants in the Nuremberg region. For example, a hearty pork knuckle with dumplings in a rich sauce. Today, Mario often makes his own pork knuckle and recreates the taste experience from his childhood with BECK Bayerischer Haxenwürzer – the fine blend of caraway, garlic, onion, pepper, and marjoram couldn't be more Franconian. But Mario reveals another secret to us: "I also mix my own spices at home – for gyros or lemon chicken, for example. I now have a collection of around 30 different blends."







Sabine Mägdefrau ...

... has taken over as head of quality management and assurance at BECK after studying ecotrophology and nutritional science. Her areas of expertise include optimizing manufacturing processes and preparing for certifications. At home, she enjoys cooking and serves up sumptuous meals, especially on holidays and weekends! One thing is certain: no one leaves Sabine's table hungry!

Sabines Favorite
BECK Soße zu Schmorgerichten
Art. № 44.1430000

„When the whole family gets together at our house, I really enjoy preparing big meals. Thuringian dumplings are almost always on the menu, as is roast rabbit at Easter and goose at Christmas. When things get a little hectic in the kitchen, I'm glad I discovered BECK Soße zu Schmorgerichten: just stir the dry mixture into cold or lukewarm water, bring to the boil briefly, and I have my hands free for other things again!"

Sabine particularly praises the full-bodied flavor, which perfectly complements almost any roast and also goes wonderfully with red cabbage and other side dishes. "A well-balanced, universal mixture, not too salty, but still strong! And I can be sure that all the ingredients are of the highest quality!"



How can we help?!

Meet your friends in the office!



PROFILE: MANUELA BECK

What are your responsibilities in the back office? My main responsibilities lie in managing administration and human resources, as well as finance. However, my area of responsibility is much more diverse. I am constantly on the go all over the company. I support colleagues in all areas, from purchasing to sales, and coordinate many processes. I am also the contact person for data protection in our operations. As the main contact person, it is particularly important to me to always be available to listen to all my colleagues.

What professional training did you complete? I first completed training in the commercial sector and an apprenticeship at a butcher's shop. I was then heavily involved in helping to build up the BECK company. At the age of 21, I ventured into self-employment and founded my own party service–as a "second source of income," so to speak. This helped to secure the financial foundations for building up BECK Gewürze und Additive.

How did you join BECK? Carrier pigeons, a hobby shared by both our parents, brought my husband and me together. Loyalty to one's partner is one of the main characteristics of carrier pigeons, and this has always been very important to me too. So it was through my love for my husband Manfred Beck that I came to BECK.

What is your emotional link to BECK? The pride in our shared success, in having helped build an international company and establish a globally respected "brand." In addition, of course, my work, which fulfills me – and the wonderful feeling of being able to pass on all my experience and knowledge to the next BECK generation – our two children, Meike and Maximilian.

Where do you feel at home? Where I am happy and content. I feel at home on our farm with our animals and the beautiful nature that surrounds us.

Which BECK products do you use at home? Since I love traditional Franconian cuisine, I always have BECK Bayerischer Haxenwürzer (Art. No. 52.1740000) and Braune Soße zu Braten (Art. No. 44.1490000) on hand. For long barbecue evenings, I also use our BECK SoftFix marinades such as Smokey Honey (Art. No. 46.1879000) or American RibRub oG (Art. No. 46.125000) and, of course, the Pommes Gewürzsalz - Rot (Art. No. 45.5420012). I always have kitchen aids such as pepper and paprika from our organic series in my cupboard. I also like to try out completely new things from time to time.

What are your hobbies? Above all, our animals: horses, our dog, and cats. I enjoy spending time outdoors with my husband, including challenging mountain hikes. At home, I spend a lot of time in the garden, explore the surrounding area by bike, and keep fit with Pilates. But cooking and good food are always a must.

Thanks, you've been a huge support! I'll be back soon and will definitely recommend you to others! That's what we love most to hear at BECK!

Oh, by the way, do you have a quick raw ham recipe for me?
When you contact BECK, committed, friendly people will take care of your request – whether you need a special spice blend, a recipe, or advice on manufacturing. We at BECK's office team "live" customer service. We know the business like the back of our hand. And we quickly figure out where our customers' needs lie. If your contact person is not available, we will gladly rush through the entire building to connect you personally with the specialists for your project!

At BECK, it's all about you!
"Our aim is to make sure that BECK customers feel optimally taken care of and supported from the very first contact. The members of our office staff have deep industry expertise and quickly understand your concern! Customers from industrial enterprises and craft businesses greatly appreciate this", says Manuela Beck, who manages the administration and human resources at BECK – always reliable, understanding, and caring for everyone.

On these pages, we show you the many friendly faces of our perfectly coordinated service team – so you can see immediately who can best help you with your request.
Just get in touch with us if you have any questions!

PROFILE: MARIA STRENG-KELLER



What are your responsibilities in the back office? As a receptionist, I am the first point of contact for customers in the office or on the phone. In addition to providing advice, sales, and order processing, I am also responsible for application management.

What professional training did you complete? After training as a legal assistant, I added a degree as a real estate agent.

How did you join BECK? Through my school friend and maid of honor Meike Franz.

What is your emotional link to BECK? The work environment and colleagues who have become friends.

Where do you feel at home? Lauf a. d. Pegnitz.

Which BECK products do you use at home? In addition to standard products such as pepper, salt and curry I love to use BECK DekorWürz Pizza (Art. No. 52.2050000) and our Bolognese-Gewürz (Art. No. 52.6129411).

What are your hobbies? Singing, photography.



PROFILE: MEIKE FRANZ

What are your responsibilities in the back office? Customer service, mainly for international clients, marketing, contact person for (almost) all questions, requests, etc.

What professional training did you complete? After successfully completing my training as a legal assistant, I obtained my high school diploma at night school while working in the family business, and then studied food management in Weihenstephan Triesdorf.

How did you join BECK? Through the passion and dedication of my parents, Manuela and Manfred Beck. From the very beginning, my brother Maximilian and I had our "second home" in the company, so to speak, and were able to experience the success story of BECK Gewürze und Additive up close and personal and help shape it from a very early age. Together, we want to carry on our parents' work into a successful future with our drive and creative ideas.

What is your emotional link to BECK? It's a piece of "home." BECK is part of my identity, as I have witnessed its development into a global company firsthand and share our values (quality, reliability, cooperation).

Where do you feel at home? A small village in Middle Franconia, surrounded by meadows and forests.

Which BECK products do you use at home? My spice cabinet is always full of BECK barbecue spices, marinades, sauce powders, soup spices, and natural spices.

What are your hobbies? Horses, hiking, gardening.

PROFILE: BEATE PFISTER



What are your responsibilities in the back office? Order entry and accounting, including processing incoming invoices, setting up payment runs, and handling insurance and leasing cases.

What professional training did you complete? After business school, I trained as a stonemason.

How did you join BECK? Through a conversation with Manuela Beck on the way to a parents' evening at school. After that, I applied immediately and quickly received confirmation.

What is your emotional link to BECK? Almost 20 years with the company. Even when things get hectic, the working environment remains relaxed thanks to my kind and beloved colleagues.

Where do you feel at home? Wherever I feel comfortable - with family and friends. I was born and raised in Schnaittach.

Which BECK products do you use at home? Various raw spices, but also the BECK HeimatKräuter - Blüten (Art. No. 52.6129527).

What are your hobbies? Mountain biking, hiking, gardening, and local clubs.

PROFILE: ELKE PILHOFER



What are your responsibilities in the back office? Invoice control, order acceptance and entry, customer support on the phone, processing of insurance and leasing cases.

What professional training did you complete? Office clerk and accounting specialist.

How did you join BECK? I discovered the website and applied for the position. This was followed by a very pleasant interview with Manuela Beck.

What is your emotional link to BECK? The working environment in the family-run company with its fantastic Christmas parties and weekly snack platters.

Where do you feel at home? Hersbrucker Schweiz.

Which BECK products do you use at home? BeckWürz Steak-Traum (Art.-Nr. 52.6152400). "The decisive tip came from our boss, Manuela Beck," says Elke. "She once gifted me a pack–since then it's my favorite because it's super gentle." A universal, coarse blend of mixed peppers, chili, onion, garlic, and rosemary. "I use it on meat and fish–but best on boiled potatoes: sprinkle, add olive oil–always perfect!"

What are your hobbies? Cooking, gardening, hiking.



PROFILE: JOHANNES SCHAMEL

What are your responsibilities in the back office? I support customers, enter orders, and take care of sending invoices.

What professional training did you complete? I completed an apprenticeship as a baker and qualified as an office administrator.

How did you join BECK? First through a job advertisement and then through a phone call from BECK.

What is your emotional link to BECK? The collegial working environment is very good.

Where do you feel at home? In Plech, near Franconian Switzerland.

Which BECK products do you use at home? BECK Knobi-Pepper-Gewürzsalz (Art. No. 52.5995100), I use it practically all the time!

What are your hobbies? I am a big ice hockey fan and enjoy watching the games live in the arena. I am also an active member of the local fire department.

PROFILE: SABINE HUBER



What are your responsibilities in the back office? Accounts receivable accounting, dunning runs, and balance confirmations for customers. I also prepare the accounts for the tax advisor and assist with audits.

What professional training did you complete? Commercial training as an office clerk.

How did you join BECK? In 2019, through my son, who had applied for an apprenticeship. I then submitted a speculative application at almost the same time.

What is your emotional link to BECK? The good working atmosphere. When cooking at home, I always try out new spices from our company.

Where do you feel at home? I come from Osternohe in the Nuremberg area and now live in Schnaittach.

Which BECK products do you use at home? Many! For example BECK Brotzeitwürzer fein (Art. No. 52.6152200), Chimichurri Gewürzsalz (Art. No. 52.9342000), colored pepper, dill, caraway, and mixtures of the Spice Invaders.

What are your hobbies? I sing in two choirs.



PROFILE: TANJA ROHWER

What are your responsibilities in the back office? I enter orders from Germany and abroad, prepare shipping and customs documents, and manage long-term vendor declarations (LTVD).

What professional training did you complete? I first trained as a foreign language correspondent (English, French, Spanish) and then as a freight forwarding agent.

How did you join BECK? I was looking for a company with human values and a down-to-earth team.

What is your emotional link to BECK? A love of good food and tasty spices. How everyone supports each other in the team, even when things get hectic – and the amazing Christmas parties.

Where do you feel at home? In beautiful Simmelsdorf, the gateway to Franconian Switzerland.

Which BECK products do you use at home? BECK Chimichurri Gewürzsalz (Art. No. 52.9342000) and diverse decorative mixes for marinating and seasoning.

What are your hobbies? Dancing and reading are among my favorite activities when I have free time. Dancing and reading are among my favorite activities when I have spare time.

PROFILE: MARCUS HOLLER



What are your responsibilities in the back office? Sales, export, and shipping.

What professional training did you complete? Automotive salesperson.

How did you join BECK? A colleague recommended BECK to me.

What is your emotional link to BECK? The friendly colleagues and the family-like environment.

Where do you feel at home? Hersbruck in Nürnberger Land.

Which BECK products do you use at home? BECK Schnitzel Quick Fit (Art. No. 20.0251510), BECK Greek Dip (Art. No. 52.6124909).



PROFILE: SABINE KELLERMANN

What are your responsibilities in the back office? I work in consulting and sales and serve customers in Germany and abroad.

What professional training did you complete? Wholesale and foreign trade clerk.

How did you join BECK? Quite simply via a job advertisement.

What is your emotional link to BECK? The friendly, helpful colleagues, flat hierarchies, and the great celebrations we have together, e.g., at Christmas.

Where do you feel at home? In Franconia.

Which BECK products do you use at home? BECK BIO Kräuterzauber (Art. No. 63.1581100), SoftFix Marinade Hubert's Fix (Art. No. 46.8556000), BeckEmulsan BBQ-Taler (Art. No. 45.3500000).

PROFILE: MARKUS LÄMMERMANN



What are your responsibilities in the back office? I advise customers on the phone and also take care of order entry, invoicing, and parcel shipping.

What professional training did you complete? Retail sales specializing in food products

How did you join BECK? Via a job advertisement on the Internet.

What is your emotional link to BECK? The amazing colleagues and the family-like environment.

Where do you feel at home? A little village near Lauf a. d. Pegnitz.

Which BECK products do you use at home? BECK Magical Dust (Art. No. 52.3016900) and natural spices such as pepper und paprika.

What are your hobbies? My family and football - especially FC Bayern München.



PROFILE: KLAUS SEHRIG

What are your responsibilities in the back office? Logistics and customs preparation.

What professional training did you complete? Wholesale and retail salesperson.

How did you join BECK? BECK was recommended to me by friends.

What is your emotional link to BECK? 22 years! So much has happened in that time!

Where do you feel at home? Franconia.

Which BECK products do you use at home? BECK Bratkartoffel-Gewürz (Art. No. 52.6129410)

What are your hobbies? Sports, hiking.



Perfectly joined

This showpiece bacon was "glued" together from trimmed pork belly pieces using BECK Joinect COVER XBP and then slightly extended by our photographer. The bond between the actual pieces is so strong that the final product can be sliced effortlessly with minimal slicing loss.

Sometimes it's all about having the right connections. Strong bonds can make all the difference when it comes to meat, sausage, fish and even vegan foods, too. Enzymes such as transglutaminases can do amazing things. They "network" in bacon, cooked ham and cold cuts, improving not only cohesion, sliceability and texture ...

Transglutaminases (TG) are a naturally occurring group of enzymes that have become an important factor in food technology in recent decades. The enzymes (protein glutamine γ-glutamyltransferases) can create cross-links between or within proteins and are therefore used in medical applications (blood clotting, skin formation, tissue structure, coeliac disease diagnostics) as well as in food production.

Natural "glue" with many advantages

The best-known application of transglutaminase in food production is the binding of smaller pieces of meat or fish into a larger, uniform product. This enables the production of goods that give the appearance of a "grown" piece, such as shaped pork medallions, roast poultry or fish nuggets. In addition to improved cohesion and stability, the enzymes in the sausage meat of Wiener or Käsekrainer sausages, for example, ensure the popular crunchy bite. However, "gluing" pieces of meat with transglutaminase already has positive side effects in production: the process significantly improves the sliceability of boiled sausage and cooked ham. This reduces cutting losses in pre-packaged goods and helps to reduce food waste.

How does transglutaminase create the compound?

The transglutaminase used commercially in food production is obtained mainly from microbial sources by means of a fermentation process. This involves the use of the bacterium Streptoverticillium mobaraensis, which is not of animal origin and is therefore considered vegetarian and vegan – an important argument for positive marketing communication with end consumers.

Transglutaminases catalyse enzymatic reactions specifically between the amino acids glutamine and lysine, which produce a highly stable isopeptide bond. This bond is irreversible and can withstand physical stress or heat treatment. The improved bonding and texture achieved in this process is therefore retained even after cooking, baking or freezing.

The enzyme is highly active between a pH value of 5.0 and 8.0 – it reacts best at a temperature of around 50 °C. When the product is cooked properly to a core temperature of 60 to 65 °C, the enzyme becomes inactive. The protein structure of the end product, which is altered by transglutaminase, remains intact even after cooking.

Why use transglutaminase for bonding?

Unlike traditional binding agents such as gelatine or starch, transglutaminase enables the creation of permanent, heat-resistant bonds. This is a decisive advantage for products that are only heated during preparation or for consumption, because heating does not alter their physical properties. Gelatine, on the other hand, melts when heated, and starch forms a reversible structure. Nevertheless, transglutaminase can also improve the physical and thermal properties of other binding agents such as gelatine, as the different properties can complement each other.

YOUR BEST CONTACTS

At BECK, we are constantly looking for ways to further improve the use of transglutaminase and develop new applications. Do you have any questions or TG projects of your own that you would like to realize? Then talk to our product developers!

ROLF SOMMER
Head of Product Development

TIMO FRANZ
Operations Management, Product Development, Technical Consulting, and Application Technology

RALPH BAUER
Head of Technical Center, Technical Consulting, and Application Technology Germany and Export

CHRISTIAN LEUTHOLD
Product Development, Recipe Service, Technical Consulting, and Application Technology

JONAS HAAS
Technical Center and Product Development Employee, Recipe Service, Technical Consulting, and Application Technology

FINN BAYER
Technical Center Employee, Product Development

All contacts can be found on our back cover page.

*»Although **transglutaminases** are popularly referred to as `meat glue´, their use in the food industry is not limited to meat and fish products. **The enzymes can also influence the consistency and mouthfeel of baked goods or dairy products such as yoghurt, ice cream and soft cheese.** Meat alternatives such as tofu, vegan cheese or burger patties made from beans and mushrooms also benefit from the `gluing´ effect of transglutaminase in terms of stability and sensory properties.«*

Rolf Sommer, Head of BECK Product Development



Now it's time to **form strong bonds!**

The development team at BECK Gewürze und Additive has been working for a long time on ways to further perfect the bonding, binding, cutting resistance, and consistency of foods using transglutaminase. The BECK Joinect product range includes high-quality TG preparations that have been specially optimized for different applications.

BECK Joinect IN: Der Extra-Knack für deine Würstchen!

So lieben wir Wiener, Käsekrainer & Co.: Bei jedem Biss knackt es – und dann entfaltet das würzige Brät seinen vollen Geschmack auf der Zunge. Diesen Effekt erzielst du, indem du neben den üblichen BECK-Produkten für Wiener wie BECK Cutter PR 4 umgerötete Brühwurst **(Art.-Nr. 10.1804200)** und BECK Wiener/Frankfurter GS **(Art.-Nr. 51.2842500)** eine kleine Prise des Pulverpräparats BECK Joinect IN Strong **(Art.-Nr. 70.9877262)** mit unter das Brät mischst. Nach der Abfüllung in Saitlinge kannst du das Produkt nach Belieben räuchern, bei ca. 75 0C brühen und anschließend duschen.

Übrigens: BECK Joinect IN trägt auch in Aufschnitt-Sorten wie Bierschinken oder Mortadella sowie in Rohwurst und Salami zu einer gleichmäßigen, schnittfesten Konsistenz und einem angenehmem Mundgefühl bei!

Recipe No. 05.200-16

Fest, saftig, würzig: Schinkenspeck und Bacon mit BECK Joinect COVER

Aus zugeschnittenen Teilen von Schweinehüfte bzw. Schweinebauch stellst du wunderbar schmackhafte und perfekt geformte Stücke Schinkenspeck oder Bacon her – indem du die Teile nach dem Pökeln und Tumbeln zum „Verkleben" mit einer Mischung aus BECK Joinect COVER XBP **(Art.-Nr. 70.9870377)** und Eiswasser behandelst! Nach dem Auftragen legst du das Fleisch in eine mit BECK Bacon Papier Spezial **(Art.-Nr. 70.9877054 oder 70.9877119)** ausgelegte Pressform und fährst diese in die Kammer zum Trocknen und Räuchern.

Schinkenspeck Slicer XBP: **Recipe No. 02.070-2-1** Bacon roh 30 %: **Recipe No. 02.236-2**



NOTE: Labeling required!

Transglutaminase is often considered either a processing aid or an additive subject to declaration. However, the legal categorization of transglutaminase is somewhat more complicated:

EU Regulation (EC) No. 1332/2008 created a new category of food enzymes for transglutaminase alongside processing aids and additives. While transglutaminase often meets the criteria for a processing aid after its inactivation in the final product, this functional property is not its primary legal characteristic. Transglutaminase is therefore not an additive and is subject to its own specific legislation, which has not yet been fully implemented but explicitly regulates the use of enzymes.

The creation of an EU-wide harmonized list of approved food enzymes is not yet complete. During the transition phase, the principles of Good Manufacturing Practice (GMP) apply. For Germany, Regulation (EU) No. 1169/2011 stipulates that information about a food product must not mislead consumers. This prohibition of deception makes labeling for consumer information necessary.

The Working Group of Experts in the Field of Food Hygiene and Food of Animal Origin (ALTS) recently recommended on this issue that transglutaminase should be labeled in all products.

YOUR JOINECT BONDING RULE OF THUMB!

BECK Joinect IN preparations *are worked into the sausage meat – for example, for extra crispy Wiener sausages, various types of cold cuts, raw sausages, cooked ham, and minced meat products!*

BECK Joinect COVER preparations *are designed for the surface of raw meat cuts – for example, in the production of bacon, molded ham, or composite raw ham!*







Before treating the meat, the ***BECK Joinect COVER XBP*** *enzyme powder is mixed with a whisk in ice water to form a viscous mass.*

The "work" of the ***BECK Joinect IN Strong*** *transglutaminase enzyme powder also improves the sliceability and slice cohesion of the end product in raw sausage and salami.*

BECK Joinect IN XB and BECK Joinect IN strong *(a more intensive variant with a higher enzyme content) are drily worked into the sausage meat.*



*»Transglutaminase is dependent on **temperature and time.** The closer the core temperature is to the optimal range, **the faster the reaction** takes place. With cold raw products, it takes correspondingly longer.«*

Ralph Bauer, Head of Technical Center, Technical Consulting, and Application Technology Germany and Export



***Optimal results in the slicer:** Thanks to the excellent slice cohesion with **BECK Joinect IN**, cutting works super-smooth without tearing.*

No dinner without cold cuts: **a sure way to increase sales**

Recipe № 04.100-2

Beer ham, "Lyoner" sausage with paprika, "Göttinger" sausage ... hardly any sausage lover could do without those delicious treats! Whether sliced, vacuum-packed and refrigerated from the supermarket or in fresh, appetizing portions from the butcher's counter: your cold cuts are among the "evergreens" that sell well all year round. Your best helper in the production of a wide variety of cold cuts: the enzymes in BECK Joinect IN Strong (Art. № 70.9877262) ensure perfect, even results without the risk of fraying when cutting with a slicer or sausage cutting machine. It is important to first process the lean meat with all the ingredients in the cutter and then mix in the minced fat with ice.



A treat fresh from the smoking chamber: this magnificent bacon was "glued" together from cut pieces of pork belly using BECK Joinect COVER XBP. The bond between the pieces is so strong that the end product can be sliced easily and with little waste.

Firm, juicy, flavorful: **Speck and bacon with BECK Joinect COVER**

Schinkenspeck Slicer XBP: Recipe №02.070-2-1
Bacon roh 30 % Injection: Recipe №02.236-2
Bacon 15 % Injection: Recipe №02.235-30

Aus zugeschnittenen Teilen von Schweinehüfte bzw. Schweinebauch stellst du wunderbar schmackhafte und perfekt geformte Stücke Schinkenspeck oder Bacon her – indem du die Teile nach dem Pökeln und Tumbeln zum „Verkleben" mit einer Mischung aus BECK Joinect COVER XBP (Art.-Nr. 70.9870377) und Eiswasser behandelst! Nach dem Auftragen legst du das Fleisch in eine mit BECK Bacon Papier Spezial (Art.-Nr. 70.9877054 oder 70.9877119) ausgelegte Pressform und fährst diese in die Kammer zum Trocknen und Räuchern.



*»**Transglutaminase changes the physical properties of protein structures in food.** This allows you to influence parameters such as the **elasticity and firmness** of your product.«*

Rolf Sommer, Head of Product Development



*Transglutaminase powders such as **BECK Joinect IN XB or BECK Joinect IN Strong** ensure good binding in the sausage meat of Wiener sausages or other cooked sausages and give them that very special bite that contributes significantly to the taste experience.*



BECK Joinect IN: **The extra crunch for your sausages!**

Recipe № 05.200-16

That's how we love our Wiener and Käsekrainer sausages: every bite is crunchy, and then the spicy sausage meat unfolds its full flavour on the tongue. You can achieve this effect by applying a small pinch of BECK Joinect IN Strong powder (Art. № 70.9877262) to the sausage meat, in addition to the usual BECK products for Wiener sausages such as BECK Cutter PR 4 umgerötete Brühwurst (Art. № 10.1804200) and BECK Wiener/ Frankfurter GS (Art. № 51.2842500). After filling the casings, you can smoke the product as desired, boil it at approx. 75 °C and then rinse it.

By the way: BECK Joinect IN also contributes to an even, firm consistency and a pleasant mouthfeel in cold cuts such as beer ham or mortadella, as well as in raw sausage and salami!

The firm classic for every counter: **house salami with BECK Joinect IN Strong**

Recipe № 11.113-5.2

What could be tastier than a firm salami that can be cut so finely that the wafer-thin slices delight the palate with their incomparably tender bite? The secret behind this stable sliceability is the good, even binding by transglutaminase. To allow this to work, add a small pinch of our enzyme preparation BECK Joinect IN Strong (Art. № 70.9877262) to the frozen lean meat during pre-processing in the cutter together with the starter cultures BECK Microstart BE-25 mild (Art. № 70.9871185) and the spices. After you have filled the mixture into fiber casings, place the sausages in the maturing chamber until they have developed their full aroma. You can also use the slicer to prepare salami or raw sausage cold cuts.



Smoke signals from Brussels

When bacon, ham, sausage, or fish smell like they've just come out of the smokehouse, it's always a treat for all the senses! But a new scientific assessment of the health risks of smoke flavors is now forcing food manufacturers to rethink their approach.

"Rustic," "BBQ," or "Western Style" – who doesn't love that slightly smoky flavor that tempts us to buy not only meat products and barbecue marinades, but also cheese, potato chips, and even tofu? However, with the publication of Implementing Regulation (EU) 2024/2067, the European Union is likely to have terminated the use of most smoke flavors in food by July 1, 2029, at the latest.
As part of a regular review, the European Food Safety Authority (EFSA) has removed entries SF-001 to SF-010 of the approved primary products for the production of smoke flavors as additives from the list in Regulation (EU) No. 1321/2013.

Transition periods absorb the shock

In order to enable the affected businesses to switch to smoke flavorings without the primary products that have been removed from the market in an orderly manner, the EU has defined two different deadlines:

- **1st July 2026:** Smoke flavors in all food categories that are not traditionally smoked products, e.g., soups, sauces, chips, snacks, and various vegan and vegetarian products. After this date, products manufactured with smoke flavors may no longer be used in production or placed on the market.
- **1st July 2029:** Food categories in which smoke flavor is a fundamental and identity-defining component, e.g. meat, meat preparations, and meat products, processed fish products, and dairy products. Meat products with smoke flavors, such as salami, used as ingredients in the manufacture of ready-made meals and composite foods such as frozen pizza, may be placed on the market until July 1, 2029, and sold until the best-before date.

Smoke flavors and possible alternatives

	Industrial smoke flavors	Traditional smoking	Smoked additives (e.g. smoked salt/paprika)
Main purpose	Taste	Taste and shelf life	Taste
Security risks	Genotoxic concerns that led to the ban	Risk of formation of polycyclic aromatic hydrocarbons (PAHs)	Lower risk than traditional smoking
Manufacturing	Purification and fractionation of smoke condensate	Direct exposure of food to smoke	Traditional smoking of foods such as salt, sugars, or spices
Application	Direct mixing, spraying, brush application	Requires special equipment and controlled conditions	Use as a spice or ingredient
Declaration	"Smoke aroma"	Smoke	"Smoked salt," "smoked paprika," etc.
Economic efficiency	Low costs, high efficiency	High purchase and operating costs, time-consuming. Normally available in butcher shops	Moderat, abhängig von der Zutat und Qualität Moderate, depending on the ingredient and quality

ROLF SOMMER ON THE SMOKE FLAVOR BAN

The head of product development at BECK Gewürze und Additive explains how BECK is responding to the ban on primary products used in the creation of smoke flavors.

Rolf, what's next with the smoky flavor?
Rolf Sommer: *The new regulations also represent a major change for meat processing companies and manufacturers of vegan meat substitutes: a new approval for smoke flavors seems unlikely due to the high toxicological requirements and economic risks associated with it.*

Do we now have to completely give up the smoky flavor?
Rolf Sommer: *Traditional smoking, in which food is directly exposed to smoke from smoldering wood chips or sawdust, is still an alternative that is not prohibited in the EU – a paradoxical situation, since smoke flavorings were actually developed to reduce the contamination of food with carcinogenic polycyclic aromatic hydrocarbons (PAHs).*
For meat products, smoked salmon, cheese, or tofu, the liquid smoke process, which is subject to declaration, is often used, in which the food is sprayed with finely atomized, liquefied smoke to influence its sensory properties. This is equivalent to traditional smoking and is listed as "smoke" in the list of ingredients.
Another option is to use smoked ingredients and spices, such as smoked salt or smoked paprika powder without primary smoking agents. In Germany, smoked ingredients must be correctly declared in the list of ingredients of the end product, for example as "smoked salt" or "smoked dextrose."

How is BECK responding to the new EU regulations?
Rolf Sommer: *Of course, we too will have to stop using smoke flavorings in the future and convert our production in good time. We already use smoked salt, but we are also considering smoke preparations without primary smoke concentrates.*

Rolf Sommer is a trained butcher with a degree in food and meat technology. He has been head of product development at BECK Gewürze und Additive for many years. He is very familiar with all meat processing procedures and knows the current legal situation in food law.

Which smoke flavors can I still use until 1st July, 2029?

- **YES:** GSpice premixes with smoke flavors that are sold exclusively to B2B companies and processed directly into meat products before July 1, 2029.*
- **YES**: Meat products with smoke flavors that are used as ingredients in the production of ready meals.*
- **YES**: Bacon with smoke flavors that is sliced by the retailer and was produced before July 1, 2029.
- **NO:** Dry spice premixes with smoke flavors that are sold directly to end consumers.
- **NO:** BBQ sauces with smoke flavors that are used in the B2B sector to coat meat products such as spareribs.
- **NO:** Separately packaged sauces with smoke flavors that are sold in composite packaging with a meat product.
- **NO:** BBQ sauces with smoke flavors that are not sold directly to end consumers but are applied to burger patties, for example.**

* May be sold after July 1, 2029 until the best-before date.
** Only permitted until July 1, 2026.



For barbecue marinades that are only applied to the end product and will therefore no longer be permitted from July 1, 2026, BECK is already working on new solutions that retain the enticing smoky flavor while still complying with the new EU regulations.



BBQ seasoning mixes such as BECK Pulled Pork Smokey (Art. No. 52.9731000) rely on smoked salt and do not contain the primary smoke concentrates objected to by the EU.

info@beck-gewuerze.de

My Beck



Congratulations:
10 years at BECK

"It's passion and honesty that count."

Ottmar is not one for big words – and customers appreciate him precisely for his typical Franconian down-to-earth attitude and his many years of experience. You can tell right away: "This man knows what he's talking about!" No wonder, considering how long Ottmar has been active in meat processing companies and the spice industry. "As a BECKSPERT, I have been serving customers from all over Germany since 2015 in the field and on the phone. I see myself primarily as a problem solver and helper, rather than a salesperson." Ottmar's specialties: "My heart beats for cooked ham, raw ham, and raw sausage!"

OTTMAR DORSCH

- Master butcher qualification
- Industry experience since 1979
- Worked as operations and production manager in trade and industry
- Since 2015, field sales consultant and sales representative at BECK

B2Run 2025:
Fit together: The BECK team on a running mission!

In July, at the B2Run company run in Nuremberg, we demonstrated that it's not just team spirit that counts among the BECK people, but also sportsmanship! Fifteen runners from the BECK team gave their all on the 6 km circuit in the south of Nuremberg. The race started right at Zeppelinfeld, then went around Dutzendteich, past the Meistersingerhalle, and through the grounds of the former zoo to the finish line at the FCN ("Glubb") stadium! The fastest BECK runners rocked the challenging race in 33 minutes! Congratulations on this great achievement!









At BECK, team spirit works – across generations and departments.
Many colleagues spend almost their entire working lives at our company –
and we do our very best to maintain this unique corporate culture ...



Congratulations:
10 years at BECK

"Found people with similar interests right in my hometown"

Carolin is a true „Schnaittacherin" who has turned her love of good taste into a career. "And when there's a company in your hometown that's all about spices and tempting flavors, you should seize the opportunity," says Carolin, who sent her application to BECK in Kirschenleite. "I have never regretted this step. My job today is very varied: as deputy production manager, I control the internal processes involved in planning, organizing, and securing the daily production lines. I also take care of mixing samples and products according to our recipes. Carolin's specialties: "The BECK Spice Invaders have a permanent place in my kitchen!"

CAROLIN JAKLIN

- Training as a specialist assistant for nutrition and catering
- At BECK: Training as a food technology specialist (successfully completed in 2017)
- Currently deputy production manager at BECK



Congratulations on completing your professional training

"The perfect start to a career"

Finn completed his entire training as a food technology specialist with us in-house – starting in the warehouse, Finn worked his way through all our departments one by one to learn about everyday work and production processes – for example, the manufacture of various spice mixtures. Finn has now completed his training with excellent results and can usually be found in product development or in the laboratory working with quality assurance. „I now mainly create recipes, assist the teams in the technical center and laboratory with projects, and help our customers on the phone. But one of the best experiences so far was being able to attend the international IFFA trade fair for the first time. I helped to make sure that everything ran smoothly in the kitchen when it came to arranging the plates – and I also had my first direct contact with customers at the trade fair", Finn says enthusiastically. "The teamwork is just amazing – everyone helps everyone else."

FINN BAYER

- Training as a food technology specialist (successfully completed in summer 2025)
- Initially worked in the production and warehouse departments at BECK, now assists with product development and customer support in the "Technikum"

The right contacts for all your requests



Management

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