Beck Gewürze
und Additive GmbH

meats 'n spices

Process Engineering | Recipes | Taste | Technology

PRODUCT-SPECIAL

www.beck-gewuerze.de

Beck
Gewürze und Additive

No fear for tears
New onion products

Rethink!
Nitrate & Nitrite



Beck's favorites

New series: The BECK team reveals its favorite products and secret recipes!



WELCOME

Dear readers,

Our industry has once again been thoroughly shaken up in 2024. However, we have realized time and time again that consumers appreciate when you literally bring your own flavors and good craftsmanship to the table. This year, in addition to many other significant projects, we have therefore once again centred on the BBQ season and successfully expanded the culinary range on the grill with irresistible marinades. Despite the ongoing changes and innovations, we do not lose sight of traditional products – our well-travelled BECKSPERTs are familiar with all the regional preferences and are always bringing new ideas and suggestions back to our company location in Schnaittach from their international customers.

We think ahead and yet remain down-to-earth. At SÜFFA, the leading trade fair for the meat processing industry in Stuttgart, we received a lot of positive feedback for our approach in September – and would like to thank the many visitors to our booth once again for their enthusiasm and interest.

The important thing is never to be discouraged. And that is why we will literally take it one step further at BECK in 2025. We want to give our ideas even more space. And we will achieve this by expanding our site, which will enable us to fulfil our customers' wishes even better.

One aspect always drives us at BECK, even in difficult times: our confidence. Our strong will to stay on the ball. But we have never been 'lone fighters', we have always been team players. Sustainable success can only be achieved together. And that's why we always prioritize good, fair cooperation on an equal footing within the company and with all our partners out in the world.

We already have a great deal planned for 2025 – together with you. Let us surprise you! We hope you enjoy reading and wish you a happy new year

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



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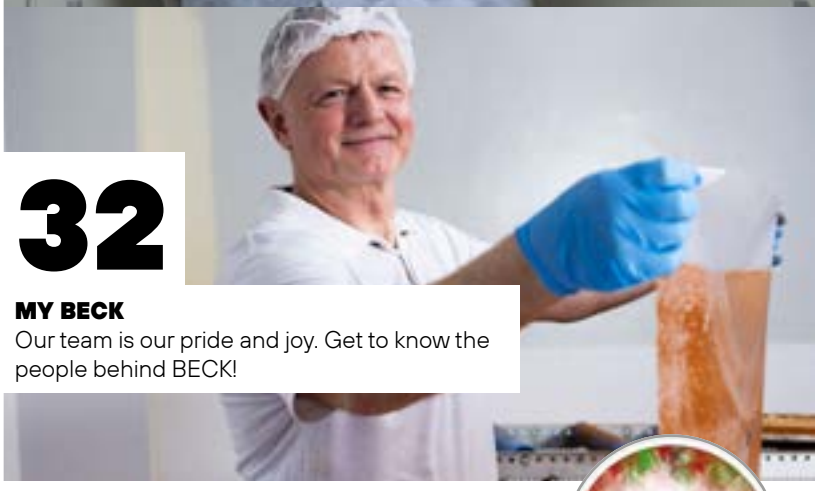


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Imprint

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Beck Gewürze und Additive GmbH, Kirschenleite 11-13, D-91220 Schnaittach, Germany
Tel.: +49 (0) 9153 - 92 29-0, E-Mail: info@beck-gewuerze.de

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Responsible for the content: Manfred Beck, general manager Beck Gewürze und Additive GmbH

Further information related to the content: info@beck-gewuerze.de

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@meatsnspices

New onion products

Tearlessly happy



Onions – a flavor wonder for all tastes! Do you also have a delicious secret ingredient that you use to conjure up irresistibly delicious flavors in your meat products? At BECK, we love the onion for this! Onions are one of the most popular foods in Germany: In total, around 729,000 tons of the tasty allium were consumed in 2022/23, which is around 8.6 kg per capita per year[1]. There are not only many different types of onions, but also countless ways to use them. Products containing onions are also an absolute hit with customers at the butcher's counter – for example, onion liver sausage, which always tickles the taste buds with its tiny, steamed onion bits. Or a hearty "Zwiebelmettwurst" that turns every snack into a flavorful highlight with its melt-in-the-mouth texture and special spiciness.

Flavor enhancer par excellence

Onions are said to have many health-promoting properties. However, with their glutamic acid content, they are particularly suitable as a natural flavor enhancer that gives any food an extra kick on the palate. For example, glutamic acid can be used to create the coveted umami taste by carefully cooking or roasting the food. Umami is difficult to describe. It is that certain something that makes particularly exquisite dishes – with an outstandingly savory spiciness.

Onion (almost) always works!

The BECK product developers always have one goal: to provide you with the best possible support in manufacturing your meat products. That's why BECK now offers onions ready to use as a puree or readily diced, steamed, browned or caramelized. You save yourself the hassle of peeling and cutting – and therefore the tears – and can start working straight away.

DURABLE WITHOUT REFRIGERATION!

Ready-to-use onions from BECK Gewürze und Additive

Your benefits:

- Mild but savory taste
- Very economical
- Can be used straightaway, no peeling and cutting
- Versatile in use
- Easy to store without refrigeration
- Minimum shelf life 12 months
- Microbiologically sterile
- Clean label standard for consistently high quality

[1] https://de.statista.com/statistik/daten/studie/290799/umfrage/pro-kopf-konsum-von-zwiebeln-in-deutschland/

Onions and meat – a versatile combination!

Onions are not only great for eating, but also good for business.
Because with BECK onion products, you can open up completely new worlds of taste for your customers – without any extra effort!
The BECK product developers have already created a few irresistibly tasty recipes for you as inspiration ...*

***) With the recipes presented here, we want to give you ideas on how you can further refine your products by adding onions. You can obtain the detailed recipes with all the ingredients and other ingenious onion tricks from your BECKSPERTs.**



Zwiebelfleischkäse (Meatloaf with onions)

Recipe-no. 04.126-13-E

Onions give "Fleischkäse" a particularly tempting and surprising taste. **BECK Backleberkäse Feinschmecker (Art.-no. 51.2739100)** and **BECK Liquid Bratenaroma oG (Art.-no. 67.1150000)** provide the usual hearty meatloaf taste. In the final cutter rounds, simply add **BECK Zwiebelwürfel gebräunt 4 mm (Art.-no. 70.9877561)** to the mixture.

Onion miracles à la carte

Onions are real flavor boosters and make your meat products even tastier. BECK provides you with everything you need. Ready to use.

1

Zwiebelwürfel gedünstet 6 mm
(Steamed diced onion 6 mm)
Art.-no. 70.9877560
Natural onion, ready to use
Extremely economical: 3 kg correspond to 9 kg of raw or frozen onions

2

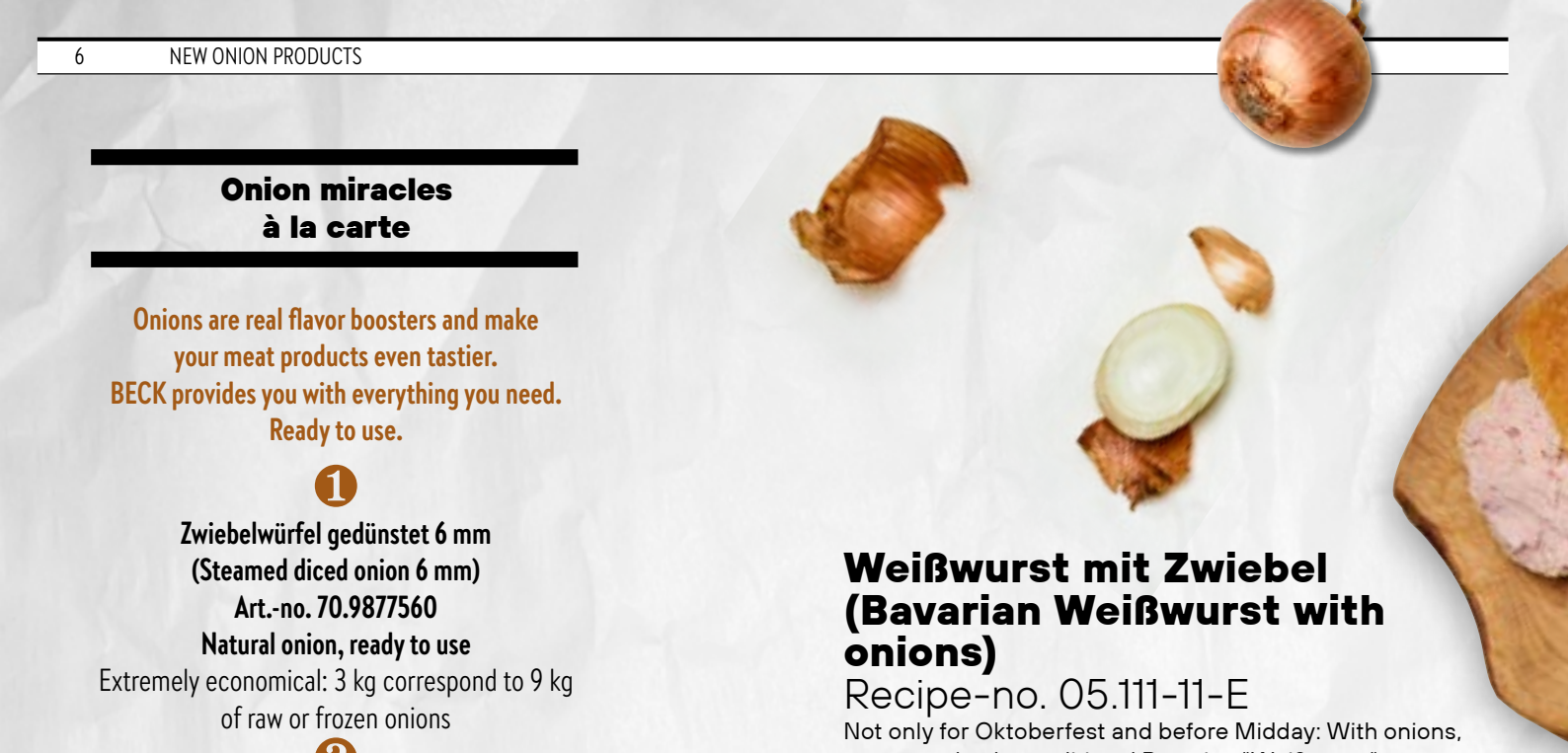
Zwiebelwürfel gebräunt 4 mm
(Diced browned onion 4 mm)
Art.-no. 70.9877561
Onions with olive oil
Extremely economical: 3 kg of browned onions are equivalent to 15 kg of raw or frozen onions

3

Zwiebelwürfel karamellisiert
(Diced caramelized onion)
Art. No. 70.9877562
Onions, brown sugar, salt, sunflower oil, acidity regulator E262

4

Zwiebel-Püree NATUR
(Pure onion puree)
Art.-no. 70.9877565
Pure onions as a flavor enhancer



Weißwurst mit Zwiebel (Bavarian Weißwurst with onions)

Recipe-no. 05.111-11-E

Not only for Oktoberfest and before Midday: With onions, you can take the traditional Bavarian "Weißwurst" to a whole new, exciting level of enjoyment. You can achieve this with **BECK Weißwurst Münchner Art 1A oG (Art.-no. 51.2711000)** and a touch of **BeckWürz Zitrone weiß (Art.-no. 56.0154300)**. In the final cutter rounds, simply add some **BECK Zwiebel Püree (Art.-no. 70.9877565)** and parsley.





Gekochte Zwiebelwurst (Cooked onion sausage)

Recipe-no. 08.132-5-E

This cooked sausage specialty is made from pre-cured, minced and chopped pork and bacon. The hearty onion note is achieved by adding **BECK Zwiebelwürfel gedünstet 6 mm (Art.-no. 70.9877560)** and **BECK Gekochte Zwiebelwurst/Zwiebelkochwurst (Art.-no. 50.1155000)**. After scalding, the product can be placed in the cold smoke until it takes on an appetizing golden yellow color.



Gutsleberwurst mit Zwiebel (Gutsleberwurst with onions)

Recipe-no. 08.201-11-E

Onions give your hearty "Gutsleberwurst" an additional rustic note. Simply prepare the sausage mixture as usual and season to taste by adding some **BECK Zwiebelleberwurst (Art.-no. 50.1150000)** and a pinch of **BECK Zwiebelwürfel karamellisiert (Art.-no. 70.9877562).**

NITRATE AND NITRITE:

new EU regulation requires a change in thinking



EU Regulation No.2023/2108 amended the maximum permitted levels of nitrite (E 249-250) and nitrate (E 251-252) in meat products, meat and fish preparations and hard and semi-hard cheeses. What specific new practices do meat-processing compnies have to prepare for in production?

The new EU regulation has been in force since October 9, 2023. A transitional period of two years until October 9, 2025, has been set for the adjustment of the maximum levels for the addition of nitrate and nitrite. Meat products that have not yet been adapted to the new regulations may still be placed on the market or resold before the deadline.

Are nitrates and nitrites harmful to health?

Nitrates and nitrites are used to improve the shelf life as well as the taste and appearance of meat products such as ham, bacon, raw, cooked and scalded sausages or cooked cured products. Nitrite is also said to prevent the growth of the bacterium Clostridium Botulinum, which in rare cases can lead to fatal food poisoning (botulism).

Nitrosamines, which can be found in cured meat as a result of conversion processes from free nitrite that is still in the product – for example, when these meat products are heated to very high temperatures or placed on the grill – are considered particularly problematic for health. This has prompted the European Food Safety Authority (EFSA) to carry out a new risk analysis for humans and animals. The maximum daily intake of nitrite ions per kilogram of body weight set in the EFSA's 2017 risk assessment was also reconsidered.

EFSA's current risk assessment, published in March 2023 on behalf of the European Commission[1], complements the results of studies published in 2022 in the International Journal of Epidemiology[2] and the npj Science of food[3]: "Our assessment has shown that exposure to nitrosamines in food raises health concerns for all age groups of the EU population", stated Dr. Dieter Schrenk, Chair of EFSA's CONTAM Panel. "To ensure a high level of consumer protection, we have developed a worst-case scenario for our risk assessment. We have assumed that all nitrosamines found in food have the same potential to cause cancer in humans as the most harmful nitrosamine, although this is unlikely [4]."

New basis for calculating quantities added

The new EU Regulation 2023/2108 not only stipulates reduced maximum levels for nitrate and nitrite in meat products and preparations, but also introduces new reference values. Whereas the maximum levels were previously specified in sodium nitrite $NaNO_2$ or sodium nitrate $NaNO_3$, the NO_2 ion (nitrite) and NO_3 ion (nitrate) are now used as reference values.

Here is an example to illustrate the conversion:

Conversion of nitrite $NaNO_2$ to NO_2 ion = factor 0.67

Example: 150 mg sodium nitrite x 0.67 = 100.5 mg NO_2 ion

Conversion of nitrate NaNO3 to NO_3 ion = factor 0.73

Example: 250 mg sodium nitrate x 0.73 = 182.5 mg NO_3 ion



Whether raw or boiled sausage: nitrite curing salt influences the taste, color and shelf life of meat products.

[1] EFSA Panel on Contaminants in the Food Chain et al., Risk Assessment of N-nitrosamines in food, EFSA Journal 2023, Vol. 21, Issue 3

[2] Eloi Chazelas et al., Nitrites and nitrates from food additives and natural sources and cancer risk: results from the NutriNet-Santé cohort, International Journal of Epidemiology, Vol. 51, Issue 4, August 2022, S. 1106-1119

[3] William Crowe et al., Dietary inclusion of nitrite-containing frankfurter exacerbates colorectal cancer pathology and alters metabolism in APCmin mice, npj Science of food 6, Art.-Nr. 60 (2022), 28. Dezember 2022

[4] https://www.efsa.europa.eu/de/news/nitrosamines-food-raise-health-concern

BECK CALCULATION AID: QUICKLY FIND OUT THE NEW ADDITION QUANTITIES FOR NITRATE AND NITRITE

Category	Maximum residual amount old regulation	Maximum residual amount new regulation	Nitrite curing salt, Maximum added amount old			Nitrite curing salt, Maximum added amount new		
			Nitrite curing salt 0,5 %	Nitrite curing salt 0,6 %	Nitrite curing salt 0,9 %	Nitrite curing salt 0,5 %	Nitrite curing salt 0,6 %	Nitrite curing salt 0,9 %
Meat preparations	150 mg $NaNO_2$ / 100,5 NO_2	80 mg NO_2 (119 mg $NaNO_2$)	30 g	25 g	17 g	24 g	20 g	13 g
Non-heat-treated meat products, e. g. raw sausage, salami, raw ham (except traditionally cured meat products)	150 mg $NaNO_2$ / 100,5 NO_2	80 mg NO_2 (119 mg $NaNO_2$)	30 g	25 g	17 g	24 g	20 g	13 g
Heat-treated meat products, only sterilised meat products (Fo > 3,00)	100 mg $NaNO_2$ / 64 NO_2	55 mg NO_2 (82 mg $NaNO_2$)	20 g	17 g	11 g	16 g	14 g	9 g
Heat-treated meat products, e. g. sausages, cold cuts, cooked ham	150 mg $NaNO_2$ / 100,5 NO_2	80 mg NO_2 (119 mg $NaNO_2$)	30 g	25 g	17 g	24 g	20 g	13 g
NEW: only Mettwurst, Teewurst and similar products: Spreadable, soft, short-ripened raw sausages		100 mg NO_2 (149 mg $NaNO_2$)				30 g	25 g	16 g
Traditional and traditionally cured meat products with specific provisions concerning nitrites and nitrates, here raw ham, see footnote below								

Studies indicate cancer risk

On behalf of the EFSA, 32 different nitrosamine compounds were investigated, only some of which are detectable in food. Some nitrosamines cause cancer in the liver, gastrointestinal tract and respiratory tract of rodents. Epidemiological studies suggest that there is also a link between the intake of nitrosamines and cancer in humans.

According to the Federal Institute for Risk Assessment (Bundesinstitut für Risikobewertung – BfR)[5], however, the current data situation is not yet sufficient to reliably assess the effects of nitrosamines on human health. Further epidemiological studies are needed for this.

[5] Bundesinstitut für Risikobewertung, Nitrosamine in Lebensmitteln: EFSA veröffentlicht neue Stellungnahme zu gesundheitlichen Risiken
Updated notification no. 016/2023 dated April 11, 2023

Old maximum residual amount	Newly introduced maximum residual amount	Maximum added nitrate amount old	Maximum added nitrate amount new
		Based on Na-nitrate $NaNO_3$ und NO_3-ion	
	45 mg NO_2-ion		
	„45 mg NO_2-ion 90 mg NO_3-ion“	150 mg / 110 mg NO_3	90 mg NO_3 = 123 mg $NaNO_3$
	25 mg NO_2-ion		
	45 mg NO_2-ion		
	50 mg NO_2-ion		

Old maximum residual amount	New maximum residual amount
50 mg $NaNO_2$ (=33,5 NO_2-ion)	30 mg NO_2-ion
250 mg $NaNO_3$ (=182,5 NO_3-ion)	150 NO_3-ion (=205 mg $NaNO_3$)

"EVEN THOUGH MANY QUESTIONS ABOUT THE HEALTH EFFECTS OF NITRATE AND NITRITE IN MEAT PRODUCTS ARE STILL UNANSWERED, THE EU WANTS TO ENSURE THE BEST POSSIBLE CONSUMER PROTECTION WITH THE NEW REGULATION."



Reducing the nitrite content is also not a problem when producing raw ham and salami. Adding table or sea salt gives the products their usual taste.

WHAT EFFECTS DOES THE NEW EU REGULATION HAVE?



BECKSPERTs-INTERVIEW: ROLF SOMMER

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 TECHNIQUES AND KNOWS THE CURRENT LEGAL SITUATION IN FOOD LAW.

Rolf, how severely will the new EU regulation on nitrate and nitrite impact production processes in meat-processing companies?
Rolf Sommer: *Essentially, it is a matter of revising the recipes used to date and adapting them to the new maximum quantity specifications. It is important not to forget to consider the different curing salt qualities with their different nitrite concentrations.*

So the effort for butchers is relatively limited?
Rolf Sommer: *Yes, the new regulation is no reason to panic. The reduction of nitrate and nitrite can also be seen as positive for consumers: Many people are now eating more health-consciously and are concerned by the ongoing debate about the potential dangers of nitrate and nitrite. A further reduction in the maximum added quantities will certainly make it easier for some customers to enjoy sausage and ham without any worries. Of course, the changes must also be clearly communicated to consumers.*

How is the new regulation being implemented in practice?
Rolf Sommer: *The regulation has already been in force since October 9, 2023, which means that every meat-processing business can start converting its recipes now. It is still permitted to produce and market meat products that were produced in accordance with the requirements of the old regulation.*

After the transition period ends on October 9, 2025, only the new provisions will apply. It is important to note that the maximum quantities added differ in some cases between the individual product categories (See table on page 10).

Will there be increased company inspections from October 2025?
Rolf Sommer: *This is to be expected particularly in larger companies. Compliance with the new addition quantities is checked by inspecting recipes. This means that all recipes must be kept up to date and contain the respective ingredients with the corresponding quantities.*

In addition, maximum nitrite and nitrate residual values have been introduced for some product groups, which did not exist in the old regulation. These will certainly also be checked in the future.

How is BECK Gewürze und Additive reacting to the new EU regulation?
Rolf Sommer: *We do not expect any major changes to our portfolio. Only in the case of our mixed products that contain nitrate will we have to review recipes and maximum addition levels and adapt them to the new regulation if necessary. We are calmly looking forward to October 9, 2025.*

"THE NEW EU REGULATION DOES NOT CHANGE MUCH FOR MEAT PROCESSING COMPANIES AND THEIR CUSTOMERS.

Even with the reduced addition of nitrite curing salt and nitrate, the usual quality in terms of taste and appearance can be achieved for ham, sausage and meat preparations without much effort."

What does the new regulation mean for manufacturers of meat products?

First of all, the all-clear: the new EU Regulation 2023/2108 does not require any drastic changes to production processes or unscheduled investments for the business. All that needs to be done first is to reduce the addition of nitrite curing salt or nitrate by around 20 percent. To do this, simply adapt the recipes to the new specifications. We have compiled a table for all relevant product categories on page 10 to help you calculate the new quantities to be added.

Reducing the proportion of nitrite curing salt and nitrate does not change factors such as the antioxidant effect, the shelf life of the meat products or the prevention of the growth of undesirable bacteria. The protection of customers against botulism remains reliably guaranteed if the products are produced and stored properly and the best-before dates are complied with. In addition, the reduced addition of nitrate and/or nitrite further reduces the potential risk of cancer when eating meat products.

Does the new regulation on the addition of nitrate and nitrite have an impact on product quality?

Despite the reduced amount of nitrite curing salt and nitrate, customers do not have to accept any loss of quality in terms of the taste, consistency and appearance of the meat products. Depending on the product, the salt taste is simply balanced out with table salt or sea salt. Optimal reddening is achieved by adding ascorbic acid or ascorbate in order to convert the nitrite used as fully as possible and minimize the residual content in the finished product. The use of starter cultures can be helpful for raw sausages. In the case of non-heat-treated meat products such as raw sausage or raw ham, the additional application of sodium nitrate is also possible.



The new EU regulation only requires minor changes to the recipes. Tables help to calculate the permitted addition quantities.

Get advice from your BECKSPERTs!

Do you have questions about the new EU Regulation No. 2023/2108 and how you can best implement the new requirements?

Your BECKSPERTs will show you how to optimize your recipes and make the most of the new regulations for your products.

Simply arrange a personal appointment at info@beck-gewuerze.de

When ideas need more space ...



The team at BECK Gewürze und Additive has a good sense for tastes and trends in the food sector: despite a difficult market environment, the company has not only been able to maintain its position in recent years but has gradually strengthened it. In order to be able to optimally serve all customer requirements in the future, the company will significantly expand its site again in the coming year ...

BECKGROUND – Q&A

BECK Gewürze und Additive is one of those companies that grew out of a vision and a passion for high-quality products: a family business by heart that also sees its employees as "family" – and shows that it is possible to stay "down to earth" while still being innovative and creative.

The company's success proves Manfred Beck right: since its foundation in 1998, BECK Gewürze und Additive has enjoyed steady, healthy growth and has quickly established itself as a premium supplier on the international market. The workforce has now grown to 100 employees and the modern, technically top-equipped site in Schnaittach, Franconia, is bursting at the seams. Some time ago, additional external warehouses were rented to be able to process customer orders even faster and more efficiently. However, it is not only the storage capacity that is already reaching its limits. There is also a lack of space for areas such as production, filling and administration. In addition, BECK wants to offer its customers and its own teams even more convenience and performance in the future.

BECK is building ahead – for new demands from the market, customers and the own teams

This is why the Becks are already planning their next major expansion: a two-storey extension with a total area of almost 2,000 square meters, which is connected to the main site and can be accessed directly from the existing buildings. BECK entrusted the planning and execution of the construction project to commercial construction specialists PRAVIDA BAU GmbH from Pressath in Eastern Bavaria, who have particular expertise in energy-efficient production halls and office buildings. Completion and commissioning of the new premises is scheduled for September 2025.

"BECK is constantly evolving. In the future, we want to appeal to even more different target groups with new product ranges. That's why we need even more space for production, packaging and storage."

Maximilian Beck

This is what the BECK site extension 2025 offers

The extension for BECK Gewürze und Additive at Kirschenleite in Schnaittach fulfills several functions: It creates more space for administration and customer service, expands storage capacity for efficient logistics and enables the implementation of completely new service offerings from training to customer workshops

...

Two-storey extension to company building for production, storage and administration

Planning and execution:
PRAVIDA BAU GmbH Pressath

Completion:
expected in September 2025

Total area: approx. 2.000 m²

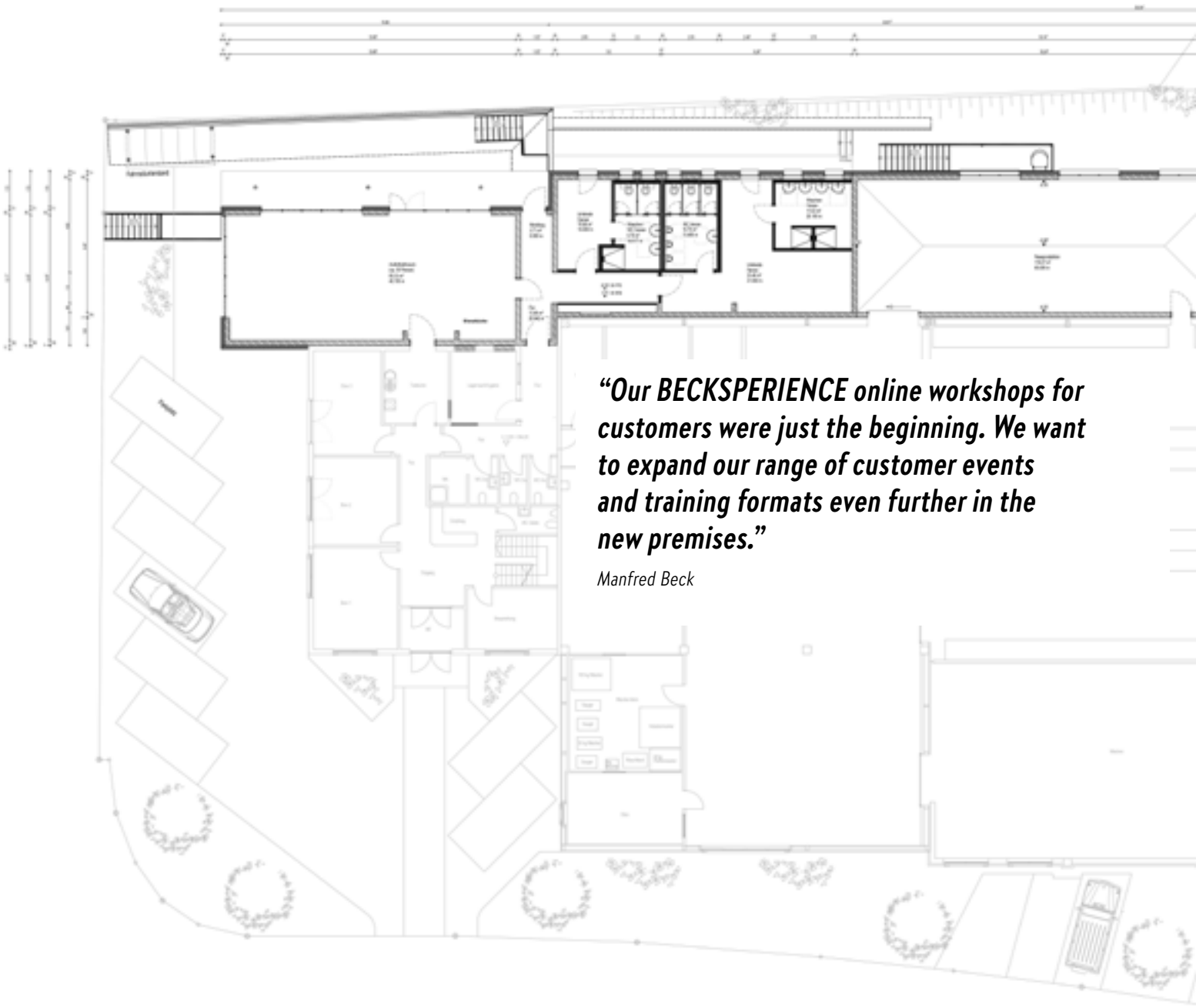
How did the plan of expanding the company site come about?

Manfred Beck, managing director and founder:
As a comparatively small, family-run company, BECK Gewürze und Additive has a decisive advantage: we can react quickly to new trends and have an agile team that not only sticks to the tried and tested, but also has an appetite for innovation. And now is the time to expand our capacities once again.

The food landscape has become more diverse in recent years. In addition to familiar traditional products such as cold cuts, salami and cooked ham, customers and consumers now expect more variety – for example, new culinary highlights for the barbecue season or vegetarian and vegan alternatives to meat. We already serve these sectors today, for example with a wide selection of easy-to-prepare marinades, but we want to expand our services even further in the near future. This means that our company infrastructure must also grow.

Maximilian Beck, member of the executive board, specialist consulting and application technology:
There is no standing still at BECK. We are always on track of market trends, but we also set our own priorities for the future. This involves not only innovative products, but also expanded services and completely new offerings for the food industry as well as for small and medium-sized businesses and end consumers.

Meike Franz, assistant to the executive board, internal sales:
We have now reached a point where things are literally getting "cramped" – from storage space to production to the typical office activities in administration, sales and marketing. The extension is therefore an important investment not only for our customers, but also for the BECK workforce.



“Our BECKSPERIENCE online workshops for customers were just the beginning. We want to expand our range of customer events and training formats even further in the new premises.”

Manfred Beck

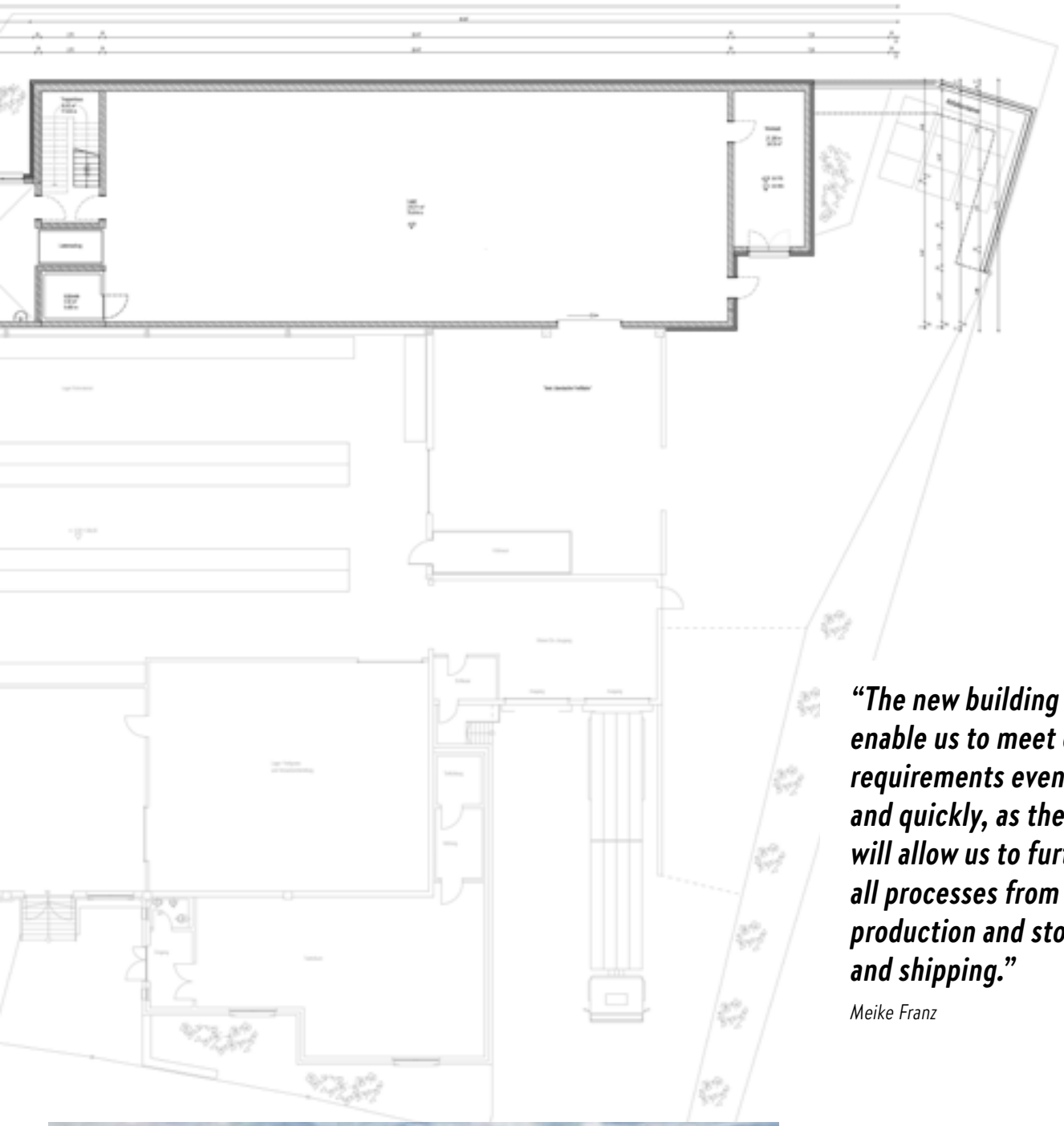
What is special about the concept of the new building?

Manfred Beck: With new offices and rooms for production and storage, the new building fulfills many functions and will be seamlessly integrated into the existing site – with minimal walking distances for optimal logistics and communication.

Maximilian Beck: With the extension, we are implementing a well-thought-out all-in-one solution: we are gaining more space for the production of spice products, marinades and additives, will store starter cultures there and prepare goods for dispatch. And then there is still room for an additional machine park!

Manfred Beck: The good relationship with our customers has always been what makes BECK special. In recent years, we have been able to strengthen this even further through our BECKSPERIENCE streaming shows with inspiring tips and tricks on products and processing. We want to continue this success story in the new extension – with exciting workshop formats, customer events and company events that we are already working on.

Meike Franz: The expansion will also bring numerous improvements for the BECK workforce – for example with new social rooms, spacious changing rooms and a hygiene area. And I’m sure we’ll also have regular celebrations together there in the future.



"The new building will enable us to meet customer requirements even more flexibly and quickly, as the expansion will allow us to further optimize all processes from development, production and storage to sales and shipping."

Meike Franz



The new building is directly adjacent to the BECK main location and thus ensures the shortest walking distances.



New series: BECK's favorites

BECK job description: Enjoy! There could hardly be a more endearing compliment for a company: Most of the employees in the teams of BECK Gewürze und Additive use our products themselves. For example, when they do the cooking for their loved ones ...



Anyone who works at BECK Gewürze und Additive will feel it at some point: everything here revolves around good taste and enjoyment – and almost everyone in the team sooner or later gives in to their enthusiasm for the spices of this world. Most of them start experimenting with our products at home one day. We have experienced this so often. And now we're simply going to show you which BECK products our employees prefer to use themselves when they conjure up delicious dishes for their families and friends. Some like to cook traditional, regional and down-to-earth dishes. Others are completely in love with Mediterranean or Asian cuisine. Or they like to get behind the grill.

In our new series "BECK's favorites", we introduce you to people from our company – with their favorite spices and recipes!

"We do this because it feels good when the people who work with us every day to ensure the success of BECK Gewürze und Additive are so passionate about our products. This shows us that we are on the right track – even before our spices and food additives find their way onto the global market."

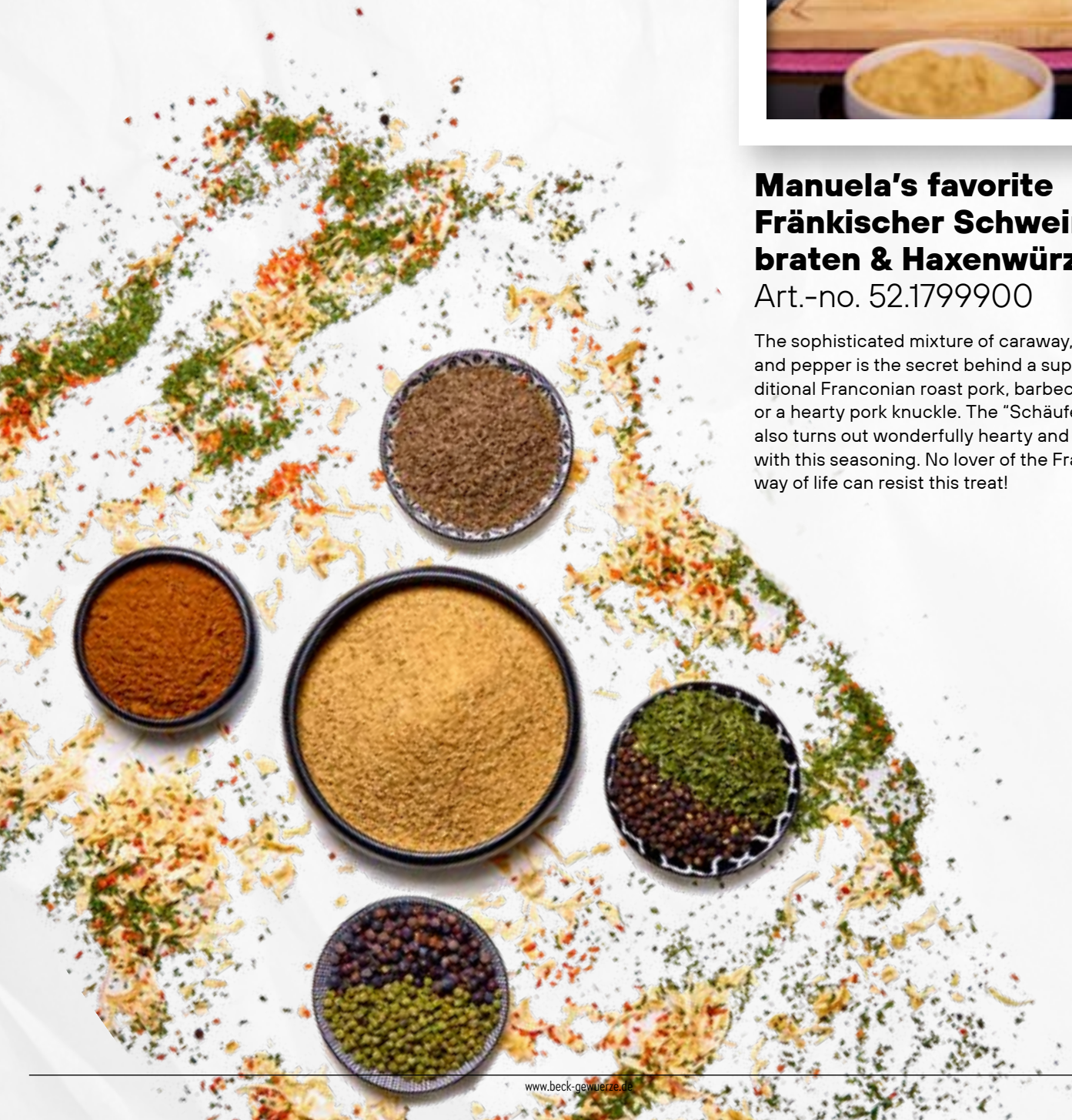
Manfred Beck

Manuela Beck ...

... is the heart and soul of BECK Gewürze und Additive. She founded the company together with her husband Manfred Beck and is now head of administration and personnel management. In addition, she takes on many other tasks that arise daily in a medium-sized family business. With her strong and amiable personality, Manuela plays a key role in shaping the character of the entire company.

Manuela Beck loves simple, traditional Franconian food and sees the kitchen as a place of retreat and relaxation: "I can calm down when I'm cooking, I get inspired here and I love trying out new dishes." For Manuela, cooking always has something to do with childhood memories: "Just the smell of crispy `Schäufele´ is balm for the soul."





Manuela's favorite Fränkischer Schweine-braten & Haxenwürzer

Art.-no. 52.1799900

The sophisticated mixture of caraway, paprika and pepper is the secret behind a superb, traditional Franconian roast pork, barbecued belly or a hearty pork knuckle. The "Schäufele" crust also turns out wonderfully hearty and crispy with this seasoning. No lover of the Franconian way of life can resist this treat!

Falko's favorite BECK SoftFix Marinade Almgaudi

Art.-no. 46.9453000

The new marinade has only been in the range since 2024 and impressed Falko from the very first moment: "Even the name makes you think 'Gaudi' (fun), and then you can feel it on your tongue!" With its tasty blend of cheese, wild garlic, onion, tomato, garlic and lovage, "Almgaudi" always brings a good mood to the plate – it works best with grilled pork neck, a colorful vegetable pan or barbecue skewers with potatoes and BBQ cheese.





Falko Schmidt ...

... primarily looks after customers from the eastern German regions of Berlin, Saxony, Saxony-Anhalt, Brandenburg and Mecklenburg-Western Pomerania. Falko hasn't been with us that long as a BECKSPERT, but with his warm and humorous manner he has already integrated perfectly into the BECK team. His good sense of humor always lightens up the working day and made it easy for him to join us. "Fun" is his world – and this is also evident in his favorite product ...

Maximilian's favorite BeckWürz Mediterrane Art

Art.-no. 54.0607100

"Mediterranean chefs know how to perfectly combine fermentation, spices and production. That's why I get excited when I open a bag of BeckWürz Mediterrane Art – you immediately get that full Italian feeling in your nose!" The fermentation process gives the seasoning mix a slightly sweet note, which is rounded off with pepper. Maximilian also loves the product because of its versatility. BeckWürz Mediterrane Art adds an irresistible touch of Bella Italia to salami, cured ham, but also Mettwurst or grilled sausages.





Maximilian Beck ...

... is part of the founding family and a member of the executive board of BECK Gewürze und Additive. As a BECKSPERT, he travels all over the world to provide customers with expert advice and the best products for their needs. The trained meat technician, business economist, master butcher and meat sommelier knows all about food processing and loves honest and healthy Mediterranean cuisine.

Maria Streng-Keller ...

... is one of the friendly faces that visitors to the BECK site in Schnaittach see first. She welcomes new arrivals at the reception desk and is always happy to help with questions of any kind. She is also responsible for many administrative and order processing tasks. Maria is a passionate barbecuer. But for her, bratwurst and steak are by no means the end of the story. Maria especially loves it when spicy, runny BBQ cheese, warm and straight from the grill, softly melts on her tongue.







Maria's favorite
BECK BBQ-Taler mit Käse
Recipe-no. 13.501-E

BeckEmulsan BBQ-Taler
Art.-no. 45.3500000

Because of her love of cheese, Maria has already tested many BBQ thalers, but she always comes back to the tried-and-tested BECK recipe. You can easily make your own BBQ thalers at home – all you need is BeckEmulsan BBQ thalers, Gouda, cream and ice water. They couldn't be tastier and fluffier! Depending on your mood, you can also experiment with different seasonings. Here too, BECK has delicious, easy-to-use solutions in store for you. For example, with a strong herbal note (BECK Dekor Gartenkräuter grün, Art.-no. 52.3386000) or a hearty, grilled bacon flavor (BECK Bacon-Würzer, Art.-no. 52.5156000)!

Beate Pfister ...

... has been keeping an eye on the administration at BECK Gewürze und Additive for many years, ensuring that everything runs smoothly in the accounting department. She puts her heart and soul into her work, and always has a smile on her face. When Beate prepares meals in the kitchen, her dishes should not only be a feast for the palate, but also for the eyes!





Beate's favorite Heimatkräuter – Blüten

Art.-no. 52.6129527

For Beate, Heimatkräuter are a real allrounder in the kitchen: they can be used to spice up the taste of "Schupfnudeln" as well as savoy cabbage variations. Local herbs also go well with meat and fish. The exquisite decorative seasoning mix consists of 90 percent local herbs and flowers – such as parsley, marigold, lovage, chives, oregano and hibiscus flowers. This gives almost every dish a special zing on the tongue – and sprinkled decoratively over the plate, Heimatkräuter will whet your appetite as soon as you serve up the meal!

Ottmar Dorsch ...

... is one of the "veterans" of BECK Gewürze und Additive. As a BECKSPERT, he travels all over Germany to support and advise customers in the manufacture of their products. With his calm and courteous manner, Ottmar quickly gains customers' trust. He is most pleased when he can make customers happy with his tips and thus strengthen the partnership: "One of my customers was so enthusiastic about our product that he immediately developed a flyer with how-to instructions and the production steps. That made me very proud. You know what you're working for every day and passing on your knowledge."



Ottmar's favorite Tiroler Speck

Recipe-no. 02.301-3-1-E

BECK Rohwusal Pökel Tiroler Speck

Art.-no. 25.1785000

Ottmar is passionate about meat products from South Tyrol. He particularly loves "Kareespeck" made from cold-smoked pork loin with bacon – when you can smell the Alpine panorama with all the idyllic mountain huts in front of your eyes! BECK Rohwusal Pökel Tiroler Speck can be used to produce Alpine bacon and raw ham specialties that come very close to the "original" – very tender and with the perfect look of straight from the farm. The incomparable taste is provided by a wonderfully balanced mixture of pepper, juniper, coriander, allspice and rosemary, which is also closely based on the South Tyrolean model.



Timo Franz ...

... is also part of the Beck family as Meike Franz's husband and manages many internal processes as operations manager. Timo never runs out of fresh ideas. Together with his colleagues in product development, he is constantly working on new, exciting recipes. One of his "hobbyhorses" is the perfect butcher's ham - no wonder, as Timo grew up in a butcher's shop and knows from grandpa and dad what makes a good ham. It goes without saying that Timo also learned the butcher's trade himself. For him, there's nothing like a delicious ham sandwich...

Timo's favorite Metzgerschinken Optimal

Recipe-no. 01.49931-E

BECK SchinkenQuick Liquid Optimal P

Art.-no. 20.2661300

"With our liquid cooked curing preparation BECK SchinkenQuick Liquid Optimal P, we have simply done everything right. In my opinion, it is the best liquid curing agent for excellent butcher's ham. It works reliably and always delivers a fantastic structure, a wonderful bite and optimum color retention. And the taste! Fabulous! And I say that having had my passion for succulent cooked ham ‚injected' into me in my earliest childhood!" 😉





Frank Bierwirth ...

... has been a member of the BECK team for over a year and is just as familiar with barbecue cutlery as he is with frying pans. Time and again he surprises us with his creative ideas on how BECK products can be used. As a BECKSPERT, he looks after and advises customers in northern Germany, including parts of Lower Saxony, North Rhine-Westphalia and Hesse.

Frank's favorite BECK WeinWürz Gewürzsalz

Art.-no. 52.3291000

For Frank, BECK WeinWürz Gewürzsalz is the ultimate barbecue spice. With its traditional blend of pepper, onion and paprika, it is unbeatable not only for steaks and sausages, but also for meat and vegetable skewers. And Frank uses it to conjure up even more delicacies – such as a hearty barbecue butter, a delicious quark dip or rustic barbecue cheese that perfectly complements the BBQ buffet. "This seasoning salt is always on the table next to pepper and salt when we eat!"



BECK FoodCover DRY and coating emulsions: **Stimulate your customers' appetite with appealing and tasty casings and coatings!**

The tempting sight is what counts first on the butcher's counter. Then the irresistible taste. And finally, the good shelf life. The versatile, easy-to-use covers and coating solutions from BECK Gewürze und Additive perfectly combine sales-boosting presentation with palate appeal and functionality.



BECK FoodCover DRY – your benefits at a glance

- A wide range of delicious spice variants – individual seasonings are also possible

Attractive appearance as an eye-catcher on the counter

Available as casings and strips in various calibers and lengths as well as individually sizeable foil

Simplified handling and low material requirements

Food-safe, recyclable materials

Very good barrier properties against grease and moisture

Longer shelf life – up to 12 months in the unopened original packaging at temperatures between 4 and 25 °C

When our BECKSPERTEN develop new products for you, they always want to offer you something special that encourages your customers to buy and is easy for you to use. Whether sausage, meat or cheese(preparations) – BECK FoodCovers and coating emulsions wrap your products appetizingly, protect them from mould or drying out and can even refine the taste with various seasonings!

New! BECK FoodCover DRY – the dry alternative for coating your meat products

BECK FoodCover DRY is made entirely from food-safe, recyclable materials and makes your meat production even more flexible! The covers are available as casings and strips in various calibres and lengths – or as rolls (length 20 m, width 0.42 m), which you can cut to size according to your requirements without any major loss of material.

If the taste delivers what the looks promise ...

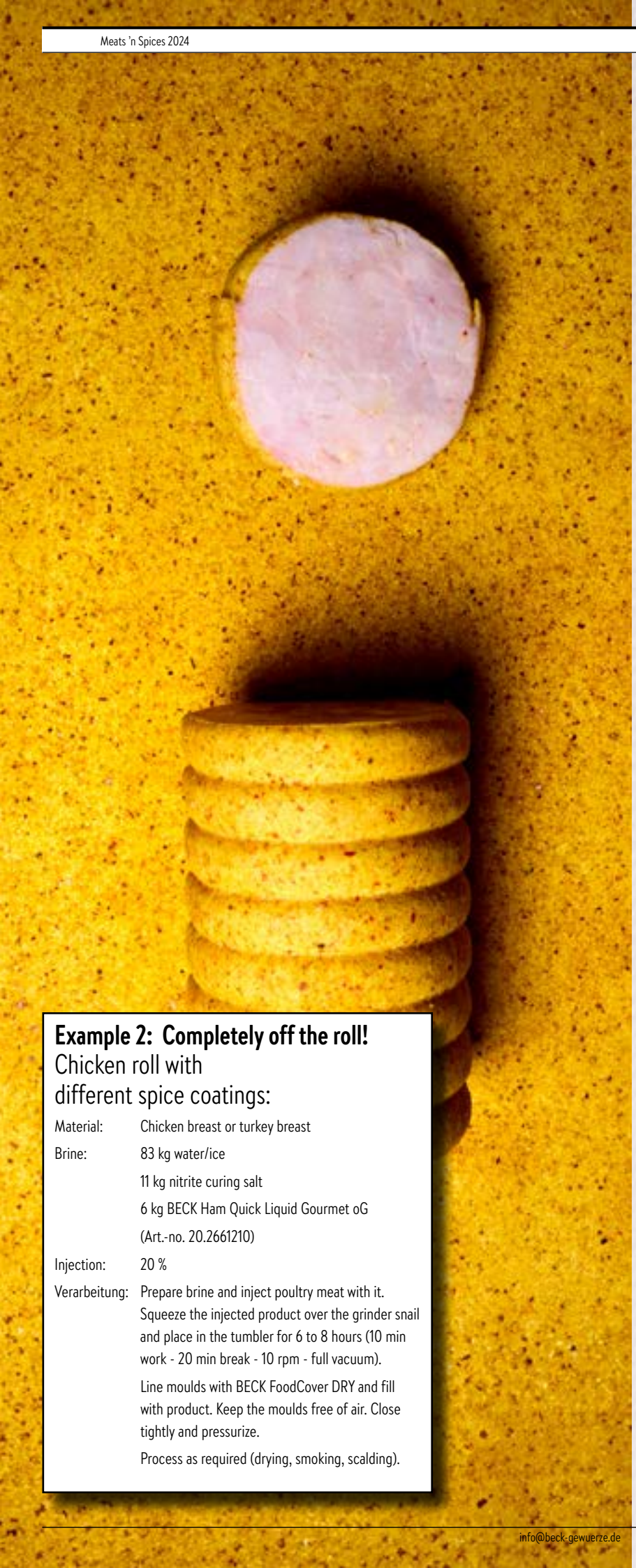
BECK FoodCover DRY dresses your cooked cured as well as dry, semi-dry and maturing products in the most attractive and tasty way – because BECK supplies you with several popular spice variants for casings, strips and rolls ready to use.

In addition to our standard range, we also offer solutions that are precisely tailored to your individual needs – in the right sizes and with the seasoning of your choice.

Just talk to our BECKSPERTs! They will support you in realizing your personal projects.

Example 1:
Delicious treats in natural & PP casings!
Salami with that certain something:

Material:	20 kg S II, 3 mm minced, chilled 20 Kg R II, 3 mm minced, frozen 38 kg S II, 3 mm minced, frozen 22 kg S VIII bacon, frozen
Ingredients:	28 g nitrite curing salt 12 g Rohwusal Salami Optimal (Art.-no. 54.3360000) 0.2 g Colarmin C (Art.-no. 59.6100000) 0.25 g MicroStart BE-25 mild (Art.-no. 70.9871185)
Processing:	Pre-chop frozen lean meat with the ingredients (without nitrite curing salt) in the cutter. Add frozen S VIII bacon and chop to 2 mm. Add chilled S II and nitrite curing salt and chop to the desired final consistency. Fill the mixture tightly into BECK FoodCover DRY casings. Process natural casings dry, do not soak. Allow the sausages to mature in the maturing chamber.



Example 2: Completely off the roll!

Chicken roll with
different spice coatings:

Material:	Chicken breast or turkey breast
Brine:	83 kg water/ice
	11 kg nitrite curing salt
	6 kg BECK Ham Quick Liquid Gourmet oG
	(Art.-no. 20.2661210)
Injection:	20 %
Verarbeitung:	Prepare brine and inject poultry meat with it. Squeeze the injected product over the grinder snail and place in the tumbler for 6 to 8 hours (10 min work - 20 min break - 10 rpm - full vacuum).
	Line moulds with BECK FoodCover DRY and fill with product. Keep the moulds free of air. Close tightly and pressurize.
	Process as required (drying, smoking, scalding).

BECK FoodCover DRY: seasonings at a glance

Rolls (20 m x 0,42 m):	
FoodCover DRY Rolle N – Curry Art.-no. 45.7500019	
FoodCover DRY Rolle N – Paprika Art.-no. 45.7500020	
FoodCover DRY Rolle N – Hot Chili Art.-no. 45.7500021	
FoodCover DRY Rolle N – Green Herbs Art.-no. 45.7500022	
FoodCover DRY Rolle N – Roastbeef Art.-no. 45.7500023	
FoodCover DRY Rolle N – Black Pepper Art.-no. 45.7500024	

Casings (bundle à 10 pieces): Kal. 75/500+150 mm	
FoodCover DRY Casing N Hot Chili Art.-no. 45.7500014	
FoodCover DRY Casing N Zwiebel Art.-no. 45.7500015	
FoodCover DRY Casing N Paprika Art.-no. 45.7500016	
FoodCover DRY Casing N Knoblauch Art.-no. 45.7500017	
FoodCover DRY Casing N Black Pepper Art.-no. 45.7500018	

Mindful of health and the environment

BECK FoodCover DRY casings, rolls and sheets are made of non-woven polypropylene (PP non-woven). The material is food-safe, heat-resistant and is characterized by good barrier properties against grease and moisture. PP does not pollute the environment.

Are you already dipping for treats?

Wax or gelatine? Coating compounds from BECK Gewürze und Additive add more glamour to the counter! They turn salami, red and spreadable sausage and even many types of cheese into a feast for the eyes! But they do so much more: a quick dip and your products are protected from drying out, flavor and weight loss for longer.

BECK Gewürze und Additive provides you with the ideal coating solutions for your applications – with an appetizing appearance and easy to use.



Salami, raw sausage and raw ham – the versatile powder solution

The BECK Salami Deko FIX gelatine-based coating comes as a powder for mixing and offers you maximum flexibility. Your advantage: **the product is available in small bags from 1 kg** and can be dosed exactly as required.

You also have the choice between variants with pork or beef gelatine. Processing is very simple: dissolve 200 g of Salami Deko FIX in water at 85 °C and allow the mixture to cool to around 40 °C before dipping the sausage or ham. You can then roll or sprinkle your product in decorative spices. Then leave your creations to dry and dip them again if necessary to add even more gleam. As an alternative for larger quantities **BECK Überzugsmasse-Salami Dekor (Art.-no. 70.9870533).**
Unit: 10 kg canister



BECK Salami Deko FIX (with pork gelatine)

Art.-no. 53.5500000

Powdery coating compound for preparing raw sausage and raw ham

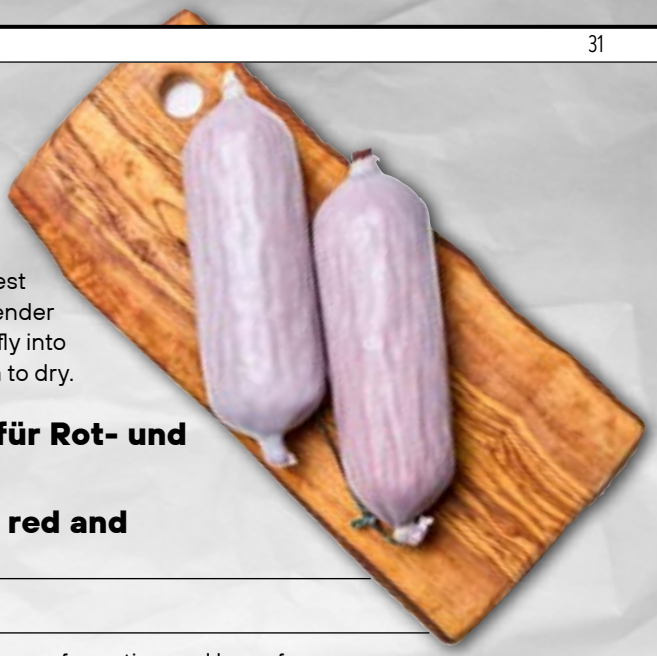
BECK Salami Deko FIX R (with beef gelatine)

Art.-no. 53.5900000

Powdery coating compound for preparing raw sausage and raw ham without pork

Unit: from 1 kg bag (flexible)





Red & liver sausage dressed in wax

Fresh for longer, aromatic and optimally protected from drying out: Wax-like coatings are the best solution for products such as red sausage and tender liver sausage. You simply dip your sausages briefly into the coating at 120 to 150 °C and then leave them to dry.

BECK Wachs-Wursttauchmasse für Rot- und Leberwurst

(BECK wax sausage coating for red and liver sausage)

Art.-no. 70.9870531

Wax-like coating to prevent drying out, germ formation and loss of aroma

Unit: 25 kg cardboard box

Cheese as a refined flavor accent

A hearty cheese note like this can enhance any meat or sausage product – for example with an edible sausage coating, which not only adds a delicious cheese flavor to the meat, but also provides a rustic look to sell. The process doesn't require much effort: you heat the coating mixture, stir it evenly, briefly dip your meat product in it and then leave it to harden.

BECK Ummantelung Käse Fix & Fertig

(BECK sausage coating cheese ready-to-use)

Art.-no. 70.9870534

Ready-made edible coating compound for heating and processing

Unit: hobbock à 25 kg





A quick dip for Salami, raw sausage and meat products

Do you want to manufacture shelf-stable products that really whet the appetite on the counter? This edible coating emulsion for meat and sausages will make quick work of it! Simply dip or spray the products briefly and then allow to dry thoroughly before packaging. The coating compound is completely tasteless and does not affect the flavor. Instead, it prevents the formation of white creatine deposits on the surface and thus maintains the appetizing shine even during longer storage periods.

BECKProtec PA

Art.-no. 70.9877347

Edible coating emulsion for meat and sausage products

Unit: 25 kg canister

My Beck



From Baking to BECK

From a small craft business to a large bakery to a training company: Stefan Mossner spent many years of his life working in bakeries until he applied for a job at BECK. Since then, he initially took on tasks in production and now ensures that everything runs like clockwork in the company's warehouses. His main duties: Receiving goods and organizing the shelves efficiently with a forklift truck. Even after 20 years, he still feels completely at home at BECK – and that is also due to the good working atmosphere: "Everyone is there for you here and everyone supports each other!"

Stefan Mossner

- Trained baker
- Many years of experience in various bakery businesses
- At BECK: Warehouse management and organization

Congratulations: 20 years Beck!



With BECK since March 1, 2024

Quality is no coincidence

Ina Wiesend had completed her studies in food and health sciences and became aware of BECK through the recommendation of a fellow student who had undertaken an internship semester in Schnaittach. After completing her master's thesis and working as a student trainee in the confectionery industry, Ina Wiesend was able to gain her first insights into the world of spices and food additives. Today, she has a permanent position at BECK in the quality management & assurance department. She loves the variety of tasks in day-to-day business and is happy about the young team and the family atmosphere in the company.

Ina Wiesend

- Master (M. Sc.) Food and Health Sciences
- Working student in the confectionery industry
- At BECK: Quality management & assurance with analyses, complaints processing, audits/ certifications, QA plant tours

Beck lives from team spirit!
We congratulate long-standing employees
And warmly welcome new colleagues!



Congratulations: 15 years at BECK

Detlef Schlesier

- Training as a chef
- Worked in the gastronomy, food production and electrical wholesale sectors
- Employed in production at BECK (mixes, recipes, FoodCover)

The trial day did it

Versatility is his strength: as a trained chef, Detlef Schlesier had already worked in restaurants, in the industrial sauce and dessert production, but also in electrical wholesale, before he decided to do a trial day at BECK Gewürze und Additive. Since then, the Thuringian has moved his home to Franconia and works in production at BECK. He especially found the experience of developing a foil prototype with an individual print particularly exciting. In the meantime, blends and recipes have become his main focus. Despite his move from Weimar to Schnaittach, Detlef Schlesier still raves about the variety of meat products from his Thuringian home.



Markus Lämmermann

- Trained as a foreign language correspondent and forwarding agent
- Worked in the logistics sector and the metal industry
- At BECK: support for customers at home and abroad (especially Latin America) with preparation of customs documents and other administrative tasks

Humor as the elixir of life

For a year now, BECK has been the job home of Markus Lämmermann, who previously worked as a retail salesman in the food industry for many years. There he worked his way up to deputy store manager and then became aware of BECK. He loves the varied tasks in administration and order processing for customers within Germany. Compared to his previous position, Markus Lämmermann also values the family-friendly, flexible working hours and the short commute to his hometown near Lauf an der Pegnitz – and the fact that there is a lot to laugh about with his colleagues every day.

With BECK since November 2023



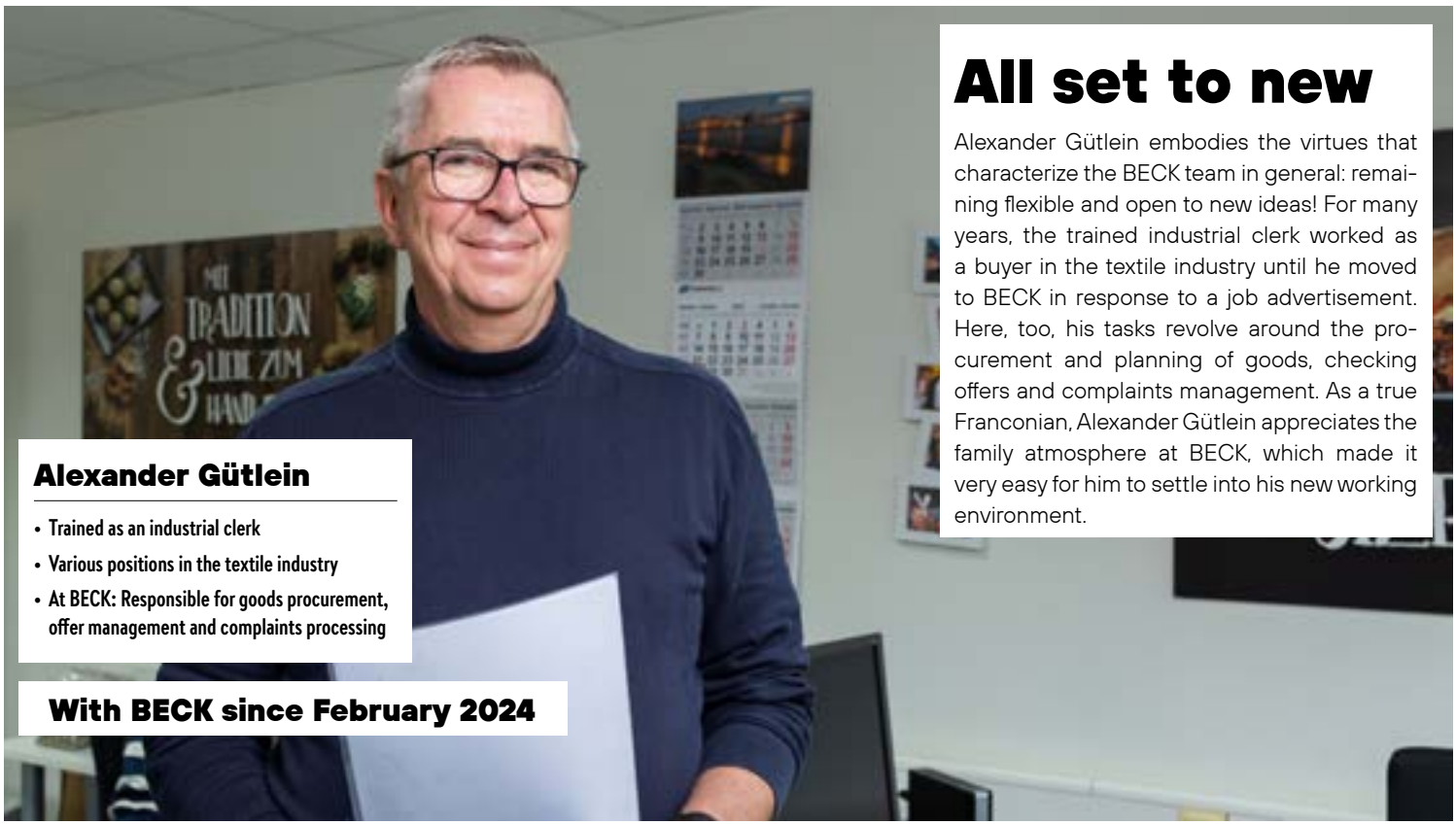
With BECK since October 1, 2023

Franconian and other world languages

Like many members of the BECK team, Tanja Rohwer is a career changer in the spice industry. She originally trained as a foreign language correspondent and forwarding agent, then worked in a freight forwarding company handling air freight before switching to the metalworking industry. She first got to know BECK as a customer and then applied after seeing a job advertisement. Thanks to her English and Spanish language skills, she now looks after customers at home and abroad and prepares the necessary customs documents for shipping. She thinks it was a great experience to be able to attend SÜFFA in Stuttgart this year together with the BECK trade fair team.

Tanja Rohwer

- Trained as a foreign language correspondent and forwarding agent
- Worked in the logistics sector and the metal industry
- At BECK: support for customers at home and abroad (especially Latin America) with preparation of customs documents and other administrative tasks



All set to new

Alexander Gütlein embodies the virtues that characterize the BECK team in general: remaining flexible and open to new ideas! For many years, the trained industrial clerk worked as a buyer in the textile industry until he moved to BECK in response to a job advertisement. Here, too, his tasks revolve around the procurement and planning of goods, checking offers and complaints management. As a true Franconian, Alexander Gütlein appreciates the family atmosphere at BECK, which made it very easy for him to settle into his new working environment.

Alexander Gütlein

- Trained as an industrial clerk
- Various positions in the textile industry
- At BECK: Responsible for goods procurement, offer management and complaints processing

With BECK since February 2024

Full power for quality

For Tam Pham, the position at BECK is his first full-time job in quality assurance following his training as a chemical-technical assistant and further training. At BECK, he is getting to know the full spectrum of quality assurance in a food processing company. This includes analyses and complaint handling as well as the preparation of audits and certifications. "The colleagues in the team complement each other perfectly, it's really fun how everyone at BECK sticks together. Even in our free time, many of us are always hanging out together."



Tam Pham

- Training as a chemical-technical assistant, further training in quality assurance
- At BECK: quality assurance with analyses, complaints processing, audits/certifications, QA plant tour

With BECK since October 1, 2023



Melihe Deniz

- Employed at BECK in the packaging and shipping department

Packaging artist

Melihe Deniz has been living in Germany with her family for 37 years. The mother of three children applied for a job at BECK 15 years ago and has been packing goods for dispatch together with her colleagues ever since. After all these years, she still loves her job – also because the contact with the other BECK people is so friendly, easy and warm-hearted.

Congratulations: 15 years at BECK

The right contacts for all your requests



Management

Manfred Beck	Managing Director	manfred.beck@beck-gewuerze.de	+49 (0) 9153-9229 0
Manuela Beck	Manager Administration, Controlling, and Human Resources	manuela.beck@beck-gewuerze.de	+49 (0) 9153-9229 10

Product Development

Rolf Sommer	Manager Product Development	rolf.sommer@beck-gewuerze.de	+49 (0) 9153-9229 21
Timo Franz	Product Development and Operations Management	timo.franz@beck-gewuerze.de	+49 (0) 9153-9229 22
Christian Leuthold	Product Development , Recipe service and Application Engineering	christian.leuthold@beck-gewuerze.de	+49 (0) 9153-9229 293
Ralph Bauer	Manager Technical Center, Specialist Consultant, Application Engineering Germany and Export	ralph.bauer@beck-gewuerze.de	+49 (0) 9153-9229 18
Jonas Haas	Technical center, Recipe service and Application Engineering	jonas.haas@beck-gewuerze.de	+49 (0) 9153-9229 18

Quality Assurance

Sabine Mägdefrau	Quality Assurance and Quality Management Representative	sabine.maegdefrau@beck-gewuerze.de	+49 (0) 9153-9229 16
Tam Pham	Quality Assurance	tam.pham@beck-gewuerze.de	+49 (0) 9153-9229 16
Ina Wiesend	Quality Assurance	ina.wiesend@beck-gewuerze.de	+49 (0) 9153-9229 39

Purchasing

Stefanie Gulden	Purchasing	stefanie.gulden@beck-gewuerze.de	+49 (0) 9153-9229 28
Alexander Gütlein	Purchasing	alexander.guetlein@beck-gewuerze.de	+49 (0) 9153-9229 0
Katrin Zinn	Purchasing	katrin.zinn@beck-gewuerze.de	+49 (0) 9153-9229 295

Administration

Meike Franz	Assistant to the Management, Consulting and Sales, Customers Abroad	meike.franz@beck-gewuerze.de	+49 (0) 9153-9229 27
Maria Streng	Reception, Consulting and Sales	maria.streng@beck-gewuerze.de	+49 (0) 9153-9229 0
Johannes Schamel	Consulting and Sales	johannes.schamel@beck-gewuerze.de	+49 (0) 9153-9229 0
Sabine Kellermann	Consulting and Sales, Customers Abroad	sabine.kellermann@beck-gewuerze.de	+49 (0) 9153-9229 14
Elke Pilhofer	Consulting and Sales, Invoice Controlling	elke.pilhofer@beck-gewuerze.de	+49 (0) 9153-9229 297
Beate Pfister	Consulting and Sales, Invoice Controlling	beate.pfister@beck-gewuerze.de	+49 (0) 9153-9229 26
Markus Lämmermann	Consulting and Sales	markus.laemmermann@beck-gewuerze.de	+49 (0) 9153-9229 298
Klaus Sehrig	Shipping Home and Abroad (Exports and Logistics), Consulting and Sales	klaus.sehrig@beck-gewuerze.de	+49 (0) 9153-9229 12
Marcus Holler	Shipping Home and Abroad (Exports and Logistics), Consulting and Sales	marcus.holler@beck-gewuerze.de	+49 (0) 9153-9229 24
Stefan Lauterbach	Shipping Home and Abroad (Exports and Logistics), Consulting and Sales	stefan.lauterbach@beck-gewuerze.de	+49 (0) 9153-9229 296
Tanja Rhower	Consulting and Sales, Customers Abroad	tanja.rohwer@beck-gewuerze.de	+49 (0)9153-9229 290
Sabine Huber	Accounting	sabine.huber@beck-gewuerze.de	+49 (0) 9153-9229 11

Distribution

Maximilian Beck	Specialist Consulting and Application Engineering Germany and Export	maximilian.beck@beck-gewuerze.de	+49 (0) 173 663 47 90
Thomas Winter	Specialist Consulting and Application Engineering Germany and Export	thomas.winter@beck-gewuerze.de	+49 (0) 172 692 33 84
Stephan Füller	Specialist Consulting and Application Engineering Germany and Export	stephan.fueller@beck-gewuerze.de	+49 (0) 170 734 00 46
Ottmar Dorsch	Specialist Consulting and Application Engineering Germany	ottmar.dorsch@beck-gewuerze.de	+49 (0) 173 208 69 67
Mark Militzer	Specialist Consulting and Application Engineering Germany	mark.militzer@beck-gewuerze.de	+49 (0) 172 133 18 18
Georg Strobl	Specialist Consulting and Application Engineering Germany	georg.strobl@beck-gewuerze.de	+49 (0) 173 861 54 68
Martin Schmid	Specialist Consulting and Application Engineering Germany	martin.schmid@beck-gewuerze.de	+49 (0) 151 10839006
Frank Bierwirth	Specialist Consulting and Application Engineering Germany	frank.bierwirth@beck-gewuerze.de	+49 (0) 151-10839005
Falko Schmidt	Specialist Consulting and Application Engineering Germany	falko.schmidt@beck-gewuerze.de	+49 (0) 151-22849602
Ernst Sailer	Specialist Consulting and Application Engineering Germany	ernst.sailer@beck-gewuerze.de	+49 (0) 174-9240956
Jens Kolleck	Specialist Consulting and Application Engineering Germany	jens.kolleck@beck-gewuerze.de	+49 (0) 175 8907 434
Ralph Bauer	Specialist Consulting and Application Engineering Germany and Export	ralph.bauer@beck-gewuerze.de	+49 (0) 1511 0839003
Tommy Andersson	Specialist Consulting and Application Engineering Sweden / Fa. Nimark AB	tommy@nimark.se	+46 70 89 38 555

Beck Gewürze und Additive GmbH I Kirschenleite 11-13 I 91220 Schnaittach I Germany
info@beck-gewuerze.de I www.beck-gewuerze.de

@meatsnspices