Beck Gewürze
und Additive GmbH

meats 'n spices

Process Engineering | Recipes | Taste | Technology

PRODUCT-SPECIAL

www.beck-gewuerze.de

Beck
Gewürze und Additive

Meat meets Chic:

Decorative, flavorful, flexible – the new versatile coating for sausage, meat and cheese!

Food Cover Trends

BECK FoodCover DRY – **more than just deco!**

When our BECKSPERTS develop new products for you, they always want to offer you something special that ...

- **boosts your sales**
- **inspires your customers and encourages them to buy**
- **is quick and easy for you to process**

BECK FoodCover DRY is the new dry alternative for preparing your meat products.



And these are your benefits:

- Many delicious spice variations that encourage your customers to try them – individual seasonings are also possible!
- Attractive appearance as an eye-catcher on the counter
- Unbeatable flexibility: available as natural and PP (polypropylene) casings in various calibers and lengths as well as individually sized foil
- Simplified handling and low material requirements
- Longer shelf life
- Food-safe, recyclable materials
- Ideal for food packaging when very good barrier properties against grease and moisture are required

ROLLS AND SHEETS



BECK Food Cover DRY:
Rolls available ex works – roll à 20 m, 0.42 m wide

BECK FoodCover DRY in rolls or sheets offers you maximum flexibility.
You can cut the material to the exact size you need for covering your meat product. This means you have very little waste and can make the best possible use of the foil.

The BECK FoodCover DRY roll has a width of 42 cm and is coated with spices on one side. One roll contains 20 meters of foil. Six different ready-made spice variants are available ex works. However, BECK is also glad to supply rolls with your individual favorite seasoning.

BECK FoodCover DRY N – Paprika

Art.-Nr. 45.7500020



BECK FoodCover DRY N - Black Pepper

Art.-Nr. 45.7500024



BECK FoodCover DRY N - Hot Chili

Art.-Nr. 45.7500021



BECK FoodCover DRY N - Green Herbs

Art.-Nr. 45.7500022



Flavor – completely off the roll

With BECK FoodCover DRY, you have many options for creatively "dressing" your meat products so that they trigger the desired WOW effect in your customers. You can use our ready-made rolls for this. Or you can ask your BECKSPERTS for a completely customized solution, which we will then produce exclusively for you.

BECK FoodCover DRY N – Curry

Art.-Nr. 45.7500019



BECK FoodCover DRY N – Roastbeef

Art.-Nr. 45.7500023



It's so easy to make a 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 %

Processing: Prepare brine and inject poultry meat with it. Squeeze the injected product over the wolf 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 pressurise. Process as required (drying, smoking, scalding).

The dream shape – with natural and pp casaings

Whether raw or cooked cured products, cooked ham or cheese: with BECK FoodCover DRY natural and PP casings, you can dress your delicacies perfectly – and add a tempting flavour to their appearance on the counter.

BECK FoodCover DRY CASING N Paprika

Art.-Nr. 45.7500016



It's that easy to produce 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 BECK Rohwusal Salami Optimal (Art.-Nr. 54.3360000)
0,2 g Colarmin C (Art.-Nr. 59.6100000)
0,25 g BECK MicroStart BE 25 mild (Art.-Nr. 70.9871185)

Processing: Pre-chop frozen lean meat with the ingredients (without NPS) in the cutter.
Add frozen S VIII bacon and chop to 2 mm.
Add chilled S II and NPS and chop to the desired final consistency.
Fill the mixture tightly into BECK FoodCover DRY casings or casings. Process casings dry, do not soak. Allow the sausages to mature in the maturing chamber.

BECK FoodCover DRY CASING N Onion

Art.-Nr. 45.7500015



BECK FoodCover DRY CASING N Black Pepper

Art.-Nr. 45.7500018



BECK FoodCover DRY CASING N Garlic

Art.-Nr. 45.7500017



BECK FoodCover DRY CASING N Hot Chili

Art.-Nr. 45.7500014



NATURAL AND POLYPROPYLENE CASINGS



BECK Food Cover DRY:
CASINGS available ex works – bundle of 10 pieces

From salami to cooked ham or grilled cheese: BECK FoodCover DRY natural and PP casings are versatile. They are just as suitable for cooked cured products as they are for dry, semi-dry or maturing products. You can even use them to provide various types of cheese with a decorative spice cover.

BECK FoodCover DRY natural and PP casings are available in various calibers and lengths. BECK is glad to produce natural and PP casings for your individual requirements on request – even in small quantities.

Customized covering

The counter is your catwalk. This is where you present the most attractive models among your products – tastefully dressed in spice covers that attract everyone's attention. This is your chance to score top marks with your customers!

BECK supports you in this effort. In addition to our standard range of natural and PP casings and foils, we also offer you solutions that are tailored precisely to your individual requirements – in the suitable sizes and with the seasoning of your choice.

Just talk to our BECKSPERTS! They will support you in bringing your personal projects to life.



Longer shelf life:

Products in the BECK FoodCover DRY range have a shelf life of up to 12 months in their unopened original packaging – at temperatures between 4 and 25 °C and an optimum humidity of between 40 and 60 %.



How to perfectly cover your products

Firstly, cut sheets to the required length from the roll. Then place the sheet in the mould or on the raw product with the spice coating facing upwards.

If you are using natural or PP casings, fill the product as tightly as possible and avoid air pockets.

The spice coating must adhere to the meat so that the spices can develop their flavor.

Cook the product under pressure to remove any air pockets. If necessary, it is also advisable to stretch the product in a net to achieve optimum results.

After cooking or heat treatment, cool the product quickly and remove the cover.

Then pack your product hermetically to avoid air and water retention.



HAVE YOU TRIED IT?
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