Beck Gewürze
und Additive GmbH

meats 'n spices

Process Engineering | Recipes | Taste | Technology

PRODUCT-SPECIAL

www.beck-gewuerze.de

Beck
Gewürze und Additive

Maximum efficiency
1 basic recipe with 7 variants

Must haves
You need this for cooked sausage manufacturing



Delicate and hearty

Inspiration for **spreadable** and **sliceable cooked sausage recipes**

Must haves

for your cooked sausage production!

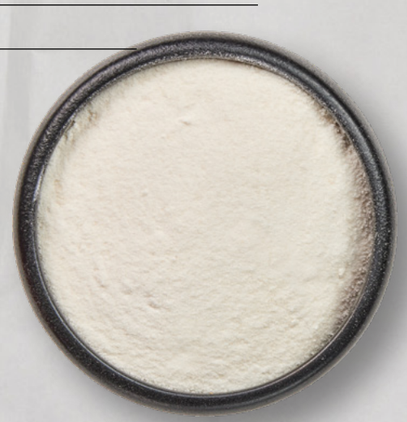
In the best cooked sausages, everything fits together: from the taste of high-quality ingredients to the uniform texture and appetizing color to the appropriate casing. A few practical aids make it easier to achieve perfect results every time ...



BECK Kochwurst-Emulgator P

The more evenly cooked sausages, liver sausages and pâtés can emulsify, the more melt-in-the-mouth they will be. This yellow-white, tasteless powder supports the fine distribution of fat in fresh sausages and preserves. In this way, you avoid unappealing fat sedimentation and jelly formation.

Art. № 70.9870015





BECK Colarmin C

Our everyday life is gray enough! At least the sausage should inspire us with its appetizing color! Our coloring additive BECK Colarmin C contains real carmine and turns every meat product in the butcher's counter into a real eye-catcher that arouses the desire to buy!

Art. № 59.6100000



Sausage Wax dip for red and liver sausage

Optimum protection is just good enough for the finest cooked sausage. Our sausage dipping wax is perfect for all types of red and liver sausage. Simply dip the sausage into the coating mass at 120 to 150 °C and allow to dry thoroughly!

Art. № 70.9870531

Get your BECKSPERIENCE!

The BECKSPERIENCE – that's where BECK expert consultants – answer all your questions about meat and sausage processing! That's why, we regularly organize our BECKSPERIENCE webinars. Find out more now and take part yourself next time:

www.becksperience.de

BECK Glutarom S

With BECK Glutarom S you can bring out even the finest flavors in your sausage meat! Ideal for rounding off the taste of all meat and sausage products. But you can also use it to give soups, sauces, salads or convenience products that decisive spark!

Art. № 32.1015000





BECK Blütenhonig

Sometimes it's little natural secrets that end up being the i-dot for a wonderfully rounded flavor. For us, it's the addition of some pure blossom honey, with its sweet taste and smell, that can turn a liver sausage into a very special treat.

Art. № 70.9870091

Spreadable and tasty!

You expect a hearty liver sausage to spread smoothly and evenly on bread before delighting your taste buds? Here are a few palate-pleasers your customers will be licking their fingers for!



BECK right by your side

Your BECKSPERTEN are real practitioners. They are familiar with all aspects of meat and sausage production – right up to the sales-boosting presentation of your products in the counter. If necessary, they will develop individual recipes for you that are precisely tailored to your needs.



Gutsleberwurst

With BECK Gutsleberwurst oG (Art. № 50.1180000) you have a glutamate-free basic seasoning that is suitable for many liver and cooked sausage varieties. The balanced mixture of onion, pepper, thyme, parsnip, ginger and mace creates the typical liver sausage flavor that all customers love. It is best to refine your Gutsleberwurst with a little blossom honey and sautéed onions and provide an appetizing reddening with BECK Rot-Stabil Classic 210 (Art. № 31.1114200).

Recipe № 08.201-11

Zwiebelleberwurst

Onion variations, pepper, parsley, caraway, thyme and basil: The powdered preparation BECK Onion Liver Sausage (Art. № 50.1150000) already contains all the spices you need to produce this hearty delicacy. With BECK Kochwurstemulgator P you can now conjure up the wonderfully even, spreadable consistency.

Recipe № 08.201-18





Bauernleberwurst grob

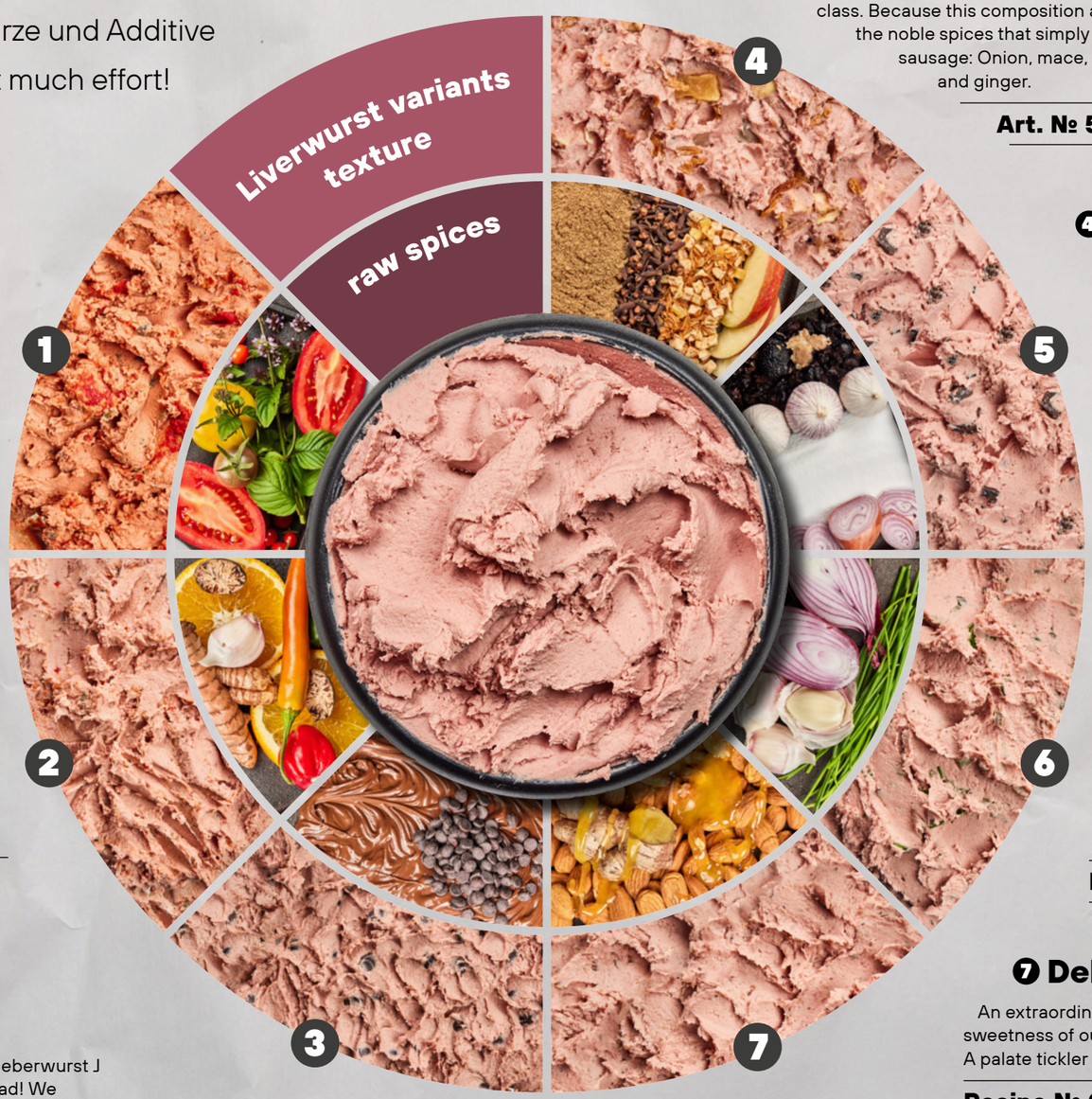
Tastes like in grandma's times directly from the country butchery! In addition to our spice preparation BECK Rustiko Grobe Leberwurst/ Pressack Rustiko (Art. № 50.1189000), it is the BECK Majoran gerebelt „Original Thüringer" (Art. № 70.9870098) that characterizes the rustic taste of this specialty. And with the strong color you achieve with our powder preparation BECK RotStabil Naturrot, no liver sausage connoisseur at the counter can resist!

Recipe № 08.219

ORDER NOW! Phone: +49-9153-92290 ▪ **Fax:** +49-9153-922920**WhatsApp:** +49-172-100 58 00 ▪ **E-mail:** info@beck-gewuerze.de

Finest **Liver Sausage**

You don’t have to reinvent the wheel for every liver sausage!
With the ingredients from BECK Gewürze und Additive
you can create tasty variations without much effort!



❶ Tomatenleberwurst with Tomato and Basil

A hearty Mediterranean variant that awakens vacation feelings! Why not mix tomato granules and BECK Basil (Art. № 70.9870282) under the liver sausage meat and let the sun of the south rise over the taste heaven? A sensational pleasure on fresh or toasted ciabatta!

Recipe № 08.212-4

❷ Delikatessleberwurst with Orange und Chili

The fruity-hot combination of orange and chili conjures up real moments of pleasure in this fine liver sausage! You can easily achieve the seductive taste with the preparation BeckWürz Orange (Art. № 560159000), grated orange peel and BECK DekorWürz Jalapeno (Art. № 52.5061000). Or try equally tasty variations with BECK Anis whole (Art. № 70.9870554) or ground (70.9870352)!

Recipe № 08.212-8

❸ Delikatessleberwurst with nut nougat

How could the pleasure of the breakfast bun be increased immeasurably? Quite simply! By combining our Beck Kalbsleberwurst J basic seasoning with a wonderfully sweet nut-nougat spread! We tried it out for you and think: a fabulous treat!

Recipe № 08.212-12



BECK Kalbsleberwurst E (basic seasoning)

With our exquisite basic preparation you are already on the best way to the liver sausage of the extra class. Because this composition already contains all the noble spices that simply belong in every liver sausage: Onion, mace, cardamom, cloves and ginger.

Art. № 50.1002000



BECK Kalbsleberwurst J (basic seasoning)

The exceptionally harmoniously balanced basic blend for fine product variants such as veal or delicatessen liver sausage varieties. A pinch of vanilla and cinnamon rounds off the aromas of onion, pepper, ginger and mace with a subtle hint from the spice cabinet of the Orient.

Art. № 50.1001000

❹ Leberwurst with baked Apple

Has a Christmas touch, but also tastes delicious all year round: Liver sausage and baked apple simply complement each other wonderfully. With BECK DekorWürz Bratapfel-FruchtMix (Art. № 52.5063300) and the traditional BECK Lebkuchengewürz (Art. № 52.2201000) you can produce this seasonal speciality.

Recipe № 08.201-5

❺ Delikatessleberwurst with Truffles

For this noble variant, the best is just good enough: You combine our Beck Kalbsleberwurst J basic seasoning with BECK China Trüffel - Würfel 5 mm (Art. № 70.9870093) and BECK Aroma Typ Trüffel (Art. № 56.0340000). The fine taste is rounded off perfectly by adding sautéed onions, some cream and blossom honey.

Recipe № 08.212-1

❻ Delikatessleberwurst with Chives

One of the most popular liver sausage varieties, based on our beck Kalbsleberwurst E basic seasoning. Your customers love the hearty mix of BECK dried chives (Art. № 70.9870265), sautéed onions and garlic. A pinch of BECK Glutarom S brings out the individual flavors even better.

Recipe № 08.212-07

❼ Delikatessleberwurst with Almonds and Honey

An extraordinary composition of our Beck Kalbsleberwurst J basic seasoning, the seductive sweetness of our BECK Blütenhonig (Art. № 70.9870091) and the subtle aroma of ground almonds. A palate tickler that you want to enjoy again and again!

Recipe № 08.212-6



Hearty
Cooked sausage

Rustic, regional, with bite: Rotwurst, Speckwurst and Pressack are among the top sellers in every decent butcher's shop! And BECK always has the right recipe for these hearty specialties!



Speckblutwurst

A hearty treat made of pork and bacon, with the basic seasoning BECK Schwarzwurst/Hausmacher Blutwurst (Art.-Nr. 50.1212000) with pepper, allspice, nutmeg, marjoram and onion for the right traditional flavor. Add a dash of spiciness with BECK Scharfwürzer Hot Pep oG (Art. № 52.2631000) and round off the taste with fresh onions and BECK Glutarom S (Art.-Nr. 32.1015000).

Recipe № 09.011



Thüringer Rotwurst

If you have friends in Thuringia, they will be happy to bring you the „queen of blood sausages" directly from home! Here, too, the powdered preparation BECK Blut- und Rotwurst Extraktwürzung (Art.-Nr. 50.1222000) and fresh onions form the basis of the seasoning. BECK Glutarom S (Art.-Nr. 32.1015000) gives this regional delicacy an even more intensive aroma.

Recipe № 09.014

Black Sausage Varieties

Popular all over the world for centuries: black sausage comes in countless varieties. BECK supports you with simple production recipes!



Schwarzwürstle with Jalapeno

It doesn't get any spicier than this! Black sausage with the fiery taste of BECK DekorWürz Jalapeno (Art. № 52.5061000) is one of the most popular highlights in every butcher's counter!

Recipe № 09.021-1





Schwarzwürstle

A hearty, savory snack for in-between meals – quickly made with the basic seasoning BECK Thüringer Rotwurst B (Art. № 50.1217000) and fresh onions. The aromas of pepper, allspice, nutmeg, marjoram and mustard come out even better with a pinch of BECK Glutarom S (Art. № 32.1015000).

Recipe № 09.020





Schwarzwürstle with green Pepper

Green pepper is harvested unripe and is characterized by its fine, particularly mild pungency. Ideal for adding distinctive flavor accents to food products. With BECK pepper green air-dried - ground (Art. № 70.9870316) you enhance every black sausage!

Recipe № 09.022







Schwarzwürstle with Horseradish

Horseradish awakens the spirits! The fresh, mildly spicy note of the root also suits black sausages! With a little BECK horseradish granules (4 mm) (Art. № 70.9870221) and BECK horseradish powder (Art. № 70.9870234) you provide your black sausage with a special kick.

Recipe № 09.022-1



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Aspic delights

A hearty start into the day: With these delicacies you are ready for all challenges!





Quality is king!

With our solutions, we support you in offering your customers individual and distinctive products that cannot be found anywhere else!





Farmers Breakfast in jelly coat

Delicious, nutritious and wonderfully spicy: The powder preparation BECK Bauernfrühstück im Geleemantel (Art. № 50.1142000) contains high-quality pork gelatine and is ideally suited for the production of fine sausage specialties with a sour-peppery aspic casing. Also available without glutamate as BECK Bauernfrühstück im Geleemantel oG (Art. № 50.1142300).

For the variant with poultry, use BECK beef - farmer's breakfast in a jelly coating (Art. № 50.2253900). Seasoning with beef gelatine for the production of fine sausage specialties with aspic coating. The sour, fresh, peppery note of spice gives this sausage specialty its special character. With high-quality beef gelatine.

Recipe № 10.299-4





Schmalzfleisch

The ideal, durable take-away item for your walk-in customers: preserved pork in a jar or can, with a distinctive seasoning of pepper, nutmeg, ginger, onion and garlic. Quickly prepared with the spice mix BECK Schweinefleisch / Dosenfleisch Würz (Art. № 50.3151000), BECK Glutarom S (Art. № 32.1015000), BECK Cutter PR 4 (Art. № 10.1804200) and BECK ground black pepper (Art. № 70.9870332).

Recipe № 15.136-2