Beck Gewürze
und Additive GmbH

meats 'n spices

Process Engineering | Recipes | Taste | Technology

www.beck-gewuerze.de

Beck
Gewürze und Additive



LET'S GRITZEL!

YES, WE CAN!

WORLD PREMIERE

Schnitzel from the grill!

BECKSPERIENCE Season 3
four webinars packed with BBQ highlights!
All products! All recipes!

A matter of taste
Glutamate, Umami & Co.
for maximum taste!

Plus: BECK people – success and family stories

WELCOME



Dear readers,

things have been really busy at BECK Gewürze und Additive in the last few months! We have modernized many processes in order to be able to serve customer inquiries even faster. We have thought about where we can support people in the food industry still better in the future. Trends that we notice worldwide: the return to traditional products with genuine ingredients, the enthusiasm for barbecuing as well as the lucrative business with BIO, the hot snack counter and convenience products! BECK already offers a comprehensive portfolio for all sectors – but our special strength lies in our BECKSPERTS, our expert consultants who visit customers all over the world and work out individual solutions with them. The results are often so convincing that they inspire us to come up with some true product innovations – like our new barbecue breading, which we are using to „gritzel" ("grill" + "schnitzel" = "gritzel") delicious meat and vegetable dishes as a world premiere in the third season of our online show BECKSPERIENCE. Our relationships with our customers are a genuinely honest give-and-take. This is also reflected in the BECKSPERIENCE shows, where we not only present our products, but also involve our viewers live in our Q&A channel. This direct line is what makes BECK special. In a continuous exchange with you – be it at the BECKSPERIENCE show or in workshops with our consultants at your site – we develop the products you need for your success. And our BECKSPERTS know: It's not primarily about selling, but above all about LISTENING. Therefore, we always have an open ear for your wishes and suggestions!

Let's enjoy many more successful years together!

We hope you enjoy reading this issue

Manfred Beck and the whole
BECK Gewürze und Additive family



from **20**
MY BECK
Our team is our greatest pride. Get to know the people behind BECK!!



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BECKSPERIENCE: WORLD PREMIERE
„Gritzel" - Schnitzel finally from the grill!

BECKSPERIENCE: THIS WAS SEASON 3!
From BBQ to WORLD PREMIERE: The highlights of the four live shows

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SPICE INVADERS
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@meatsnspices

BECKSPERIENCE



This was season 3!

Four online shows, nine BECKSPERTS and a world first! In season 3 we already sizzled for the next barbecue season!

Summer is just around the corner, the grills are running hot again and the butcher's counter is all about the products that make a BBQ a real feast for the palate: From international bratwurst varieties to tender steaks to hearty marinated pork belly and juicy burger patties, we've left nothing out this time – and even added one more delight: With „Gritzel" our BECKSPERTS conjured up another fascinating innovation on the grill!
And because there is no taste sensation internet yet: Once again, all participants had the opportunity to book a tasting package when registering for their BECKSPERIENCE – so that they could try out our products live during the show. By the way, BECK always supports social institutions with the proceeds from the tasting packages.

To sum up: For one day, we had so much fun with sizzling and tempting aromas at BECK, that we are determined: The next BECKSPERIENCE is coming in September!

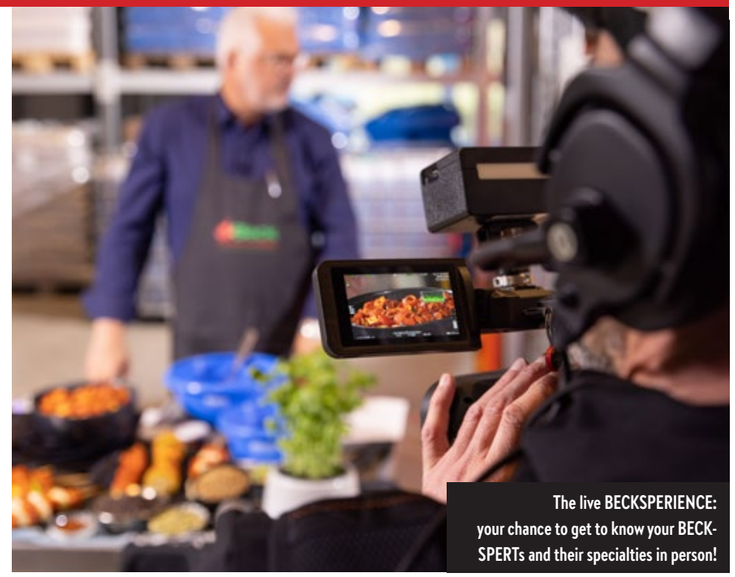


Happy about the success of BECKSPERIENCE season 3: Junior boss Max Beck, founder and managing director Manfred Beck and BECKSPERT Mark Militzer (from left to right).



Joint forces for good taste: The BECKSPERTS team gives everything to fulfill your customer wishes. Book a workshop on a topic of your choice now!

ALL RECIPES FROM SEASON 3:
Here you will find all recipes for all products from BECKSPERIENCE season 3!



The live BECKSPERIENCE: your chance to get to know your BECKSPERTs and their specialties in person!

18.9.2023



REGISTER NOW TO SEASON 4!

Become part of the BECKSPERIENCE! Get the latest ideas on how to make your butcher counter even more exciting for customers! Hot tip: Season 4 is all about your favorite topics!

Option 1: You just want to be there
Enjoy your BECKSPERIENCE pure and completely free of charge. You just have to register in time.

Option 2: You want to be there and taste everything yourself
Order your tasting package for 9.95 Euros when you register! We will send you everything you need in time before the shows.

Option 3: You want to be there, taste everything and book a workshop with your BECKSPERT right away.
For 49.95 Euros you get our all-inclusive offer: the BECKSPERIENCE shows, the tasting package and an individual workshop with one of our BECKSPERTS.

Show No. 1 | Tender but hearty
Hermann and Stephan show you how to use marinades and spices to conjure up real palate-pleasers for the grill!



Show No. 2 | Republic of the bratwurst
From Franconia and Thuringia to Maghreb: Max and Mark take you on a bratwurst journey around the world.



Show No. 3 | World premiere „Gritzeln"
Crispy on the outside and juicy on the inside? Max and Mark tell you how to prepare breaded treats on the grill.



Show No. 4 | Make it with minced meat
From burgers to bifteki: Ralph and Ottmar show you how to quickly create international specialties with the perfect flavoring.



BECKSPERIENCE | Season 3 | SHOW 1

Tender but hearty

BECK barbecue spices and marinades



What attracts customers most at the butcher's counter before the barbecue? „Red, green and yellow always go!" says seasoning BECKSPERT Hermann Haider, thinking of curry, turmeric, paprika, herbs & Co. They make BBQ foods in the display shine so brightly that your mouth starts watering instantly. From BECK SoftFix Marinade ZitronenTraum (Art. No. 46.1840000) for poultry or pork loin to the delicious Cheese Onion Dip (Art. No. 52.6124920) and various seasonal herb butters: „Southerner" Hermann Haider and „Northern Light" Stephan Füller demonstrate in the first show what you can get out of BECK's barbecue seasonings. Hermann relies on the ingenious BECK SoftFix Marinade Fränkische Heimat (Art. No. 46.1875000), which gives every roast that special kick, while Stephan falls for BECK SoftFix Marinade Smokey Honey (Art. No. 46.1879000) when grilling pork belly. Even surprise bee Willi from the film team is blown away by the sweet, slightly fumy honey delight! The two BECKSPERTS agree: BECK marinades and barbecue spices are not only a perfect fit for a wide variety of meats, but also for grilled cheese and vegetarian vegetable treats. And whether mixed with water or oil, refined with beer, wine, crème fraîche or other spices – all products can be individually adapted to the customer's taste with little effort. While Hermann and Stephan are spontaneously creating several recipes, Christian Leuthold always keeps an eye on the Q&A channel. Many viewers' questions revolve around preserving dips – and product developer Rolf Sommer always has a competent answer ready. Hermann and Stephan also provide valuable suggestions for presentation at the counter. Finally, the topic of color comes up again: Hermann explains how to quickly find the right products for every type of meat using the color codes in the BECK flyer „Marinades and Barbecue Seasonings".



Your direct line to your BECKSPERT: **(+49) 151-108 39 004**

BECKSPERT Hermann Haider

Profile:
Qualification: Master butcher
With BECK since: 2020
Your contact person in: Bavaria

What is your passion?
I love my job as a butcher and have been working in the spice sector for 12 years.

What motivates you most?
The friendly contact with my customers. When I realize that I can bring about positive changes with my workshops.

What are the most important future trends?
The hot snack counter and snacks in general will be real revenue generators for butchers.

My specialty:
- Barbecue products
- Consulting for optimal counter design
- Practice-oriented customer workshops

ALL RECIPES FROM SEASON 3:
Here you will find all recipes for all products from BECKSPERIENCE season 3!



Your direct line to your BECKSPERT: **(+49) 170-734 00 46**

BECKSPERT Stephan Füller

Profile:
Qualification: Master butcher
With BECK since: 2018
Your contact person in: Northern Germany, Scandinavia, Baltic States, Romania, Bulgaria, CIS ...

What is your passion?
Everything that has to do with meat.

What motivates you most?
Working with customers, which is marked by great trust and heartiness in all countries.

What are the most important future trends?
The industry will continue to diversify, vegan and vegetarian will find their own niches.

My specialty:
- Gathering ideas for new recipes while traveling
- Customized special developments

Stephan shows how easy it can be done: 500 g cream cheese, 500 g crème fraîche and 50 g seasoning mix BECK Cheese Onion Dip - and the yummy treat is ready!





Art. № 52.2302000
BeckWürz Baked Onion

Art. № 52.6124920
Cheese Onion Dip

Art. № 45.3500000
BeckEmulsan BBQ-Taler

BECKSPERIENCE | Season 3 | SHOW 2

The Bratwurst Republic

International sausage and bratwurst specialties



What becomes immediately clear in Max Beck's and Mark Militzer's show: Whether raw or scalded, bratwurst is a worldwide hit at meat counters. And no one can claim the patent recipe for the perfect bratwurst. Because it's delicious everywhere – from Franconia and Thuringia to Spain, France, Greece and the Orient. Max and Mark know the secrets behind Nuremberg sausages as well as those behind chorizo or merguez – and show that there are no absolute rules when it comes to choosing varieties of meat or seasoning, as long as the ingredients are declared correctly. It is interesting that the Franconian bratwurst tastes best with Majoran gerebelt "Original Thüringer" (Art. No. 70.9870098). And that there are also many regional differences in the seasoning of Thuringian bratwursts. In Italy, versions with tomatoes and mozzarella are popular, in Greece with feta. BECKSPERT Manfred Beck explains what the „Bändel" of the Franconian bratwurst is all about. And then everyone turns to the crucial question: How do you make the best currywurst? Which sausage do you use for it? And is it possible to offer durable currywurst in a glass jar? Of course! No problem with BECK Currywurst Sauce (Art. No. 45.4680000)! Also an important topic with our viewers in the Q&A channel: Is bratwurst made with nitrite curing salt allowed on the grill? BECKSPERT Manfred Beck says: Nitrite curing salt is mainly used in reddened scalded and grilled sausages to achieve a safe shelf life and an appealing color, e. g. in bockwurst in southern Germany. Max and Mark add: The phosphate-containing cutter aid BECK Cutter PR 4 for cooked sausages with reddening not only improves shelf life and coloration, but also achieves optimum sausage meat binding and crisp consistency. The conclusion of the second show: Bratwurst knows no limits – neither regionally nor in production. The tip from our BECKSPERTS: Start with a basic seasoning and then build on it with individual variations. Our expert advisors will be happy to assist you with their experience!

ALL RECIPES FROM SEASON 3:
Here you will find all recipes for all products from BECKSPERIENCE season 3!

BECKSPERT Max Beck

Profile:
Qualification: Master butcher, meat sommelier, business economist
With BECK since: 2016
Your contact person in: Germany and worldwide

What is your passion?
Taking the BECK company further, also with products for end customers, such as our „Spice Invaders" range.

What motivates you most?
The interpersonal contact and the exchange of ideas with customers

What are the most important future trends?
Barbecue and convenience are on the rise, as is the „back to the roots" trend with natural ingredients.

My specialty:
- Future planning for BECK
- Building up the „Spice Invaders" brand





The ideal take-away item for the counter: Max and Mark show how to preserve hearty currywurst in a jar in just a few steps.

Curry sausage in a jar Recipe No.: 14.181-4-e

Material for the sausages:
40.00 kg S II-III
20.00 kg S VI (cheeks)
20.00 kg S VIII (bacon)
20.00 kg ice

Spices and ingredients per kg of material:
20.0 g NPS
4.0 g BECK Cutter PR 4 umgerötete Brühwurst (Art. No. 10.1804200)
5.0 g Wiener/Frankfurter GS (Art. No. 51.2842500)
3.0 g BECK AktivFresh CONS (Art. No. 58.1770000)
1.0 g BECK Joinect IN strong (Art. No. 70.9877262)
If desired: 2.0 g BECK Glutarom S (Art. No. 32.1015000)

Ingredients for the sauce:
300.0 g Currywurst Sauce (Art. No. 45.4680000)
700.0 g water, cold

BECKSPERT Rolf Sommer

Profile:
Qualification: Butcher apprenticeship, food and meat technology
With BECK since: 2016
Field of activity: Product development at BECK

What is your passion?
How to use recipes, high-quality ingredients and modern technologies to improve the taste, appearance and quality of meat products.

What motivates you most?
Being a consultant and problem solver for our customers.

What are the most important future trends?
Typical regional products will gain in importance again.

My Specialty:
- Development of recipes and spice mixtures
- Support and advice to customers in manufacturing processes



BECKSPERIENCE | Season 3 | SHOW 3

World premiere: „Gritzeln“

Breaded schnitzel from the grill



You can always enjoy a schnitzel, can't you? Even during the BBQ season! That's what our BECKSPERTS had in mind – and thought about how you could throw the good piece on the grill without the breading burning into an inedible black crust. And once the innovators from the BECK Technical Center have set their minds to something, they carry it through! And here it is, the world novelty: a grill breading that also withstands high temperatures over direct fire and guarantees perfect schnitzel results! „Gritzeln“ is our new summer highlight! Schnitzel low in fat from the grill – juicy on the inside and surrounded by a crispy, tasty coating with an incredibly delicious, fresh lemon ginger note. The fascinating bit: The breading is very heat-resistant and adheres perfectly to the meat. Of course, you can also use it to make wonderfully crispy cordon bleus, chicken wings, nuggets or fish fillets. The special clue: The new grill breading and BECK Schnitzel Quick Fit are the perfect combination for your convenience range: The breading does not soak through and even allows the manufacturing of frozen products. BECKSPERT Mark shows that a wide variety of grilled cheeses are also wonderfully suitable for „Gritzeln“. After the tasting, everyone agreed: „Gritzeln“ also works in the pan, but tastes best from the grill! Our recommendation: be sure to try it!

ALL RECIPES FROM SEASON 3:
Here you will find all recipes for all products from BECKSPERIENCE season 3!

BECKSPERT Manfred Beck



Profile:
Qualification: Master butcher, meat sommelier, business economist
With BECK since: 1998 as company founder
Your business contact: Worldwide

What is your passion?
To establish BECK Gewürze und Additive firmly in the market as a family business and to ensure healthy growth.

What motivates you most?
Honesty, authenticity, reliability, mutual respect.

What are the most important future trends?
Never standing still. Picking up on global trends and developing our own from them. Always give everything for employees and customers.

My specialty:
Convincing customers with expertise, commitment and outstanding products.

Your direct line to your BECKSPERT:
(+49) 9153-92 29-0

BECKSPERT Mark Militzer



Profile:
Qualification: Master Butcher
With BECK since: 2017
Your contact in: focus on Thuringia, Saxony, Upper Franconia.

What is your passion?
Raw and cooked sausage, Thuringian specialties.

What motivates you most?
I am not a typical salesman, but see myself as a consultant who supports customers directly on site.

What are the most important future trends?
The refocusing on regional products and quality optimization to stand out among the general market.

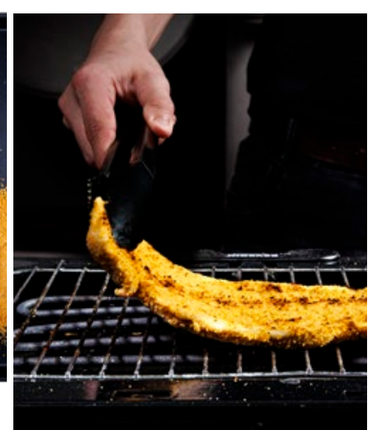
My specialty:
Individual customer workshops, explaining the effects of additives such as various starter cultures.

Your direct line to your BECKSPERT:
(+49) 172-133 18 18

Art. № 20.0251510
Beck Schnitzel Quick Fit

Art. №. 45.3564000
Beck GRITZEL Grillpanade







It couldn't be easier: treat schnitzel with BECK Schnitzel Quick Fit and coat in BECK GRITZEL Grillpanade, then place on the grill or in the pan without oil!

BECKSPERIENCE | Season 3 | SHOW 4

Ready to go with minced meat

Minced meat specialties worldwide



Hardly anything is as diverse and international as minced meat products. In the last show of the third season of BECKSPERIENCE, Ottmar Dorsch and Ralph Bauer show what can be done with minced beef, pork, lamb and poultry to offer customers something special. The journey begins with Königsberger Klopse – a traditional delicacy made of meatballs in a light sauce refined with capers (Art. No. 44.1495000). The meatballs can be perfectly preserved as a convenience product in a jar, so that the customer only has to briefly heat them up. Wonderful enjoyment in quick cuisine! But minced meat can do much more: Ralph and Ottmar take us to the Balkans and serve delicious cevapcici made of beef and pork, which become real tasty hits with BECK Cevapcici Kombi (Art. No. 57.0100000), the Zwiebelgranulat (Art. No. 70.9870247) and Liquid Knoblaucharoma (Art. No. 67.6002000). The journey continues to Greece: Bifteki can be prepared in the most diverse ways. With the basic seasoning BECK Gyros Rhodos Gewürzsalz (Art. No. 52.3050000), Zwiebelgranulat grob 4 mm (Art. No. 70.9870247) and Petersilie glatt gerebelt (Art. No. 70.9870117) you already have a solid basis on which you can build your own Bifteki variants – for example with a melting filling of feta cheese! For an appealing shine in the counter, you can spice up the bifteki with our BECK SoftFix Marinade Gyros Fix oG (Art. No. 46.8591000). You can prepare the Turkish Köfte in a similar way, which can be perfectly varied for party service products and will awaken spontaneous appetites in the counter. Ralph then shows you how to create imaginative burger variations with little effort – for example, a Turkish burger with Köfte seasoning, a rustic version with potato roast on top or the BECK burger with the smoky BECK Barbecue Dip-Pulver mild (Art. No. 45.4600001), any processed or grilled cheese and Knusperzwiebeln (Art. No. 70.9870173) for the right bite.



BECKSPERT Ottmar Dorsch

Profile:
Qualification: Master butcher
With BECK since: 2015
Your contact person in:
Germany-wide

What is your passion?
Raw ham and raw sausage

What motivates you most?
The friendly, honest interaction with my long-standing customers.

What are the most important future trends?
Many customers are currently focusing on traditional products and also keeping an eye on raw material prices.

My specialty:
Guiding customers through the entire manufacturing process of their products in workshops.

ALL RECIPES FROM SEASON 3:
Here you will find all recipes for all products from BECKSPERIENCE season 3!



BECKSPERT Ralph Bauer

Profile:
Qualification: Master butcher, business economist, head of BECK technical center.
With BECK since: 2012
Field of activity: technical advice in the technical center, product development

What is your passion?
Raw ham and salami

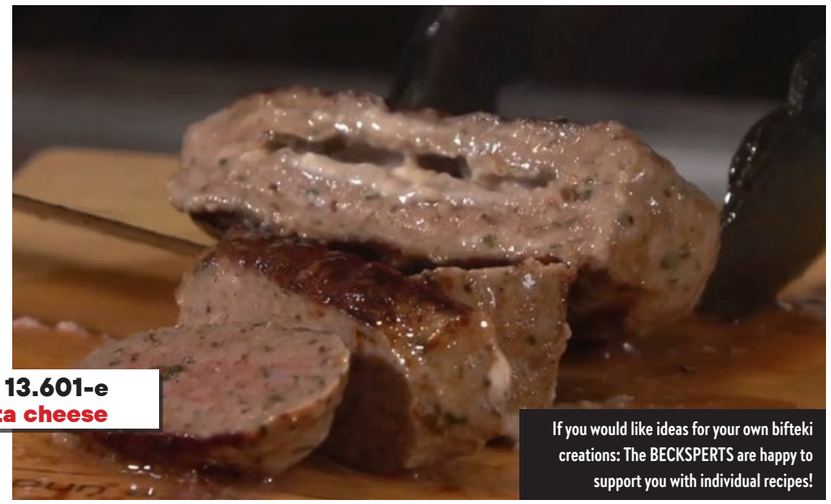
What motivates you most?
At BECK, no day is like the other, new challenges are waiting every day.

What are the most important future trends?
Those who specialize in the market with just a few products and thus stand out from the crowd will continue to be successful.

My specialty:
Demand-oriented support of customers with individual solutions



Whether Berliner Bulette or Franconian Fleischküchle: Everything is Frikadelle! And with the basic seasoning BECK Frikadelle Optimal (Art. No. 45.9230000), it finally tastes like grandma used to make it!



Rezeptur-Nr.: 13.601-e
Bifteki with feta cheese

If you would like ideas for your own bifteki creations: The BECKSPERTS are happy to support you with individual recipes!

Secure your registration now!

Enjoy your Becksperience!

Season 4

18th Sept 2023



How to take part:

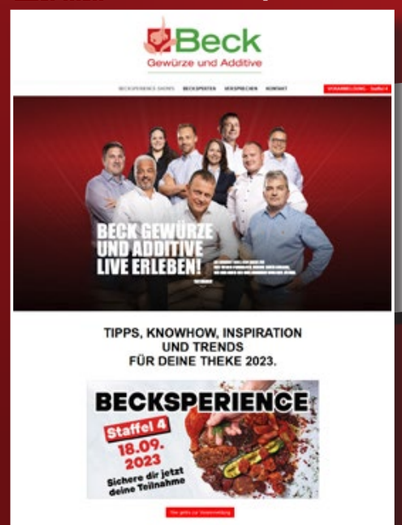
Register now and secure your attendance in season 4:

Normal participation in all shows for free!

All shows and tasting package only 9.95 Euros

All shows, tasting package + workshop only 49.95 Euros

www.becksperience.de



Make a wish!

Which themes do you want to see?
What do you want us to show you?
Write us an e-mail:
meike.beck@beck-gewuerze.de

This is what you can expect in season 4

From now on we will broadcast in HD quality. Best picture for maximum enjoyment!

See how the products are made.

Your tasting package: Test the products and try out recipes at home.



Q&A – your questions will be answered live on the show.

Professional tips from our BECKSPERTs on all show topics.



Glutamate a question of taste

Glutamate is a subject of controversy: although it is harmless to health as a food additive, there are always reservations about the flavor enhancer. But are they justified?

When was the last time you ordered No. 57a in a Chinese restaurant and were thrilled by the intensity of the exotic flavors with which the fresh vegetables, tender meat and incredibly delicious sauce caressed your palate? Then perhaps glutamate was one of the reasons why it tasted especially good to you. When we think of monosodium glutamate, the first thing that comes to mind for many people is Asian cuisine. In fact, people there like to use monosodium glutamate as a flavor enhancer to give their dishes that extra zing. But monosodium glutamate is also found quite naturally in many foods in which most consumers would probably not even suspect it ...

What scientific research says about monosodium glutamate

Let's start with the question most often asked when the subject of „glutamate" in food comes up: Is it harmful to health or not? The controversy over an alleged monosodium glutamate or „Chinese restaurant syndrome" has persisted ever since a certain Dr. Robert Ho Man Kwok, in a letter to the editor of the New England Journal of Medicine in 1968, theorized that monosodium glutamate, when consumed in excess, would lead to hypernatremia, which can be accompanied by feelings of weakness, fatigue and difficulty concentrating, among other symptoms. However, scientific proof of the existence of monosodium glutamate syndrome has not been provided to date. Rather, it is assumed that the complaints mentioned after eating Asian food are due to other food intolerances, such as those that can occur with nuts, fish sauces, shrimp and similar ingredients.

Accordingly, monosodium glutamate is completely harmless to health in the small quantities in which we usually consume it in food. Occasionally, people who are very sensitive to some foods may experience temporary mild headaches, but these do not require any medical treatment. A connection between the consumption of monosodium glutamate and obesity has also not yet been proven.

BY THE WAY:

Yeast extracts also have a flavor-enhancing effect and – unlike glutamate – do not have to be declared as a food additive with an E number.

What the legislator says about glutamates

Nevertheless, the legislator in Germany plays it safe. Monosodium glutamate is subject to mandatory labeling as a flavor enhancer under the number E 621. Throughout Europe, Regulation (EC) No. 1333/2008 on food additives has set a maximum level of 10 g/kg for glutamic acid and its derivatives such as monosodium glutamate.

What glutamate adds to the taste?

Glutamate refers to the salts of the natural amino acid L-glutamic acid (E620), which are naturally present in all living organisms. Even our body forms glutamate itself - it is found endogenously

Glutamates in foods

Animal source foods

Type of food	Glutamate Mass proportion in %
Parmesan cheese	1.9 - 2.7
Roquefort cheese	1.28
Gruyère cheese	1.05
Gouda cheese	0.46
Camembert cheese	0.39
Ham, dried	0.337
Emmental cheese	0.308
Sardine	0.28
Cheddar cheese	0.182
Scallop	0.14
Mussel	0.105
Chicken meat	0.044
Mackerel	0.036
Beef	0.033
Pork meat	0.023
Chicken egg	0.023
Salmon	0.02
Breast milk	0.019
Lamb meat	0.008

Plant & fungi-based foods

Type of food	Glutamate Mass proportion in %
Kombu, dried	1.4 - 3.2
Nori	1.378
Shiitake, dried	1.06
Walnut	0.658
Tomato, dried	0.648
Tomato	0.246
Potato, boiled	0.18
Corn	0.13
Broccoli	0.115
Pea	0.106
Potato	0.102
Garlic	0.099
Shiitake	0.071
Soybean	0.066
Onion	0.051
Asparagus, green	0.049
Spinach	0.048
Asparagus, white	0.036
Avocado	0.018

Fermented* foods

Type of food	Glutamate Mass proportion in %
Miso	0.5 - 1
Soumbala	1.7
Fish sauce, Japanese	1.383
Fish sauce, Vietnamese	1.37
Soy sauce, Korean	1.264
Anchovi	1.2
Douchi (black beans)	1.08
Fish sauce, Thai	0.95
Soy sauce, Chinese	0.926
Fish sauce, Chinese	0.828
Soy sauce, Japanese	0.782

*** What happens during fermentation?**

One of the oldest methods of preserving food with the help of microorganisms and eliciting new flavors from it – for example in the production of sauerkraut and kimchi, but also in meat and sausage (salami), beer, whiskey, coffee or tea.

Quelle: https://de.wikipedia.org/wiki/Glutamate



What does umami have to do with glutamate?

In 1866, the German chemist Heinrich Ritthausen succeeded for the first time in splitting glutamic acid from wheat gluten. However, the term „umami“ has only been in use since 1908, when the Japanese Kikunae Ikeda extracted monosodium glutamate from the seaweed kombu and perceived a taste quality that cannot be described by the familiar flavors sweet, salty, sour and bitter. „Umami“ is the Japanese word for „tasty,“ „savory“ and „spicy.“ Glutamate, along with aspartate, inosinate and guanosinate, plays an essential role in creating this special taste experience. While monosodium glutamate is completely tasteless by itself, it activates the umami taste receptors of our tongue in interaction with protein-containing foods such as meat and certain vegetables, and the typical umami taste is created. One disadvantage of umami and glutamate is that it stimulates the appetite and tempts us to eat more.

In Asian culture, people like to use fermented products such as soy, fish and oyster sauce and miso pastes to give dishes that special umami touch. The variety of flavors in Japanese sushi would be almost inconceivable without the monosodium glutamate content of salmon, tuna, shrimp and nori leaves.

*»**Butchers‘ stores** do best when their counters offer **what customers want**. Whether with or without glutamate does not determine **sales success**.«*

Rolf Sommer, Development Manager BECK Gewürze und Additive

in the brain as well as in the muscles or internal organs. We absorb exogenous glutamate through food - in a varied diet about 20 grams of glutamic acid daily as a bound component of natural proteins. Plant proteins contain up to 20 percent glutamic acid. Wheat protein and soy flour are particularly rich in glutamic acid. We also absorb glutamic acid with animal protein – for example in eggs, meat or dairy products.

However, glutamic acid only has a flavor-enhancing effect in its free form when it has been released from proteins by certain enzymes. The content of free glutamate is particularly high in Roquefort and Parmesan cheeses, dried shiitake mushrooms, tomatoes and nori seaweed, which is used in the preparation of sushi.

The separation of free glutamic acid from proteins can also be achieved by cooking and fermenting, as is often done to preserve foods. The splitting of cell structures is favored by these processes. Thus, free glutamic acid is also produced during the manufacture of sauerkraut. This capability is used in the industrial sector, for example, in the production of meat and yeast extracts, ready meals, broths and stocks, but also in popular food condiments, soy sauce, miso or fish sauce.

Prevalent glutamate skepticism - are there alternatives?

Dr. Kwok's legendary letter to the editor has not failed to have an impact: Even more than 50 years after its publication, theories about health side effects allegedly attributable to the flavor enhancer glutamate persist. Even though these have not been scientifically substantiated to date, many consumer advocates continue to warn against glutamate. In addition, consumers are disconcerted by relevant media reports. For this reason, many manufacturers of food seasonings, ready-to-serve meals and instant meals have changed their recipes in recent years and replaced industrially produced glutamate with, for



example, yeast extracts and food condiments with a low proportion of natural glutamic acid, which do not have to be labeled with an E number. Chemically, however, there is no difference between industrially prepared and natural glutamate, so yeast extract as a flavor enhancer is not „healthier“ per se.

Food retail chains and discounters also prefer products with fewer ingredients that require labeling in order to better appeal to nutrition-conscious customers. Often there are attempts to replace glutamate or yeast extracts with spices and spice extracts and also sugars. Flavor rounding is particularly successful with ingredients such as celery, onion, garlic or parsnip. However, it is not possible to achieve a pleasant umami taste with them.

Glutamate in meat products – a question of belief?

The consumer controversy surrounding glutamate has long since reached meat processing companies. The additive is now used as a flavor booster in a wide variety of sausage and ham varieties.

Development Manager Rolf Sommer and his colleagues at the BECK Technical Center experiment every day with new recipes for meat products of all kinds - with and without glutamate. „You have to offer consumers alternatives in order to serve the market optimally,“ says Sommer. „But we keep finding that the umami effect cannot be ‚recreated' equally well with glutamate substitutes in all meat products. From my point of view, there is nothing to be said against the use of glutamate. Meat manufacturers should decide whether or not to use the additive based on their personal preferences and customer needs. Health concerns need not play a role in this."

*»Glutamate **makes even simple foods tastier** and is used virtually everywhere today: in **seasonings** as well as in **snack foods** for TV nights or convenience foods and packet soups ...«*

Rolf Sommer, Development Manager BECK Gewürze und Additive

My Beck

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



Congratulations: 20 years Beck!

The vocalist

For some people, BECK can come into their lives quite unexpectedly – this is also the case with Jürgen Gebhardt, who actually learned the profession of construction mechanic and then found his way to BECK through the recommendation of a colleague in the choral society. Since joining BECK, Jürgen has worked in various fields and today supports production and takes care of incoming and outgoing goods. Jürgen has experienced the growth of the company at first hand – and is pleased that the unique team spirit has been maintained to this day. He loves the variety in his job and looks very much forward to the summer and barbecue parties with his colleagues every time. Jürgen particularly praises the fact that BECK also stood firmly behind him when he had to take a temporary break due to a long-COVID illness.

Jürgen Gebhard

- Apprenticeship as construction mechanic
- Working at BECK in production, among other things

The customs expert

Klaus Sehrig can still remember the early days of BECK, when he worked closely with Managing Director Manuela Beck on administrative tasks, purchasing, shipping and forwarding. Klaus' first contact with BECK also came about through mutual friends – today, his specialty is customs clearance and exporting goods to third countries: „Customs regulations are a very complex matter, but I'm always up to date because I have a good, direct line to the Nuremberg authorities." Klaus has only good things to say about his colleagues: „I have a great team relationship with all of them, it's just perfect."

Klaus Sehrig

- Apprenticeship as wholesale merchant
- A wide range of administrative activities at BECK



Congratulations: 20 years Beck!



Congratulations: 20 years Beck!

The industrious

In conversation, Georg Strobel becomes really euphoric: „I can't believe that it's already been 20 years at BECK. Time has flown by, and I haven't regretted a single day yet!" Georg was originally employed in his parents' fruit wholesale business, then came across a job advertisement from BECK and traded apples and pears for spices. Today, he works in the goods receiving and inspection department and provides materials for production. But his field of activity is even more varied: Georg has also put together spice mixtures himself or taken care of the delivery of goods. „It is precisely this variety that I enjoy. In addition, the bosses always have an open ear. Fair dealings with each other are quite typical for BECK, and nothing has changed in this respect during the 20 years I've been with the company."

Georg Strobel

- Apprenticeship as retail salesman
- Working at BECK in goods receiving and control

The creative

Ralph Bauer came to BECK ten years ago via an Internet job ad, but had already made contact with the company beforehand during visits to trade fairs. To this day, he is happy to have made the decision to work for BECK. Because as part of the product development team and head of the in-house technical center, he can fully live out his enthusiasm for salami and raw ham. What Ralph Bauer particularly appreciates about BECK: the typical Franconian corporate culture with short decision-making processes and a lot of personal freedom. Ralph Bauer looks after customers from Norway to Africa and often travels the world with Manfred Beck. And in his private life? Ralph found the love of his life in the company and got married. The BECK offspring came into the world in June 2022. „It's great how BECK has developed over time. I'm proud to have played my part in this growth." We wish the Bauers good luck and all the best in the world for their family future!

Ralph Bauer

- Training as master butcher and business economist
- At BECK head of the technical center and technical advisor



Congratulations: 10 years Beck!



At Beck since 11/2021

The aroma specialist

Sabine Mägdefrau, a trained ecotrophologist and nutritionist, has joined BECK from Düsseldorf and recently strengthened the team in the area of quality management and quality assurance. Before moving to Franconia, she worked in the flavor and baked goods industry. She quickly made herself at home in idyllic Schnaittach and was warmly welcomed by her colleagues at BECK. She prefers to take on challenges such as process optimization or certification preparations. What she particularly appreciates about BECK is the unique team spirit and the comprehensive insight into the various company divisions.

Sabine Mägdefrau

- University degree as an ecotrophologist and nutritionist (M. Sc.)
- Worked in the flavor and bakery industry
- At BECK, she is responsible for quality management and quality assurance tasks as a quality management representative

The award winner

For Felix Huber, too, his career at BECK began with a job advertisement: He applied, first completed a vacation job and liked the team spirit that characterizes the daily work routine. Subsequently, Felix worked at BECK for four years in various functions from production to goods dispatch and completed his training as a specialist in food technology. He is pleased with how committed his employer supported him in his project work. But Felix is also really good at what he does: he was even awarded the state prize for his outstanding achievement in his training as a food technician.

Felix Huber

- Apprenticeship as food technology specialist
- Currently employed at BECK in the fields of production and goods dispatch



Completion of training in 2022



The empathic

„I felt well received right away. They like me!" says Finn Bayer, an apprentice at BECK who is currently completing his training as a food technology specialist. Finn is currently working in production, mixing recipes together. Finn got the recommendation to try BECK as a training company from his grandfather, who has known the company for a long time. After a try-out in the laboratory, it was clear to Finn that BECK was the right company for him - and he is particularly enthusiastic about the team spirit and helpfulness among his colleagues.

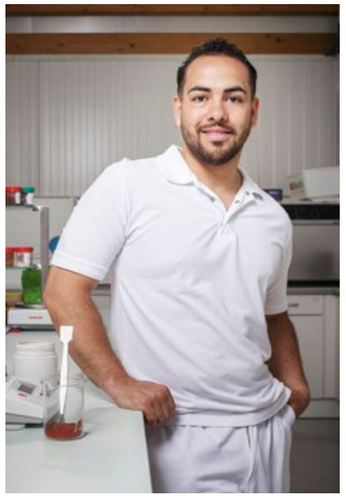
Trainee at Beck since 9/2022

Finn Bayer

- Apprenticeship as food technology specialist
- Currently working in production at BECK

The cosmopolitan

Juan Francisco Schwan has been around the world a lot: Born in Ecuador, he last lived in Barcelona, Spain, before joining BECK in Schnaittach, Franconia. The decisive factor for this was, on the one hand, his German wife and, on the other hand, a friend who recommended the BECK company to him. Juan has already worked at BECK for two years and is now completing his training as a food technician. He already knows BECK from many different angles and is familiar with the processes in the laboratory, production and warehouse. His goal now is to get his master's degree – and then probably stay on at BECK.



Trainee at Beck since 9/2022

Juan Francisco Schwan

- Apprenticeship as food technology specialist
- Currently employed at BECK in production

The quality expert

Anna Scharrer is a person of very genuine heartiness. Although she has to cope with a particularly large number of tasks in her daily life as a single mother of a 10-year-old son, she always radiates good humor and confidence. She applied to BECK in response to a job advertisement that came just at the right time. And as a career changer, she very quickly succeeded in familiarizing herself with her demanding tasks: Quality assurance with documentation and incoming goods inspection, packaging ... no problem at all! Also no problem at BECK: reconciling work and family. „During the Corona pandemic, daycare centers and schools were often closed. I was allowed to adjust my working hours accordingly and even bring my son to the company sometimes," Anna says and has only kind words for the working atmosphere with management and colleagues.

Anna Scharrer

- - Apprenticeship as bakery saleswoman
- - Working at BECK in the quality assurance department



Congratulations: 10 years Beck!







Taste Alert! SPICE INVADERS Incoming!

Spaceship BECK. Infinite spice galaxies. The year is 2023, and these are the adventures of the SPICE INVADERS. Their mission: to transform the professional and hobby kitchens of this world into peaceful oases of pleasure through flavor explosions ...

A particular strength of the BECK family "spaceship" has always been to find the right answers for new market trends particularly quickly. This only works with a warp drive of creativity, the best ingredients and ... energy! And so Meike and Max Beck are already taking off on their journey through new galaxies of taste!

The desire to cook and prepare high-quality food is currently experiencing a true renaissance: people are eating more consciously, want to quickly bring perfect taste experiences to the table with ready-made products, but also want to have under control "what's in it". At the same time, there is a growing demand for first-class blends that help save work in the catering and snacking business. And that's where SPICE INVADERS are quick to come up with

www.spiceinvaders.de



Recipe ideas for your quick kitchen

The SPICE INVADERS really mix up your kitchen. Because they encourage you to try completely new, interplanetary delights. Why not give your Bolognese an Asian touch with PLANET YAKITORI? Or create a delicious curry sausage variation in just a few minutes with BBQ STREAM? Use the QR code to go directly to our recipe ideas and get lots of inspiration!

clever solutions. They fill a real gap in the market: with the finest, versatile seasoning creations from down-to-earth regional and hearty to Mediterranean or Asian flavors. With sophisticated mixes that are ideal for crossover cuisine. When ordering, spice connoisseurs can even specify which ingredients they want to exclude – because components such as coriander, chili or a distinctive spiciness are not equally popular everywhere.

Unlike the BECK products known to date, which are aimed primarily at bulk consumers from industry and trade, Meike and Max are also targeting end consumers who love to cook at home with their SPICE-INVADERS range: innovative spice blends with spacey names such as FLOWER COSMOS or PLANET YAKITORI, available in very small quantities for the home kitchen – in fancy packaging that also makes a good gift idea and is made of 100 percent biodegradable paper and corn starch.

Whether BBQ, roast, vegetarian curry, oven vegetables, summer salad or fish: The SPICE INVADERS turn every dish into a galactic taste experience – because the exquisite ingredients are so perfectly matched that you don't have to add anything else to the seasoning.

The SPICE INVADERS have been successfully launched – and will surely soon receive an enthusiastic welcome when they land on your home planet!



MAX

Yes, spices open up infinite horizons! Our mission regularly takes me to remote regions of the world. And on the way, I like to try exotic foods you can hardly get in Franconia. I am particularly fascinated by the boundless variety of Indian curries and the Japanese art of teasing out the umami taste from dishes. That's why I rely on our PLANET YAKITORI and CURRY STAR spice blends when cooking. The great thing about SPICE INVADERS is that you can have a lot of fun creating your own favorite dishes. Try a delicious pasta pan with CURRY STAR, caramelized carrot strips, sautéed scallions and a hint of lime! Easy as pie, quick to make and incredibly delicious!



Meike

I am a passionate hobby cook myself and like to try out new things - also a reason why I have always put together my own spice blends. I like down-to-earth meals like grandma used to prepare - but with a modern touch. I put everything on the table - from a delicious steak pan to stews and casseroles to a juicy barbecue skewer with a colorful salad bowl. My favorites among the SPICE INVADERS: I love GRANNY'S SPACE with its traditional ingredients like parsnip, lovage, marjoram and caraway. It brings back memories of my Franconian childhood! And I can't have salad without the fresh herbal scent of APOLLO GREEN!



Why you should definitely get the SPICE INVADERS in your kitchen

All-in-one spice solutions for hobby cooks and professionals - no frills and yet incomparably versatile.

Exquisite, high-quality ingredients - pure and unadulterated.

Conscientiously hand-picked and shipped directly from Bavaria.

Your chance to conjure up something completely new from familiar ingredients.

Constantly new recipe ideas from passionate professional chefs.

The best and purest spices from partners around the world.

Environmental conscience included: sustainably packaged in boxes made from recyclable paper and corn starch.



Colorful variety: The colors of SPICE INVADERS stand for flavors: purple for traditional, dark red for Asian, orange for Indian, light green for herbaceously fresh, red for smoky and turquoise for fish.

The right contacts for all your requests



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