Beck Gewürze
und Additive GmbH

meats 'n spices

Process Engineering | Recipes | Taste | Technology

PRODUCT SPECIAL

www.beck-gewuerze.de

Beck
Gewürze und Additive

Natural spices
from organic
cultivation

BeckBio

The **sustainable**
alternative





BIO Delights

The great benefit: **Know what's in it!**
Best ingredients from certified producers.



BECK goes BIO

More and more customers are attaching importance to healthy nutrition with high-quality foods. They are happy to refrain from flavor enhancers, colorants and artificial additives, but still do not want to do without the pleasure of meat and sausage. BECK Gewürze und Additive supports you with a wide range of BIO products to optimally serve the wishes of your environmentally conscious customers.

BECK Gewürze und Additive stands for highest product quality and always has your selling success in mind. That's why we began in 2007 to build up a comprehensive range of organic products – with the highest quality and carefully processed ingredients that we know come from certified organic cultivation. And here you can find out what's behind our products!

Who guarantees that BECK BIO actually contains organic ingredients?

When you use BECK BIO spices and additives, you can be sure that all ingredients really do meet the highest quality criteria for organic food. Our quality assurance program includes

- annual inspections of our BIO products by independent certification boards
- ongoing monitoring and regular analysis of raw materials and finished products to rule out possible pesticide contamination
- obtaining certificates from our suppliers





E-numbers in organic products?

Yes, it is possible. Not every E-number is „evil". We use in our BIO products:

- Ascorbic acid (E300), also called vitamin C
- Ascorbate (E301), the salt of ascorbic acid (only in combination with nitrite or nitrate)
- Guar gum (E412) from organic farming as a (gluten-free) thickening and gelling agent
- Sodium citrate (E331), the sodium salt of ascorbic acid. It serves as an acidity regulator and stabilizer
- Xanthan gum (E415) as a thickening and gelling agent.

All the above ingredients are safe for health and can be consumed without remorse.

How much organic raw ingredients must be contained in an organic product?

According to the EU Commission Implementing Regulation 2021/1165 Art. 30, Para. 5, 95 percent of the total weight must consist of organic raw ingredients.

95%

Can starter cultures be used in BIO products?

BECK only sells starter cultures with a special BIO approval, which may be added to BIO products without reservations.

Which processes must not be used in the production of BIO products?

- Ion exchange and adsorption resin processes
- Use of nanomaterials
- Genetically modified organisms (GMOs)
- Ionizing radiation

Table salt in organic products? Despite anti-caking agents?

According to the legislator, 10 grams of anti-caking agents per kilogram of table salt are also permitted in organic products. However, these must be declared on the packaging. In the EU, the anti-caking agents calcium and magnesium carbonate (E170, E504) are typically used.

BY THE WAY:

Foils, nets and special papers – no problem for BIO!

Collagen, cellophane, PE, stocking net and more: BECK supplies you with all the foils and nets you need to get your BIO products in shape for the counter! These aids are removed before selling and do not affect the quality of BIO foods. Natural casings, on the other hand, are hard to obtain in BIO quality.

More information about our papers, nets and foils: www.beck-gewuerze.de





Nitrite curing salt in organic products?

Nitrite curing salt is used in about 90 percent of all meat products to

- improve shelf life
- remove liquid from the meat and prevent bacterial growth
- to achieve an appetizing reddening of the meat

On the one hand, nitrite curing salt has a vasodilating and blood pressure-lowering effect in the human body. On the other hand, nitrosamines are formed in the acidic environment of the stomach, which are suspected of acting as carcinogens.
Food treated with nitrite curing salt should not be prepared on the grill or over an open fire because of the development of nitrosamines.
Because of the health risk, nitrite curing salt may only be used in organic products in very low concentrations up to a maximum of 80 ppm. No more than 50 ppm may be detectable in the final product.

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From firm to delicate

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Always one step ahead

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Intense flavors and an appetizing appearance

Boiled sausage

From firm to soft: boiled sausages are among the most popular treats for a hearty lunch break or a relaxed dinner. With BECK, you can produce the most delicious sausage varieties for your counter in genuine BIO quality.

BIO – Bierwurst/ Göttinger oA

Art. No. 63.5110100

BIO can be so hearty! A traditional tasty treat, made with a fine blend of spices from organic raw materials according to strict organic guidelines. From ginger, cumin, garlic and paprika to black and white pepper, which provides the right kick – all ingredients meet the requirements for a real, honest BIO product!

BIO – Gelbwurst

Art. No. 63.2955000

Every child loves it, the yellow sausage slice that is handed over the counter at every visit to the butcher! We have grown up with it! Yellow sausage always reminds us of those early moments of happiness. The smooth, soft bite with the subtle blend of ginger, nutmeg, cardamom, garlic and BIO pepper flavors will always and forever connect us to our childhood.

BIO – Backleberkäse

Art. No. 63.5103000

Oh, is it „Oktoberfest" time again? The juicy reddish baked meat loaf turns out just as delicious with organic ingredients as in traditional production! The hearty taste comes from our powdered spice mixture, which we compose exclusively from the best organic raw ingredients: Organic onion meets nutmeg, caraway and paprika in this Bavarian specialty.

BIO – Aufschnitt Fein

Art. No. 63.5100000

What goes best in the butcher's counter? The boiled sausage cold cuts with their wide range of flavors from delicate to full-bodied! There is simply something delicious for every fan of home-made food. Our BIO spice blend is based on pepper, mace, coriander and ginger from controlled organic cultivation. With it, you can create the finest cold cuts in no time – exactly what dedicated sausage lovers like to take with them on their lunch break!



BIO – Wiener & Frankfurter Würstchen G

Art. No. 63.5100100

It does not matter whether you call them Wiener or Frankfurter – these sausages are always a delicious treat, even far away from major cities! Manufactured according to organic principles, these favorites of all butcher customers retain their appetizing reddish color and the usual bite: firm on the outside and wonderfully soft, juicy and full of flavor on the inside! With our fine, exclusive BIO spice blend of organic pepper, nutmeg, coriander and paprika you have a versatile basis for many boiled sausage varieties in the best organic quality!

BIO – Weißwurst mit Zitrone

Art. No. 63.3822000

Just as tasty in BIO quality – and not only until midday! Our finely balanced spice blend of organic onion, ginger, parsnip and coriander guarantees the unmistakable traditional Weißwurst taste with the typical fresh lemon note. This literally screams for fresh pretzels and high-quality sweet mustard!

BIO – Debreziner

Art. No. 63.1784000

BIO paprika and a strong pinch of chili are the secret behind this zesty Hungarian specialty that will make your tongue dance csárdás with happiness! Onion and caraway round off the subtle fiery aroma. A hearty greeting from the Puszta! Its strong red color already makes it hard to resist for your customers!

Cutter aids without reddening

BIO – BECK Cutter Free

Art. No. 63.3030000

If you really want it pure: This cutter agent without reddening contains no additives and is organic through and through. For a smooth sausage meat consistency, optimal binding and pure enjoyment!

BIO – BECK Cutter Mix C

Art. No. 63.3000000

If you do not need reddening and want to produce the finest boiled sausages in BIO quality, you should definitely try this sophisticated mixture especially for white goods. Perfect for yellow sausage, bratwurst & Co.

Cutter aids with reddening

BIO – BECK Cutter Mix CR

Art. No. 63.3010000

With our powdered BECK Cutter Mix CR, you will achieve a wonderfully strong reddening that will delight your customers. The mix also improves the water retention of the meat and delivers first-class results with organic boiled sausages.

BIO – BECK Pökel Rot

Art. No. 63.6330000

An intense, stable color stimulates the irrepressible desire for sausage even at a casual glance at the counter! Our powdered preparation is the ideal reddening agent for organic sausage and meat products. For a mouthwatering first impression of your cured products and boiled sausages!



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Cooked sausage

Do you often feel like having a hearty snack in between meals? Add to that some tasty farmhouse bread, and the world is perfect! Even more perfect when everything comes in impeccable BIO quality. Just like in the old days ...

BIO – Hausmacher Weißer Pressack

Art. No. 63.3130000

Creating an organic spice blend for the white Pressack was a home game, so to speak, for the recipe developers at the BECK Technical Center. Because just like BECK Gewürze und Additive, the Pressack is typically Franconian. The powdered spice composition made from organic raw ingredients contains a refined mix of organic pepper, caraway, onion, nutmeg and garlic, which gives this regional delicacy its very characteristic note.

BIO – Thüringer Rotwurst

Art. No. 63.6090000

A rustic treat from genuine old Thuringian butchery tradition! In addition to pork shoulder and cheek, rinds, liver and blood are also used for this. The exquisite organic spices of organic marjoram, allspice, cloves and nutmeg of our seasoning then finally make it the undisputed „queen of blood sausages"!

BIO – Kalbsleberwurst/Feine Leberwurst

Art. No. 63.5004000

From the veal liver sausage and the „fine" variant we expect the highest quality of ingredients and a particularly enjoyable taste. Therefore, we have taken special care with this powdered spice preparation: The individual components BIO nutmeg, cinnamon, allspice and pepper are so wonderfully orchestrated that they harmonize perfectly with the exquisite sausage meat. If the Thuringian red sausage is the queen of blood sausages, we have created the countess of liver sausages.

BIO – Hausmacher Leberwurst m. Kräutern

Art. No. 63.5003000

It doesn't always have to be the tenderloin! Because a thick slice of farmhouse bread, lushly spread with homemade liver sausage, can also put the taste buds in ecstasy! Of course, the right seasoning plays a decisive role! With the organic marjoram, onion, pepper and allspice of our powder spice blend, your liver sausages will reap storms of enthusiasm from your customers!

BIO – Corned Beef S

Art. No. 63.6650000

Cured and cooked beef in a can – a durable specialty, which was first produced in the United Kingdom and has also found many lovers abroad. Tastes just as delicious cold as it does warm! You can conjure up the typical hearty taste with our fine organic spice blend made from the organic raw ingredients organic pepper, onion, ginger and allspice.

Raw sausage

When BECK began to expand its product range to include BIO, the most popular hams and sausages were first on the agenda. Of course, this also included the raw sausage and raw ham classics!

FIRM RAW SAUSAGE

BIO – Schnittfeste Rohwurst

Art. No. 63.7310000

If you are looking for a good basic seasoning for your own organic raw sausage varieties, you should try this powdered preparation. With organic raw ingredients such as organic coriander, parsnip, garlic and nutmeg, it has everything you need to make an excellent firm raw sausage that your customers will crave.

BIO – Salami Mettwurst Kombi oR

Art. No. 63.3900000

We all know: Producing a flavorful firm salami is both an art and a science. With our fine organic raw sausage seasoning blend, you can achieve better, evenly naturally matured results with less effort. A rounded composition of BIO garlic, paprika and pepper provides a strong but balanced taste experience.

BIO – Edelsalami-Würzung

Art. No. 63.3800000

With BECK, it is possible to produce tasty salami variants with little effort using basic ingredients from organic production. A well-balanced mixture of organic raw ingredients such as BIO pepper, ginger and garlic, which provides extremely tasty results for many firm, naturally matured salamis and raw sausages – it is best to use the seasoning in combination with the BIO-certified maturing preparation BIO – Rowidex R 75 (Art. № 63.360000).

SPREADABLE RAW SAUSAGE

BIO – BECK Rohwusal Zwiebelmettwurst

Art. No. 63.1191700

When almost buttery spreadability and complex taste sensations are meant to come together, you're right on track with this powdered spice and ripening preparation. Fascinating how organic parsnip, nutmeg, garlic and pepper tickle the taste buds here! Perfect for making your own spreadable raw sausage varieties a hit with customers. And always the first choice for a hearty onion sausage! If you want the end product to stand out in the counter, simply add a little reddening aid!

BIO – Streichfähige Tee- & Mettwurst

Art. No. 63.6040000

The nation's favorites: smoked sausages such as Mettwurst, Teewurst and Schmierwurst belong on every breakfast and dinner table as well as on sandwiches for your lunch break! If you want to produce them particularly fine and spreadable, you will achieve great results that are equally convincing in taste and texture with this spice and maturation preparation. Organic paprika, bell pepper, ginger and onion cater for tasty moments of happiness.

SMALL RAW SAUSAGES

BIO – Rohpolnische

Art. No. 63.1241600

The soft raw sausage classic with our BIO spice and maturity preparation tastes just as tempting cold as an enjoyable snack as in a hot vegetable stew. BIO paprika, chili, onion, garlic and leek guarantee a hearty enjoyment. Ideal for the production of regional specialties such as Pfefferbeißer or Mettenden in BIO quality.

RIPENING PREPARATION

BIO – Rowidex R 75

Art. No. 63.3600000

With raw sausages such as salami, it is not only the perfect bite and tangy taste that are important, but also the appetizing appearance. With the ripening preparation Rowidex R 75 made from organic raw ingredients, you can achieve an even and color-stable reddening of many firm and naturally ripened organic raw sausage products. Rowidex R 75 also activates gel formation and supports the harmonious development of the aroma.

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Raw ham

The BIO varieties have now become classics themselves among our customers!



BIO – BECK Rohwusal Pökel Schinkenspeck

Art. No. 63.6010004

Wonderfully matured and wonderfully cured – a true splendor in every butcher's counter! Whether Black Forest ham or South Tyrolean bacon: This BIO blend is the ideal basis for the production of the finest raw cured specialties of all kinds.

BIO – BECK Rohwusal Pökel Tiroler Bauern Speck

Art. No. 63.6010014

Like a rest in a remote mountain lodge: Do you also have it in your nose, the scent of air-dried and cold-smoked bacon from the Alpine region? With this coarse raw curing preparation, you can magically create raw ham sensations of all kinds in no time – with a wonderful hint of BIO juniper, garlic, coriander and rosemary.

BECK Schinken-Ursalz fein

Art. No. 70.9870049

Original taste for all your raw ham products: Our nitrite curing salt made from natural table rock salt not only enhances the typical aroma of raw ham, salami etc., but also contributes to color-stable reddening.

Starter cultures

Only the optimal maturation provides the incomparable taste. Organic starter cultures really get your raw sausage products "working"!

BECK Micro-Start Taste

Art. No. 70.9870597

The ideal starter culture to bring out all the flavor from the meat and to achieve a perfect reddening. Based on Staphylococcus carnosus and characterized by its high salt tolerance.

Result: Appetizing reddening and intense flavor.

Application: Spreadable and soft raw sausage as well as firm GDL raw sausage; raw and cooked cured products as well as boiled sausage.

BECK MicroStart TL1

Art. No. 70.9877012

Mature and protective culture of Staphylococcus carnosus and Pediococcus acidilactici for mild acidification.

Result: Balanced flavor profile, excellent color formation and efficient reduction of listeria growth.

Application: Soft and spreadable raw sausage and raw cured products.

BECK Micro-Start BE 25

Art. No. 70.9871179

Freeze-dried starter culture for rapid fermentation of firm raw sausages.

Result: Balanced taste, very good color formation and stabilization.

Application: Firm raw sausages.

BECK Micro-Start BE 25 mild

Art. No. 70.9871185

Freeze-dried starter culture for rapid fermentation of firm raw sausages. The culture contains a bacteriocin-forming bacterial strain to inhibit listeria.

Result: Balanced taste, very good color formation and stabilization.

Application: Firm raw sausages

Cooked ham

If you want your cooked ham to melt in your mouth – sometimes with a distinct juniper note, sometimes with a hint of wild garlic or just plain with asparagus salad – then you can easily create such exquisite taste highlights with BECK's organic seasonings and additives!

BIO INJECTION PREPARATIONS

BIO – BECK SchinkenQuick Tradition

Art. No. 63.6010000

Our powdered preparation for cooked ham consists exclusively of organic ingredients. The contained antioxidant ensures a wonderfully balanced color retention and the stabilizer the optimal slice cohesion. Even for the characteristic, flavorful cooked ham aroma, everything is contained in the organic seasoning. Now it's up to you to create your own regional or seasonal cooked ham specialties on this basis!

BIO – BECK Schinken-Quick Tradition Top

Art. No. 63.6080000

Everything BIO for your cooked ham creations: We have dispensed with all other additives in this powdered cooked ham preparation made from organic raw ingredients. You get from us an absolutely pure, balanced base with all the ingredients for a tasty cooked ham experience. No tricks. No false bottom. Just as you know BECK.



More information about our papers, nets and foils: www.beck-gewuerze.de

BY THE WAY:

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BIO – Bratwurst FF

Art. No. 63.5000000

Franconian, Thuringian and so on: not all bratwurst is the same. In addition to the regional specialties, you are free to create your own bratwurst and boiled sausage variants. With BIO – Bratwurst FF you have the optimal BIO basis for coarse and fine as well as fresh and scalded varieties. Our BIO mix of organic nutmeg, coriander and ginger also works well in Wollwurst or yellow sausage. For fine products without extra herbs!

BIO – Rostbratwurst, Nürnberger Art

Art. No. 63.5001000

The small bratwursts Nuremberg style have a fan community that spans the entire world! Whether as a full meal on sauerkraut or as a snack in between in a roll – enjoyment is always guaranteed! Especially with our fine, exclusive organic spice preparation with Thuringian organic marjoram, nutmeg, caraway and coriander. It is precisely the marjoram that makes this boiled and grilled sausage a real classic!

BIO – Bratwurst Merguez

Art. No. 63.2167000

As mysterious as the market of Marrakech with the scents of a thousand spices: BIO paprika, garlic, cumin, chili, fennel and nutmeg bring the fire of North Africa into the roasted beef sausage. All ingredients, of course, from strictly organically controlled cultivation – no more questions!

The uncrowned highlight of the every BBQ season: The bratwurst is a very down-to-earth traditional product, usually gets on the plate quickly and comes without any frills. Ideal conditions for heavenly delicious BIO variants!

Bratwurst

www.beck-gewuerze.de

Marinades

With sophisticated marinades, you can elicit a thousand different flavor nuances from one and the same type of meat. Do the test with our BIO marinades! Rule of thumb: For 1 kilo of meat you use 100 grams of marinade.

BIO – BECK SoftFix Marinade „Klassik Kräuter“

Art. No. 46.9700300

A light marinade with a clever composition of popular herbs such as parsley, marjoram, thyme and oregano, onion and garlic. Other fine spices round out the subtle delicate flavor that goes well with any grilled food.

BIO -BECK SoftFix Marinade BBQ Sunset (fein)

Art. No. 46.9700200

Reddish, raspy and spicy – a marinade with a kick that really hits the spot, especially on grilled steaks, beef steaks and pork belly, but also on spare ribs. We have rounded off the fruity tomato note with plenty of pepper and onion. That’s how BBQ must be!

BIO – BECK SoftFix Marinade RockyBBQ (grob)

Art. No. 46.9700100

The special trick in this marinade are the coarsely ground spices that give the pork neck, beef steak and pork belly the thrill that is hardly known from other marinades. The decisive flavor carriers are black pepper, onions, red peppers and coriander.

BIO – BECK SoftFix Marinade Gyros

Art. No. 46.9700500

You can’t get more Mediterranean than this: Everything there is to know about Greek herbs comes together here – rounded off with a good portion of garlic. And of course, all the ingredients were grown organically.

Convenience and seasoning salts

From regional to exotic: You don‘t have to reinvent the wheel every time. With BECK, you‘re always one step ahead in matters of taste.

BIO – Hamburger Gewürz

Art. No. 63.3511000

With burgers, you‘re right on trend – especially if you‘ve got organic varieties on your mind! With our powdered seasoning salt you already have a good basic flavoring for all meat products. The balanced mixture of organic pepper, garlic, parsnip and onion simply always fits. And you can easily add your own style to the whole composition.

BIO – Curry

Art. No. 63.223000

This organic blend brings the scent of the Orient to your counter. Organic turmeric provides an enchanting yellow color, while with coriander, ginger and cumin also the most important spices of Indian and Indonesian cuisine are included.

BIO – Gemüsebrühe gekörnt mit Einlage

Art. No. 63.2220026

Nothing has changed since grandma‘s time: A spicy vegetable broth still forms the crucial basis for countless delicious dishes. Our ready-made mixture of organic carrot, leek, parsley and onion is just as tasty as freshly cooked and takes a lot of work off your hands.

BIO – Buffalo Gewürzsalz

Art. No. 63.3500000

With a powerful, rustic flavor, Buffalo adds pep: The hearty blend of coarse paprika, onions, oregano, parsley and thyme in BIO quality is good for almost all types of meat and puts a blissful smile on your customers‘ faces.

BIO – Gyros Gewürzsalz

Art. No. 63.1579900

Many have already tried their hand at it: It's not so easy to put together an authentic spice blend for gyros that brings the taste customers know from Mediterranean vacations. That's why we supply you with this fine spice composition made from organic ingredients ready to use for the production of the Mediterranean classic.

BIO – Hähnchen Gewürzsalz

Art. No. 63.1581000

At the smell of grilled chicken with the typical red crispy skin, hardly any customer can resist. It is the ideal product that people like to take home in addition to their normal purchases for a quick, delicious meal. Our seasoning salt contains with sea salt and BIO peppers, tomato, pepper as well as onion from controlled organic cultivation all the components that make the customers' mouths water when it comes (not only!) to grilled poultry.

BIO – Grill & Braten-Gewürzsalz

Art. No. 63.1580000

Salt and pepper alone do not make for delicious meat in the oven, on the grill or in the pan. Sophisticated seasoning is the decisive trick to tickle out an appetizing appearance and irresistible aroma from beef, pork and poultry. Our innovators at the BECK Technical Center have prepared something for you: a fascinating mixture of natural sea salt and organic ingredients such as paprika, coriander, garlic and parsnip.

BIO Knobi-Pepper Gewürzsalz

Art. No. 63.5996000

When it should be really savory: A hearty pinch of pepper and garlic gives this bright spice blend with other ingredients such as organic parsley and turmeric its special kick. This is not for the faint-hearted, but for those who want to enjoy every flavor facet of life as intensely as possible!

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Flavor enhancers and top additives

If you are looking for intense flavors and an appetizing look in your meat products and still want to stay completely BIO ...



BIO – BECK Colarmin FWR-H

Art. No. 63.2233000

If, in addition to the color, a well-balanced seasoning is important and everything together should also be BIO, it is best to reach for this product, which will help your raw sausages and small-caliber boiled sausages not only to a wonderful color, but also to a wonderful taste.



BIO -BECK Glutarom Top

Art. No. 63.2230026

The universal aid for your organic butcher shop. It rounds off the taste of all your creations with its seasoning ingredients and always ensures an exquisite taste for both meat and sausage products.

Meersalz fein

Art. No. 70.9870303

Salt is one of the ultimate flavor carriers, but you should not be satisfied with „just any" salt. Our natural sea salt comes completely without anti-caking agents, separating agents and other additives and is therefore ideally suited for your organic sausage and meat production!