ONLY THE BEST:
BASIC COMPOUND FOR ALL BECK PREPARATIONS WITH CHEESE

Cheese flavor that is truly addictive ...

Admit it: you can't do without it either! Barbecue is your addiction – in any weather. Once you're hooked on the grill, you can't get away from it – and you want more and hotter stuff. At some point, the time has come: the pork neck alone no longer kicks enough. You need something else that really tops it off in terms of taste. We've got some really good stuff for you: everything you need for your grill preparations with cheese. Go ahead, try it! There's a first time for every flavor!
And this is how you get your ultimate cheesy BBQ trip: Process delicious Gouda in an ice-cold cutter, mix in our compound **BeckEmulsan BBQ-Taler (art. no. 45.3500000)**, add cream and ice water and, if desired, one of our decorative seasonings. Then fill the mixture into sterile casings or smokable fiber casings. Now scald, let cool, cut into appetizing slices, and off your BBQ medallions go to the grill! Don't worry, the tempting slices won't melt. Then the first bite – firm on the outside, juicy, soft and creamy on the inside! You'll want to have this more often now!



BeckEmulsan BBQ-Taler
Art. No. 45.3500000





Dekor Gartenkräuter grün
Art. No. 52.3386000



Dekor Colorado oG
Art. No. 52.0034000



Bacon-Würzer
Art. No. 52.5156000



BECK SoftFix Marinade
Kräuterbutter Top oG
Art. No. 46.9600014



BECK SoftFix
Marinade Gyros
Art. No. 46.9700500



BECK SoftFix
Marinade Colorado
Art. No. 46.1284500

Seasonings

Insider tip: With individual seasonings, you can increase the cheese addiction immeasurably. Our **Bacon-Würzer (art. no. 52.5156000)** gives the preparations with cheese the typical bacon flavor. **Dekor Colorado oG (art. no. 52.0034000)** seduces with a noble mixture of mustard seeds, paprika, carrot, caraway and parsley. And with the dried, rubbed herb mixture **Dekor Gartenkräuter grün (art. no. 52.3386000)** you always deliver perfectly for all tastes! The best thing is to simply try out the whole variety of flavors of our spices!
OR SPICE UP THE CHEESE MIXTURE WITH CUBES OF HAM OR BACON!

Find more marinades:
www.beck-gewuerze.de

Marinades

What would be your BBQ without delicious marinades? This also applies to your grill preparations with cheese! **BECK SoftFix Marinade Kräuterbutter Top oG (art. no. 46.9600014)** makes the hearts of all BBQ aficionados beat faster with its tasty garlic note. Memories of the last Mediterranean holiday are evoked by **BECK SoftFix Marinade Gyros (art. no. 46.9700500)** with an original Greek herb mixture. Rustic and full of character, **BECK SoftFix Marinade Colorado (art. no. 46.1284500)** delivers a fascinating taste experience with coarse black pepper, onion, paprika and coriander.

ORDER NOW: Phone: +49 9153-92290 · Fax: +49 9153-922920
WhatsApp: +49 172-100 58 00 · E-Mail: info@beck-gewuerze.de

GOES OFF WITH A BANG:
THE BACON BOMB – IGNITION FOR YOUR COUNTER!

Step 1: A sturdy shell

Crochet with bacon: alternately lay bacon strips horizontally and vertically on top of each other until a square braid is formed.





Step 2: Now chop!

For a particularly hearty barbecue taste, mix the minced meat with our **Hamburger Würzung (art. no. 450226000)** and spread it on the bacon braid up to about 1 cm from the edge.

Step 3: The melty core

Place your preparations with cheese in the shape of a sausage or medallions in the center. With our basic compound and the BECK decorative seasonings, there are no limits to your joy of experimentation when it comes to taste.





Step 4: Roll the bomb!

Fold the bacon edges up over the ground beef and roll tightly into a "bomb" shape.

Step 5: The raw glory

There it is, the fine piece! Now check once more that your bomb holds together well everywhere and then off it goes onto the grill!





That's it! The bomb is ticking!

The BBQ smell already gives you an idea of the addictiveness. But now look forward to an incomparable taste explosion!

Beck Gewürze und Additive GmbH

cheese 'n spices

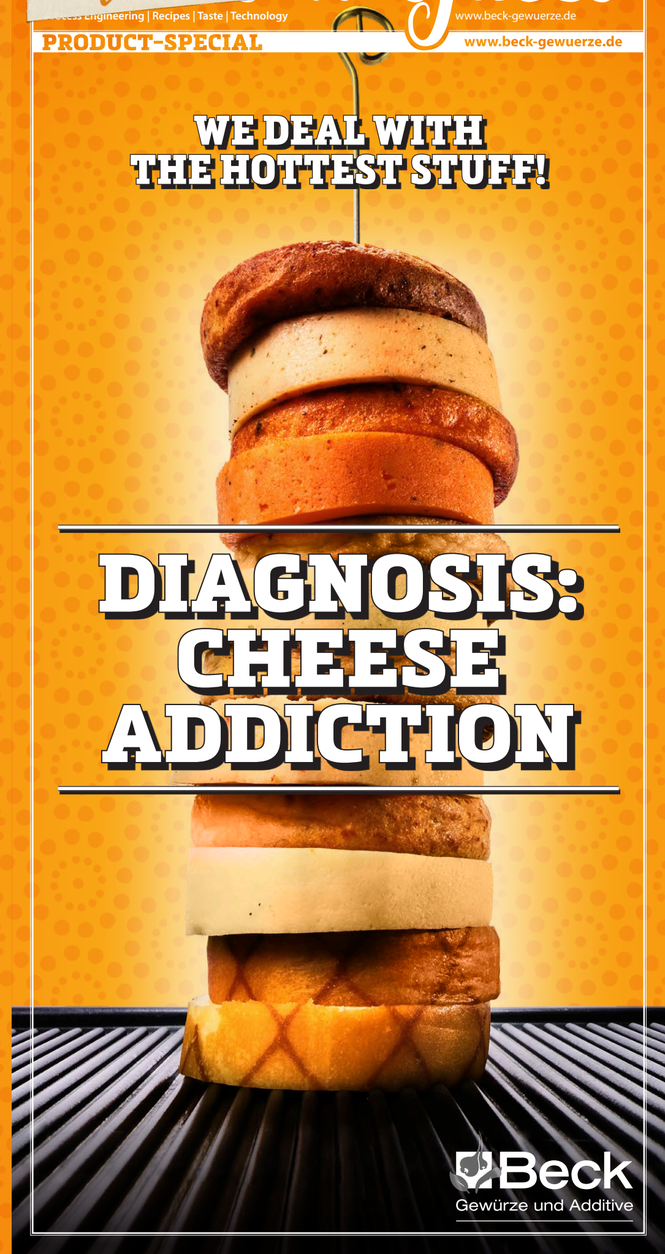
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PRODUCT-SPECIAL

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WE DEAL WITH THE HOTTEST STUFF!



DIAGNOSIS: CHEESE ADDICTION

Beck
Gewürze und Additive

MELT AWAY: CHEESE FANTASIES COME TRUE

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Classic

BeckEmulsan BBQ-Taler is our basic seasoning that is suitable for all types of cheese and for making convenience products. From hearty to decadent: You can achieve that special taste thrill and an irresistible look for the counter by adding one of our diverse decorative seasonings.

Art. No. 45.3500000





Smoked

Smoked BBQ preparations with cheese are the ideal complement to marinated meat at any BBQ. Add our **BeckEmulsan BBQ-Taler** basic compound to the cheese mixture in the cutter. Then fill into smokable fibre casings and smoke at 75 °C. Your customers will love it!

Art. No. 45.3500000





Rustic

A bit coarse and that's exactly why it's so fine: we often love products because they taste as if they came straight from the rural farm. With **DekorWürz Rustikal** , you achieve exactly this taste – rustic, hearty and original. Pure love of the countryside!

Art. No. 52.5245000





Jalapeno

Add a little fire to the fire! Discreetly hot and with a lot of spirit, our **DekorWürz Jalapeno** spices up your preparations with cheese with plenty of chilli, paprika and – you guessed it – jalapeno! Not only sensational in terms of taste, but also a treat for the eye.

Art. No. 52.5061000



Pizza

A touch of Italian gioia de vivre on the barbecue: rosemary, basil, tomato and peppers give your grill preparations with cheese with **DekorWürz Pizza, fein** the typical Mediterranean taste that immediately makes the sun rise over the Mediterranean on every palate.

Art. No. 52.5091000



Herb butter

The taste and color of chives and parsley, with strong accents of garlic and pepper: our seasoning salt **Gewürzsalz Green Dream oG** offers the seductive flavors that make us so addicted to BBQ. With the fresh green also definitely something for the eye!

Art. No. 52.3256000