SEMI-PERISHABLE, DOUBLE-DELISH

Four popular and tasty semi-perishable classics

ORDER NOW: Phone: 0049-9153-92290 · Fax: 0049-9153-922920 · WhatsApp: 0049-172-100 58 00 · E-Mail: info@beck-gewuerze.de



Shephard sausage Tyrolean style

The shepherd is a symbol of originality, being in touch with nature, and slowing down. This also applies to our strong and intense seasoning mix with onion, black pepper, caraway, garlic, ginger, and paprika. The taste of freedom!

Recipe No. 06.111-3



"Bierwurst"

Our Bierwurst seasoning mix is a subtly balanced blend of nutmeg, coriander, ginger, onion, caraway, and pepper – and if you add our mustard seed, it will become an aromatic and spicy delicacy!

Recipe No. 06.111



"Tiroler"

Caraway, ginger, and garlic form a balanced seasoning basis – however, out version of the Tyrolean sausage has even more to offer: pepper, pepper, and pepper (black, white, and green in salt brine)!

Recipe No. 06.111-2



"Göttinger"

"A traditional and original Göttinger is a fine treat in itself – but with our seasoning mix of pepper, nutmeg, coriander, ginger, and caraway as well as some liquid garlic flavour, you turn the "Göttinger taste" into a genuinely "godlike experience"!

Recipe No. 06.111-1





Place your order easily via WhatsApp:

Fill in the order form, take a photo with your smartphone and send it via WhatsApp to +49-172-100 58 00.

WhatsApp is available for download here:

Download on the App Store | Google play | Get it from Microsoft

Our condiment for all semi-perishable sausage products:



With **Colarmin C** you achieve a strong, consistent, meaty red colour.

Art. No.: 59.6100000

YOU CARE ABOUT SAUSAGE?

Seven steps to prepare the perfect sausage meat!



1 Ready, steady, go! Let the well chilled lean meat with the cutter processing aid and (curing) salt run dry in the cutter for several revolutions.

2 In the second step, add one third of the amount of ice and process in the cutter at high speed until a temperature between +2 °C and +4 °C is reached.

3 Add the pre-minced fatty material ...

4 ... as well as another third of the ice.

5 Add the seasoning after a few further bowl revolutions. Process the mixture in the cutter at high speed until a temperature of approximately +12 °C is reached.

6 Add the remaining ice and process the sausage meat in the cutter until a temperature between +10 °C and +11 °C is reached.

7 Good sausage meat is characterized by its tight bind and its smooth, beautiful glossy surface.

Everything is fine in the cutter – with Beck cutter processing aids:

WITHOUT REDDENING



The powdery **MB Cutter P 5** cutter processing aid without reddening agent is the perfect basis for elegant, smooth sausage meat and the ultimate snappy sausages.

Art. No.: 10.1800000



The **MB Cutter Liquid Aktiv** cutter processing aid without reddening agent is liquid and supports the effective protein yield for the perfect bind.

Art. No.: 10.2430000

WITH REDDENING



The powdery **MB Cutter PR 4** cutter processing aid improves the water binding capacity of the sausage meat and is ideally suited for reddened scalded sausages.

Art. No.: 10.1804200



The liquid alternative for cutter processing with reddening is **MB Cutter Liquid Top R** – for safe and intense results with maximum colour stability.

Art. No.: 10.2500000

Beck Gewürze und Additive GmbH

meats 'n spices

Process Engineering | Recipes | Taste | Technology

PRODUCT-SPECIAL

www.beck-gewuerze.de



ASSORTED COLD CUTS TO INDULGE IN!

INGENIOUS SEASONING MIXES FOR SEDUCTIVELY ENTICING SAUSAGE COLD CUTS

Beck Gewürze und Additive

PICKED UP SOME GOODIES TODAY ALREADY?

ORDER NOW: Phone: 0049-9153-92290 · Fax: 0049-9153-922920 · WhatsApp: 0049-172-100 58 00 · E-Mail: info@beck-gewuerze.de

Basic condiments for all* our scalded sausage variants

(*except meatloaf Saxonian style)



The phosphate-containing **MB Cutter PR 4** cutter processing aid is the basic ingredient for the production of reddened scalded sausages.

Art. No.: 10.1804200



The **AktivFresh CONS** powder is a freshness retainer enhancing the durability of meat and sausage products.

Art. No.: 58.1770000



Glutarom S is a seasoning that helps to refine the taste of all meat and sausage products, convenience food, soups, sauces, or salads.

Art. No.: 32.1015000



The liquid **MB Cutter Liquid Aktiv** cutter processing aid without reddening agent is perfectly suited for scalded sausages, Frankfurters as well as semi-perishable and cooked cured products.

Art. No.: 10.2430000



Lyoner with cherry peppers

Red is sexy. Red is dangerous. Red is adventure: The whole red cherry paprika and a mixture of white pepper, ginger, nutmeg, and coriander are not only a feast for the eyes, but also a sweet and spicy treat for the palate. Delicious!

Recipe No. 04.104-4

Broccoli Lyoner

In Germany, green dots often indicate that a product can be recycled. In our case it means: "You can eat more of it!" Ginger, mace, pepper, and cardamom provide even the most controversial vegetables with a spectacular flavour.

Recipe No. 04.105-2

Mushroom/ Champignon Lyoner

The best from the forest meets the best meat: White pepper, ginger, nutmeg, coriander, and the most delicate mushroom flavours carry your palate off into nature! Pure indulgence!

Recipe No. 04.104-5

Egg Lyoner

Don't let yourself be fooled by the confetti look. The sausage meat mix of ginger, mace, two kinds of pepper, and cardamom can be taken seriously as a delicacy and masterly combines the breakfast egg with a snack of cold cuts.

Recipe No. 04.105-3

"Presskopf"

A versatile basic seasoning mix, liquid roast aroma, whole caraway – these ingredients provide classic sausage recipes like the Presskopf with their special rustic flavour and that inimitable certain something.

Recipe No. 04.130

"Extrawurst" fine

Individualists always prefer some extra treat. And if it contains a classic Austrian basic seasoning and is refined with Glutarom S, any extra treat can become a mainstream bestseller!

Recipe No. 04.104-1

Veal meat Lyoner with pork meat

This is what it tastes like when the best of two worlds comes together: veal, pork, coriander, onion, ginger, pepper, and mace. This turns even a light standard sausage into an innovative highlight!

Recipe No. 04.104-2

Meatloaf Saxonian style

Saxony has many attractions – and the regional Leberkäse variant is one of them: Thanks to the Sächsischer Leberkäse Kombi condiment, this Saxon convinces with the flavours of onion, black pepper, mace, and cardamom!

Recipe No. 04.146

"Stuttgarter" smoked ham sausage

Let's be honest: Ham and smoke belong together like fire and brimstone, Swabians and Spätzle, Stuttgart and 21 – or like coriander and nutmeg, ginger and onion, cold and cuts. Yummy!

Recipe No. 04.115-1

"Gelbwurst"/ "Gelbwurst" with parsley

This bestseller in your counter is popular with all kids! The secret of our Gelbwurst success: a well-balanced, light basic seasoning with nutmeg and parsnip, refined with a dash of lemon and some optional splashes of parsley.

Recipe No. 04.109

"Kaiserjagdwurst" with chopped pistachios

Feast at the royal court or nack at your local tavern – this strongly coloured Kaiserjagdwurst treats all taste buds alike. It has the potential to indulge the senses not only of aristocrats, but also of commoners all over the country.

Recipe No. 04.116-5

"Bierschinken"

Brewers don't use ginger, coriander, and parsnip, but these flavours are perfect in Bierschinken! Tastes down-to-earth. Tastes classic. Tastes simple. Simply tastes great!

Recipe No. 04.115

Bavarian meatloaf

A basic mix of pepper, toasted onions, nutmeg, ginger, garlic, liquid onion and roast flavours, refined with picked marjoram, makes for a remarkable and traditional taste in the best sense of the word.

Recipe No. 04.126-9

Veal loaf with pork meat

This Kalbskäse benefits from the basic Gelbwurst seasoning mix with flavours of black and white pepper, nutmeg, ginger, onion, parsnip, and cardamom – with a hint of lemon. Fresh. Yellow. Delish!

Recipe No. 04.109-3