Beck Gewürze
und Additive GmbH

meats 'n spices

Process Engineering | Recipes | Taste | Technology

www.beck-gewuerze.de



LET'S FEAST, SANTA CLAUS!

CHRISTMAS SEASON TASTEMANIA!

POWER TO THE PEOPLE!

Spices are our business – but our true stars are the people behind our products!

Beck
Gewürze und Additive



WEL COME

Dear customers,

you are probably familiar with this: People like to use the time around Christmas for an evaluation of their current status. What went particularly well during the last few months? Where do we have to commit ourselves even more? Did we manage to satisfy all our customers? Which products will be the most popular in the near future?

The market for spices and additives is permanently in motion, too – in addition to traditional fast-selling items in the counter you also have to regularly offer surprising innovations to stimulate consumer palates. As a medium-sized and well-structured family company we are flexible and versatile enough to quickly provide successful solutions for your new demands.

How do we manage to achieve this? What's our secret recipe? Well, to put it bluntly: We can count on a great and powerful team of strong individuals that fully support our goals. We may be a little bit old-fashioned in this respect or even true visionaries: Even though we are relying on lean processes, it is important to us that all our employees feel respected on all levels and that their personal concerns are taken seriously.

"Flat hierarchies" are more than a fashionable buzzword at Beck Gewürze und Additive. We live this concept every day. And therefore, we would like to introduce you to some of the people behind Beck in this edition of Meats'n Spices – from our apprentices, couriers, warehouse employees, product developers and the manufacturing workforce to our staff in the purchasing, shipping, and quality management departments – because we all pull together! And we will carry on like this despite the volatility of the market. Because we want to offer you, our valued customers, the best possible service.

I wish you an enjoyable read

Manfred Beck on behalf of the entire team at Beck Gewürze und Additive GmbH



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From ham to cheeks: seasonal specialities for spoiled palates.
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IMPRINT

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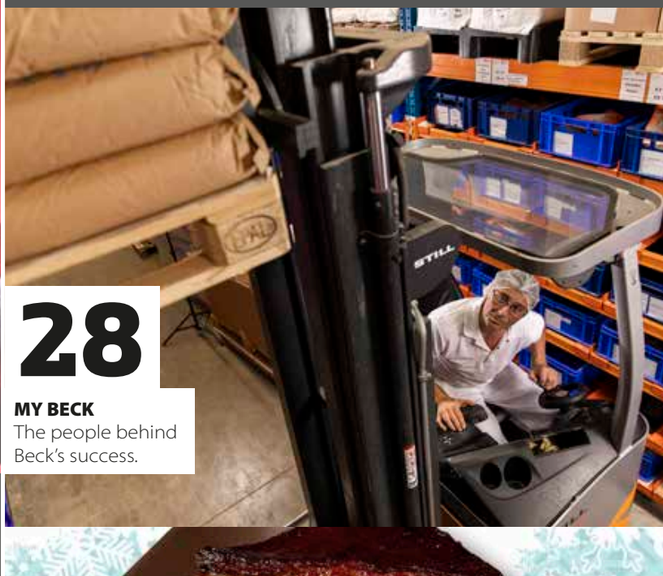
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QUALITY IS OUR TOP PRIORITY

THE INGREDIENTS OF OUR FOOD PRODUCTS MUST MEET THE STRICTEST QUALITY STANDARDS. THEREFORE, BECK PRODUCTS HAVE TO PASS COMPREHENSIVE QUALITY CHECKS BEFORE LEAVING OUR HOUSE.



Hannes Damro is Beck's head of quality management and takes care that all company processes meet the requirements of certifications and ISO standards.

Commercial enterprises that provide the market with food products, have to meet the strictest quality criteria with good reason. At Beck Gewürze und Additive we are also particular about the quality of our raw materials and products. Customers and consumers are guaranteed to get only top quality products that meet all requirements of international food certifications. In order to ensure this, we have our in-house quality assurance and quality management departments that closely supervise every process step and all product developments day by day.

Quality is the basis of every process step

All working processes at Beck are subject to continuous and thorough quality checks – from the incoming goods, product development and manufacturing to shipping and administration. Because even if everything seems to run perfectly, there is still potential for further improvements. "If you want to meet the challenges of the market today, you not only have to fulfil all common quality standards, but also question and optimize processes again and again. A continuous improvement process simply has to be installed if you want to be ready to meet tomorrow's requirements", says Hannes Damro, who has been heading the quality management department for the last six months. Damro's task is to ensure that all daily operations at Beck Gewürze und Additive comply with the requirements of ISO standards and certifications. He also



In the Beck laboratory, visual inspections are carried out according to the four-eyes-principle.



Regular checks with metal detectors and other appliances are part of Hannes Damro's daily routines.



PROFILE
HANNES DAMRO

- DEGREE IN FOOD TECHNOLOGY AND SCIENTIFIC RESEARCH AT A UNIVERSITY
- SEVERAL YEARS OF EXPERIENCE IN QUALITY AND ENERGY MANAGEMENT AT AN INDUSTRIAL BAKERY
- SINCE 2019: QUALITY MANAGEMENT OFFICER AT BECK

coordinates the annual audits with external supervisors scrutinizing the working processes at Beck. In addition, there are also regular bio controls and food inspections.

And how do the employees know what is expected from them regarding quality standards? They all have access to the quality management manual, which lists all working processes and work instructions and is updated on a regular basis. "One of our tasks in the quality management department is to convey the instructions in the QM manual to our colleagues in an understandable manner", explains Hannes Damro, who also conducts internal training sessions for the staff himself.

Product variety as a challenge for quality assurance

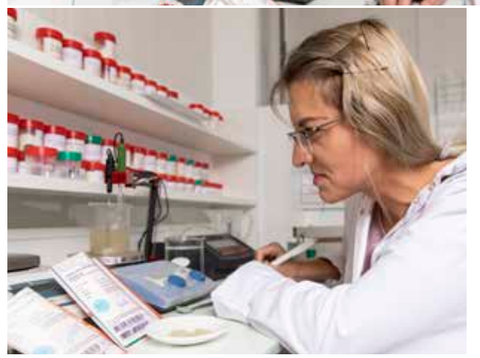
"Many people think that quality assurance is a rather dry subject. However, we have much variety here – no day is like the other, and we are frequently facing new challenges", comments Eva-Maria Salb, who has joined Beck three years ago after her training as a food processing technician in Kulmbach. Together with Hannes Damro, she is in charge of quality assurance. "The enormous variety of raw materials and spices we have to deal with every day makes our job

very exciting." Alina Hornischer, who produced mixes in the manufacturing department herself for one year before taking the plunge into new tasks in quality assurance, adds: "Our standard jobs range from the inspection of incoming goods and product samples right to the shipping process. We also contact customers directly if they have specific questions or need support regarding problems or complaints." Anna Scharrer, who has changed from the packaging team to quality assurance, adds: "It's the full package of our tasks that I particularly like about my job. It simply never gets boring." Generally, quality assurance is charged with the control of raw materials and products that are being processed or manufactured at Beck. "The most interesting aspect about our job is probably the close collaboration with our product development department", says Eva Salb. "It is very motivating to contribute to the perfecting of new recipes and then draw up the specifications. These do not only comprise the article number, but also precise indications regarding ingredients, allergens, or the nutritional value and form the basis for regular manufacturing."

Quality assurance right from the start

When the specialists in the laboratory at Beck Gewürze und Additive work out new recipes, quality assurance is involved right from the beginning. Rolf Sommer, who has more than 25 years of experience in the food industries and has been head of product development at Beck since three years, emphasizes the important role of quality assurance: "We want to provide the customer with products of the best possible quality – therefore, product development and quality assurance are sometimes seamlessly connected to each other. Yet, in some cases they have to be seen as two different entities. Quality assurance does not only comprise inspections, but is also very much based on experience." Ralph Bauer, head of the in-house pilot plant, checks the practicability of recipes that have been developed at the laboratory: "We try here to simulate our customers' manufacturing processes in order to meet the respective requirements right from the beginning as perfectly as possible. If there is still need for optimization





PROFILE
ALINA HORNISCHER

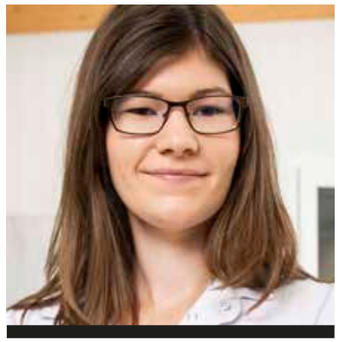
- TRAINED FOOD TECHNOLOGIST (BAKERY), CUSTOMS BROKER
- SINCE 2017: MANUFACTURING AND PACKAGING AT BECK GEWÜRZE UND ADDITIVE
- SINCE 2018: LABORATORY/RETAIN SAMPLES AT BECK GEWÜRZE UND ADDITIVE





PROFILE
ANNA SCHARRER

- TRAINED BAKERY SALES ASSISTANT
- SINCE 2013: PACKAGING AND QUALITY ASSURANCE AT BECK GEWÜRZE UND ADDITIVE



PROFILE
EVA-MARIA SALB

- TRAINED CHEF, MASTER CONFECTIONER AND FOOD PROCESSING TECHNICIAN
- SINCE AUGUST 2016: QUALITY ASSURANCE AT BECK GEWÜRZE UND ADDITIVE





Timo Franz is the problem solver in the product development team: He loves to test the possibilities of new raw materials with Christian Leuthold and to achieve completely new results.

CERTIFICATIONS

For our customers, our certifications ensure that all products purchased from Beck Gewürze und Additive comply with the highest international quality standards.

- IFS - International Food Standard (Higher Level)
- British Retail Consortium (BRC) Class A
- EC Eco regulation

then, we realize this in close cooperation with our customers and with our quality assurance team." And this is where Timo Franz and Christian Leuthold come in. They focus on the continuous improvement of mixes, experiment with alternative raw materials and also check the practicability of products. Franz sees himself in the role of a problem solver. If a customer is not satisfied with a product straight away, Franz instantly starts off to work out the optimal mixture. The trained meat technologist Christian Leuthold tests and revises the new creations to make them applicable for everyday use. "Ideally, we or our field staff solve the problem directly on location with the customer – because quite often it is not only taste nuances you have to deal with, but also the colour and texture of the final product." As soon as all optimization needs have been

PROFILE
TIMO FRANZ

- APPRENTICESHIP AS A BUTCHER
- BACHELOR OF ARTS FOOD MANAGEMENT
- EXPERIENCE IN THE MEAT INDUSTRY
- SINCE 2012 MEMBER OF THE BECK FAMILY
- SINCE OCTOBER 2017 BECK CAMPUS

met, the quality assurance and product development teams work out a new specification as a basis for future manufacturing purposes. However, strict regulations and economic aspects can fire up ambition and creativity, says Rolf Sommer: "Of course you cannot realize all your ideas in product development. There are the restrictions of specification defaults, but also in the choice of permissible ingredients. And finally, the price also plays an important role in the end. But this is exactly what inspires me – to achieve the perfect result with limited means."

Quality is a result of teamwork

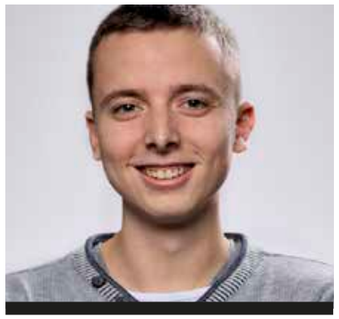
Anybody who has the opportunity to get to know Beck Gewürze und Additive "from the inside", will notice very quickly that the success of the company is largely based on perfect team play. The different departments mesh together like a set of cogs, and this also has a significant impact on the quality of products and services. Customers clearly benefit from the close collaboration between management, operating manager, product development, manufacturing, and field service as well as quality assurance and quality management at Beck.

PROFILE
ROLF SOMMER

- APPRENTICESHIP AS A BUTCHER
- DEGREE IN FOOD AND MEAT TECHNOLOGY
- SINCE 1994 PRODUCT DEVELOPER IN THE SPICE INDUSTRY
- SINCE 2016 MANAGEMENT LEVEL AT BECK GEWÜRZE UND ADDITIVE, MANAGER BECK PRODUCT DEVELOPMENT



Rolf Sommer, head of product development, loves the challenge to create extraordinary spice mixes with limited resources.



PROFILE
CHRISTIAN LEUTHOLD

- TRAINED BUTCHER
- TRAINED MEAT TECHNOLOGIST (KULMBACH)
- SINCE 2018: PRODUCT DEVELOPER AT BECK GEWÜRZE UND ADDITIVE
- MASTER BUTCHER SINCE APRIL 2019



Ralph Bauer is the specialist for ham and raw sausage manufacturing. He leads Beck's pilot plant and checks the practicability of new recipes

PROFILE
RALPH BAUER

- APPRENTICESHIP AS A BUTCHER, MASTER'S CERTIFICATE
- BUSINESS ECONOMIST
- MANAGER OF THE BECK TECHNIKUM, CONSULTANT

ATTENTION! SA USAGE GALORE!







Wiener Würstchen Deli Kombi oG
(Art. No. 57.2844400)

Poultry Frankfurter

The exquisite bruschetta decor transforms the traditional poultry Frankfurter into an extravagant treat that you would rather expect in one of Bella Italia's gourmet cuisines. It truly tastes like a savoury liaison between Rome and Vienna. Austria meets Italy, Rapid meets Lazio. Bene gusto!

Recipe No. 05.221

Cottage Sausage

For your taste buds a bite of this cheese sausages is like taking a rest at a mountain lodge after a strenuous hike in the Alps. With cheese and onions as well as nutmeg, coriander, caraway, and pepper, cottage sausages do not go for experiments but offer uncompromisingly great taste.

Recipe No. 05.220



Oberkrainer - Käsekrainer Würstchen ohne Glutamat
(Art. No. 51.2879000)



Wiener/Frankfurter GoldStar
(Art. No. 51.2842500)

BBQ Sausage

Barbecue is fire and smoke. Barbecue is glowing embers and sweat. Barbecue is taste in its most archaic form. With its smoky and spicy flavours of paprika, onions and white pepper, the BBQ Sausage conveys this feeling. The perfect BBQ symbiosis for all those who prefer a rustic and traditional taste.

Recipe No. 05.214

Fire Devil

The distinct red colour gives it away: These Sausages really do have power! With paprika cream, fruity cherry peppers, and a tasty mix of spices, these Knackers make for a firework of delicious flavours, enhancing the natural aroma rather than „searing" it. Be prepared for the ultimate hot and spicy kick!

Recipe No. 05.216



FeuerTeufel o. Glutamat
(Art. No. 51.1784000)



Nürnberger Stadtwurst
(Art. No. 51.2171000)

Small Nuremberger „Stadtwurst"

This boiled sausage successfully manages the risky balancing act between Bratwurst and „Stadtwurst" and is inspired by the small Nuremberger Bratwurst. The result: a small and extravagant Knacker - with a strong hint of marjoram and fresh onions. Franconian locals would say: „Bassd scho!" („It's alright!").

Recipe No. 05.222

Rösti Griller

While potatoes and kraut are mostly served as boring side dishes, this bulging Knacker makes full use of them. The result has a creative and individual taste, but also a rustic and traditional character - a truly extraordinary treat for your palate!

Recipe No. 05.223



Regensburger / Pfälzer Knacker
(Art. No. 51.2172000)



BIO-Wiener & Frankfurter WürstchenGold
(Art. No. 63.2230026)

Organic-Sausage

Germans love delicious food. And this is why they often prefer high-quality organic ingredients. With an exquisite selection of organic pepper, ginger, nutmeg, coriander, and a pinch of sea salt, this sausage offers great taste for Gourmets who prefer organic products.

Recipe No. 20.202-10

WINTER IS COMING!



Beef Brisket
(Art. No. 52.1285100)



Gewürzsalz Green Dream oG
(Art. No. 52.3256000)

THE WINTER IS NEAR – ABOUT TIME TO FIRE UP THE GRILL AND PREPARE FOR THE COLD SEASON WITH SOME OFFICIAL SOUS-VIDE AND BBQ RECIPES!

Even though we might perceive it differently: On average we only gain about 370 g of weight between Christmas and New Year's Eve. That doesn't sound like much, but we should choose our 370 g wisely, particularly at festive occasions: Therefore, during the weeks around the turn of the year we refrain from junk food and frozen products and rather help ourselves to selected pieces of meat, which are carefully and subtly prepared to sizzle, grill, roast, or bake to perfection. On the following pages we are presenting you a choice of BBQ dishes that can easily be prepared in the sous-vide cooker and then receive a perfect finish on the grill. In this way the meat always remains super juicy and tender – and you don't have to spend hours next to the grill in order to achieve this optimal result with the desired doneness. Thus, you can easily satisfy the demands of your customers for this special time of the year. Enjoy a wonderful Christmas dinner!



Veal Brisket (with injection)

The term already indicates that this dish has originally been created by our BBQ friends on the other side of the pond. And we are really grateful for this! Injected with a special brine (20.0201650 BratAktiv Crosso oS) at first, then refined with the seasoning mixes Beef Brisket (52.1285100) or Gewürzsalz Green Dream oG (52.3256000) and briefly seared afterwards – now the meat is ready to be vacuum-sealed and for sous-vide cooking. After eight hours at 70 °C we take the meat out of the water bath and enjoy the succulently tender result. Your customers will surely be impressed by this beautiful piece of veal brisket!

Recipe No. 14.065





Green Beef (with injection)

In this recipe, the Gewürzsalz Green Dream oG (52.3256000) also serves, in addition to the special brine, as a basic seasoning with a wonderfully balanced and fresh flavour of parsley, garlic, thyme, and onion, rounded off with horseradish granulate (70.9870221). After the prescribed injection and four to six hours in the sous-vide cooker, you will clearly see: This is more than a traditional roast beef. It is bold. It is green. It's a first-class festive treat for the palate!

Recipe No. 14.065

Gewürzsalz Green Dream oG
(Art. No. 52.3256000)



horseradish granulate (4 mm)
(Art. No. 70.9870221)

Hot'n'Yellow Entrecôte (with injection)

You also inject the noble roast beef with a seasoning brine first, before you vacuum-seal it and put it into the sous-vide cooker. Yet, before placing the meat in the boil-in-bag you apply the SoftFix Marinade Senf-Meerrettich oG (46.9600115), which creatively blends slightly hot nuances with the roasting flavour. You only realize this visually if you look close enough to notice the hint of yellow on the surface. The taste is a little revelation from the first bite onward.

Recipe No. 14.065



SoftFix Marinade Senf-Meerrettich oG
(Art. No. 46.9600115)







Wildgewürzsalz
(Art. No. 52.6129414)

Haunch of Venison "Oh my deer!" (with injection)

When preparing a meal, you sometimes have to live large – especially if you have to take a haunch of venison out of the 78 °C sous-vide water bath. This does not only bring off the aromatic mix of rosemary, coriander, marjoram, juniper, lovage, and thyme of our Wildgewürzsalz (52.6129414), but also the full range of flavours of tenderly cooked venison. "Oh, my dear!", you would like to rave – or rather "Oh, my deer!"?

Recipe No. 14.065

RECIPE WITH INJECTION No. 14.065

In order to educe even more succulence and aroma from one or another piece of meat, you must apply some seasoning brine before the sous-vide cooking process. For this special extra treat, you prepare the brine as follows: Mix 93 parts of water with 3.5 parts each of table salt and BratAktiv Crosso oS (20.0201650). Inject the liquid mix into the pieces of meat, before applying the desired seasoning in the tumbler (see recipe No. 14.065). For the typical roast aroma, you briefly sear the pieces of meat in the oven at 190 to 220 °C. Then you vacuum-seal each of them separately in a boil-in-bag and cook them in the water bath – depending on the kind of meat, weight, and the desired doneness, this takes from 4 (saddle of venison) to 14 hours (beef cheeks for example) between 54 (roast beef for example) and 78 °C (veal shank for example).



Drunken Ribs (with injection)

Two variants of beef ribs that are truly incomparable, extraordinary, and even a little bit flamboyant: On the one hand the SoftFix Marinade American RibRub oG (46.1285000), which provides your dish with an exquisite sweet and spicy flavour tasting of smoke and honey. On the other hand, the SoftFix Marinade Bavaricus mit Whisky oG (1.2 % alcohol per volume) (46.9600006), which does not only convince with its harmonic blend of herbs and spices, but also with its complex malt whisky note. Both varieties are absolute highlights, and definitely not to everybody's taste at any time – this is something for connoisseurs, aficionados and special moments!

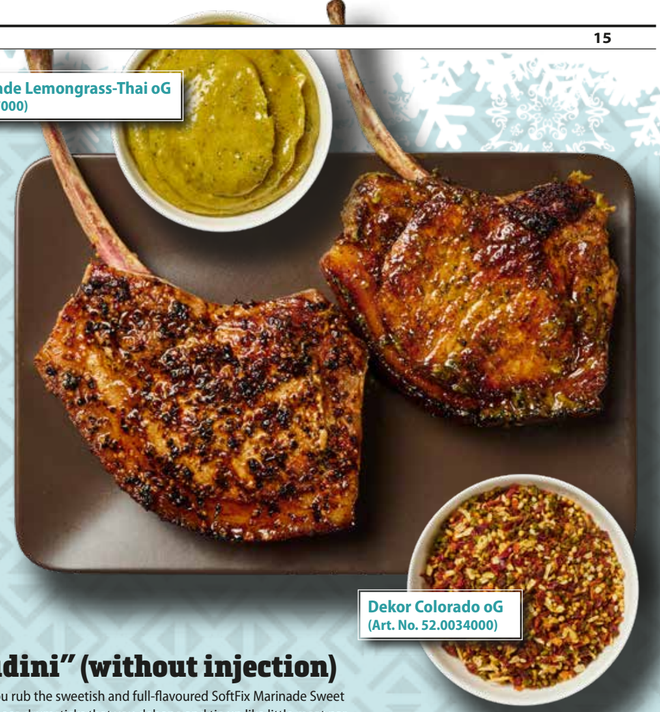
Recipe No. 14.065



SoftFix Marinade American RibRub oG
(Art. No. 46.1285000)



SoftFix Marinade Bavaricus mit Whisky oG
(Art. No. 46.9600006)



SoftFix Marinade Lemongrass-Thai oG
(Art. No. 46.1297000)

Dekor Colorado oG
(Art. No. 52.0034000)

TomaPork Steak (without injection)

Different to the recipes with a seasoning injection, we simply turn the tables for the TomaPork steak: The tomahawk pork steak is cooked first and seared afterwards – thus you achieve a crispy result with strong roast flavours and a tender core. The SoftFix Marinade Lemongrass-Thai (46.1297000) does not contain any coarse grains, but provides the meat with a fruity-yellow surface and a surprising fresh and exotic note with a hint of lemon, coconut, and curry. As an alternative to the lemongrass seasoning, the Dekor Colorado oG (52.0034000) with coarse grains offers a splendid variety of sesame, paprika, chili, carrot, onion, and caraway flavours. Delicious!

Recipe No. 13.341-6

Goose Drumstick "Houdini" (without injection)

For our magical and festive goose drumstick variety, you rub the sweetish and full-flavoured SoftFix Marinade Sweet Yakitori (46.1285500) into the surface of well chilled goose drumsticks that you debone and tie up like little meat parcels. Then you put the goose parcels into the sous-vide cooker – and if they don't manage to free themselves before being done, they will make for a noble treat for the eyes and the palate in your counter or your convenience menu. Abracadabrenjoy!

Recipe No. 13.341-7



SoftFix Marinade Sweet Yakitori
(Art. No. 46.1285500)

THE WHOLE PACKAGE NEEDS TO BE RIGHT

BECK SERVICE PROMISES



CUSTOMISED PACKAGING AND LABELLING

AROMA PROTECTIVE PACKAGING ACCORDING TO BATCH

FREE SHIPPING

DELIVERY WITHIN 48 HOURS



OH, ROAST DREAM. OH, ROAST DREAM!

AT NO OTHER TIME DURING THE YEAR WE PUT SO MUCH EFFORT INTO COOKING – EVEN IN THE CONVENIENCE KITCHEN. THEN, RECIPES WITH SEASONING MIXES THAT SIMPLY WORK OUT PERFECTLY AGAIN AND AGAIN ARE MORE IMPORTANT THAN EVER.

Brown Gravy
Recipe No. 14.168

Braune Soße zu Braten
(Art. No. 44.1490000)

Material:
1000.0 g water
100.0 g Braune Soße zu Braten (Art. No. 44.1490000)

Preparation:
Thoroughly stir the gravy powder into the water or the stock and bring to boil. Let the gravy simmer for 5 minutes at medium temperature.



Knödel Optimal Neu
(Art. No. 50.1430000)

Bread Dumplings **Recipe No. 14.201**

Material:
45.0 kg water
35.0 kg bread cubes
10.0 kg oil
10.0 kg Knödel Optimal Neu (Art. No. 50.1430000)
100.0 kg total

Preparation:
Mix Knödel Optimal Neu with the water and oil in the cutter. Add bread cubes, mix carefully and let them soak for 5 minutes. Use a portioning device to fill the mixture into casings and form round dumplings (unit weight 80 – 100 g). Scald at 90 °C for app. 30 minutes. Afterwards, let the dumplings cool down in a cold water bath for 10 minutes.



Gemüse FIX TOP
(Art. No. 45.3053000)

Red Cabbage **Recipe No. 14.169**

Material:
65.0 % fresh red cabbage
27.0 % water
7.0 % Gemüse FIX TOP (Art. No. 45.3053000)
5.0 % apple juice
3.0 % vinegar (10 %)
100.0 % total

Preparation:
At first, dissolve Gemüse FIX TOP in water in the cutter. Add the remaining ingredients, mix and fill into sterile casings calibre 65. Scald in the tank overnight (10 – 12 hours) at 70 °C or 1.5 hours at 90 °C.



CRISPY GOOSE **Recipe No. 13.365**

Do you know what a Christmas goose peak is? No? It indicates the above-average energy consumption German electricity providers regularly notice on Christmas Day in Germany – exactly at the time when geese and other delicious pieces of meat braise, steam, and roast in ovens all over the country. Let us provide you with the ultimate recipe for a perfectly prepared Christmas goose for your convenience portfolio! It is based on the wonderfully balanced taste of our seasoning salt with a mix of pepper, marjoram, ginger, rosemary, and caraway. Oh, wonderful time of delicious roasts!

Gewürzsalz „Ente & Gans Krusti"
(Art. No. 52.3232000)

Material:
4.5 kg whole goose

Per kilogram of fresh meat: 15.0 g seasoning salt "Ente & Gans Krusti" (Art. No. 52.3232000)

Optional:
Chop apricots, pears, apples, onions, carrots, oranges, celery, parsley, and mugwort, mix it with 1 tablespoon of the seasoning mix and fill the goose with the mixture.

Preparation:
Strongly rub the goose inside and outside with the seasoning mix on the day before.

Oven: 1.5 hours at 160-180 °C
1 hour at 150-160 °C
1 hour at 170-180 °C
Douse with some water (or beer) repeatedly.



SPECIAL MEAT FOR SPECIAL OCCASIONS:



Roasted beef cheeks (page 18)

Ham, succulent and tender (page 20)

Duck breast sous-vide (page 22)

Pork roast with crackling: "Schäuferle" (page 24)

Pollo fino with dumplings (page 25)

Deer "Wellington" in a coat (page 26)









BEEF CHEEKS

Recipe No. 14.065

With lots of fat and connective tissue, beef cheeks – the meat from the lower jaw – are perfect for slow braising in the oven or on a grill with indirect heat. You achieve the best results for festive dinners with 14 hours of sous-vide cooking. Time well invested into an extraordinary culinary delight. Many customers will ask where to get something like this at other times of the year as well. With our two sauce varieties it is definitely suited for all occasions!

Material:
Beef cheeks

Injection: 10–12 %
93.0 kg water
3.5 kg table salt
3.5 kg BratAktiv Crosso oS (Art. No. 20.0201650)
100.0 kg total

Additional seasoning:
15.0 kg Rindersteak Gewürzsalz (Art. No. 52.3177000)

Preparation:
Prepare the brine as explained above. Keep strictly to the injection instructions and check. Put the pieces of meat into the tumbler with the seasoning for 10 minutes. Then briefly roast the seasoned pieces in the oven at 190 – 220 °C. Afterwards put each piece of meat separately into a boil-in-bag and vacuum-seal. Cook in a sous-vide water bath for 10 – 14 hours at 78 °C and process further if desired.



Bread Dumplings

Recipe No. 14.201 (see page 16)

Knödel Optimal Neu (Art. No. 50.1430000)

Red Wine Sauce

You can easily refine our classical Braune Soße with some red wine – depending on the wine you choose you can create many different varieties of this quickly prepared gravy to go with your roast.

Material:
850.0 g water
150.0 g red wine
100.0 g Braune Soße zu Braten (Art. No. 44.1490000)

Preparation:
Thoroughly stir the gravy powder into water or the stock and bring to boil. Let the gravy simmer for 5 minutes at medium temperature.

Gingerbread Sauce

If red wine sauce is not festive enough, you can still provide your customers with the ultimate Christmas feeling: With gingerbread (Soßenlebkuchen) and roast marinade you are able to prepare a very special gravy that surely will impress everybody.

Material:
100.0 g water
400.0 g roast marinade, which was used for the meat
500.0 g water
100.0 g Braune Soße zu Braten (Art. No. 44.1490000)
70.0 g gingerbread (Soßenlebkuchen) soaked in warm water for ten minutes
80.0 g raisins (soaked in water for one day)

Preparation:
Thoroughly stir the gravy powder and the soaked gingerbread into water or the stock and bring to boil. Then combine the gravy with the raisins, bring everything to a boil again and simmer for 5 minutes at medium temperature.



JULSKINKA
(SWEDISH CHRISTMAS HAM)

Recipe No. 01.527

Many people in Sweden celebrate Jul instead of Christmas – and instead of the Christmas goose that is popular in our region at Christmas Eve, they often put the exceptionally succulent Julskinka on the table. Yet, even without this background information, this Christmas ham roast that is injected with spices and coated with mustard, caramel, and chili, looks so great in your counter, that it would be a true Christmas miracle, if any of it would be left over.



Schinken Quick Liquid Gourmet oG
(Art. No. 20.2661210)



DecorMix Julskinka-Kombi
(Art. No. 52.1950000)

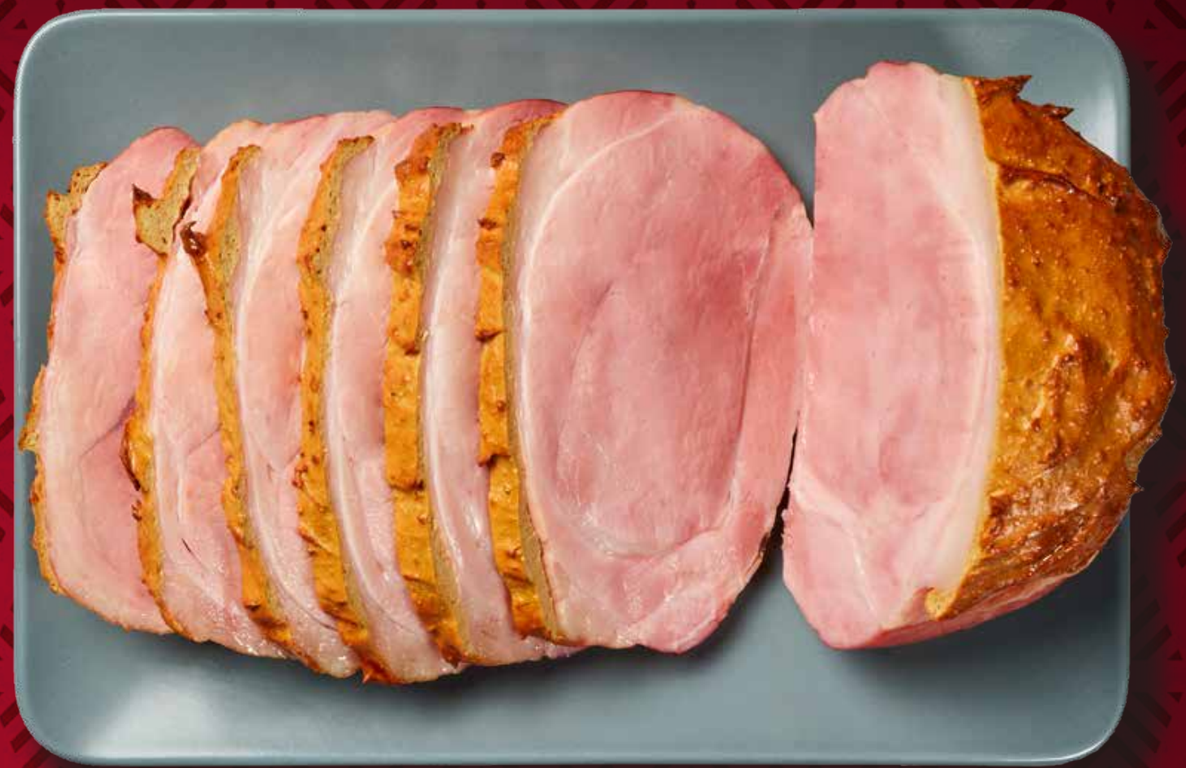
Material:
Silverside of pork with a thin fat cover, pork thick flank, pork haunch

Injection: 20 %
84.0 kg water/ice
10.0 kg nitrite salting mix
6.0 kg Schinken Quick Liquid Gourmet oG (Art. No. 20.2661210)
100.0 kg total

For the crust:
300.0 g DecorMix Julskinka-Kombi (Art. No. 52.1950000)
700.0 g mustard, medium hot

Preparation:
Make sure to use meat of optimal quality and maturity level (a minimum of 3 days after slaughtering). Keep strictly to the injection instructions and check. Directly after the injection, process the meat in the tumbler with optimally configured programs.
Tumbler: Continuous operation for 1 hour at 9 rpm; Total processing time: 12 hours (10 min. processing, 20 min. pause at 10 rpm).
Then wrap the meat into foil and scald at 78 °C until a core temperature of 68 °C is reached. Unpack the pieces afterwards and let them dry in the air. Coat the pieces with a 1 cm thick layer of the prepared mustard mixture and bake in the oven at 160 °C
until they assume a goldish yellow colour.







Savoy Cabbage **Recipe No. 14.169**

Material:
60.0 % savoy cabbage, freshly chopped
5.0 % onions, freshly and finely diced
10.0 % cream
25.0 % water
Spices and ingredients per kilogram of the total mixture:
70 g Gemüse FIX TOP (Art. No. 45.3053000)

Preparation:
First dissolve Gemüse FIX TOP in water in the cutter.
Then mix everything and fill into sterile casings calibre 65.
Scald in the tank overnight for 10 – 12 hours at 70 °C
or 1.5 hours at 90 °C.

Gemüse FIX TOP
(Art. No. 45.3053000)



DUCK BREAST À L'ORANGE

Recipe No. 14.066

Surprisingly, duck and other varieties of poultry rank only second among German Christmas dishes. The unchallenged number one is: frankfurters with potato salad. One more reason to really put an effort into the preparation of a convenience duck breast for Christmas – preferably sous-vide cooked, with a crispy skin and as tender on the inside as it should be for the birthday of Jesus Christ.

Material:
Duck breast

Additional seasonings per kg:
15.0 g seasoning salt "Ente & Gans Krusti"
(Art. No. 52.3232000)
or:
25.0 g LA Plata Gewürzsalz
(Art. No. 52.3172000)

Preparation:
Process the pieces of meat with the seasoning in the tumbler for 10 minutes. Then vacuum-seal each of the seasoned pieces separately in a boil-in-bag. Sous-vide cook the pieces in a water bath at 56 °C for 4-5 hours and briefly sear them afterwards.



PAN-COOKED VEGETABLE
seasoned with "Klare Gemüsesuppe mit Einlage"
(Art. No. 70.9870036) and fresh herbs



Brown Gravy

Recipe No. 14.168

Material:
1.000.0 g water
100.0 g Braune Soße zu Braten

Preparation:
Thoroughly stir the gravy powder into the water or the stock and bring to boil. Let the gravy simmer for 5 minutes at medium temperature.



LA Plata Gewürzsalz
(Art. No. 52.3172000)





Klare Gemüsesuppe mit Einlage
(Art. No. 70.9870036)



Braune Soße zu Braten
(Art. No. 44.1490000)



Gewürzsalz „Ente & Gans Krusti"
(Art. No. 52.3232000)





CRISPY PORK SHOULDER (SCHÄUFERLE)

Braune Soße zu Braten
(Art. No. 44.1490000)

Recipe No. 13.367

A professionally prepared pork shoulder (speciality from South Germany: Schäuferle) is a tempting eye-catcher – you would instantly like to take a bite off the crackling and rejoice at the meat falling off the bone almost by itself.

Material:
Pork shoulder with meat and rind

Spices and ingredients per kg fresh meat:
20.0 g Bayerischer Grill- und Haxenwürzer (Art. No. 52.1770000)

Preparation:
On the day before preparing the Schäuferle, score the rind in intervals of app. 1 cm and strongly rub the whole pieces with the seasoning mix. Let them rest in the cooling chamber for one night. Place the pieces in a roasting pan and prepare the oven as follows (alternatively you can also use a predefined program):
1 hour at 150 °C filled up with some broth and covered up. 1.5 – 2 hours at 150 °C filled up with some broth without cover. Pour off the broth! Put under the grill for 10 – 20 minutes at 240 °C.
The Schäuferle typically goes with a dark gravy, sauerkraut or savoy cabbage, as well as some dumplings or bread dumplings.

Brown Gravy
Recipe No. 14.168 (Siehe Seite 23)

Knödel Optimal Neu
(Art. No. 50.1430000)

Bread Dumplings
Recipe No. 14.204

Savoy Cabbage
Recipe No. 14.169 (see page 21)

Bayerischer Grill- und Haxenwürzer
(Art. No. 52.1770000)

Gemüse FIX TOP
(Art. No. 45.3053000)

Rahmsoße
(Art. No. 70.9870342)

Potato Wedges with „Dekor Porchetta“
(Art. No. 52.2641100)

POLLO FINO FROM THE OVEN
Filled chicken drumsticks in three varieties

Recipe No. 13.341–8

For the Pollo Fino you debone the chicken leg quarters and roll the meat around some delicious filling – in our three Christmas varieties we use bruschetta seasoning, salad herbs, or dumpling dough refined with mushroom granules. Extremely festive and extravagant!

Material:
Deboned chicken leg quarters

For the filling:
“Knödelmasse” (Recipe No. 14.201)

Additional seasonings for the three different fillings:
Variant 1: DekorWürz Bruschetta
(Art. No. 52.2661300)
Variant 2: Salatkräuter FD (Art. No. 52.2624000)
Variant 3: Mischpilzgranulat 3 – 4 mm
(Art. No. 70.9870150)
1:2 soaked in water

Seasoning for the surface:
Grillhähnchen - oG Gewürzsalz
(Art. No. 52.3080000)

Preparation:
Mix the dumpling mixture with one of the desired seasonings and fill the deboned chicken leg quarters with it. Tie up the filled chicken pieces with some string to form little parcels.
Oven: depending on the size of the legs app. 40 minutes at 150 °C.

DekorWürz Bruschetta
(Art. No. 52.2661300)

Grillhähnchen - oG Gewürzsalz
(Art.-Nr.: 52.3080000)

Salatkräuter FD
(Art. No. 52.2624000)

Sauerkraut in Casings
Recipe No. 14.167–1

It might appear strange at first to fill sauerkraut into casings, however, this is a flashy alternative to glasses, cups, or cans. Sauerkraut is an ideal side dish for any Christmas meat dish – the hearty, but low-calorie cabbage dish has become popular not only with fitness aficionados – as a salad.

Material:
70.0 kg fresh and raw sauerkraut with carrots etc.
30.0 kg water/stock
100.0 kg total

Spices and ingredients per kg of the entire mixture:
70.0 g Sauerkraut Fix Top (Art. No. 45.3052000)

Optional additions to the finished Sauerkraut:
5.0 – 10.0 kg seared diced bacon
5.0 – 10.0 kg freshly seared onions

Preparation:
Dissolve Sauerkraut Fix Top SM with the stock in the cutter first. Then mix everything and fill into sterile casings calibre 65. Scald in the tank overnight at 80 °C for 10 – 12 hours.

Sauerkraut Fix Top
(Art. No. 45.3052000)

DEER „WELLINGTON“

Recipe No. 13.500-6

What becomes of a high-quality piece of saddle of venison if we wrap it into some pizza dough or puff pastry and additionally fill it with veal sausage meat? An extremely smart and creative roast dish for exquisite special occasions. Oh, dear? Oh, deer!

Material:
Saddle of venison, pizza dough or puff pastry from the cooling shelf

Seasoning:
Wildgewürzsalz (Art. No. 52.6129414) as a rub for the saddle of venison
Dekor Porchetta (Art. No. 52.2641100) to sprinkle over the pizza dough or puff pastry

Filling:
Veal sausage meat
Mischpilzgranulat 3 – 4 mm (Art. No. 70.9870150) – soaked in water
Salatkräuter FD (Art. No. 52.2624000)
Cranberries

Preparation:
Thoroughly rub the saddle of venison with Wildgewürzsalz (Art. No. 52.6129414) and sear the meat on all sides. Then leave it to cool at room temperature and prepare the filling in the meantime. Spread an about 1 cm thick layer of the filling on the rolled dough or pastry, place the venison on it and wrap it in. Put it into the oven and bake at 140 – 150 °C until a core temperature of 56 °C is reached.





Red Cabbage

Recipe No. 14.169 (see page 16)



Potato Gratin

Recipe No. 14.090

Material:
1 butter for the pan
2 kg of primarily waxy potatoes
1 small onion, finely chopped
1 small garlic clove
Some thyme, finely chopped
Pepper from the grinder
Freshly ground nutmeg
Grated Emmentaler

For the gratin mixture:
125 g Gratin Zauber (Art. No. 44.6072000)
0.5 l cream
0.5 l milk

Preparation:
Thoroughly mix Gratin Zauber with cream and milk. Peel the potatoes and cut them into thin slices. Evenly spread the potato slices in the greased pan and all other ingredients on top of them. Spread the prepared gratin mixture on top and leave to rest, so that the mixture can spread thoroughly. Finally sprinkle the grated cheese over it. Depending on the size of the form, bake for app. 60 minutes at 150 – 160 °C.



GratinZauber
(Art. No. 44.6072000)



Wildgewürzsalz
(Art. No. 52.6129414)



Salatkräuter FD
(Art. No. 52.2624000)



Dekor Porchetta
(Art. No. 52.2641100)



MY BECK

BECK IS A FAMILY COMPANY – IT'S AS SIMPLE AS THAT. ALL COLLEAGUES PULL TOGETHER AND CONTRIBUTE TO OUR MUTUAL SUCCESS.

EVERYTHING HAS TO FIT PERFECTLY



Detlef Schlesier will celebrate his 10th anniversary as a "Beck man" in December – and he is still happy to work at our company as a specialist for food covers and foil coating. The trained chef worked in the production team of a condiments manufacturer before joining Beck in 2009. "After my application I was invited to trial work, and then everything happened really quickly", Schlesier remembers the beginning of his career at Beck.

Good work climate

Not least because of his good relationship with his co-workers, Detlef Schlesier loves to work for Beck: "The management is very open-minded regarding the concerns of employees. I have always experienced Manfred Beck as a sympathetic person who never loses his patience."



PROFILE

DETLEF SCHLESIER

- TRAINED CHEF / 10 YEARS OF PROFESSIONAL EXPERIENCE IN THE PRODUCTION DEPARTMENT OF A SAUCE AND CONDIMENTS MANUFACTURER
- SPECIALIST FOR FOOD COVER AT BECK SINCE 2009



PROFILE

MELIHE DENIZ

- JOINED BECK AS A CLEANING WOMAN IN 2009
- WORKS FULL-TIME AT THE PACKAGING DEPARTMENT TODAY

BECK AS A FAMILY PROJECT

Melihe Deniz came to Beck via her husband. He had been working for two decades at an industrial bakery, and he sent his application to Manfred Beck at a time when the company was just one year old. Melihe Deniz joined Beck later, because her husband had only good things to say about his employer. At first, she worked as a cleaning woman. Then she joined the packaging team – first as a part-time worker, today she is working there full-time. Meanwhile she has been working at Beck for ten years and she still praises the familial atmosphere at her workplace and speaks in high terms of Manuela and Manfred Beck. "I particularly like that everyone is being treated friendly and with respect here. I have never experienced it like this at any other company before."

Empathy, even in hard times

Mrs. Deniz appreciates that Beck has always dealt with exceptional situations very flexibly: "When my daughter was pregnant with twins and urgently needed support, Mrs. Beck instantly released me from my duties to be able to spend the time with my family. Everybody here at the company has a big heart."





A GOOD START

Felix Huber has just spent the first days of his apprenticeship as a food technologist at Beck. He has already been familiar with the company from his time as a trainee: "I found a job ad and applied – it was great to feel the support of all the colleagues. As I am living in Schnaittach and felt fine at Beck from day one, it was clear that I would apply for the position as an apprentice." Presently, Felix Huber takes care of product control at the laboratory. Under close situation, he will also be made familiar with many other fields of activity at Beck.

PROFILE

FELIX HUBER

- FOOD TECHNOLOGY APPRENTICE

THE ALL-ROUNDER

Hans Fürst is our courier for time-critical deliveries to customers in Beck's vicinity. Ten years ago, he combined his passion for high-quality food products with his profession: Since 2009 he has been working as a courier for Beck. And this is special about him: "I am very familiar with the entire house and know exactly where to find the desired raw materials and products." Hans Fürst is always the right contact if deliveries have to be dispatched on short notice. "I love to do my best for Beck – because I know that I also receive lots of respect and recognition for my work."



PROFILE

HANS FÜRST

- YEARLONG EXPERIENCE IN THE METAL INDUSTRY
- WAREHOUSING AND LOGISTICS AT BECK SINCE 2009
- SPECIALITY: QUICKEST POSSIBLE DELIVERY OF TIME-CRITICAL CONSIGNMENTS TO CUSTOMERS

FROM BAKER TO WAREHOUSE MANAGER

As a trained baker, Stefan Mossner is a typical career jumper who has worked his way up to the position of a warehouse manager at Beck. "For seven years I was charged with the production of mixes for the wholesale business. Then I wanted to try something new and changed to the warehouse team", says Stefan Mossner. "At first I combined my mixing job with warehouse management. But with Beck growing bigger and bigger, this became increasingly difficult. Now I concentrate my energy on the warehouse – I take care of everything from fork-lift driving to warehousing and the communication with logistics companies."



The team spirit among colleagues

What Stefan Mossner particularly appreciates at Beck is the strong bond between colleagues who also come together regularly after work for joint activities. "This is essential for the good working atmosphere", says Mossner. "This is why I have been working at Beck for 15 years by now."

PROFILE
STEFAN MOSSNER

- TRAINED BAKER
- 7 YEARS BECK PRODUCTION (MIXES FOR WHOLESALE CUSTOMERS)
- SINCE 2011 WAREHOUSE MANAGER AT BECK GEWÜRZE UND ADDITIVE





MY MISSION: PURCHASING

When her previous employer sold his company, Miriam Kressl joined Beck Gewürze und Additive in 2009 – and since then she has enormously enriched the company with her skills as a purchasing director. She knows perfectly how to negotiate with suppliers, and there's hardly anyone who could do it better. "I love to work at a medium-sized company with clear structures. The friendly relationships with my colleagues and Mrs. Beck, my direct supervisor, are simply priceless."



PROFILE
MIRIAM KRESSL

- YEARLONG EXPERIENCE AS A PURCHASING MANAGER AT FOOD-PROCESSING COMPANIES
- SINCE 2009 PURCHASING MANAGER AT BECK GEWÜRZE UND ADDITIVE
- SINCE 2011 PURCHASING DIRECTOR



THE FIRST MAN ON THE MOON?

Yes, everybody knows him. The second? To remember him, you might have to explore the remoter regions of your brain, don't you? Your customers should think of you first, when it comes to savoury pleasures? Is your motto "Be different or die", too? Then we have got something for you that beams you into entirely new spheres!

JUST SPICE, NO COMPROMISE!

Hi! We are Meike and Max. Sister and brother – affectionate, sometimes quarrelling, but pulling together all the time. Together, we are at least as intense as the mission we are fighting, living, and sometimes even wearing ourselves out for – only to stand up again even stronger! We are striving for the perfect taste!

As a manufacturer of a stunning variety of spice mixes, we have dedicated ourselves completely to space flavours. In addition to classics and creative flavour blends we also explore spicy surprises – even in galaxies far, far away. This is why we have established SPICE INVADERS. We will soon start on our first mission. Come along and join us!

MISSION 1st EDITION – SAVE THE TASTE!

Be among the first with your butchery to save good taste while even looking tasty! What is our message? We like to think of each other as a connecting link between the arts and taste. Our spice atelier is our spacecraft – and this is where our first edition of the Spice Invaders mission starts. Spices always add the essential finishing touch. They complete the masterpiece in your counter – and finally in the pans or on the plates of your customers. It's about time to provide a worthy platform for it!

Therefore, join us – save the taste – and be one of the first to become part of the exclusive circle of the future Spice Invaders Saga! Take part and transform your butchery into a gallery of good taste.

Meat ya soon!

Your SPICE INVADERS.
The first spice brand to combine taste and the arts in the same pot!

You would like to learn more? Keep your eyes, ears, and mouth open – the Spice Invaders will soon prepare for landing!



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