Beck Gewürze
und Additive GmbH

meats 'n spices

Process Engineering | Recipes | Taste | Technology

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IT'S CRACKING DELICIOUS!

Beck
Gewürze und Additive

ATTENTION! SAUSAGE GALORE!

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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





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





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





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

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.

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5 HARD-BOILED BASICS FOR PERFECT SAUSAGES:

1. Oh my god I'm Getting Red!

The quality of any sausage meat manifests itself in its binding and colour. Our top product **10.1804200 MB Cut PR 4** is a cutter additive improving the reddening process. It reliably enables a stable and even colouring and enhances the binding during the cuttering process.

BECK PRO TIP

2. 2. They Have the Knack!

Choose the perfect meat and the correct program to optimally disrupt the protein binding during the cuttering process. The result: The typical Knacker feeling at every bite. And this can be further enhanced with our additive **Joinect IN XB 70.9871133.** The perfect Sausage? A piece of cake!

3. A Matter of Taste

The ideal Frankdurter convince with a beautiful colour, a cracking bite and their tender taste of meat. **Our seasoning mixes** provide your Wieners with an individual flavour that emphasizes the natural meat aroma without dominating it. Delicious!

4. Tightly filled!

It's a feast for the eyes - and the eyes particularly love the bulging shape of sausages. Take care to **choose the suitable casing and tightly fill** it with sausage meat. As a rule of thumb: The tighter the better!

5. Sausages with the Freshness Factor!

The tight look is one aspect. However, in your counter or on the plate, the sausage also should appear fresh as long as possible. With the products of our **AktivFresh range** - such as **AktivFresh Cons 58.1770000** - your sausages always look like freshly produced.

For our seasoning mixes please see the enclosed order form.