Beck Gewürze
und Additive GmbH

meats 'n spices

Process Engineering | Recipes | Taste | Technology

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The Classic: Fine delicacy for every occasion

HOUSE SALAMI

Rustic Style: Italy in every bite

MEDITERRANEAN SALAMI

The Summiteer: "Hüttenschmaus" wherever you want

SALAMI WITH MOLD

Spicy Lady: Flamenco at the tapas bar

PAPRIKA SALAMI

The Fragrant Experience: Seductive pleasure for all senses

FENNEL SALAMI

La Grande Dame: Celebrated elegance

NOBLE SALAMI



Salami Attractions

Beck
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The all-rounder for every day

House Salami

The versatile classic that has always been a bestseller: With its intense color, the House Salami is a treat for the eye – before unfolding its wonderfully full-bodied flavor in your mouth. The seasoning Rowusal Salami Optimal provides the special flavor of pepper, coriander, and a hint of chili. The culture Micro Start BE 25 is ideally suited for quickly fermented and manufactured sausages.

Recipe Nr. 11.113-5.e

Spicy stuff for balmy summer nights

Paprika Salami

A piece of Spain for your counter: With its bright red color, the spicy specialty from the Iberian Peninsula is a true eye-catcher that awakes the curiosity of your customers. The typical savory taste can be achieved with the seasoning Chorizo Paprika Salami with paprika, white pepper, garlic, ginger, and chili. Easily manufactured in advance with the culture Micro Start Safe.

Recipe Nr. 11.115-5.e

Savory and popular everywhere:

Salami is always a winner!

Finest Ingredients:

Salami recipes are a science in their own right. Beck's high-quality spices and cultures help you to always achieve the tastiest results.

A taste of Italy in your counter

Mediterranean Salami

Just like an air-dried and slowly cured Salami from a butcher in an ancient Italian village: With its rustic charm, the coarse Mediterranean Salami conjures genuine holiday feelings on your palate. The seasoning BeckWürz Mediterrane Art excels with its fine Mediterranean aromas, garlic, black and white pepper. Easily and quickly produced with the culture Micro Start BE 30.

Recipe Nr. 11.115-3.e

Sometimes you've got to spoil yourself …

Noble Salami

Incomparably mild, but with a strong color that makes your mouth water: The Noble Salami meets the highest quality standards. Thanks to Micro Start BE 25 mild and the seasoning Rohwusal Edelsalami, it convinces with its particularly balanced taste with a touch of white pepper, ginger, paprika, and garlic.

Recipe Nr. 11.112-2.e

Order now:

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Also delicious down in the valley



Salami with Mold

A very mild Salami with a distinct and consistent covering of mold. The fully-flavored composition can be realised with the seasoning Rohwusal Bergsalami Edelschimmel with white and black pepper, garlic, and macis as well as the cultures Micro Start BE 30 and Micro Start Taste. The rustic covering of mold can be achieved with Micro Start Edelschimmel.

Recipe Nr. 11.533-7-1.e

Fennel Salami

The fennel with its essential oils and the seasoning BeckWürz Mediterrane Art not only provides this Salami with its extremely elegant note, but also make it a real top-seller in your counter. Thanks to its rustic look, this premium product is a real eye-catcher. Despite its high quality, it is easy to produce with the seasoning BeckWürz Mediterrane Art and the culture Micro Start BE 25 mild.

Recipe Nr. 11-134-2.e



Aromatic, with the essential oils of fennel

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