

CULTURES TASTE TECHNOLOGY®
MADE IN GERMANY



CULTURES TASTE TECHNOLOGY FOR /Meat



DONER AND FURTHER HALAL SUITABLE PRODUCTS

We refine food.



Doner products

M-BLEND® SEASONINGS

Art.-No.	Product	Group	Application Area	Description	Dosage
52.10291	M-BLEND® Döner Würz-Mix 1	Seasoning	Doner	Doner seasoning greek gyros style: – slight herbal note with oregano and thyme, combined with a stronger garlic and pepper note	10–15 g/kg
52.10292	M-BLEND® Döner Würz-Mix 17	Seasoning	Doner	Doner seasoning with an intensive herbal note: – oregano, thyme, basil, rosemary and a mild spicy flavour	17 g/kg
52.22039	M-BLEND® WM Antalya Döner 1620	Seasoning	Doner	Oriental seasoning for chicken doner: – very artfully mixture for a complex flavour experience – can be used as marinade with yoghurt	23 g/kg dry or 62,5 g/kg as yoghurt marinade
52.10293	M-BLEND® Chicken Döner 25	Seasoning	Doner	Seasoning for chicken doner: – intensive paprika-curry seasoning, combined with a fresh oregano-/ thyme herbal note	25 g/kg
52.10294	M-BLEND® Chicken Döner 20	Seasoning	Doner	Basic seasoning salt for chicken doner: – Mixture with the main components paprika, curry, oregano and thyme	20 g/kg

M-BRINE® BRINE SOLUTIONS

Art.-No.	Product	Group	Application Area	Description	Dosage
20.21801	M-BRINE® Döner Gold LSL	Brine	Chicken/Veal	Tumble preparation especially for doner applications: – meat juices are bound better and do not separate that much from the meat when the meat is heated – improves smoothness and tenderness of the meat – increases water binding in the product	30 g/kg
20.21802	M-BRINE® Döner Gold 2	Brine	Chicken/Veal	Tumble preparation – improves smoothness and tenderness of the meat – increases water binding in the product	20 g/kg

M-MULSION® EMULSIFIERS/ STABILISERS

Art.-No.	Product	Group	Application Area	Description	Dosage
15.00296	M-MULSION® HEM 100	Emulsifier/ Stabiliser	Doner	Special emulsifier consisting of cellulosic fibres, hydrocolloids and further functional ingredients: – the ingredients are activated through the heat of the doner grill and bind the escaping meat juices	10 g/kg
15.00295	M-MULSION® CEGE	Emulsifier	Minced meat doner	Classic emulsifier based on mono- and diglycerides of fatty acids: – ensures good water- and fat binding in the minced meat, especially through the heat of the doner grill	5–10 g/kg
10.00275	M-TEC® PH	Stabiliser	Doner	Stabiliser based on phosphates: – improves water binding of the meat – improves smoothness of e.g. veal and lamb – for use in the minced meat mass or for pretreatment of chicken, veal or lamb	3–5 g/kg

M-XTRA® TOP-NOTES

Art.-No.	Product	Group	Application Area	Description	Dosage
56.00327	M-XTRA® Brühe MG	Top-notes	Meat products	– Top-note Broth , mild basic seasoning	3 g/kg or depending on use
56.00411	M-XTRA® Rindfleisch MG	Top-notes	Meat products	– Top-note Beef , aromatic roasted beef note	3 g/kg or depending on use
56.00321	M-XTRA® Cumin	Top-notes	Meat products	– Top-note Cumin	1–3 g/kg or depending on use
56.00322	M-XTRA® Garlic	Top-notes	Meat products	– Top-note Garlic	0,5–1 g/kg or depending on use
56.00323	M-XTRA® Onion	Top-notes	Meat products	– Top-note Onion	0,5–1 g/kg or depending on use

Halal products

M-FERMENTIC® RAW SAUSAGES

Art.-No.	Product	Group	Application Area	Description	Dosage
53.22202	M-FERMENTIC® Sucuk INTENSE	Raw sausages	Sucuk fermented	Sucuk Combi for fermented raw or fermented cooked Sucuk: – spicy, hot Sucuk taste with the main components cumin, chili and garlic – combi preparation contains sausage ripening agents and cutter processing aids, designed for the fermentation of Sucuk with M-CULTURE® starter cultures	34 g/kg
53.22203	M-FERMENTIC® Sucuk MILD	Raw sausages	Sucuk fermented	Sucuk Combi for fermented raw or fermented cooked Sucuk: – mild, slightly hot Sucuk taste with the main components cumin, chili and garlic – combi preparation contains sausage ripening agents and cutter processing aids, designed for the fermentation of Sucuk with M-CULTURE® starter cultures	28 g/kg
53.22204	M-FERMENTIC® WM Sucuk Eco	Raw sausages	Sucuk	Sucuk-Top-Note for enhancement of existing Sucuk products and for diverse boiled sausage- and raw sausage products: – as seasoning for very mild Sucuk products – seasoning can be, depending on desired application, combined with M FOOD GROUP® sausage ripening agents, cutter processing aids and M-CULTURE® starter cultures	5–10 g/kg
53.22205	M-FERMENTIC® Turkey Kal. 55	Raw sausages	Salami cal. 55	Salami Combi for Turkey-Salami cal. 55: – basic seasoning with an intensive garlic note – incl. sausage ripening agent, designed for the requirements of the fermentation with M-CULTURE® starter cultures	10 g/kg
53.22206	M-FERMENTIC® Turkey PEP Kal. 55	Raw sausages	Salami cal. 55	Peperoni Salami Combi for Turkey-Salami cal. 55: – fiery hot and a slight fresh lemon note – incl. sausage ripening agent, designed for the requirements of the fermentation with M-CULTURE® starter cultures	15 g/kg



M-CULTURE® STARTER- & PROTECTIVE CULTURES

Art.-No.	Name	Composition	Product information	Packaging
44.00004	M-CULTURE® FA 35	<ul style="list-style-type: none"> • <i>Pd. pentosaceus</i> • <i>Lb. plantarum</i> • <i>Staph. xylosus</i> 	– for all types of sliceable raw sausages and Sucuk, requiring fast acidification	20 g (for 100 kg Masse)
44.01153 44.00150 44.00053	M-CULTURE® FA 38	<ul style="list-style-type: none"> • <i>Staph. carnosus</i> • <i>Staph. xylosus</i> • <i>Lb. curvatus</i> • <i>Pd. pentosaceus</i> • <i>Db. hansenii</i> 	– for all types of sliceable raw sausages and Sucuk, requiring very fast acidification and a typical aroma	20 g (for 100 kg Masse) 30 g (for 150 kg Masse) 200 g (for 1000 kg Masse)

M-SAFE® SHELF LIFE SYSTEMS

Art.-No.	Product	Group	Application Area	Description	Dosage
58.45436	M-SAFE® BG 60	Shelf life	Salam/Sosis	Improvement of shelf life through the effect of acetate: – gives the product a fresh taste without off-flavour – improved product safety with long remaining shelf life in trade	6 g/kg or depending on use



All products in this catalogue are suitable for halal and can be certified as halal if required.





M-COLOUR® COLOUR SYSTEMS

Art.-No.	Product	Group	Application Area	Description	Dosage
59.00067	M-COLOUR® CCP 27	Colour systems	Salami/Sucuk/Salam/Sosis	Carmine colourant for natural meat colour: – very natural meat colour is achieved and the purple shade of the carmine is reduced through the combination of different colouring substances – very heat- and light stable – connects with the meat structure and prevents from juice separation – allround-product for all cured meat products	1–3 g/kg or depending on use
59.00068	M-COLOUR® BR 30	Colour systems	Salami/Sucuk/Salam/Sosis	Stabilised colourant based on beetroot: – significantly more heat-stable than conventional unstabilised beetroot products – for raw sausages and small caliber heated sausages, e.g. Sucuk	2–4 g/kg or depending on use
59.00061	M-COLOUR® Pure Red CS Halal	Colour systems	Salami/Sucuk/Salam/Sosis	Natural plant-based colourant without carmine: – fulfills the requirements of the declaration: colouring food – heat- and light stable	6 g/kg

M-CUT® BOILED SAUSAGES

Art.-No.	Product	Group	Application Area	Description	Dosage
51.00433	M-CUT® Tavuk Sosis	Boiled sausages	Salam/Sosis	Boiled sausage Combi for beef sausages: – seasoning with the main components garlic, pepper and caraway – incl. phosphate containing cutter processing aid and reddening agent – incl. colouring plant based ingredients	15 g/kg
51.00434	M-CUT® Tavuk Salam	Boiled sausages	Salam/Sosis	Boiled sausage Combi for beef sausages: – seasoning with the main components pepper, nutmeg and coriander – incl. phosphate containing cutter processing aid and reddening agent – incl. colouring ingredients based on carmine	23 g/kg
51.00435	M-CUT® Dana Sosis	Boiled sausages	Salam/Sosis	Boiled sausage Combi for poultry sausages: – seasoning with the main components pepper, nutmeg, onion and glutamate – incl. phosphate containing cutter processing aid and reddening agent – incl. colouring ingredients based on carmine	15 g/kg
51.00436	M-CUT® Dana Salam	Boiled sausages	Salam/Sosis	Boiled sausage Combi for poultry sausages: – seasoning with the main components pepper, nutmeg and onion – incl. phosphate containing cutter processing aid and reddening agent – incl. colouring ingredients based on carmine	25 g/kg
51.00437	M-CUT® Izgralik Sosis	Boiled sausages	Salam/Sosis	Boiled sausage Combi for Bratwurst made of poultry or beef: – seasoning with the main components pepper, caraway and nutmeg – incl. phosphate containing cutter processing aid – contains glutamate	20 g/kg



M-TEC[®] TECHNOLOGY

Art.-No.	Product	Group	Application Area	Description	Dosage
10.20078	M-TEC[®] Sucuk Booster	Structure and firmness	Sucuk cooked	Firmness-Booster plant based: – for optimisation of firmness of COOKED Sucuk products – for optimisation of economic recipes	72 g/kg or depending on use

M-MULSION[®] EMULSIFIERS/STABILISERS

Art.-No.	Product	Group	Application Area	Description	Dosage
15.00215	M-MULSION[®] TX 100	Emulsifier/ Firmness and structure	Salam/Sosis	Plant based emulsifier with strong structure forming properties: – good emulsifying properties – strong effect on texture and firmness – significant improvement of the bite of the product – especially for economic Sosis recipes	10 g/kg or depending on use
15.00292	M-MULSION[®] KE 34 PF	Emulsifier/ Firmness and structure	Salam/Sosis	Plant based emulsifier: – combination of highly functional emulsifying plant based proteins and hydrocolloids – stabilises recipes and prevents fat and jelly separation – also suitable for the production of fat emulsions in the cutter	20 g/kg or depending on use
15.00290	M-MULSION[®] KE 34	Emulsifier	Salam/Sosis	High-performance emulsifier: – combination of highly functional strong emulsifying beef protein and hydrocolloids – stabilises recipes and prevents fat and jelly separation – also suitable for the production of fat emulsions in the cutter	20 g/kg or depending on use

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M FOOD GROUP® GmbH

📍 Rienshof 2
D-49439 Steinfeld-Mühlen
Germany
☎ +49 5492 55700-100
✉ info@m-foodgroup.de
🌐 www.m-foodgroup.de

