

CULTURES TASTE TECHNOLOGY®  
MADE IN GERMANY



TASTE TECHNOLOGY FOR **/Fish**



We refine food.

# M-TEC® MATURING AGENTS

## FLAVOURFUL PICKLED HERRING IN ONLY 3–4 DAYS

Whether extremely tender pickled herring for the typical pickled herring roll, pickled herring with a more firm texture for salads or a typical Nordic pickled herring, coloured with beetroot and with a mild spicy flavour – we offer the right product for every taste. M FOOD GROUP® curing agents are, depending on customers' requirements, available with or without glutamate and in various versions.

Art. No.	Product	Group	Application area	Description	Dosage
16.10003	<b>M-TEC® Matie Star LS</b>	Acidity maturing agent for herring	Herring flaps or-fillets	For the production of tender herring flaps pickled herring style with typical flavour and firm bite	25 g/kg fish
16.10004	<b>M-TEC® Matie Star</b>	Acidity maturing agent for herring	Herring flaps or-fillets	For the production of tender herring flaps pickled herring style with characteristic flavour & soft bite	25 g/kg fish
16.10005	<b>M-TEC® Nordic Matie Star</b>	Acidity maturing agent for herring	Herring flaps or-fillets	Combination maturing agent for pickled herring nordic style with slight red colouring and a spicy taste	25 g/kg fish
16.10006	<b>M-TEC® Pollack Star</b>	Maturing agent for fish	“Seelachs Schnitzel” in oil	For safe maturing and a mild, salty flavour	10–20 g/kg fish for dry- or wet salting
16.10007	<b>M-TEC® Matie Herbs Star</b>	Acidity maturing agent for herring	Herring flaps or-fillets	Combination maturing agent for pickled herring with a distinctive herbal aroma	35 g/kg fish
16.10008	<b>M-TEC® Matie Smoke Star</b>	Acidity maturing agent for herring	Herring flaps or-fillets	Combination maturing agent for pickled herring with a characteristic smoke aroma	26 g/kg fish





**M-BLEND®**

# **SPICE BLENDS, DECORATIVE SPICES, SMOKE FLAVOURS, BREADINGS & OILS**

## **OPTICAL AND FLAVOURFUL HIGHLIGHTS FOR FISH & SEAFOOD**

M FOOD GROUP® offers a wide range of fish seasonings: classic, fruity-fresh, hot or with an unusual BBQ flavour. Various decorative spices for fish processing are available. These spices contribute to the good taste and are always a visual highlight. If needed, they can be developed further to meet customers' needs. We offer liquid and powdery colourants for typical fish products which require colouring, such as the nordic pickled herring. The comprehensive M FOOD GROUP® product range is completed by well-balanced smoke flavours for several fish product, such as smoked pickled herring.



Art.Nr.	Product	Group	Application area	Description	Dosage
16.20001	<b>M-BLEND® Garlic Oil Star</b>	Oil	Garlic oil, salad production	Intensive garlic aroma with characteristic taste	Oil: 3–5 g/litre Mayonnaise: 2 g/kg
16.20003	<b>M-BLEND® WM Stralsund Star</b>	Seasoning	For coating with flour, barbecuing, frying and cooking	Universal seasoning with a hearty flavour, ideal for all kinds of seafood, with visible herbs	8–24 g/kg fish, 16 g/kg prawns in oil, according to taste
16.20004	<b>M-BLEND® WM Stralsund Ex Star</b>	Seasoning	For coating with flour, barbecuing, frying and cooking	Universal seasoning with a hearty flavour, ideal for all kinds of seafood, with visible herbs	8–24 g/kg fish, 16 g/kg prawns in oil, according to taste
16.20006	<b>M-BLEND® WM Neapel Star</b>	Seasoning	Ideal for barbecuing, roasting, baking and frying	Sweetish fruity, aromatic flavour of tomato, with visible herbs	46 g/kg
16.20007	<b>M-BLEND® WM Texel Star</b>	Seasoning	Ideal for barbecuing, roasting, baking and frying	Typical BBQ flavour: full-bodied, aromatic, sweetish, flavour of tomato, smoky	54 g/kg
16.20010	<b>M-BLEND® WM Friesland Star</b>	Seasoning	Ideal for barbecuing, roasting, baking and frying	Fresh flavour of ginger and lemon, slightly sourly- sweetish, with visible herbs	39 g/kg
16.20012	<b>M-BLEND® WM Bangkok Star</b>	Seasoning	Garnishing of smoked fish products	Fiery hot flavour of chili with a hint of garlic	41 g/kg
16.20013	<b>M-BLEND® Decor Onion Mustard</b>	Decorative spice	Garnishing of smoked fish products	Decorative spice consisting of coarse pieces with mustard seed and onion	Depending on use
16.20014	<b>M-BLEND® Decor Green Mint</b>	Decorative spice	Garnishing of smoked fish products	Decorative spice consisting of coarse pieces with onion, peppers, parsley and mint	Depending on use
16.20015	<b>M-BLEND® Decor Ramsons Pepper</b>	Decorative spice	Garnishing of smoked fish products	Decorative spice consisting of coarse pieces with pepper, pepper granules and wild garlic	Depending on use
16.20016	<b>M-BLEND® Decor Mixed Pepper</b>	Decorative spice	Garnishing of smoked fish products	Decorative spice consisting of coarse pieces with rainbow pepper	Depending on use
16.20017	<b>M-BLEND® Matie Red Star</b>	Seasoning	Top flavour for acidity maturing agents	Seasoning for matie Nordic style with light red colouring and aromatic taste	10 g/kg
16.20018	<b>M-BLEND® Decor Mixed Herbs</b>	Decorative spice	Garnishing of smoked fish products	Decorative spice consisting of coarse pieces with various herbs such as chives, wild garlic, marjoram and parsley	Depending on use
16.20019	<b>M-BLEND® WM Amsterdam Star</b>	Seasoning	Ideal for barbecuing, roasting, baking and frying	Spicy, peppery with pepper- and garlic granules, coarse salt and visible herbs	15 g/kg
16.20021	<b>M-BLEND® WM Boston Star</b>	Seasoning	Ideal for barbecuing, roasting, baking and frying	Slightly spicy, aromatic mixture, flavour of paprika, dill, bay leaf and lemon	12 g/kg
16.20022	<b>M-BLEND® WM Oslo Star</b>	Seasoning	Ideal for barbecuing, roasting, baking and frying	Spicy aromatic, with loads of herbs such as parsley, rosemary, basil and dill	12 g/kg
16.20024	<b>M-BLEND® WM Emden Star</b>	Aroma	Ideal for barbecuing, roasting, baking and frying	Fresh, aromatic, slightly sweet flavour of onion, lemon, rosemary and a hint of pepper	Depending on use
16.20025	<b>M-BLEND® Smoke Star WS</b>	Aroma	For „Seelachsschnitzel“ and pickled herring	Water-soluble smoke aroma	Depending on use
16.20026	<b>M-BLEND® Smoke Star OS</b>	Aroma	For „Seelachsschnitzel“ and pickled herring	Oil-soluble smoke aroma	Depending on use
16.20027	<b>M-BLEND® Smoke Star WO</b>	Aroma	For „Seelachsschnitzel“ and pickled herring	Water- and oil-soluble smoke aroma	Depending on use

# M-SAFE® PRESERVATIVES

## FRESHNESS ON THE WHOLE LINE

For the shelf life extension of prawns in brine M FOOD GROUP® offers several preservatives with different sugar dosages, with or without glutamate.

Art. No.	Product	Group	Application area	Description	Dosage
16.30001	<b>M-SAFE® Fresh Star Liquid</b>	Preservative & antistaling agent	Washing bath for fish and vegetables	For the reduction of bacterial growth and long-lasting freshness of the product. No declaration on the finished product necessary	1 % in washing bath
16.30003	<b>M-SAFE® Fresh Star</b>	Preservative & antistaling agent	Washing bath for fish and vegetables	For the reduction of bacterial growth and long-lasting freshness of the product. No declaration on the finished product necessary	1 % in washing bath
16.30004	<b>M-SAFE® Prawn Star</b>	Preservative	For seafood products in oil	Combination product with an aromatic flavour	35 g/kg seafood
16.30006	<b>M-SAFE® Seafood Star oZ</b>	Brine	For seafood	Seafood brine with preservative, no sweetness	15 g/l brine
16.30008	<b>M-SAFE® Stable Star</b>	Preservative & antistaling agent	For the preservation of fish, seafood and delicacies	Preservative and antistaling agent for fish, seafood and delicacies	10 g/kg fish
16.30009	<b>M-SAFE® Potassium Sorbate Star</b>	Preservative & antistaling agent	For the preservation of fish, seafood and delicacies	Preservative and antistaling agent for fish, seafood and delicacies	Depending on use
16.30010	<b>M-SAFE® Sodium Benzoate Star</b>	Preservative & antistaling agent	For the preservation of fish, seafood and delicacies	Preservative and antistaling agent for fish, seafood and delicacies	Depending on use





## M-COLOUR<sup>®</sup> COLOUR SYSTEMS

Art. No.	Product	Group	Application area	Description	Dosage
16.40001	<b>M-COLOUR<sup>®</sup> Paprika-OR Star</b>	Colour	For the colouring of sauces, mayonnaise, dressing and oil	For a vividly coloured orange-red	Oil: 2 g/litre Mayonnaise: 3–5 g/kg
16.40002	<b>M-COLOUR<sup>®</sup> Red Beet P Star</b>	Colour	For the colouring of salads and herring fillets	Beetroot powder with typical colour	3–7 g/l cooking bath
16.40003	<b>M-COLOUR<sup>®</sup> Pollack Orange Star</b>	Colour	For the colouring of “Seelachsschnitzel” in oil	Highly dosed colour combination with an intensive shade of red	1 g/l colour bath
16.40005	<b>M-COLOUR<sup>®</sup> Curcuma P Star</b>	Colour	For the colouring of oils and salads	Intensive yellow, oil-soluble product	Sauces: 3-5 g/l Oil: 2 g/l Mayonnaise: 4 g/kg

## M-MULSION<sup>®</sup> EMULSIFIER

Art No.	Product	Group	Application area	Description	Dosage
16.50001	<b>M-MULSION<sup>®</sup> Emulsifier Star</b>	Emulsifier	For sauces, dips and mayonnaise	Basic product for the production of sauces, dips and mayonnaise in different flavours	26 g/kg



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