

CULTURES TASTE TECHNOLOGY®  
MADE IN GERMANY



 CULTURES TASTE TECHNOLOGY FOR **/Meat**



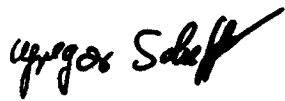
PRODUCT  
CATALOG

We refine food.

## FAMILY BUSINESS

The M FOOD GROUP® can look back on almost 20 years of experience in processing food naturally.

We can actively support our customers – as only few companies can – from the initial idea to the marketready product. It is this holistic approach that our customers appreciate, and we remain committed to this idea.



Gregor Scheffer

Managing partner



Dominik Scheffer

Partner / Head of Sales



## CULTURES

### STARTER & PROTECTIVE CULTURES

Screening, research and development of new microorganisms and biotechnological products is the field of expertise of MicroTec. From culture production on a laboratory scale to scale-up to production scale and the production of microorganisms in our own fermentation plant.

The starter and protective cultures-microorganisms that support fermentation processes in food in a diverse and, above all, safe manner are produced in the company's own Class 10 clean room.

## TASTE

### SPICES & ADDITIVES

There is taste to it: The production of spice blends and functional additives involves mixing spice extracts, spice oils or individual preparations using high-performance mixing equipment.

The Meat Cracks quality management system is certified according to the current IFS Food at a higher level and the EC Eco Regulation. Furthermore, products can be halal ( incl. passover ) certified on customer request.

## TECHNOLOGY

### RESEARCH & DEVELOPMENT

It does not matter whether it is a customer request or on your own initiative: Our research and development centre is where the research teams work on innovative products and new production technologies that make your food even better.

**MicroTec**

**MeatCracks<sup>®</sup>**



# CULTURES TASTE TECHNOLOGY®

## THAT IS WHAT WE DO:

- brainstorming – from raw material to series production
- Conceptual consulting in the development and production of industrially produced food
- Test productions and optimisation of raw materials and auxiliary materials
- Supply of starter and protective cultures, additives, spices and special mixtures according to customer-specific requirements

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## M-FERMENTIC® RAW SAUSAGES

Art.-No.	Name	Group	Application	Description	Dosage
53.00270	<b>M-FERMENTIC® Classic</b>	Raw sausages	Salami e.g. Caliber 45	<b>Combi product incl. seasoning, sugars and redening</b> – Seasoning: amongst other things pepper, coriander – Tailored to use with M-CULTURE® starter cultures – For use in bigger calibers, the additional use of M-FERMENTIC® Rowidex is recommended	9 g/kg
53.00271	<b>M-FERMENTIC® Garlic</b>	Raw sausages	Salami e.g. Caliber 45	<b>Combi product incl. seasoning, sugars and redening</b> – Seasoning: amongst other things garlic, pepper, coriander – Tailored to use with M-CULTURE® starter cultures – For use in bigger calibers, the additional use of M-FERMENTIC® Rowidex is recommended	11 g/kg
53.00272	<b>M-FERMENTIC® Pepper</b>	Raw sausages	Salami e.g. Caliber 45	<b>Combi product incl. seasoning, sugars and redening</b> – Seasoning: amongst other things pepper, coriander, allspice – Contains coarse pepper – Tailored to use with M-CULTURE® starter cultures – For use in bigger calibers, the additional use of M-FERMENTIC® Rowidex is recommended	11 g/kg
53.00273	<b>M-FERMENTIC® Peperoni</b>	Raw sausages	Salami e.g. Caliber 45	<b>Combi product incl. seasoning, sugars and redening</b> – Seasoning amongst other things chili, paprika, pepper – Tailored to use with M-CULTURE® starter cultures – For use in bigger calibers, the additional use of M-FERMENTIC® Rowidex is recommended	12 g/kg
53.00754	<b>M-FERMENTIC® Mediterran</b>	Raw sausages	Salami e.g. Caliber 45	<b>Combi product incl. seasoning, sugars and redening</b> – Seasoning: amongst other things pepper, coriander, air dried flavour – Contains flavours – Tailored to use with M-CULTURE® starter cultures – For use in bigger calibers, the additional use of M-FERMENTIC® Rowidex is recommended	10 g/kg
53.00600	<b>M-FERMENTIC® Hähnchen-salami</b>	Raw sausages	Salami e.g. Caliber 45, especially chicken salami	<b>Combi product incl. seasoning, sugars and redening</b> – Seasoning: amongst other things garlic, pepper, onion – Contains flavours and glutamate – Tailored to use with M-CULTURE® starter cultures – For use in bigger calibers, the additional use of M-FERMENTIC® Rowidex is recommended	13 g/kg

Art.-No.	Name	Group	Application	Description	Dosage
53.00755	<b>M-FERMENTIC® Pizza Classic</b>	Raw sausages	Pizzasalami, e.g. Caliber 45	<b>Combi product incl. seasoning, sugars and redening</b> – Seasoning: amongst other things coriander, pepper, onion – incl. rosemary extract for improvement of fat stability – Tailored to use with M-CULTURE® starter cultures – For use in bigger calibers the additional use of M-FERMENTIC® Rowidex is recommended	11 g/kg
53.00756	<b>M-FERMENTIC® Pizza PEP</b>	Raw sausages	Pizzapeperoni e.g. Caliber 45	<b>Combi product incl. seasoning, sugars and redening</b> – Seasoning: amongst other things paprika, chili, pepper – incl. rosemary extract for improvement of fat stability – Tailored to use with M-CULTURE® starter cultures – For use in bigger calibers the additional use of M-FERMENTIC® Rowidex is recommended	18 g/kg
53.00750	<b>M-FERMENTIC® LowSalt Salami 1607</b>	Raw sausages	Raw sausages salt-/sodium-reduced, e.g. Caliber 45	<b>Suitable for various raw sausage products</b> – Allows sodium reduction by approx. 25 % – Contains, seasoning, reddening, sugars and salt substitutes – 19,5 g/kg nitrite curing salt must be added separately – Seasoning: amongst other things pepper, coriander, garlic – Contains flavours – Tailored to use with M-CULTURE® starter cultures	17 g/kg
53.00757	<b>M-FERMENTIC® Mini Classic</b>	Raw sausages	Minisalami/ Sticksalami	<b>Combi product incl. seasoning, sugars and redening</b> – Tailored to use with M-CULTURE® starter cultures – Seasoning: amongst other things pepper, ginger, garlic	10 g/kg
53.00758	<b>M-FERMENTIC® Pfefferbeißer</b>	Raw sausages	Pfefferbeißer	<b>Combi product incl. seasoning, sugars and redening</b> – Seasoning: amongst other things pepper, ginger – Contains coarse pepper – Tailored to use with M-CULTURE® starter cultures	10 g/kg
53.00759	<b>M-FERMENTIC® Mettenden</b>	Raw sausages	Mettwurst	<b>Combi product incl. seasoning, sugars and redening</b> – Seasoning: amongst other things pepper, lovage – Tailored to use with M-CULTURE® starter cultures	6 g/kg
53.00060	<b>M-FERMENTIC® Streichwurst fein</b>	Raw sausages	Tea sausage spread/ Spreadable Mettwurst fine	<b>Combi product incl. seasoning, sugars and redening</b> – Seasoning: amongst other things pepper, lovage, rum flavour – Contains flavours – Tailored to use with M-CULTURE® starter cultures	10 g/kg
53.00061	<b>M-FERMENTIC® Streichwurst grob</b>	Raw sausages	Tea sausage spread/ Spreadable Mettwurst coarse	<b>Combi product incl. seasoning, sugars and redening</b> – Seasoning: amongst other things pepper, garlic, paprika, smoke – Contains flavours – Tailored to use with M-CULTURE® starter cultures	6 g/kg
53.00067	<b>M-FERMENTIC® Zwiebelmett</b>	Raw sausages	Zwiebelmettwurst	<b>Combiprodukt incl. seasoning and redening</b> – Part of the Zwiebelmettwurst system solution: M-FERMENTIC® Zwiebelmett + M-CULTURE® Safe 3100 + M-SAFE® MC-RE 200 + M-SAFE® Permeat Z – Seasoning: onion, pepper, nutmeg – Contains flavours	15 g/kg
53.00760	<b>M-FERMENTIC® Rowidex</b>	Raw sausages	Maturing mixture/ Reddening in raw sausages	<b>Maturing mixture with sugars and reddening</b> – For fast maturing and stable curing colour – Tailored to use with M-CULTURE® starter cultures	2,5–8 g/kg depending on use
53.00761	<b>M-FERMENTIC® Booster</b>	Raw sausages	Maturing mixture/ Firmness in raw sausages	<b>Fermentation aid for fast and even drying</b> – Contains cellulosic fibres for consistent transport of water from the inside of the Salami to the surface – Fast and even drying of the raw sausage without the risk of dry edges – Raw sausage can be sliced earlier and shows overall improved gel formation and firmness	5 g/kg
10.00001	<b>M-FERMENTIC® Pro 100</b>	Raw sausages	Maturing mixture/ Firmness in raw sausages	<b>Fermentation aid for faster gel formation and improved sliceability</b> – Contains cellulosic fibres and animal proteins ensuring significantly faster and stronger gel formation – Sliceability of the raw sausage can be achieved at comparably low drying losses	10 g/kg
53.00310	<b>M-FERMENTIC® White-Ex II®</b>	Raw sausages	White surface, raw sausages	<b>Functional mixture against white surfaces:</b> – prevents from Mg-Di-Lactate-salting out on the surface of raw sausages	5–7,5 g/kg



# Module's®

## THE MODULAR SYSTEM



### MAXIMUM FLEXIBILITY

- when it comes to combining flavour and calibre
- in production by using raw materials with “on top” flavour compounds
- to allow for specific demands related to production



### MAXIMUM COMPATIBILITY

- because all the products come from a single source
- because all the individual Modules are perfectly compatible, especially our cultures



### MAXIMUM SAFETY

- through balanced products
- thanks to consistent quality, even when the flavour characteristics differ, because the sugar content is precisely adjusted



## OVERVIEW MFOOD GROUP MODULE'S

**SALAMI**

BasicLine

**SALAMI**

ItalianLine

**COOKED CURED  
PRODUCT**

BasicLine





# M-CURE<sup>®</sup> RAW CURED PRODUCTS

Art.-No.	Name	Group	Application	Description	Dosage
25.00313	<b>M-CURE<sup>®</sup> Würfelschinken</b>	Raw cured products	Ham cubes or other raw cured products	<b>Curing product for ham cubes, bacon:</b> – Contains seasoning, reddening and sugars – Salt must be added separately – Seasoning: amongst other things coriander, juniper	8 g/kg
25.00314	<b>M-CURE<sup>®</sup> Schinkenspeck</b>	Raw cured products	Bacon, smoked	<b>Curing product for bacon, ham cubes:</b> – Contains seasoning, reddening and sugars – Salt must be added separately – Can be combined with M-CULTURE <sup>®</sup> starter cultures for raw cured products – Seasoning: amongst other things pepper, juniper, coriander	5 g/kg
25.00310	<b>M-CURE<sup>®</sup> Kernschinken</b>	Raw cured products	Raw ham, air-dried	<b>Curing product for smoked raw ham</b> – Contains seasoning, reddening and sugars – Salt must be added separately – Can be combined with M-CULTURE <sup>®</sup> starter cultures for raw cured products – Promotes complete reddening even in bigger muscle pieces without reddening mistakes in the core – Seasoning: amongst other things juniper, pepper	8 g/kg
25.00312	<b>M-CURE<sup>®</sup> Ital. Landschinken</b>	Raw cured products	Raw ham, air-dried	<b>Curing product for air-dried raw ham:</b> – Contains seasoning, reddening and sugars – Salt must be added separately – Can be combined with M-CULTURE <sup>®</sup> starter cultures for raw cured products – Promotes complete reddening even in bigger muscle pieces without reddening mistakes in the core – Contains flavours – Seasoning: amongst other things air-dried, Parma	10 g/kg
25.00311	<b>M-CURE<sup>®</sup> Bauernschinken</b>	Raw cured products	Raw ham, air-dried	<b>Curing product for air-dried raw ham without flavours:</b> – Contains seasoning, reddening and sugars – Salt must be added separately – Can be combined with M-CULTURE <sup>®</sup> starter cultures for raw cured products – Promotes complete reddening even in bigger muscle pieces without reddening mistakes in the core – Seasoning: amongst other things coriander, pepper	5 g/kg
25.00315	<b>M-CURE<sup>®</sup> Bündnerfleisch</b>	Raw cured products	Bündnerfleisch	<b>Curing product for Bündnerfleisch:</b> – Contains seasoning, reddening and sugars – Salt must be added separately – Can be combined with M-CULTURE <sup>®</sup> starter cultures for raw cured products – Promotes good reddening and constantly low nitrate contents	8 g/kg
25.00750	<b>M-CURE<sup>®</sup> LowSalt Rohschinken 1607</b>	Raw cured products	Raw ham, salt-/sodium-reduced	<b>Suitable for various raw cured products:</b> – Allows a sodium reduction by approx. 25 % – Contains seasoning, reddening, sugars and salt substitutes – 22 g/kg nitrite curing salt must be added separately – Seasoning: amongst other things pepper, juniper, coriander	19 g/kg



## M-CULTURE® STARTER- & PROTECTIVE CULTURES

Art.-No.	Name	Composition	Product information	Packaging
44.00016	<b>M-CULTURE® CF 12</b>	• <i>Staph. xylosus</i>	– For all types of raw sausages and raw ham requiring good reddening	20 g (for 100 kg)
44.00005	<b>M-CULTURE® CF 11</b>	• <i>Staph. carnosus</i>	– For all types of raw sausages and raw ham requiring good reddening	20 g (for 100 kg)
44.00121	<b>M-CULTURE® CF 96</b>	• <i>K. salsaicia</i> • <i>Staph. carnosus</i>	– For all types of raw sausages and raw ham requiring very good flavour development and reddening	25 g (for 100 kg)
44.00126	<b>M-CULTURE® CF 97</b>	• <i>K. salsaicia</i> • <i>Staph. carnosus</i>	– For all types of raw sausages and raw ham requiring increased nitrate reduction and flavour development – Also suitable for nitrite curing salt free products	25 g (for 100 kg)
44.00012	<b>M-CULTURE® SA 26</b>	• <i>Pd. acidilactici</i> • <i>Lb. plantarum</i> • <i>Staph. carnosus</i>	– For all types of raw sausages and raw ham requiring mild acidification	20 g (for 100 kg)
44.00079	<b>M-CULTURE® SA 28</b>	• <i>Staph. xylosus</i> • <i>Staph. carnosus</i> • <i>Lb. plantarum</i>	– For all types of raw sausages and raw ham requiring mild acidification	20 g (for 100 kg)
44.00082	<b>M-CULTURE® SA 29</b>	• <i>Staph. xylosus</i> • <i>Staph. carnosus</i> • <i>Db. hansenii</i>	– For all types of raw ham requiring fast reddening and good flavour	20 g (for 100 kg)
44.00013 44.00045	<b>M-CULTURE® FA 31</b>	• <i>Staph. carnosus</i> • <i>Staph. xylosus</i> • <i>Lb. curvatus</i>	– For all types of sliceable raw sausages requiring fast acidification and good reddening	20 g (for 100 kg) 60 g (for 300 kg)
44.00004	<b>M-CULTURE® FA 35</b>	• <i>Pd. pentosaceus</i> • <i>Lb. plantarum</i> • <i>Staph. xylosus</i>	– For all types of raw sausages requiring fast acidification	20 g (for 100 kg)
44.01153 44.00150 44.00053	<b>M-CULTURE® FA 38</b>	• <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 requiring very fast acidification and a typical flavour	20 g (for 100 kg) 30 g (for 150 kg) 200 g (for 1000 kg)



## THE IN-HOUSE CLEAN ROOM

The production of M-CULTURE® starter- and protective cultures is carried out in our in-house class 10 cleanroom. The most important working steps take place under Laminar Flow which guarantees a completely sterile production. Moreover, all

M-CULTURE® cultures are analysed in our in-house laboratory and additionally by external accredited laboratories to ensure highest quality and maximum effectiveness.

- Acidification activity tests
- aw-value measurements
- Microbiological analyses
- Storage tests

**M-ProTec**®  
Protect your food

Art.-No.	Name	Composition	Product information	Packaging
44.00077 44.00065	<b>M-CULTURE® FA 44</b>	<ul style="list-style-type: none"> <li>• <i>Staph. carnosus</i></li> <li>• <i>Staph. xylosus</i></li> <li>• <i>Lb. curvatus</i></li> <li>• <i>Lc. lactis</i></li> <li>• <i>Db. hansenii</i></li> </ul>	– For all types of sliceable raw sausages requiring very fast acidification and a typical flavour	50 g (for 100 kg) 100 g (for 200 kg)
44.00019 44.00048	<b>M-CULTURE® FA 48 PEK</b>	<ul style="list-style-type: none"> <li>• <i>Staph. carnosus</i></li> <li>• <i>Staph. xylosus</i></li> <li>• <i>Lb. curvatus</i></li> <li>• <i>Lc. lactis</i></li> <li>• <i>Db. hansenii</i></li> </ul>	<ul style="list-style-type: none"> <li>– For all types of sliceable raw sausages requiring very fast acidification and a mild flavour</li> <li>– Culture in the lower price segment</li> </ul>	50 g (for 100 kg) 100 g (for 200 kg)
44.00301	<b>M-CULTURE® FA 53</b>	<ul style="list-style-type: none"> <li>• <i>Lb. curvatus</i></li> <li>• <i>Staph. carnosus</i></li> </ul>	<ul style="list-style-type: none"> <li>– For all types of sliceable raw sausages requiring fast acidification and good reddening</li> <li>– Low price culture</li> </ul>	20 g (for 100 kg)
44.00330 44.00332 44.00335	<b>M-CULTURE® FA 103 SSP</b>	<ul style="list-style-type: none"> <li>• <i>Lb. curvatus</i></li> <li>• <i>Lb. sakei</i></li> <li>• <i>Staph. carnosus</i></li> </ul>	<ul style="list-style-type: none"> <li>– For all types of sliceable raw sausages requiring fast acidification and good reddening</li> <li>– Low price culture</li> </ul>	20 g (for 100 kg) 30 g (for 150 kg) 40 g (for 200 kg)
44.00154 44.00157	<b>M-CULTURE® Safe 1100</b>	<ul style="list-style-type: none"> <li>• <i>K. varians</i></li> <li>• <i>Staph. carnosus</i></li> <li>• <i>Lb. curvatus</i></li> <li>• <i>Staph. xylosus</i></li> </ul>	<ul style="list-style-type: none"> <li>– For all types of sliceable and spreadable raw sausages requiring mild acidification and reliable protection against Listeria</li> <li>– Protective strain: <i>Lb. curvatus</i></li> </ul>	25 g (for 100 kg) 50 g (for 200 kg)
44.00254	<b>M-CULTURE® Safe 2100</b>	<ul style="list-style-type: none"> <li>• <i>Staph. xylosus</i></li> <li>• <i>Staph. carnosus</i></li> <li>• <i>Lc. lactis</i></li> <li>• <i>Lb. plantarum</i></li> </ul>	<ul style="list-style-type: none"> <li>– For all types of sliceable and spreadable raw sausages requiring mild acidification and reliable protection against Listeria</li> <li>– Protective strain: <i>Lb. plantarum</i></li> </ul>	20 g (for 100 kg)
44.00374	<b>M-CULTURE® Safe 3100 SSL</b>	<ul style="list-style-type: none"> <li>• <i>Staph. xylosus</i></li> <li>• <i>Staph. carnosus</i></li> <li>• <i>Lc. lactis</i></li> </ul>	– For all types of sliceable (in combination with Meat Safe MC-RE-200 also for all types of spreadable raw sausages) raw sausages requiring mild acidification and reliable protection against Listeria	20 g (for 100 kg)
44.00378	<b>M-CULTURE® Safe 3050 SSL</b>	<ul style="list-style-type: none"> <li>• <i>Lb. plantarum</i></li> <li>• <i>Lb. curvatus</i></li> <li>• <i>K. varians</i></li> </ul>	– Protective strains: <i>Lb. plantarum</i> , <i>Lb. curvatus</i>	10 g (for 50 kg)

The user is on the safe side with M FOOD GROUP® M-CULTURE® starter- and protective cultures. They ensure best fermentation results, provide outstanding sensory properties and guarantee optimum product safety.

CULTURES TASTE TECHNOLOGY®  
MADE IN GERMANY



**M-BRINE®**

## **COOKED CURED PRODUCTS**

M FOOD GROUP® offers reliable products for the production of outstanding cooked cured products. Many years of experience, the careful selection of raw materials as well as the correct dosage and combination of functional additives guarantee maximum benefits for the customers.

Individually developed products are available to M FOOD GROUP® customers, combining taste and technology. Additionally, they can choose from the company's broad range of components and combine these different proven products in the framework of the Module's modular scheme (page 6) based on their specific product requirements.

Art.-No.	Name	Group	Application	Description	Dosage
20.95047	<b>M-BRINE® Deli-Schinken</b>	Cooked cured products	Cooked ham	<b>Basic injection agent based on phosphates for various cooked cured products with low injection/ice:</b> – Can be combined with M-XTRA® Top-Notes if required – Seasoning: basic seasoning, lovage	1 % in the finished product
20.95048	<b>M-BRINE® Metzger-schinken</b>	Cooked cured products	Cooked ham	<b>Injection agent based on phosphates for traditional german butcher ham:</b> – Seasoning: : amongst other things sweet, slightly smoky – Contains flavours	2,2 % in the finished product
20.95049	<b>M-BRINE® Jambon au Lait</b>	Cooked cured products	Cooked ham	<b>Injection agent based on phosphates</b> – Seasoning: amongst other things sweetish, milky, nutmeg – Contains lactose and flavours	4 % in the finished product
20.00750	<b>M-BRINE® LowSalt Schinken 1607</b>	Cooked cured products	Cooked cured products salt-/sodium-reduced	<b>Suitable for various cooked cured products</b> – Allows a sodium reduction by approx. 25 % – Contains seasoning, reddening, phosphate and salt substitutes – 1,2% nitrite curing salt must be added separately – Seasoning: amongst other things broth, sweet, slightly smoky – Contains flavours	2,4 % in the finished product
20.95050	<b>M-BRINE® Putenbrust</b>	Cooked cured products	Turkey-/ chicken breast	<b>Injection agent based on citrates for poultry products</b> – Seasoning: slightly spicy, broth – Can be combined with M-XTRA® Top-Notes if required	1,5 % in the finished product
20.95051	<b>M-BRINE® Ham Eco 30–40</b>	Cooked cured products	Cooked ham 30–40 % injection/ice	<b>Injection agent for cooked cured products with medium injection of 30–40</b> – The combination of hydrocolloids and phosphates ensures a juicy product. A homogeneous cut without brine flow or gel accumulation is achieved – Seasoning: basic seasoning, garlic – Can be combined with M-XTRA® Top-Notes if required	1,5 % in the finished product
20.95052	<b>M-BRINE® Ham Eco 50–80</b>	Cooked cured products	Cooked ham 50–80 % injection/ice	<b>Injection agent for cooked cured products with high injection of 50–80 %</b> – Combination of hydrocolloids and phosphates especially designed for high yields – Ensures excellent water binding and counteracts tendency to syneresis in highly injected cooked cured products <b>Injection agent</b> – Injection/ice can be increased to > 80 % through combination with further functional mixtures (see below) – Seasoning: basic seasoning with garlic, coriander – Can be combined with M-XTRA® Top-Notes if required	5 kg/100 litres of brine
20.95055	<b>M-BRINE® C-Dry</b>	Cooked cured products	Cooked cured products in general	<b>Functional mixture of cellulosic fibres</b> – For improvement of juice retention in sliced cooked cured products	0,3–0,5 % in the finished product
20.95056	<b>M-BRINE® Power-Pro</b>	Cooked cured products	Cooked cured products in general	<b>Functional mixture based on animal proteins (pork)</b> – Increase of yield/improvement of bite in cooked cured products with high injection/ice	1–2 kg/100 litres of brine
20.95057	<b>M-BRINE® Power-Pro R</b>	Cooked cured products	Cooked cured products in general	<b>Functional mixture based on animal proteins (beef)</b> – Increase of yield/improvement of bite in cooked cured products with high injection/ice	1–2 kg/100 litres of brine
20.95058	<b>M-BRINE® Power Dry</b>	Cooked cured products	Cooked cured products in general	<b>Functional mixture based on plant starches, protein and fibres</b> – Increase of yield/improvement of bite in cooked cured products with high injection/ice	1–3 % in the finished product
20.95059	<b>M-BRINE® Rapid</b>	Cooked cured products	Cooked cured products in general	<b>Starch with low tendency to syneresis</b> – For the production of highly injected formed meat products	1–3 % in the finished product



## M-SPREAD® COOKED SAUSAGES

Art.-No.	Name	Group	Application	Description	Dosage
50.00017	<b>M-SPREAD® Leberwurst „fein“ Z</b>	Cooked sausages	Liver sausage fine	<b>Combi product incl. reddening and cooked sausage emulsifier</b> – Seasoning: amongst other things pepper, allspice, onion, cardamom	11 g/kg
50.00019	<b>M-SPREAD® Leberwurst „ECO“</b>	Cooked sausages	Liver sausage coarse or fine	<b>Combi product incl. reddening and cooked sausage emulsifier</b> – Mainly based on extracts – Seasoning: amongst other things pepper, allspice, onion, cardamom	10 g/kg
50.00016	<b>M-SPREAD® Leberwurst „grob“</b>	Cooked sausages	Liver sausage coarse or fine	<b>Combi product incl. reddening and cooked sausage emulsifier</b> – Contains coarse visible herbs – Seasoning: amongst other things pepper, coriander, herbs	15 g/kg
50.00020	<b>M-SPREAD® Leberwurst „creamy“</b>	Cooked sausages	Liver sausage fine, liver sausage with cream	<b>Combi product incl. reddening and cooked sausage emulsifier</b> – Especially suited for poultry liver sausage (e.g. chicken liver sausage) – Seasoning: amongst other things cream, pepper, cardamom, vanille – Contains lactose and flavours	12 g/kg
50.00018	<b>M-SPREAD® Leberwurst „Lauch“</b>	Cooked sausages	Liver sausage coarse or fine	<b>Combi product incl. reddening and cooked sausage emulsifier</b> – Contains coarse visible herbs – Seasoning: amongst other things pepper, leek, cardamom, onion	13 g/kg
50.00056	<b>M-SPREAD® LeberFix</b>	Cooked sausages	Pretreatment of liver	<b>Debittering product for pretreatment</b> – Removes gall substances from the liver – Prevents liver sausage from becoming grey – Contains lactose	20 % solution

# M-CUT® BOILED SAUSAGES

Art.-No.	Name	Group	Application	Description	Dosage
51.00732	<b>M-CUT® Boiled sausages Eco</b>	Boiled sausages	Boiled sausages, sausages	<b>Combi product incl. seasoning, reddening &amp; cutter processing aids based on phosphates</b> – Seasoning: amongst other things pepper, coriander, meg	10 g/kg
51.00733	<b>M-CUT® Geflügel-fleischwurst</b>	Boiled sausages	Poultry boiled sausages	<b>Combi product incl. seasoning, reddening &amp; cutter processing aids based on phosphates</b> – Especially for poultry meat – Seasoning: amongst other things nutmeg, coriander, caraway	13 g/kg
51.00734	<b>M-CUT® Schinkenwurst</b>	Boiled sausages	Reddened boiled sausages	<b>Combi product incl. seasoning, reddening &amp; cutter processing aids based on phosphates</b> – Ideal for Schinkenwurst, Mortadella, Lyoner or Bierschinken – Seasoning: amongst other things pepper, intensive note of nutmeg /mace	11 g/kg
51.00735	<b>M-CUT® Knacker Eco</b>	Boiled sausages	Sausages	<b>Combi product incl. seasoning, reddening &amp; cutter processing aids based on phosphates</b> – Ideal for Knacker or Frankfurter sausages – Seasoning: amongst other things pepper, coriander, nutmeg, chili	10 g/kg
51.00736	<b>M-CUT® Wiener</b>	Boiled sausages	Sausages	<b>Combi product incl. reddening &amp; cutter processing aids based on phosphate</b> – Ideal for Wiener sausages – Seasoning: amongst other things pepper, coriander and nutmeg	13 g/kg
51.00737	<b>M-CUT® Bratwurst</b>	Boiled sausages	Bratwurst	<b>Combi product incl. seasoning &amp; cutter processing aids based on phosphates</b> – Ideal for fine or coarse Bratwurst without visible herbs – Good browning, enough carbohydrates for Maillard reaction – Seasoning: amongst other things pepper, caraway and nutmeg	18 g/kg
51.00738	<b>M-CUT® Bratwurst Kräuter</b>	Boiled sausages	Bratwurst	<b>Combi product incl. seasoning &amp; cutter processing aids based on phosphates</b> – Ideal for fine or coarse Bratwurst with visible herbs – Good browning, enough carbohydrates for Maillard reaction – Seasoning: amongst other things pepper, caraway and marjoram	20 g/kg
51.00739	<b>M-CUT® Schinkenkrakauer</b>	Boiled sausages	Krakauer, sausages	<b>Combi product incl. seasoning, reddening &amp; cutter processing aids based on phosphates</b> – Ideal for Schinkenkrakauer (Ham Krakow) – Seasoning: amongst other things pepper, caraway, garlic	14 g/kg
51.00743	<b>M-CUT® Grobeinlage EXTRAKT</b>	Boiled sausages	Coarse meat/ boiled sausages	<b>Combi product incl. seasoning, phosphate &amp; reddening for cutter or brine application</b> – For the production of coarse meat in the cutter or tumbler – Seasoning: amongst other things pepper, coriander, ginger (based on extracts)	8 g/kg
51.00746	<b>M-CUT® Gelbwurst</b>	Boiled sausages	Gelb-, boiled sausages without reddening	<b>Combi product incl. seasoning &amp; phosphate for not reddened boiled sausages e.g. Gelbwurst with intensive seasoning</b> – Seasoning: amongst other things pepper, cardamom, nutmeg, lemon	10 g/kg
51.00745	<b>M-CUT® Leberkäs Premium</b>	Boiled sausages	Leberkäs	<b>Combi product incl. seasoning, reddening &amp; phosphate for Leberkäs with Intensive seasoning</b> – Seasoning: pepper, mace, ginger	8 g/kg
51.00744	<b>M-CUT® Weißwurst</b>	Boiled sausages	Bavarian white sausage	<b>Combi product incl. seasoning &amp; phosphate for Bavarian white sausage with intensive seasoning</b> – Seasoning: amongst other things pepper, mace, lemon	8 g/kg
51.00750	<b>M-CUT® LowSalt Lyoner 1607</b>	Boiled sausages	Boiled sausages salt-/ sodium-reduced	<b>Allows a reduction of sodium by up to 33 %</b> – Suitable for various cooked cured products – Compliance with limit value of 500 mg sodium is possible – Contains seasoning, reddening, phosphate and salt substitutes – 4,5 g/kg nitrite curing salt must be added separately – Seasoning: amongst other things broth, sweet, slightly smoky; contains flavours	27 g/kg



All boiled sausage products can be ideally combined with the colour systems of the **M-COLOUR®** (page 21) product range, the shelf-life systems of the **M-SAFE®** (page 22) product range and with the binding systems of the **M-MULSION®** (page 16) product range.

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## **M-MULSION® EMULSIFIERS & STABILISERS**

M FOOD GROUP® offers its customers with emulsifiers and stabilisers innovative system modules to support the natural water- and fat binding capacities of all manufactured meat products. Whether cooked- or boiled sausage recipes, as innovative bacon alternative in raw sausages or as meat- or fat substitute, all customer requirements are considered. Therefore, innovative plant- or meatbased products are created, enabling a highly efficient production.



Art.-No.	Produkt	Group	Application	Description	Dosage
15.00297	<b>M-MULSION® KAF 250</b>	Emulsifier/ Firmness & structure	Boiled sausages & sausages	<b>Highly functional, emulsifying protein combined with structuring fibres</b> – Very good emulsifying properties prevent water- and gel separation – The fibres also have, besides their effect on texture and bite, emulsifying properties which contribute to the emulsion	20–25 g/kg
15.00287	<b>M-MULSION® KP XF</b>	Emulsifier/ Firmness & structure	Boiled sausages & sausages	<b>High-performance emulsifier &amp; structuring</b> – Combination of highly-functional, emulsifying beef protein, hydrocolloids and structuring fibres – Very good water- and fat binding properties – Gives stability to sausage meat during cutting – Gives bite & structure, even in hot consumed products	20 g/kg or depending on use
15.00284	<b>M-MULSION® XEF 250</b>	Emulsifier/ Firmness & structure	Boiled sausages & sausages	<b>Emulsifier &amp; structuring</b> – Combination of functional, emulsifying plant proteins, hydrocolloids and structuring fibres – Good water- and fat binding properties – Gives stability to sausage meat during cutting – Gives bite & structure, even in hot consumed products	25 g/kg or depending on use
15.00215	<b>M-MULSION® TX 100</b>	Emulsifier/ Firmness & structure	Boiled sausages & sausages	<b>Strong structuring plant emulsifier (based on peas)</b> – Good emulsifying properties – Strong effect on texture and firmness – Significant improvement on bite – Especially for economic sausage recipes	10 g/kg or depending on use
15.20208	<b>M-MULSION® TX 200</b>	Emulsifier/ Firmness & structure	Boiled sausages & sausages	<b>Plant emulsifier (based on soya) with hydrocolloids</b> – Good emulsifying properties – Strong effect on texture and firmness – Significant improvement of bite – Improvement of filling of very thin sausage meat – Especially for economic sausage recipes	20 g/kg or depending on use
15.00290	<b>M-MULSION® KE 34</b>	Emulsifier	Boiled sausages & sausages	<b>High-performance emulsifier</b> – Combination of highly-functional, emulsifying beef protein and hydrocolloids – Stabilises border recipes, prevents fat and gel separation – Also suited for the production of fat emulsions in the cutter	20 g/kg or depending on use
15.00292	<b>M-MULSION® KE 34 PF</b>	Emulsifier	Boiled sausages & sausages	<b>Plant emulsifier</b> – Combination of functional, emulsifying plant proteins and hydrocolloids – Stabilises border recipes, prevents fat and gel separation – Also suited for the production of fat emulsions in the cutter	20 g/kg or depending on use
15.00286	<b>M-MULSION® FF</b>	Firmness & structure	Sausages	<b>Firmness and structure for hot consumed sausages/hot dogs</b> – Natural plant fibres support meat structure – The slightly emulsifying effect of the combination of fibres counteracts syneresis in the vacuum packaging	5–10 g/kg or depending on use
15.00289	<b>M-MULSION® SCEF 40</b>	Firmness & structure	Minced meat & formed meat products	<b>Firmness and structure for minced meat and formed meat products made of finely chopped meat</b> (e.g. burger patties, Frikadellen, chicken nuggets): – Natural cellulosic fibres support meat structure and firmness – Improved formability and firmness for less structured meat raw materials – Keeps juiciness of highly stabilised products	30–40 g/kg or depending on use
15.00291	<b>M-MULSION® AC 13</b>	Fat/ Meat substitute sliceable	Boiled sausages, raw sausages, semi-dry sausages	<b>For the production of meat- and fat substitutes</b> – Fat substitutes with or without animal components – Meat- and fat substitutes are to be processed as structure/coarse meat in various sausage products – Meat- and fat substitutes keep their form stability in cooked products	Depending on use



## M-BLEND® CONVENIENCE

Best flavour and technological knowhow are combined in the field of convenience products. Therefore, M FOOD GROUP® has compounds in its product portfolio which create added value for the customer by means of good flavour, innovative ingredients and functional additives.

- Poultry seasoning salt with good surface covering
- Seasonings with anti-juice effect in MAP-packaging
- Modular system for the production of liquid sauces and marinades and much more

Here the focus is also on finding customized solutions. Due to many years of experience, the right product can be created quickly according to the customer's requirements.

Art.-No.	Name	Group	Application	Description	Dosage
98.00111	<b>M-BLEND® California Pikant</b>	Convenience/ marinades/ sauces	Fresh meat e.g. steaks, chicken breast fillet	<b>Steak seasoning „red and slightly hot“ incl. salt</b> – Suitable for all fresh meat products made of e.g. lamb, beef, pork or poultry – Complete product incl. salt – Seasoning: amongst other things paprika, chili, onion	30 g/kg
98.00112	<b>M-BLEND® Kräuterbutter</b>	Convenience/ marinades/ sauces	Fresh meat e.g. steaks, chicken breast fillet	<b>Steak seasoning herb butter incl. salt</b> – Suitable for all fresh meat products made of e.g. lamb, beef, pork or poultry – Complete product incl. salt – Seasoning: amongst other things butter, garlic, herbs – Contains flavours	23 g/kg
52.00926	<b>M-BLEND® Spareribs BBQ</b>	Convenience/ marinades/ sauces	Spareribs, BBQ products	<b>Seasoning for spareribs incl. salt</b> – Also suited for pork belly, pork chops and other BBQ products – Seasoning: sweet, fruity, smoky, spicy with pepper, paprika, smoke flavour – Contains smoke flavours	40 g/kg
52.00931	<b>M-BLEND® Smoker Crunch</b>	Convenience/ marinades/ sauces	Fresh meat e.g. steaks, chicken breast fillet	<b>Steak seasoning smoker incl. salt and crunch effect</b> – Suitable for all fresh meat products made of e.g. lamb, beef, pork or poultry – Crunch effect through rice semolina for more crunchiness of the surface – Seasoning: amongst other things smoke flavours, paprika, pepper – Contains smoke flavours	75 g/kg
52.00929	<b>M-BLEND® Grillfackel Crunch</b>	Convenience/ marinades/ sauces	Fresh meat e.g. steaks, chicken breast fillet	<b>BBQ seasoning for e.g. bacon grill sticks incl. salt</b> – Suitable for bacon grill sticks made of pork or poultry – Crunch effect for more crunchiness – Seasoning: amongst other things paprika, herbs, chili	40 g/kg
52.00928	<b>M-BLEND® Hähnchenwürz- salz</b>	Chicken seasoning salt	Chicken/ poultry pieces with skin	<b>Seasoning salt for poultry pieces with skin incl. salt and sugars for browning</b> – Contains colouring ingredients based on paprika, sticks to the skin, good covering of poultry skin – Seasoning: amongst other things paprika	25 g/kg
52.00927	<b>M-BLEND® Chicken Wings Crunch</b>	Chicken seasoning salt	Chicken wings	<b>Seasoning salt for chicken wings incl. salt, crunch effect and sugars for browning</b> – Contains colouring ingredients based on paprika, sticks to the skin, good covering of poultry skin – Crunch effect through rice semolina – Seasoning: amongst other things paprika, onion	65 g/kg
52.00932	<b>M-BLEND® Frikadelle Classic</b>	Convenience/ marinades/ sauces	Frikadellen / meatballs	<b>Seasoning for Frikadellen with sugars for browning</b> – Also suited for other minced meat products – Salt must be added separately – Seasoning: amongst other things pepper, nutmeg	6 g/kg
52.00935	<b>M-BLEND® Cevapcici Classic</b>	Minced meat pro- ducts	Cevapcici	<b>Seasoning for Cevapcici with sugars for browning</b> – Also suited for other minced meat products – Salt must be added separately – Seasoning: amongst other things pepper, garlic, cumin	10 g/kg
52.00933	<b>M-BLEND® Burger Pattie Classic</b>	Convenience/ marinades/ sauces	Burger Patties	<b>Seasoning for Burger Patties with sugars for browning</b> – Also suited for other minced meat products – Salt must be added separately – Seasoning: amongst other things pepper, coriander, paprika	8 g/kg
52.00936	<b>M-BLEND® Troco Currysauce</b>	Convenience/ marinades/ sauces	Sauce	<b>Dry component for the production of a curry sauce</b> – Composition of the sauce: 32 % Troco + 31 % Flüco + 37 % water – Sauce is freezing-/thaw stable and can be pasteurized – Seasoning: amongst other things sweet, fruity, spicy and slightly hot	32 % in the sauce
52.00937	<b>M-BLEND® Flüco Currysauce</b>	Convenience/ marinades/ sauces	Sauce	<b>Liquid component for the production of a curry sauce</b> – Composition of the sauce: 32 % Troco + 31 % Flüco + 37 % water – Sauce is freezing-/thaw stable and can be pasteurized – Seasoning: amongst other things sweet, fruity, spicy and slightly hot	31 % in the sauce

# M-XTRA®

## TOP-NOTES

Art.-No.	Name	Group	Application	Description	Dosage
56.10071	<b>M-XTRA® Ham Bravo 16HA43</b>	Top-Notes	Cooked cured products	<b>Especially suited for poultry products</b> – Flavour: sweet, broth – Contains flavours	3–5 g/kg
56.10072	<b>M-XTRA® Ham Intenso 16HA43</b>	Top-Notes	Cooked cured products	<b>Ideal as brine seasoning for cooked cured products</b> – Flavour: meaty, broth, slightly smoky – Contains flavours	3–5 g/kg
56.00073	<b>M-XTRA® Smoked Bacon 1446</b>	Top-Notes	Various meat products	<b>Ideal as brine seasoning for cooked cured products</b> – Flavour: meaty, smoky, curing flavour – Contains flavours	10 g/kg
56.00910	<b>M-XTRA® Mediterraneo</b>	Top-Notes	Raw cured products, raw sausages	<b>Ideal as brine seasoning for cooked cured products</b> – Flavour: mediterranean, yeasty, air-dried flavour – Contains flavours	3–5 g/kg
56.00054	<b>M-XTRA® Milky Top 1422</b>	Top-Notes	Various meat products	<b>Ideal for boiled sausages and cooked ham products</b> – Flavour: milky-buttery, sweet – Contains flavours	5 g/kg
56.00053	<b>M-XTRA® CoverTaste 1422</b>	Top-Notes	Various meat products	<b>Ideal for masking of off-flavours caused by MDM</b> – Flavour: meaty-spicy – Contains flavours	3–5 g/kg
56.10075	<b>M-XTRA® Flavour Top</b>	Top-Notes	Various meat products	<b>Ideal for masking of off-flavours caused by boar meat</b> – Flavour: smoky, slightly essential herbal note – Contains flavours	3,5–5 g/kg
56.00911	<b>M-XTRA® Feinwürze Gluta Gold</b>	Top-Notes	Various meat products	<b>Flavour enhancer suitable for all applications</b> – Flavour: umami/glutamate – Contains glutamate	1–2 g/kg
56.10039	<b>M-XTRA® Beef 1426</b>	Top-Notes	Various meat products	<b>Top-Note beef flavour</b> – Flavour: beef, roasted – Contains flavours	5–10 g/kg
56.10037	<b>M-XTRA® Chicken 1426</b>	Top-Notes	Various meat products	<b>Top-Note chicken flavour</b> – Flavour: chicken meat, chicken skin, roasted – Contains flavours	5–10 g/kg
56.10038	<b>M-XTRA® Smoke 1426</b>	Top-Notes	Various meat products	<b>Top-Note smoke flavour</b> – Flavour: mixture of smoke flavours – Contains flavours	3–5 g/kg
56.10458	<b>M-XTRA® Pepper 3x</b>	Top-Notes	Various meat products	<b>Top-Note pepper extract</b> – Flavour: pepper – Spice extract	0,5–2 g/kg
56.00322	<b>M-XTRA® Garlic</b>	Top-Notes	Various meat products	<b>Top-Note garlic extract</b> – Flavour: garlic – Spice extract	0,5–1 g/kg
56.00323	<b>M-XTRA® Onion</b>	Top-Notes	Various meat products	<b>Top-Note onion extract</b> – Flavour: onion – Spice extract	0,5–1g/kg

# M-COLOUR<sup>®</sup> COLOUR SYSTEMS

Art.-No.	Name	Group	Application	Description	Dosage
59.00066	<b>M-COLOUR<sup>®</sup> C 3200</b>	Colourants	Cured meat products in general	<b>Basic colourant carmine</b> – Very good heat- and colour stability – Connects with the meat structure, no juice separation – For all cured meat products	0,5–2 g/kg or depending on desired colour intensity
59.00064	<b>M-COLOUR<sup>®</sup> CCP 25</b>	Colourants	Cured meat products in general	<b>Carmine colourant for natural meat colour</b> – A very natural meat colour is achieved and the purple colour of the carmine is reduced through the combination of different colouring substances – Very heat- and light stable – Connects with the meat structure, no juice separation – Allround product for all cured meat products	1–3 g/kg or depending on use
59.00069	<b>M-COLOUR<sup>®</sup> AC 20</b>	Colourants	Cured meat products in general	<b>Combination of carmine and haemoglobin powder</b> – Very intense and natural meat colour – Especially suited for the production of chicken salami	2–4 g/kg or depending on use
59.00068	<b>M-COLOUR<sup>®</sup> BR 30</b>	Colourants	Sausages, Sucuk, semi-dry products, raw sausages	<b>Stabilises colourant based on beetroot</b> – Significantly more heat-stable than conventional unstabilised beetroot products – Suitable for raw sausages and heated small caliber sausage products such as Sucuk	2–4 g/kg or depending on use
59.00060	<b>M-COLOUR<sup>®</sup> Pure Red CS</b>	Colouring food	Boiled sausages, sausages	<b>Natural, purely vegetable colouring product</b> – Fulfills the requirements of the declaration: colouring food – Stable and natural meat colour – Heat- and light stable	4–6 g/kg or depending on desired colour intensity
59.00061	<b>M-COLOUR<sup>®</sup> Pure Red CS Halal</b>	Colouring food	Boiled sausages, sausages, Sucuk	<b>Natural, purely vegetable colouring product</b> – Suitable for halal – Fulfills the requirements of the declaration: colouring food – Stable and natural meat colour – Heat- and light stable	4–6 g/kg or depending on desired colour intensity
59.00062	<b>M-COLOUR<sup>®</sup> Pure Red RS</b>	Colouring food	Raw sausages	<b>Natural, purely vegetable colouring product</b> – Fulfills the requirements of the declaration: colouring food – Stable and natural meat colour	2 g/kg or depending on desired colour intensity



## M-SAFE® SHELF-LIFE SYSTEMS

Art.-No.	Name	Group	Application	Description	Dosage
58.45436	<b>M-SAFE® BG 60</b>	Preservatives	Boiled sausages, minced meat, fresh meat	<b>Powdery product based on acetate-citrate</b> – Improves product shelf-life and freshness through acetate effect – No negative sensory impact on the product	6 g/kg
58.00015	<b>M-SAFE® CLAA 12</b>	Preservatives	Boiled sausages, minced meat, fresh meat	<b>Powdery product based on lactate-acetate</b> – Improves product shelf-life and freshness through lactate-acetate-effect – No negative sensory impact on the product	12 g/kg
58.00016	<b>M-SAFE® LA 40</b>	Preservatives	Fresh meat, especially poultry	<b>Liquid product based on lactate-acetate</b> – Improves product shelf-life and freshness through lactate-acetate-effect – No negative sensory impact on the product	40 g/kg
58.00302	<b>M-SAFE® Permeat Z 10</b>	Preservatives	Zwiebel-mettwurst	<b>Liquid product based on D(-) lactic acid</b> – Adjustment of pH-value of Zwiebelmettwurst – Ensures content of D(-) lactic acids in Zwiebelmettwurst	10 g/kg or depending on desired pH-value
58.85000	<b>M-SAFE® MC-RE 200</b>	Activation medium	Zwiebel-mettwurst/ spreadable raw sausage	<b>Activation medium designed for the protective culture M-CULTURE® Safe 3100 (page 9)</b> – Stimulates the metabolic activity of the protective culture and promotes formation of bacteriocins – For products which are fermented for a short time or at low temperatures	56 g in 1 litre of water for 100 kg sausage-meat

**M-ProTec**®  
Protect your food



## THE INNOVATION FOR NATURAL CASINGS

The M FOOD GROUP® offers two innovative products for improved processing of natural casings. While M-TEC® Natural Casing No. 1 optimizes storage, simplifies M-TEC® Natural Casing No. 2 the filling.

# M-TEC® TECHNOLOGY

Art.-No.	Name	Group	Application	Description	Dosage
10.00101	<b>M-TEC® Natural Casing No. 1</b>	Casing treatment agent	Natural casings	<b>Powdery product for improvement of casing quality</b> – Improves the quality of the casing – Allows unsalted stockage	2 % in water
10.00102	<b>M-TEC® Natural Casing No. 2</b>	Casing treatment agent	Natural casings	<b>Powdery product for improvement of casing quality through swelling of the casing</b> – Smoother casings, easier to untangle – Optimised filling process, less tearing of the casing	1,5–2,0 % in water
10.00269	<b>M-TEC® Antiox 15</b>	Antioxidant	Meat products, especially raw sausages	<b>Basic rosemary extract</b> – Contains 15 % carnosic acid, counteracts fat oxidation – Especially suited for meat products which are intended for frozen storage e.g. Pizzasalami – Taste is only slightly essential	0,3–0,6 g/kg depending on use
10.00194	<b>M-TEC® Liquid P4</b>	Phosphate	Boiled sausages	<b>Phosphate-based functional mixture</b> - liquid - neutral flavour - can be combined with M-XTRA® Top Notes if required	4 g/kg
10.00217	<b>M-TEC® PM Liquid</b>	Phosphate	Boiled sausages, cooked cured products	<b>Phosphate-based functional mixture</b> - liquid - neutral flavour - can be combined with M-XTRA® Top Notes if required	Depending on use
10.00197	<b>M-TEC® Powder Red P5</b>	Phosphate	Boiled sausages	<b>Phosphate-based functional mixture</b> - cutter process aid - good bite in end product - contains reddening agent - can be combined with M-XTRA® Top Notes if required	5 g/kg
10.00198	<b>M-TEC® Powder White P3</b>	Phosphate	Boiled sausages, Bratwurst	<b>Functional mixture based on citrates and phosphates</b> - no reddening agent - contains acidity regulator - can be combined with M-XTRA® Top Notes if required	3 g/kg
10.00199	<b>M-TEC® Powder Brine P7</b>	Phosphate	Cooked cured products	<b>Highly functional mixture based on phosphates</b> - contains reddening agent - good solubility - neutral flavour - can be combined with M-XTRA® Top Notes if required	0.7% in end product

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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](http://www.m-foodgroup.de)

