

CULTURES TASTE TECHNOLOGY®
MADE IN GERMANY



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OUR KNOW-HOW



We refine food. In a natural way.

CULTURES TASTE TECHNOLOGY FOR /Meat /Milk & Cheese /Veggie & Fresh /Fish

ALONG THE ENTIRE VALUE CHAIN

STARTER & PROTECTIVE CULTURES

The M-CULTURE[®] product range offers microbiological solutions for fermented and non-fermented meat and sausage products, for the production of dairy products as well as for cheese production or for the protection of salmon products.

SEASONINGS, DECORS & SPICE BLENDS

During production, all components are blended by high-performance mixing equipment. Almost any individual flavour is possible – even in organic quality and free of genetic engineering.

STABILIZERS & EMULSIFIERS

Whether for sausages, dairy products, sauces, dressings, vegan and vegetarian products: The M-MULSION[®] range stands for individual mixtures of emulsifying and structuring components.

SHELF-LIFE SOLUTIONS

M-ProTec is the term for safety food by the M Food Group. The shelf-life label combines the established product lines M-CULTURE[®] and M-SAFE[®] and stands for maximum safety, extended shelf life and freshness.



OUR HOLISTIC APPROACH



HISTORY

The M FOOD GROUP® emerged from **Meat Cracks®**, which develops customized solutions, especially for meat and sausage products since 20 years.



ABOUT US

The M FOOD GROUP® focuses on the **development, production and distribution** of starter and protective cultures, functional additives like emulsifiers and stabilisers as well as spice blends.



SERVICE

When it comes to naturally refining food, we can actively accompany our customers **from the first idea to the market-ready product.**



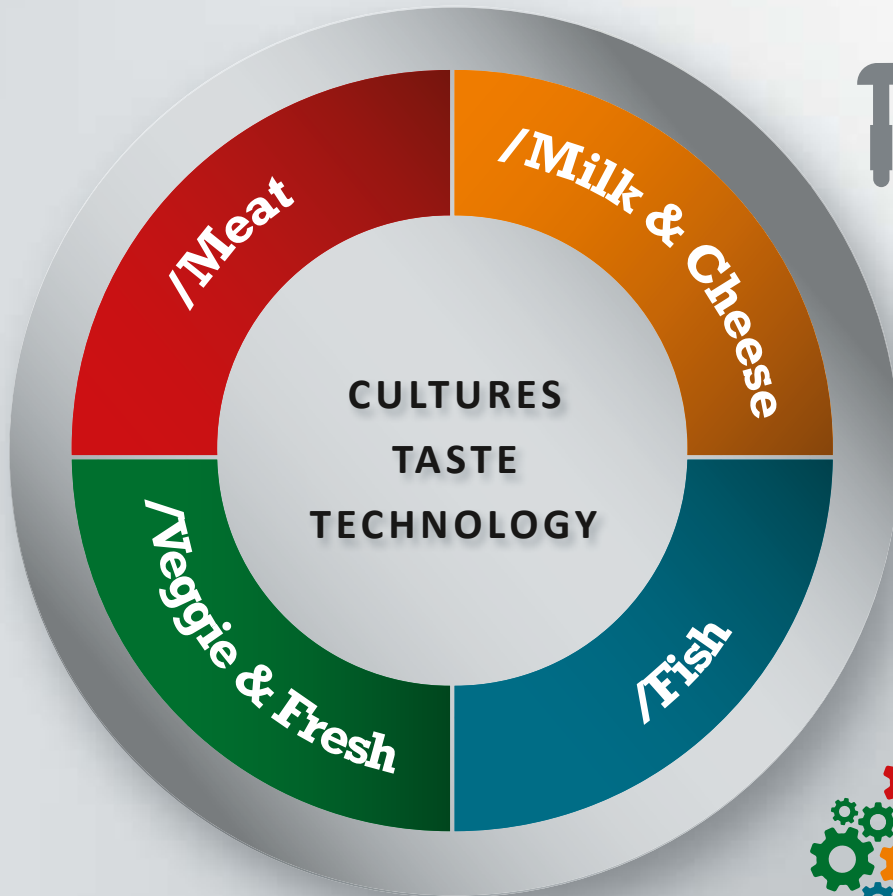
SOLUTIONS

The company is fully specialised in **customized solutions for the food industry.**



QUALITY

The M FOOD GROUP® provides its customers worldwide with a real technological advantage by providing experienced experts and innovative special solutions with high quality.



COMPETENCE UNITS

CULTURES

Starter- & protective cultures

TASTE

Seasonings & functional additives such as stabilizers

TECHNOLOGY

Research & development on innovative products and technologies that make your food even better.



BUSINESS UNITS

In addition to solutions for meat and sausage products, the portfolio now includes customized products for fish and veggie products, fruit and vegetables, milk and cheese.

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M®
Food Group



M FOOD GROUP® GmbH

📍 Rienshof 2
D-49439 Steinfeld-Mühlen
Germany

☎ +49 5492 55700-100

✉ info@m-foodgroup.de

🌐 www.m-foodgroup.de



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