

CULTURES TASTE TECHNOLOGY®
MADE IN GERMANY



TASTE TECHNOLOGY FOR **/Meat**



alias
shake sausages

BRATWURST
GLAZES

We refine food.





BRATWURST GLAZES

It couldn't be more individual

With the innovative and flexible “Glazes” concept, your product will become an absolute eye-catcher. The excellently adhering, creative spice mixtures ensure a great look and the “addictive” taste. A wide variety of consumer tastes can be served from a basic recipe.

Easy Handling

On the basis of a basic recipe, different tastes can be served by tumbling up unique spice mixtures – quickly and without the use of additional machines. A flexible reaction to food retail campaigns or trends is also possible at any time.



BENEFITS

- Customized product refinement
- great look
- Spice mixtures with excellent adhesion
- Simple and flexible handling
- Serving different tastes
- No additional use of machines necessary

M-BLEND® SEASONING

Art.-No.	Name	Application	Description	Dosage
52.02031	M-BLEND® Bratwurst Garlic Herb Glaze	External seasoning for bratwurst	– is particularly suitable as external seasoning for a bratwurst with the compound 51.13700 M-CUT® BBQ Bratwurst – flavour: spicy taste of garlic and various herbs	12 g/kg
52.02032	M-BLEND® Bratwurst Curry Glaze	External seasoning for bratwurst	– is particularly suitable as external seasoning for a bratwurst with the compound 51.13700 M-CUT® BBQ Bratwurst – flavour: spicy taste of curry	15 g/kg
52.02033	M-BLEND® Bratwurst Bistro Glaze	External seasoning for bratwurst	– is particularly suitable as external seasoning for a bratwurst with the compound 51.13700 M-CUT® BBQ Bratwurst – flavour: spicy taste of different herbs and slightly hot taste of peppers	14 g/kg
52.02034	M-BLEND® Bratwurst Red Pesto Glaze	External seasoning for bratwurst	– is particularly suitable as external seasoning for a bratwurst with the compound 51.13700 M-CUT® BBQ Bratwurst – flavour: spicy, Mediterranean taste of garlic and herbs	16 g/kg



M-CUT[®] COOKED SAUSAGE

Art.-No.	Name	Application	Description	Dosage
51.13700	M-CUT[®] BBQ Bratwurst	Cooked sausage, especially bratwurst	Combined preparation with seasoning and technology – is suitable as a preparation for bratwursts to which an additional external seasoning (glaze) is applied – flavour: brothy, slightly sweetish, spicy taste of mustard, pepper, onions and nutmeg	depending on use

M-TEC[®] TECHNOLOGY

Art.-No.	Name	Application	Description	Dosage
10.00101	M-TEC[®] Natural Casing No. 1	Treatment agent for natural casings	– improves the casing quality – allows unsalted storage	2 % in water
10.00102	M-TEC[®] Natural Casing No. 2	Treatment agent for natural casings	– improved casing quality as a result of casing expansion – softer casings and therefore easier to untangle – optimised filling process due to less casing breakage	1.5–2 % in Water
10.00269	M-TEC[®] Antiox 15	Antioxidant for meat products, especially raw sausage	– Rosemary extract base – contains 15 % carnosic acid – counteracts fat oxidation – particularly suitable for meat products intended for frozen storage, e.g. pizza salami – flavour: only slightly ethereal	0.3–0.6 g/kg depending on use
10.00052	M-TEC[®] Phos B 301	Phosphate incl. reddening for cooked sausage	Phosphate-based feed additives incl. reddening agent – Phosphate mixture adapted to the requirements of reddened cooked sausage products	4–6 g/kg
10.00051	M-TEC[®] Phos H 301	Phosphate incl. reddening for cooked ham	Phosphate-based brine preparation incl. reddening – Phosphate mixture with particularly high solubility in brine and very good effectiveness in cooked ham products	3–7 g/kg

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