

CULTURES TASTE TECHNOLOGY®
MADE IN GERMANY



TASTE TECHNOLOGY FOR **/Veggie**



We refine food.

CULTURES TASTE TECHNOLOGY®
MADE IN GERMANY



Many years of expertise in additives and seasoning, as well as meat processing, enable our experts to help manufacturers create safe, top-selling plant-based alternatives and at the same time eliminate unnecessary additives.

We support you when it comes to optimising the freshness of your products until they reach the consumer's fork.



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NEW



VEGAN GOURMET SALADS

OUR NEW TRIO

Vegan gourmet salads like meat salad, egg salad and chicken salad

Vegan delight. Classic gourmet salads revisited. Whether meat, poultry or egg salad- the M FOOD GROUP® presents a concept for the vegan pendant. Based on a vegetable salad mayonnaise, the production of various vegan salads is possible- without giving up the creamy, hearty taste..

Art. No.	Name	Product group	Features	Application	Description
52.01997	M-BLEND® V Salatmayonnaise	Stabilisation + Seasoning	Vegan delicatessen product	Base sauce for vegan gourmet salads	<ul style="list-style-type: none"> – Preparation for making vegan salad mayonnaise with 50 % fat – Combi-preparation incl. technology, flavour and shelf life – Based on pea protein – Enhanced with a delicate note of egg based on natural flavourings – Basis for vegan gourmet salads

ALSO FOR VEGAN MEAT SALAD

Art. No.	Name	Product group	Features	Application	Description
51.01003	M-CUT® V Fleischsalat-grundlage	Stabilisation+ Seasoning + Colour	Vegan delicatessen product	Meat salad base for vegan gourmet salads	<ul style="list-style-type: none"> – Preparation for making vegan meat salad base – Combi-preparation incl. technology, flavour and colouring – Typical “Fleischwurst” (meat sausage) flavour – With pea protein – No added allergens
56.00305	M-XTRA® V Fleischsalat	Seasoning		Top seasoning for vegan gourmet salads	<ul style="list-style-type: none"> – Preparation as additional seasoning for M-BLEND® V salad mayonnaise – For a typical flavour enhancement similar to “Fleischsalat” (meat salad) – For additional stabilisation



ALSO FOR VEGAN EGG SALAD

Art. No.	Name	Product group	Features	Application	Description
10.00188	M-TEC® V Eiweiß	Stabilisation+ Seasoning + Colour	Vegan delicatessen product	Egg white for vegan gourmet salads	<ul style="list-style-type: none"> – Preparation for making vegan egg white – Combi-preparation incl. technology and flavour – Typical egg taste through natural flavouring – No added allergens
10.01183	M-TEC® V Eigelb Medium 2237	Stabilisation+ Seasoning + Colour		Egg yolk for vegan gourmet salads	<ul style="list-style-type: none"> – Preparation for making vegan egg yolk – Combi-preparation incl. technology, flavour and colouring – Typical egg taste through natural flavouring – Based on field bean protein – No added allergens
56.00306	M-XTRA® V Eiersalat	Seasoning		Top seasoning for vegan gourmet salads	<ul style="list-style-type: none"> – Preparation as additional seasoning for M-BLEND® V salad mayonnaise – For a typical flavour enhancement similar to “Eiersalat” egg salad – For additional stabilisation – No added allergens
48.95700	Chopped chives	Raw material		Garnish for vegan gourmet salads	<ul style="list-style-type: none"> – Garnish for vegan “Eiersalat” (egg salad)

ALSO FOR VEGAN CHICKEN SALAD

Art. No.	Name	Product group	Features	Application	Description
48.10896	TVP Pea Protein Chunks	Stabilisation+ Seasoning + Colour	Vegan delicatessen product	Diced chicken for vegan gourmet salads	<ul style="list-style-type: none"> – Preparation for making a vegan chicken base – Easy to manufacture in the casing – Typical chicken flavour thanks to natural flavourings – Flavour enhancement through fermentation when cooling – Pea-based texturant
56.00307	M-XTRA® V Hähnchenwürfel				
43.11005	M-CULTURE® Safe Vegan				
52.01998	M-BLEND® V Hähnchenwürfel				
56.00308	M-XTRA® V Geflügelsalat	Seasoning		Top seasoning for vegan gourmet salads	<ul style="list-style-type: none"> – Preparation as additional seasoning for M-BLEND® V salad mayonnaise – For a typical flavour enhancement similar to “Geflügelsalat” (chicken salad) – For additional stabilisation – No added allergens

MINCED PRODUCTS

MEATBALLS

Art. No.	Name	Product group	Features	Description	Special features
15.00148	M-MULSION® Hackbällchen Veggie Style	Stabilisation + Colour	Vegan	M-MULSION® Hackbällchen Veggie Style is a preparation in powder form for stabilising and colouring vegan meatballs	<ul style="list-style-type: none"> – without soy – allergen free – based on pea and potato starch – without yeast extract – without glutamate
52.02061	M-BLEND® Tikka Masala 2042 Veggie Style	Seasoning		M-BLEND® Tikka Masala 2042 Veggie Style is a preparation in powder form for seasoning vegan meatballs	
52.02056	M-BLEND® Jalapeno 2042 Veggie Style	Seasoning		M-BLEND® Jalapeno 2042 Veggie Style is a preparation in powder form for seasoning vegan meatballs	

BURGER

Art. No.	Name	Product group	Features	Description	Special features
15.00188	M-MULSION® Stabi Plant Burger	Stabilisation	Vegan	M-MULSION® Stabi Plant Burger is a preparation in powder form for stabilising vegan burgers	<ul style="list-style-type: none"> – without soy – allergen free – based on pea – without glutamate
52.01700	M-BLEND® Plant Burger F&C 1949	Seasoning + colour		M-BLEND® Plant Burger F&C 1949 is a preparation in powder form for seasoning and colouring vegan burgers	

VERSATILE APPLICATIONS

THE M FOOD GROUP® presents a system for making vegan minced meat that is fully comparable in structure, appearance and taste to its meat-based equivalent.

Whether it's meat patties, burgers, casseroles or sauces – minced meat always fits the bill.



MINCE

Art. No.	Name	Product group	Features	Description	Special features
15.00805	M-MULSION® Vegan Hack Stabi 240	Stabilisation	Vegan	M-MULSION® Vegan Hack Stabi 240 is a preparation in powder form for stabilising vegan minced meat	<ul style="list-style-type: none"> - without soy - allergen free - based on pea - without glutamate
52.01720	M-BLEND® Vegan Hack Taste 240	Seasoning + colour		M-BLEND® Vegan Hack Taste 240 is a preparation in powder form for seasoning and colouring vegan minced meat	

ORGANIC VEGAN MINCE

Art. No.	Name	Product group	Features	Description	Special features
15.00203	M-MULSION® BIO Stabi V Hack	Stabilisierung	Organic vegan	M-MULSION® BIO Stabi V Hack is a preparation in powder form for stabilising organic vegan minced meat	<ul style="list-style-type: none"> - without soy - pea-based
52.01986	M-BLEND® BIO V Hack WM	Seasoning + colour		M-BLEND® BIO V Hack WM is a preparation in powder form for seasoning and colouring organic vegan minced meat	

MEAT PATTY

Art. No.	Name	Product group	Features	Description	Special features
52.00750	M-BLEND® Vrikadelle	Stabilisation + seasoning + colour	Vegan	M-BLEND® Vrikadelle is a combined preparation in powder form for making vegan meat patties	<ul style="list-style-type: none"> - without soy - based on pea - without glutamate

JUICY, PLEASANT AND TASTY:

In order to produce vegan minced products with a meat-like texture, very appealing appearance and perfected taste, the M FOOD GROUP® presents harmonised combination or 2-component preparations.

Mediterranean, natural or chilli:
The imagination knows no bounds.

The creation of almost any customised flavour is conceivable on the basis of the highly functional combined preparations.





M-CULTURE® SAFE VEGAN

PROTECTIVE CULTURE FOR VEGAN FOOD PRODUCTS

Plant protein-based vegan food products have become a huge trend over recent years. Keeping these products flavourful and fresh for a long time is an important challenge for many manufacturers. Gas-producing micro-organisms and undesirable lactic acid bacteria often present a problem for fresh, plant-based foods.

We have the solution for protecting your vegan food products: M-CULTURE® Safe Vegan. The new protective culture has a positive effect on the product microflora, thus offering effective protection. Thanks to its unique microbiological and enzymatic properties, the culture ensures that the product stays fresh for a long time. It also reduces the unpleasant bean-like off-flavour of pea protein-based products.



M-CULTURE® SAFE VEGAN:



...protects pea protein-based vegan food products



...is substrate-specific



...is ideal for non-fermented, fresh products



...has a positive effect on the product microflora



...enhances sensory properties



...is classified as a foodstuff ingredient



...is biological



M-CULTURE[®] SAFE VEGAN

PROTECTIVE CULTURE FOR VEGAN FOOD PRODUCTS

Art. No.	Name	Composition	Application	Packaging
43.11005	M-CULTURE[®] Safe Vegan	• L carnosum	– Special protection for all fresh, pea-based vegan meat substitute products thanks to the so-called exclusion effect – Gives the product freshness and reduces the typical bean flavour	20 g (for 100 kg)



laboratory report: Pea protein-based vegan mince, Dr. Dieter Elsser-Gravesen, ISI FOOD PROTECTION ApS, Aarhus, Denmark



SALAMI

SUCUK

Art. No.	Name	Product group	Features	Description	Special features
15.00187	M-MULSION® Meat Replacer Sucuk	Stabilisation + Colour	Vegan	M-MULSION® Meat Replacer Sucuk is a preparation in powder form for making a meat substitute for vegan sucuk	– based on potato starch and soy protein
15.00184	M-MULSION® Fat Replacer 2042	Stabilisation		M-MULSION® Fat Replacer 2042 is a preparation in powder form for making a fat substitute for vegan sucuk	
15.00185	M-MULSION® Fat Replacer Stabi 2042	Stabilisation		M-MULSION® Fat Replacer Stabi 2042 is a preparation in powder form for stabilising the fat substitute for vegan sucuk	
52.00545	M-BLEND® Vegane Sucuk	Stabilisation + seasoning + colour		M-BLEND® Vegane Sucuk is a combined preparation in powder form for making vegan sucuk	



CHORIZO

Art. No.	Name	Product group	Features	Description	Special features
15.00186	M-MULSION® Meat Replacer Chorizo	Stabilisation + Colour	Vegan	M-MULSION® Meat Replacer Chorizo is a preparation in powder form for making a meat substitute for vegan chorizo	– based on potato starch and soy protein
15.00184	M-MULSION® Fat Replacer 2042	Stabilisation		M-MULSION® Fat Replacer 2042 is a preparation in powder form for making a fat substitute for vegan chorizo	
15.00185	M-MULSION® Fat Replacer Stabi 2042	Stabilisation		M-MULSION® Fat Replacer Stabi 2042 is a preparation in powder form for stabilising the fat substitute for vegan chorizo	
52.00571	M-BLEND® Vegane Chorizo 2051	Stabilisation + seasoning + colour		M-BLEND® Vegane Chorizo 2051 is a combined preparation in powder form for making vegan chorizo	– without glutamate





CONVENIENCE

SCHNITZEL & NUGGETS

Art. No.	Name	Product group	Features	Description	Special features
52.00751	M-BLEND® Veat	Stabilisation + Seasoning + Colour	Vegan	M-BLEND® Veat is a combined preparation in powder form for making vegan schnitzels or nuggets	<ul style="list-style-type: none"> – without soy – based on pea and potato starch – without glutamate – without aroma
10.00510	M-TEC® Vegan Batter 2047	Batter + seasoning		M-TEC® Vegan Batter 2047 is a preparation in powder form for making a batter for vegan schnitzels or nuggets	

KEBAB

Art. No.	Name	Product group	Features	Description	Special features
15.00174	M-MULSION® Vebab	Stabilisation	Vegan	M-MULSION® Vebab is a preparation in powder form for stabilising vegan kebab – suitable for rotisserie products	<ul style="list-style-type: none"> – without soy – based on pea – allergen-free – without glutamate
52.00793	M-BLEND® Vebab	Seasoning + colour		M-BLEND® Vebab is a preparation in powder form for seasoning and colouring vegan kebabs	

ADANA KEBAB

Art.-Nr.	Name	Produktgruppe	Merkmal	Beschreibung	Besonderheit
52.01324	M-BLEND® Adana Kebap Veg.	Stabilisation + Seasoning + Colour	Vegan	M-BLEND® Adana Kebap Veg. is a combined preparation in powder form for making vegan Adana kebabs	<ul style="list-style-type: none"> – without soy – based on pea – allergen-free – without glutamate

GYROS

Art. No.	Name	Product group	Features	Description	Special features
15.00177	M-MULSION® Vyros	Stabilisation	Vegan	M-MULSION® Vyros is a preparation in powder form for stabilising vegan gyros – suitable for pre-cut products	<ul style="list-style-type: none"> – without glutamate
52.00794	M-BLEND® Vyros	Seasoning + colour		M-BLEND® Vyros is a preparation in powder form for seasoning and colouring vegan gyros	

CULTURES TASTE TECHNOLOGY FOR /VEGGIE

Vegan and vegetarian alternatives to meat or fish have seen very strong growth in recent years, as more and more people reduce their consumption of meat and sausages, even though they actually like the hearty taste.

We support you when it comes to developing attractive products for consumers that attract attention and that are competitive in the growing market.



SHELF LIFE

Art. No.	Name	Features	Description
58.00015	M-SAFE® CLAA 12	Vegan	M-SAFE® CLAA 12 is a lactate-acetate-based preservative in powder form
58.45426	M-SAFE® Lactal 2010	Vegan	M-SAFE® Lactal 2010 is a liquid, lactate acetate-based preservative
58.45436	M-SAFE® BG 60	Vegan	M-SAFE® BG 60 is a powdered acetate-citrate-based preservative
58.80014	M-SAFE® V 5	Vegan	M-SAFE® V 5 is a powdered vinegar-based preservative
48.38000	M-SAFE® BIO V-LQ	Organic vegan	M-SAFE® BIO V-LQ is a liquid organic brandy vinegar-based preservative
48.38100	M-SAFE® BIO V-P	Organic vegan	M-SAFE® BIO V-P is a powdered organic brandy vinegar-based preservative

RAW MATERIALS

Art. No.	Name	Features	Description	Dosage
48.00892	TVP Wheat Protein	Vegan	TVP Wheat Protein is a wheat-based dry texturant for use in bakery and meat products as well as vegetarian and vegan products	depending on use
48.10855	TVP Pea Protein	Vegan	TVP Pea Protein is a pea-based dry texturant for use in bakery and meat products as well as vegetarian and vegan products	
48.10896	TVP Pea Protein Chunks	Vegan	TVP Pea Protein Chunks is a pea-based dry texturant for use in bakery and meat products as well as vegetarian and vegan products	
48.99710	TVP Soy Protein	Vegan	TVP Soy Protein is a soy-based dry texturant for use in bakery and meat products as well as vegetarian and vegan products	
48.10856	TVP Pea-/Fababean Organic	Organic vegan	TVP Pea-/Fababean Organic is a pea and fava bean-based dry texturant for use in bakery and meat products as well as vegetarian and vegan products	



DID YOU KNOW THAT ...

Protein texturants are used to obtain a meat-like texture in plant-based alternatives.

These textured plant proteins- TVP for short (= textured vegetable protein) – are given a meat-like structure by means of extrusion, i.e. a mechanical modification.

The most common plant-based protein sources are soy, pea and wheat proteins.

ORGANIC VEGETARIAN PRODUCTS

LYONER

Art.-Nr.	Name	Produktgruppe	Merkmal	Beschreibung	Besonderheit
51.00840	M-CUT® BIO veget. Lyoner Natur oJG	Stabilisation + Seasoning + Colour	Organic vegetarian	M-CUT® BIO veget. Lyoner Natur oJG is a combined preparation in powder form for making organic vegetarian Lyoner	– without soy – based on chicken egg protein – without flavourings
48.80710	Paprika rot 1-3 m BIO	Raw material		Garnish for making an organic vegetarian Lyoner with paprika	
48.02008	Schnittlauch getrocknet BIO	Raw material		Garnish for making an organic vegetarian Lyoner with chives	
48.10503	Shiitakegranulat BIO	Raw material		Garnish for making an organic vegetarian Lyoner with mushrooms	

FRYING SAUSAGE

Art.-Nr.	Name	Produktgruppe	Merkmal	Beschreibung	Besonderheit
51.01103	M-CUT® BIO veget. Bratwurst oJG	Stabilisation + Seasoning + Colour	Organic vegetarian	M-CUT® BIO veget. Bratwurst oJG is a combined preparation in powder form for making organic vegetarian frying sausage	– without soy – based on chicken egg protein – without flavouring
48.00236	Majoran gerebelt BIO	Raw material		Garnish for making an organic vegetarian frying sausage	



WIENER SAUSAGE

Art.-Nr.	Name	Produktgruppe	Merkmal	Beschreibung	Besonderheit
51.00799	M-CUT® BIO veget. Wiener	Stabilisation + Seasoning + Colour	Organic vegetarian	M-CUT® BIO veget. Wiener is a combined preparation in powder form for making organic vegetarian Wiener sausages	<ul style="list-style-type: none"> – without soy – based on chicken egg protein – without flavouring

VEGGIE FOR THE BARBECUE

The M FOOD GROUP® has developed a complete system for producing vegan sausage substitutes similar to frying sausage.




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