

CHEFS ON FIRE

PRODUCT CATALOGUE



PERFORMANCE INSIDE

Spicy Taste



FOOD SERVICE PRODUCT RANGE

“Variety is the spice of life”. These wise words from Ernst von Wildenbruch are absolutely true! We are pleased to introduce our extended product range, the variety of which is unparalleled in the market. From starter to dessert – a huge array of new and novel ideas for your menu planning. Creative solutions for impressive front cooking and buffets as well as presentation and decorative suggestions.

RAPS stands for selected raw materials, high quality, comprehensive service and technological expertise. We are convinced, that regional provenance and global cuisine are not contradictory but complement and reinforce each other perfectly – “global mind, local taste”!

Discover the colourful and versatile flavour world of RAPS – from spices and high quality herb blends to exclusive delicatessen products, exciting innovations and bestsellers: Variety that gives spice to life!



PACKAGING UNITS



PICTOGRAMS



NO ALLERGENS REQUIRING DECLARATION

Products without allergenic ingredients, such as soya, fish, nuts and gluten. No allergen labelling required according to FIC.



VEGETARIAN

These products contain neither meat nor fish respectively substances derived from meat or fish.



COOK & CHILL

Products marked with this symbol are suitable for cook & chill preparation.



NO DECLARABLE ADDITIVES / E NO.

These products do not contain any additives declarable on the menu, such as glutamate.



VEGAN

These products do not contain any ingredients of animal origin.

ABBREVIATIONS: NO MSG = WITHOUT GLUTAMATE ADDED

ALLERGEN INFORMATION – Legend

[A] CEREALS CONTAINING GLUTEN	[F] SOYA	[N] SESAME SEEDS
[B] CRUSTACEANS	[G] MILK	[O] SULPHITES
[C] EGGS	[H] NUTS	[P] LUPIN
[D] FISH	[L] CELERY	[R] MOLLUSCS
[E] PEANUTS	[M] MUSTARD	[---] no labelling required

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SALAD & CO

High quality vegetable oils and exquisite vinegars are the highlight of every salad bar and the hallmark of fine cuisine. Premium vinegars and oils are also essential ingredients for cooking and refining dishes. We offer a wide range of the best essences.

SALAD & CO

ART. REFERENCE CONTENT PACKAGING

CREMA



1001525-001 CREMA ALL'ACETO BALSAMICO
di Modena I. G. P.
Contains: SULPHITES

0,5 l

bottle



[0]

VINEGARS



1091395-002 ACETO BALSAMICO DI MODENA G.G.A.
1000395-004 Contains: SULPHITES

6 x 0,25 l
6 x 0,5 l

carton
carton



[0]



1093193-007 CIDER VINEGAR
Contains: SULPHITES

3 x 0,5 l

carton



[0]



1000390-004 ITALIAN CONDIMENTO WHITE
Balsamic vinegar. Contains: SULPHITES

6 x 0,5 l

carton



[0]



1000391-004 RED WINE VINEGAR
Contains: SULPHITES

6 x 0,5 l

carton



[0]



1000392-004 VINEGAR PREPARATION WITH FRUITY BERRY FLAVOURING
Contains: SULPHITES

6 x 0,5 l

carton



[0]



1093669-007 VINEGAR PREPARATION WITH FRUITY MANGO FLAVOURING
Contains: SULPHITES

3 x 0,5 l

carton



[0]



1093670-007 VINEGAR PREPARATION WITH FRUITY PEAR FLAVOURING
Contains: SULPHITES

3 x 0,5 l

carton



[0]



1093191-004 VINEGAR PREPARATION WITH FRUITY RASPBERRY FLAVOURING
Contains: SULPHITES

6 x 0,5 l

carton



[0]



1093192-007 WHITE WINE VINEGAR

3 x 0,5 l

carton



[---]



1009164-000 MIXED CARTON OF VINEGARS
Vinegar preparation, vinegar preparation with natural berry flavouring, Italian condimento white, vinegar preparation with fruity pear flavouring, red wine vinegar, sherry vinegar

6 x 0,5 l

carton



[0]



1093812-000 MIXED CARTON OF VINEGARS & OILS
Vinegar preparation with fruity raspberry flavouring, Walnut Oil, Cider Vinegar, Sesame Oil cold-pressed, White Wine Vinegar, Styrian Pumpkin Seed Oil G.G.A.

6 x 0,5 l

carton



[0]



1093188-000 MIXED CARTON OF VINEGARS II
3 x vinegar preparation, 2 x Italian condimento white, 1 x sherry vinegar

6 x 0,5 l






























carton

















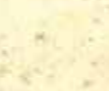
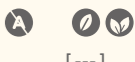




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[Allergen information] Legend see Page 3.

ART.	REFERENCE	CONTENT	PACKAGING	
OILS				
	1000406-004 BASIL OIL	6 x 0,5 l	carton	 [---]
	1000415-007 CHILI OIL With native olive oil extra	3 x 0,5 l	carton	 [---]
	1000408-004 CURRY OIL	6 x 0,5 l	carton	 [---]
	1000400-004 GRAPE SEED OIL	6 x 0,5 l	carton	 [---]
	1093280-007 LIME OIL Olive oil with a note of lemon	3 x 0,5 l	carton	 [---]
	1091399-002 OLIVE OIL 1000399-004	6 x 0,25 l 6 x 0,5 l	carton carton	 [---]
	1093597-007 OLIVE OIL ORANGE Olive oil with a note of orange	3 x 0,5 l	carton	 [---]
	1093210-007 PEANUT OIL roasted Contains: PEANUT	3 x 0,5 l	carton	 [E]
	1093320-004 RAPE OIL	6 x 0,5 l	carton	 [---]
	1000407-004 ROCKET OIL	6 x 0,5 l	carton	 [---]
	1093209-007 SAFFLOWER OIL	3 x 0,5 l	carton	 [---]
	1000405-004 SESAME OIL cold-pressed Contains: SESAME	6 x 0,5 l	carton	 [N]
	1000416-004 STYRIAN PUMPKIN SEED OIL G.G.A.	6 x 0,5 l	carton	 [---]
	1000401-004 WALNUT OIL roasted Contains: WALNUT	6 x 0,5 l	carton	 [H]
	1000409-004 WILD GARLIC OIL	6 x 0,5 l	carton	 [---]
	1009157-000 MIXED CARTON OF OILS Basil oil, wild garlic oil, curry oil, olive oil, rocket oil, walnut oil	6 x 0,5 l	carton	 [H]
	1093189-000 MIXED CARTON OF OILS II 3 x olive oil, 1 x walnut oil, 1 x curry oil, 1 x grape seed oil	6 x 0,5 l	carton	 [H]
	1093194-000 PREMIUM MIXED CARTON OF OILS styrian pumpkin seed oil G.G.A., chilli, rocket, olive oil orange, peanut, safflower oil	6 x 0,5 l	carton	 [E]

ART.	REFERENCE	INGREDIENTS FLAVOUR	CONTENT	PACKAGING	
SALAD SEASONINGS & DRESSINGS					
	1862734-001 BASIC DRESSING Dressing powder for many dressing variations. Mix 150 g Basic Dressing and 600 ml water (or 400 ml, depending on the application) and the desired vinegar and vegetable oil - finished!		150 g	1 kg	bag  [M]
	1862630-001 CHEFDRESSING The first choice of every garde manger.		125 g	1 kg	sachet  [M]
	1862047-001 CLEAR SALAD DRESSING Dressing powder with vinegar and a fine herb note.		120 g	4 kg	bag  [M]
	1862242-001 GARLIC-HERB DIP SEASONING Seasoning preparation for garlic-herb dip sauces. 30-40 g garlic-herb dip + 800 g sour cream + 200 g yoghurt		30-40 g	0,35 kg	can  [---]
	1037963-003 HOUSE DRESSING For salad dressings with fine herbs and binding agent. Herbs remain suspended in the dressing. + 800 ml water + 80 ml oil. Contains: MUSTARD		120 g	4 kg	bag  [M]
	1037965-002 ITALY DRESSING Ready-to-use base for dressings with a pleasant lemon flavour. + 800 ml water + 80 ml oil.		120 g	4 kg	bag  [---]
	1862551-001 POTATO SALAD DRESSING Ready-to-use base for tasty dressings. Preparation of 5 kg potato salad: Combine 130 g RAPS Potato Salad Dressing, 1 l water and 200 ml vegetable oil. Stir until smooth. Allow to rest for 10 minutes and mix with the potatoes.		130 g	4 kg	bag  [M]
	1862723-001 SALAD DRESSING GARDEN HERBS The combination of a bittersweet herb note and the subtle tartness of the dressing together with the creamy consistency provides a well-balanced flavour profile and enhances the taste of the salad. 150 g salad dressing + 250 ml vegetable oil + 600 ml water		150 g	4,5 kg	bag  [G, M]
	1862010-001 SALAD DRESSING HERBS TOMATO Ready-to-use dressing powder with vinegar and Mediterranean herb-tomato flavour.		150 g	4,5 kg	bag  [---]
	1862160-001 SALAD SEASONING Seasoning preparation for dressings and dips, also for seasoning lettuce and Wurstsalat.		5-10 g	0,9 kg	can  [---]



SALAD & CO

ART.	REFERENCE	INGREDIENTS FLAVOUR	CONTENT	PACKAGING
CRUET STANDS & DISPLAYS				
	1093425-000 DISPLAY FOR SPICE MILLS		1	piece
	For seven spice mills. For attractive presentation in restaurants, on buffets or the free-flow sector (unfilled).			
	1093750-001 MENAGE FOR SPICE MILLS			carton with 4 menages
	For two spice mills. For attractive presentation in restaurants, on buffets or the free-flow sector (unfilled).			
	1093750-002 MENAGE FOR SPICE MILLS BLANK			carton with 4 menages
	1093787-000 VINEGAR & OIL STAND PREMIUM		1	piece
	1093788-000 VINEGAR & OIL STAND STANDARD for 3 bottles		1	piece
	1009171-000 VINEGAR & OIL STAND for 6 bottles		1	piece
	1093794-000 TABLE CRUET STAND		1	piece

SPICE MILLS



















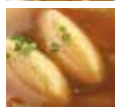



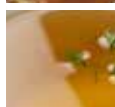




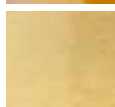




	1693055-002 ARRABIATA	pepper, coriander, chilli, onion, paprika, thyme	6 x 40 g	carton	    [---]
	Coarsely ground spice preparation for seasoning to taste of ready-made dishes.				
	1093419-011 COLOURFUL PEPPER	white/black/green pepper, pink berries	6 x 50 g	carton	    [---]
	Coarsely ground seasoning for seasoning to taste of ready-made dishes.				
	1693449-001 CRYSTAL SALT	crystal salt	6 x 100 g	carton	    [---]
	Coarse soft pink salt from the Salt Range of the southern Himalayan Range.				
	1696141-002 HERB SALAD MIX	tarragon stemless, pepper, chives, onion, carrots, tomato	6 x 30 g	carton	   [M]
	Coarse seasoning for salads. Contains: MUSTARD				
	1693053-002 INDIEN CURRY	pepper, mustard seed, chilli, coriander, onion, garlic, ginger	6 x 40 g	carton	   [M]
	Coarsely ground spice preparation for seasoning to taste of ready-made dishes. Contains: MUSTARD				
	1693054-002 MEDITERRANEAN	basil, garlic, oregano, thyme, onion, tomato	6 x 35 g	carton	    [---]
	Coarse seasoning blend for rounding-off ready-made dishes.				
	1696130-002 PEPPER STEAK	pepper, allspice, thyme, salt, onion	6 x 50 g	carton	    [---]
	Coarse blend for seasoning fried steaks.				
	1093625-001 SEA SALT CRUSH	sea salt	6 x 50 g	carton	    [---]
	Sea salt crush for meat, fish, poultry, vegetables and noodles.				
	1009158-000 MIXED CARTON OF SPICE MILLS			carton with 6 mills	  [M]
	1x Arrabiata, 1x Mediterranean, 1x Indien Curry, 1x Herb Salad Mix, 1x Pepper Steak, 1x Surf & Turf.				

SOUPS & SAUCES

Soups are very popular – as a starter, light meal or main dish. Our products can be used as a basis for other soups. Our binders provide a creamy consistency.



SOUPS & SAUCES

ART.	REFERENCE	USAGE RATE PER KG/L	CONTENT	PACKAGING	
	1000949-001 ASIAN STYLE BOUILLON Seasoned with ginger, soya and lemongrass. Contains: WHEAT, SOYA	20 g	4 kg	tub	    [A, F]
	1862464-001 BEEF SOUP Aromatic seasoning with beef flavour for clear soups and for refining sauces, meat, rice and pasta dishes. Full-bodied flavour and golden yellow colour.	22 g	20 kg	tub	 [---]
	1000915-002 CHICKEN BOUILLON Instantly soluble soup base for chicken stew and bouillon. Also for refining chicken soup, stews and Paella.	20 g	4 kg 12 kg	tub tub	   [---]
	1862003-002 CLEAR BEEF SOUP 1862003-003 Aromatic seasoning with beef flavour for clear soups and for refining sauces, meat, rice and pasta dishes.	16 g	4 kg 20 kg	tub tub	 [---]
	1000970-002 GARDEN VEGETABLE STOCK 1000970-001 Vegetarian seasoning blend for all soups, vegetables, broths and dishes.	20 g	4 kg 10 kg	tub tub	    [---]
	1000914-001 MEAT BOUILLON No added hydrogenated fats.	20 g	12 kg	tub	   [---]
	1914591-001 STOCK GRANULES Clear broth without visible ingredients. Also for seasoning and refining.	20 g	5 kg	tub	    [---]
	1691727-001 VEGETABLE STOCK Base for clear vegetable soups, for seasoning and refining vegetables, stocks, sauces and dishes.	15 g	12 kg	tub	    [---]



SOUPS & SAUCES

ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING	
	1000435-004 BROWN SAUCE 1000435-002 Instantly soluble sauce with an intensive high quality meat extract and a special binder.	paprika, tomato, beef flavouring, black pepper, onion	120 g 10 kg	3,5 kg tub	tub tub	    [---]
	1862668-001 CREAM FIX Universal base for creamy soups and sauces and Bechamel sauce. Contains: MILK	cream, full-cream milk, potato fibre	120 g/l for cream soup 200 g/l for lasagne 300 g/l for strudel	3,5 kg	tub	 [G]
	1000438-002 CREAM SAUCE 1000438-001 Instantly soluble sauce with cream powder and butter flavour. Contains: MILK, LACTOSE	butter flavouring, cream powder, black pepper, chicken and beef flavouring	180 g 8 kg	3 kg tub	tub tub	   [G]
	1711103-001 GOURMET HUNTER SAUCE Instantly soluble sauce for Schnitzel, stir fry, ragout and convenience specialities. Contains: MILK, LACTOSE	black pepper, boletus powder, chanterelle powder, lemon, chicken and beef flavouring	100 g	2,9 kg	tub	   [G]
	1000934-001 GOURMET SAUCE BECHAMEL Instantly soluble sauce with nutmeg, milk and cream powder. Contains: MILK	nutmeg, onion, milk and cream powder, white pepper	150 g	10 kg	tub	   [G]
	1000942-001 GOURMET SAUCE CHEESE Instantly soluble creamy sauce with Cheddar and Gouda flavour. Contains: MILK	onion, garlic, nutmeg, yoghurt and spray cream powder, cheddar and gouda cheese powder, black pepper	160 g	10 kg	tub	  [G]
	1000973-003 GOURMET SAUCE CURRY Instantly soluble sauce with pineapple and coconut flavour. Contains: MILK	ginger, cumin, turmeric, coconut powder, curry, pineapple juice concentrate	170 g	8 kg	tub	   [G]
	1000941-001 GOURMET SAUCE PEPPER CREAM Instantly soluble sauce with freeze-dried green pepper corns. Contains: MILK	butter flavouring, cream powder, black and green pepper, chicken and beef flavouring	180 g	8 kg	tub	   [G]
	1000944-001 GOURMET SAUCE POULTRY (BROWN) Instantly soluble sauce, rounded off with chicken flavour.	carrot, lemon, chicken flavouring, rosemary, onion	100 g	10 kg	tub	   [---]
	1000940-001 GOURMET TOMATO SAUCE TUSCANY Instantly soluble sauce with fruity tomato powder and typical Italian herbs.	tomato, onion, garlic, oregano, rosemary, chilli, fennel	150 g	10 kg	tub	    [---]
	1000436-004 GRAVY NO MSG 1000436-002 Instantly soluble sauce with authentic roast flavour and a special binder.	tomato, beef flavouring, roasted onion extract, black pepper, juniper oil	100 g 10 kg	3,5 kg tub	tub tub	    [---]
	1700717-001 LEMON BUTTER SAUCE Instantly soluble sauce with fresh lemon flavour, refined with butter and cream powder. Contains: MILK, LACTOSE	butter and cream powder, butter flavouring, lemon, onion	150 g	3 kg	tub	   [G]
	1000434-003 SAUCE LIGHT 1000434-002 Instantly soluble sauce with butter flavour. The cold-swelling binder provides a creamy consistency	white pepper, nutmeg, butter flavouring, onion, garlic	120 g 9 kg	3 kg tub	tub tub	    [---]
	1000414-001 SAUCE A LA HOLLANDAISE Instantly soluble sauce, creamy, with egg yolk powder and butter flavour. Freeze-stable. Contains: EGG, MILK, LACTOSE	butter, egg yolk and spray cream powder, lemon, HVP, turmeric	160 g	3 kg	tub	   [C, G]

SOUPS & SAUCES

ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING	
1039830-002 1039830-001	SAUCE FOR ROAST BEEF Instantly soluble sauce with beef, paprika and bay leaf flavour.	tomatoes, bay leaves, paprika, garlic, black pepper, HVP, lemon	100 g	3,5 kg 10 kg	tub tub	 [---]
1039831-001	SAUCE FOR ROAST PORK Instantly soluble sauce with beef flavour, rounded-off with caraway and marjoram.	paprika, garlic, onion, white pepper, HVP, caraway, tomato, marjoram	100 g	10 kg	tub	 [---]
1000437-003 1000437-001	TOMATO SAUCE Instantly soluble sauce with fruity tomato powder and a cold-swelling binder.	tomato, onion, garlic, thyme, oregano	140 g	4 kg 10 kg	tub tub	 [---]

BINDERS











1697688-001	BINDER FOR BRIGHT SAUCES Flavourless binding agent for light stocks and sauces.		30-50 g	3 kg	tub	 [---]
1000975-001	BINDER FOR DARK SAUCES Flavourless binding agent for dark stocks and sauces. Contains: WHEAT		60-80 g	10 kg	tub	 [A]
1700706-001	BINDER FOR DARK SAUCES Flavourless binding agent for dark stocks, sauces, ragout and other roast dishes.		30-50 g	3 kg	tub	 [---]
1000597-003 1000597-001	BINDER FOR SOUPS AND SAUCES Flavourless, light binding agent for soups and sauces. Contains: WHEAT		30-50 g	1 kg 10 kg	sachet tub	 [A]
1919145-001	COLD BINDING Tasteless cold-swelling binder made from modified starch.		40 g	1 kg	sachet	 [---]
1039914-004	ROUX DARK Flavourless granulate to bind thick soups, sauces, ragouts and goulash variations. Contains: WHEAT		60-80 g	10 kg	tub	 [A]
1039899-004	ROUX LIGHT Flavourless granulate to bind clear soups, sauces, ragouts and goulash variations. Contains: WHEAT		60-80 g	10 kg	tub	 [A]

WOK SAUCES

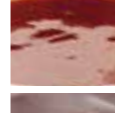











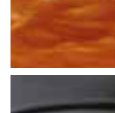

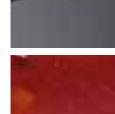





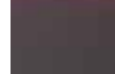





We offer the right flavour concepts for your dishes – ready-to-eat dips, delicatessen sauces and wok sauces. Our wok sauces impart finely-tuned flavours with authentic character.

ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING	
1713040-002	WOK SAUCE CURRY With a fruity-piquant curry flavour. Ready-to-use.	curry flavour, ginger, coriander, cardamom, turmeric	100 g	5 kg	tub	 [---]
1713808-001	WOK SAUCE GINGER PINEAPPLE With a piquant-fruity flavour. Ready-to-use.	ginger, pineapple flavour, garlic, onion	100 g	5 kg	tub	 [---]
1713747-001	WOK SAUCE HONEY PEPPER With a sweet-hot flavour. Ready-to-use. Contains: SOYA	honey, soy sauce, black pepper, garlic	100 g	5 kg	tub	 [F]
1713840-001	WOK SAUCE HOT SPICE With a fiery hot flavour. Ready-to-use.	sambal oelek, brandy vinegar, garlic	100 g	5 kg	tub	 [---]
1713810-001	WOK SAUCE LIME COCONUT With a fruity-aromatic lime-coconut flavour. Ready-to-use.	coconut, ginger, lime, coriander, turmeric, chilli	100 g	5 kg	tub	 [---]
1713812-001	WOK SAUCE SOY PLUM With a traditional Asian flavour, rounded off with a fruity plum note. Ready-to-use. Contains: SOYA	soy sauce, plum, brandy vinegar, table salt	100 g	5 kg	tub	 [F]
1713818-001	WOK SAUCE SOY SESAME For authentic piquant Asian dishes. Ready-to-use. Contains: SOYA, SESAME	soy sauce, ginger, garlic, sesame, roasted sesame oil	100 g	5 kg	tub	 [F, N]
1712857-002	WOK SAUCE SWEET & SOUR With the typical Asian sweet and sour flavour. Ready-to-use.	chilli, paprika, brandy vinegar, garlic, pineapple juice concentrate	100 g	5 kg	tub	 [---]
1713814-001	WOK SAUCE THAI GREEN With a hot Asian flavour, rounded off with Thai green curry paste. Ready-to-use.	green Thai curry paste, chilli, galangal, lemon grass, turmeric	100 g	5 kg	tub	 [---]
1713816-001	WOK SAUCE THAI RED With a hot Asian flavour, rounded off with a special Thai red curry paste. Ready-to-use.	red Thai curry paste, chilli, paprika, lemon, galangal, lime leaves	100 g	5 kg	tub	 [---]

SOUPS & SAUCES

ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING	
	1093975-001 WOK SAUCE GINGER PINEAPPLE With a piquant-fruity flavour. Ready-to-use.	ginger, pineapple flavour, garlic, onion	100 g	1,2 kg	squeezy bottle	 [---]
	1093976-001 WOK SAUCE SOY PLUM With a traditional Asian flavour, rounded off with a fruity plum note. Ready-to-use. Contains: SOYA	soy sauce, plum, brandy vinegar, table salt	100 g	1,2 kg	squeezy bottle	 [F]
	1093977-001 WOK SAUCE SOY SESAM For authentic piquant Asian dishes. Ready-to-use. Contains: SOYA, SESAME	soy sauce, ginger, garlic, sesame, roasted sesame oil	100 g	1,2 kg	squeezy bottle	 [F, N]
	1093978-001 WOK SAUCE SWEET & SOUR With the typical Asian sweet and sour flavour. Ready-to-use.	chilli, paprika, brandy vinegar, garlic, pineapple juice concentrate	100 g	1,2 kg	squeezy bottle	 [---]
	1093979-001 WOK SAUCE THAI RED With a hot Asian flavour, rounded off with a special Thai red curry paste. Ready-to-use.	red Thai curry paste, chilli, paprika, lemon, galangal, lime leaves	100 g	1,2 kg	squeezy bottle	 [---]

SOUPS & SAUCES

ART.	REFERENCE	USAGE RATE PER KG/L	CONTENT	PACKAGING	
	1862284-001 BARBECUE DIP RANGERS BBQ Spicy dip sauce with a fine smoke flavour.	use as desired	1,2 kg	squeezy bottle	 [---]
	1694903-001 BARBECUE SAUCE Dip sauce with a fine smoke flavour. Based on tomato purée. Ready-to-use.	use as desired	1,1 kg	squeezy bottle	 [---]
	1001507-001 BOMBAY DIP Dip sauce for barbecue specialities or as a basis for barbecue sauces. Piquant-hot ginger-curry-honey note. Contains: MUSTARD	use as desired	1,3 kg 24 x 250 ml	squeezy bottle carton	 [M]
	1862756-001 BURGER SAUCE RED CHILI Full-bodied burger sauce with a fiery chilli flavour, rounded-off with a little sweetness.	use as desired	1,1 kg	squeezy bottle	 [---]
	1862757-001 BURGER SAUCE SWEET MUSTARD BARBECUE Burger sauce with mustard flavour, the sweetness of caramel and a fine smoke note, rounded-off with pepper. Contains: MUSTARD	use as desired	1,1 kg	squeezy bottle	 [M]
	1062632-020 1691149-009 CURRY SAUCE FOR CURRYWURST Seasoned sauce with a sweet-piquant flavour. Ready-to-use for Currywurst, shashlik and ragout. For cold and warm consumption.	use as desired	1,2 kg 6 kg	squeezy bottle canister	 [---]
	1695363-001 CURRY SAUCE TROPICAL Seasoned sauce with a fruity coconut-pineapple flavour. Ready-to-use.	use as desired	5 kg	tub	 [---]
	1001508-001 HOT MANGO DIP Dip sauce for finger food with mango puree and chilli extract. For seasoning and refining exotic dishes.	use as desired	1,3 kg	squeezy bottle	 [---]
	1000732-006 SOY SAUCE (OSOYO) For the seasoning of meat, fish, vegetables, sauces, soups and salads. Contains: WHEAT, SOYA	use as desired	1,1 kg	squeezy bottle	 [A, F]
	1001531-002 SWEET CHILI DIP Dip sauce with sweet & sour flavour. Based on paprika and sambal oelek paste with vinegar and spices. Also for refining.	use as desired	1,3 kg	squeezy bottle	 [---]
	1695346-001 TENNESSEE SAUCE Seasoned sauce with a smoky flavour, based on pepper, garlic and chilli. Ready-to-use.	use as desired	5 kg	tub	 [---]
	1711533-001 WILD BERRY DIP Dip sauce for meat, fish, poultry, steaks, stir fry and convenience specialities.	use as desired	1,2 kg	squeezy bottle	 [---]
	1000665-001 WORCESTERSAUCE Seasoning sauce for meat and fish dishes, but also for sauces and soups. Contains: BARLEY, CELERY	use as desired	1,1 kg	squeezy bottle	 [A, L]












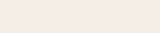



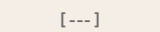

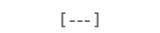





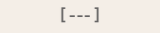



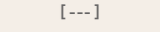

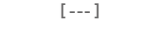

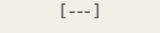
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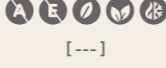







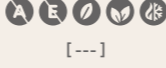







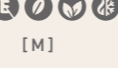












SINGLE SPICES

Gently-processed high quality spices with the perfect ripeness for best flavour.
Add value to your dishes with our exquisite spices.






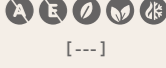
























SINGLE SPICES

ART.	REFERENCE	CONTENT	PACKAGING	
	1000846-001 ALLSPICE whole	0,4 kg	can	 [---]
	1862102-001 ANISEED WHOLE whole	0,5 kg	can	 [---]
	1090828-001 BAY LEAVES whole	0,05 kg	can	 [---]
	1000828-005 sachet	0,5 kg	sachet	[---]
	1000826-001 CARAWAY whole	0,55 kg	can	 [---]
	1000826-004 sachet	1 kg	sachet	[---]
	1862111-001 tub	3 kg	tub	[---]
	1091426-001 CARAWAY ground	0,3 kg	shaker	 [---]
	1862112-002 can	0,5 kg	can	[---]
	1000827-006 sachet	1 kg	sachet	[---]
	1862112-001 tub	3 kg	tub	[---]
	1862113-001 CARAWAY kibbled	0,65 kg	can	 [---]
	1705191-001 CARDAMOM whole	1 kg	sachet	 [---]
	1000821-001 CARDAMOM ground	0,2 kg	can	 [---]
	1091429-001 CHILI ground	0,3 kg	shaker	 [---]
	1000820-001 can	0,5 kg	can	[---]
	1862177-001 CHILI kibbled	0,4 kg	can	 [---]
	1000856-001 CINNAMON ground	0,4 kg	can	 [---]
	1000882-002 CINNAMON STICKS	0,3 kg	can	 [---]
	1000833-001 CLOVES whole	0,2 kg	can	 [---]
	1862120-001 CLOVES ground	0,2 kg	can	 [---]
	1000822-001 CORIANDER whole	0,35 kg	can	 [---]
	1000823-001 CORIANDER ground	0,4 kg	can	 [---]

SINGLE SPICES

ART.	REFERENCE	CONTENT	PACKAGING	
	1000889-001 CUMIN ground	0,2 kg	can	 [---]
	1862106-001 FENNEL SEEDS WHOLE whole	0,35 kg	can	 [---]
	1808704-001 GARLIC FLAKES	1 kg	sachet	 [---]
	1091430-001 GARLIC GRANULES 1000866-001 1000866-006 1862191-001	0,5 kg 0,7 kg 1 kg 4 kg	shaker can sachet tub	 [---]
	1711052-001 GARLIC GRANULES SMOKED	0,35 kg	can	 [---]
	1862110-001 GARLIC POWDER FINE finely ground	0,45 kg	can	 [---]
	1000865-007 GARLIC SLICES dried	0,35 kg	can	 [---]
	1000824-001 GINGER ground	0,2 kg	can	 [---]
	1000853-001 JUNIPER BERRIES 1000853-003 whole	0,35 kg 1 kg	can sachet	 [---]
	1000829-003 MACE ground	1 kg	sachet	 [---]
	1000850-001 MUSTARD SEED whole Contains: MUSTARD	0,8 kg	can	 [M]
	1000879-001 NUTMEG finely ground	0,5 kg	can	 [---]
	1000831-001 NUTMEG whole	0,3 kg	can	 [---]
	1000832-001 NUTMEG ground	0,45 kg	can	 [---]
	1000867-001 ONION GRANULATE 2-3 mm, light quality	0,45 kg	can	 [---]
	1000878-001 ONION SEMOLINA dried, bright quality	0,6 kg	can	 [---]
	1000883-007 ONION SLICES	1 kg	sachet	 [---]





















SINGLE SPICES

ART.	REFERENCE	CONTENT	PACKAGING	
	1832701-002 PAPIKA BONITO	9 kg	tub	 [---]
	1000837-001 PAPIKA EXTRA RED ground	0,6 kg	can	 [---]
	1000835-001 PAPIKA HOT ground	0,55 kg	can	 [---]
	1711051-001 PAPIKA SMOKED ground	0,25 kg	can	 [---]
	1862122-001 PAPIKA SWEET RED (AT) 1835276-002 1835276-001 ground	0,5 kg 1 kg 9 kg	can sachet tub	 [---]
	1000836-001 PAPIKA SWEET RED (GER) 1000836-009 ground	0,6 kg 1 kg	shaker can sachet	 [---]
	1000839-001 PAPIKACHIPS MIXED	0,5 kg	can	 [---]
	1000841-001 PEPPER BLACK 1000841-003 whole 1862130-001	0,65 kg 1 kg 3,4 kg	can sachet tub	 [---]
	1000815-001 PEPPER BLACK 0,8-1,5 mm, broken	0,6 kg	can	 [---]
	1091424-001 PEPPER BLACK 1000842-001 1000842-007 1862132-001 ground	0,35 kg 0,55 kg 1 kg 2,8 kg	shaker can sachet tub	 [---]
	1000897-001 PEPPER COLOURED whole	0,5 kg	can	 [---]
	1004659-001 PEPPER GREEN whole	0,14 kg	can	 [---]
	1000892-004 PEPPER GREEN IN BRINE	0,5 kg	can	 [---]
	1037304-001 PEPPER MIX COLOURED kibbled	0,55 kg	can	 [---]
	1000843-002 PEPPER WHITE whole	0,7 kg	can	 [---]

SINGLE SPICES

ART.	REFERENCE	CONTENT	PACKAGING	
 1862134-001 1800844-001 1862134-002	PEPPER WHITE (AT) ground	0,55 kg 1 kg 2,8 kg	can sachet tub	
 1091421-001 1000844-001 1000844-006	PEPPER WHITE (GER) ground	0,35 kg 0,5 kg 1 kg	shaker can sachet	
 1000813-001	PINK BERRIES whole	0,3 kg	can	
 1000849-001 1000849-003	PISTACHIOS 1A green, whole, peeled. Contains: PISTACHIOS	0,7 kg 1 kg	can sachet	
 1000874-004 1000874-001	ROASTED ONIONS Contains: GLUTEN	0,5 kg 10 kg	sachet carton	
 1000886-004	SAFFRON THREADS 1A quality.	0,005 kg	can	
 1000884-004	SAFFRON POWDER 1A quality.	0,005 kg	can	
 1000859-001	STAR ANISE whole	0,2 kg	can	
 1000860-001	TURMERIC ground	0,55 kg	can	

SINGLE SPICES

ART.	REFERENCE	CONTENT	PACKAGING	
SALTS				
 1862511-001	BLACK FINGER SALT Premium sea salt flakes for seasoning and decorating.	0,25 kg	can	
 1000752-002	COATED SALT The fat coating prevents loss of meat juice. The salt is only released at a temperature of 60 °C (when fried or barbecued). Especially recommended for mise en place.	1 kg	sachet	
 1062333-004	LEMON-CHILLI SALT Salt flakes with ground chilli and lemon grass oil. Recommended for Asian dishes, poultry, vegetables and salad. Also suitable for decoration.	0,3 kg	can	
 1862786-001	MUSHROOM SALT Premium mushrooms with finest Korean salt flakes for game dishes, soups or stews.	0,35 kg	can	
 1862387-001	PUNJAB SALT FROM THE HIMALAYA Himalaya salt which is particularly rich in trace elements. Without iodine. Known as the purest salt in the world.	5 kg	tub	
 1692784-001	SAFFRON SALT Coarse-grained natural salt with saffron powder, saffron threads and turmeric for fine cuisine and for decoration.	0,5 kg	can	
 1062461-001	SALT FLAKES NATURAL For seasoning, or fine decoration of dishes.	0,25 kg	can	
 1862337-001	SEA SALT FINE Unprocessed sea salt, ideal for daily cooking, seasoning and preservation of food.	10 kg	bag	
 1862343-002	SEA SALT COARSE Best non-iodized sea salt, coarse crystals of equal size. Particularly suitable for salt mills, for decoration or steaks.	10 kg	bag	
 1062332-003	SMOKED SALT ORANGE Salt flakes with smoke flavour and fruity orange oil. Especially recommended for steaks, shellfish, barbecued fish and vegetables or simply for decoration.	0,3 kg	can	










ORGANIC SPICES

Spices from organic farming are a statement of the chef. Cooking with organic ingredients, meat, vegetables and spices expresses the attitude of the chef: Responsibility towards environment and customers. Good flavour too!



ORGANIC SPICES

ART.	REFERENCE	CONTENT	PACKAGING	
	1037059-001 ORGANIC GARLIC FLAKES	1 kg	sachet	 [---]
	1092002-001 ORGANIC GARLIC GRANULES	0,7 kg	can	 [---]
	1033971-001 ORGANIC GINGER ground	1 kg	sachet	 [---]
	1836019-001 ORGANIC JUNIPER BERRIES whole	1 kg	sachet	 [---]
	1092005-001 ORGANIC NUTMEG ground	0,25 kg	can	 [---]
	1092014-006 ORGANIC PAPRIKA SWEET ground	0,45 kg	can	 [---]
	1035639-001 ORGANIC PEPPER GROUND ground	1 kg	sachet	 [---]
	1092009-006 ORGANIC WHITE PEPPER ground	0,45 kg	can	 [---]

ART.	REFERENCE	CONTENT	PACKAGING	
	1033979-001 ORGANIC BLACK PEPPER ground	1 kg	sachet	 [---]
	1033975-001 ORGANIC CARAWAY ground	1 kg	sachet	 [---]
	1833973-001 ORGANIC CORIANDER ground	1 kg	sachet	 [---]
	1092012-001 ORGANIC CURRY POWDER	0,4 kg	can	 [---]















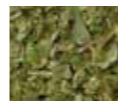









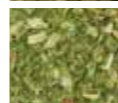









HERBS

































Herbs, along with spices create the unmistakable flavour of every cuisine. They impart notes from bittersweet to sweet, warm or fresh. Herbs are particularly delicate and require a lot of expertise when processed or dried.

HERBS

ART. REFERENCE CONTENT PACKAGING

FREEZE-DRIED HERBS

	1091440-001 1004650-001	BASIL cut	30 g 45 g	shaker can	
	1004654-001	CHERVIL rubbed	40 g	can	
	1004658-001	CHIVES cut	40 g	can	
	1091439-001 1004652-001	DILL TOPS cut	45 g 60 g	shaker can	
	1000463-001	HERBS MIX ITALIA Herb mixture with oregano, savory, marjoram, thyme, basil, rosemary and sage.	60 g	can	
	1004655-001	LOVAGE LEAVES cut	50 g	can	
	1004656-001	MARJORAM rubbed	50 g	can	
	1091432-001 1004662-003	OREGANO rubbed	40 g 50 g	shaker can	
	1004657-001 1004657-005	PARSLEY rubbed	50 g 750 g	can tub	
	1004661-002	ROSEMARY cut	130 g	can	
	1004663-001	SAGE cut	60 g	can	
	1862099-001	SALAD HERBS Herb blend with chives, onion and parsley.	60 g	can	
	1004651-001	SAVORY rubbed	60 g	can	
	1004653-001	TARRAGON rubbed	60 g	can	
	1091431-001 1004660-001	THYME rubbed	45 g 80 g	shaker can	
	1004668-001	WILD GARLIC cut	45 g	can	

ART.	REFERENCE	CONTENT	PACKAGING	
	1078870-002 BASIL 1000870-007 rubbed	160 g 500 g	can sachet	
	1862075-001 CHERVIL rubbed	100 g	can	
	1078855-002 CHIVE RINGS cut	60 g	can	
	1078805-004 DILL TOPS 1000805-005 cut	150 g 500 g	can sachet	
	1090895-002 LOVAGE LEAVES 1000895-002 cut	110 g 500 g	can sachet	
	1862085-001 MARJORAM 1800887-001 rubbed	100 g 500 g	can sachet	
	1078830-002 MARJORAM THURINGIAN 1000830-005 rubbed	85 g 500 g	can sachet	
	1000801-001 MUGWORT 1-3 mm cut	150 g	can	
	1078863-004 OREGANO 1000863-003 rubbed	110 g 500 g	can sachet	
	1078840-003 PARSLEY LEAVES 1000840-005 cut	70 g 500 g	can sachet	
	1862081-001 ROSEMARY ground	120 g	can	
	1078872-002 ROSEMARY 1000872-002 cut	400 g 500 g	can sachet	
	1862084-001 SAGE cut	170 g	can	
	1078876-003 SAVORY 1000876-002 rubbed	200 g 500 g	can sachet	
	1862074-001 TARRAGON 1000890-002 cut	90 g 500 g	can sachet	
	1078851-004 THYME 1000851-001 rubbed	160 g 500 g	can sachet	

ART.	REFERENCE	USAGE RATE PER KG/L	CONTENT	PACKAGING	
	1039083-002 BASIL HERB OIL CONCENTRATE Suitable for salads, appetisers, dressings, dips, soups and sauces. Manufactured with a special cold press procedure.	5 g	900 g	bottle	
	1039084-002 OREGANO HERB OIL CONCENTRATE Suitable for salads, appetisers, dressings, dips, soups and sauces. Manufactured with a special cold press procedure.	5 g	900 g	bottle	
	1039085-002 ROSEMARY HERB OIL CONCENTRATE Suitable for salads, appetisers, dressings, dips, soups and sauces. Manufactured with a special cold press procedure.	5 g	900 g	bottle	

ORGANIC HERBS

	1092001-002 ORGANIC BASIL rubbed		170 g	can	
	1033976-001 ORGANIC MARJORAM rubbed		500 g	sachet	
	1092006-003 ORGANIC OREGANO rubbed		100 g	can	
	1033978-001 ORGANIC PARSLEY rubbed		500 g	sachet	
	1092016-002 ORGANIC THYME rubbed		150 g	can	














SEASONING BLENDS











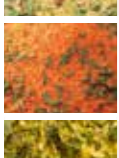



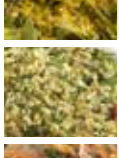








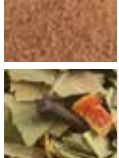




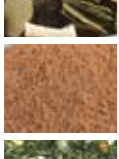
































Only a special seasoning creates the typical flavour and taste of a certain dish.
Our seasoning blends impart authentic flavour to meat, fish and vegetables.
























































SEASONING BLENDS

ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING	
	1000594-006 ARABIAN LAMB SEASONING Seasoning for lamb, e.g. lamb chops, leg of lamb, saddle of lamb. Also suitable for other meat specialities.	pepper, lavender, marjoram, oregano, rosemary, sage	6-8 g	1 kg	sachet	 [---]
	1862201-001 ARRABIATA Basic seasoning for spicy-hot dishes, e.g. Penne all' arrabiata, Mexican chilli con carne, kebab or piquant spreads.	chilli, paprika, table salt	10-15 g	0,6 kg	can	 [---]
	1862016-001 AUSTRIAN ROAST SEASONING Caraway and garlic based seasoning blend for pork. Imparts the typical Austrian roast flavour.	garlic, caraway, pepper, onion	20-25 g	1 kg	can	 [---]
	1918531-001 BARBECUE RIBS Seasoning for spare ribs, roasts and steaks.	paprika, pepper, onion	10 g	0,7 kg	can	 [---]
	1037574-001 BAVARIAN CRUST MIX Seasoning for roast suckling pig, ham hocks, pork shoulder and grilled pork belly.	table salt, onion, marjoram, pepper	10-15 g	0,95 kg	can	 [---]
	1862035-001 BBQ SPARERIBS Piquant-sweet seasoning blend with a fine smoke flavour. Suitable for BBQ specialities, especially spareribs.	table salt, chilli, paprika, garlic, smoke and honey flavouring, garlic granules	15-20 g	0,85 kg	can	 [---]
	1862618-001 BEEF SEASONING Roast and barbecue seasoning for beef	thyme, coriander, hemp, pondicherry pepper, tonka bean and parsley	15-20 g	350 g	can	 [---]
	1862014-001 BEUSCHEL SEASONING FINE Seasoning blend with herbs and vegetables for cooked offal, especially for Austrian „Beuschl“. Contains: MUSTARD	onion powder, mustard flour, parsley, carrot semolina	5-10 g	0,6 kg	can	 [M]
	1862018-001 BREAD SEASONING COARSE For bread, especially farmhouse bread, but also for hearty stews and casseroles.	coriander, caraway, fennel, aniseed	5-10 g	0,45 kg	can	 [---]
	1862017-001 BREAD SEASONING FINE For bread but also hearty stews and casseroles.	coriander, caraway, fennel, aniseed	5-10 g	0,5 kg	can	 [---]
	1862176-001 CAFÉ DE PARIS BUTTER Seasoning preparation for typical Café de Paris butter.	tarragon, curry, chives, onion	25 g	0,6 kg	can	 [---]
	1862025-001 CALIFORNIA Full-bodied seasoning preparation with a paprika-pepper note. For all types of barbecue specialities and dips.	garlic, pepper, paprika, leek	10 g	0,8 kg	can	 [---]
	1862023-001 CELERY SALT FINE Seasoned salt with an intensive celery flavour. Contains: CELERY	table salt, celery, parsnip	5-10 g	1 kg	can	 [L]
	1037186-001 CHICKEN SEASONING FINE Seasoning for roast chicken, turkey strips, chicken breast and chicken skewers. Contains: MUSTARD	paprika, curry, turmeric, coriander, herbs	10-15 g	0,8 kg	can	 [M]
	1862028-001 CHICKEN SEASONING GOLD Hearty seasoning with a fresh paprika-curry note for all types of poultry.	table salt, curry, paprika	15-20 g	1,4 kg 5 kg	can tub	 [---]
































































SEASONING BLENDS

ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING	
	1862208-001 CRISPY GOOSE/DUCK SEASONING Goose/duck seasoning with mugwort, marjoram and other hearty spices. Imparts the typical Austrian flavour. A hint of paprika provides a golden-brown colour and crispness.	mugwort, marjoram, garlic, paprika	15-20 g	0,7 kg	can	    [---]
	1000484-001 DUCKS AND GOOSE SEASONING Spiced salt for roast duck, duck breast, goose and goose breast.	honey, ginger, paprika, pepper, mugwort	20 g	0,85 kg	can	    [---]
	1862244-001 FISH SEASONING DILL Coarse seasoning preparation for all types of fish, in particular white fish.	salt, dill tops, paprika	15-20 g	1 kg	can	   [---]
	1062245-001 FISH SEASONING GARLIC Coarse seasoning preparation for all types of fish, in particular salmon.	sea salt, garlic, parsley, paprika	15-20 g	1 kg	can	    [---]
	1862624-001 FISH SEASONING GOLD Fish seasoning	thyme, mallow, dill tops and parsley	15-20 g	300 g	can	   [---]
	1062021-001 FISH SEASONING SEA SALT & HERBS Seasoning preparation with a fresh herb-lemon note.	sea salt, parsley, garlic, rosemary	15-20 g	0,55 kg	can	    [---]
	1862503-001 FRIED POTATO SEASONING COARSE Full-bodied seasoning with lots of roasted onions, caraway, salt flakes and herbs for fried potatoes, Rösti, mashed potatoes and potato salad. Also recommended as the finishing touch to soups, omelette and puff pastry.	toasted onions, pepper, marjoram, salt flakes, meat flavouring	60 g	0,4 kg	can	   [---]
	1000590-001 GAME SEASONING Seasoning for all roasted and lightly roasted wild game.	cloves, pepper, allspice, juniper	10 g	0,6 kg	can	    [---]
	1862040-001 GAME SEASONING COARSE Exquisite coarse seasoning blend with herbs for marinating game. Also suitable for preparing stocks, soups and sauces for game dishes.	bay leaves, carrots, thyme, black pepper	5-10 g	0,2 kg	can	   [---]
	1862041-001 GAME SEASONING FINE For marinating and seasoning game.	black and white pepper, ginger, coriander, sage	5-10 g	0,5 kg	can	   [---]
	1862067-001 GARDEN HERBS Fine herb-vegetable mix for salads, sour cream and yoghurt dressing.	chives, thyme, dill, onion	5-10 g	0,2 kg	can	   [---]
	1862029-001 GARLIC-HERB PEPPER Herb-based seasoning preparation with a fine garlic-pepper note. Especially for barbecued meat, salad dressing, dips, herb butter, etc.	black pepper, garlic, salt	15-20 g	0,6 kg	can	   [---]
	1037115-001 GARLIC PEPPER SVS Spiced salt for steaks, ragouts and other meat specialities.	garlic, parsley, pepper	10-15 g	0,7 kg	can	    [---]
	1000567-001 GOULASH SEASONING Seasoning salt for goulash and variations.	table salt, caraway, paprika, lemon	20 g	0,95 kg	can	    [---]

SEASONING BLENDS

ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING	
	1037080-001 GRILL AND ROAST SEASONING COARSE Spiced salt for meat and poultry.	table salt, paprika, parsley, onion	10-15 g	0,85 kg	can	    [---]
	1037573-001 GRILL AND ROAST SEASONING FINE Spiced salt for lightly roasted beef, pork, veal and lamb.	caraway, onion, lovage, marjoram, paprika, pepper	15-20 g	0,9 kg	can	    [---]
	1862030-001 HERB BUTTER Seasoning blend with salt and fine herbs. Especially for herb butter but also salad or dressings.	black and white pepper, chervil, dill tops, parsley	40-60 g	0,6 kg	can tub	   [---]
	1037167-001 HERB BUTTER SEASONING Seasoning for herb butter, for salads and dressings.	parsley, pepper, onion, hint of garlic	24 g	0,55 kg	can	    [---]
	1862024-001 HERB SEA SALT FINE Fine herbs with sea salt for starters and dressings as well as fish, poultry and meat dishes.	onion, parsley, ginger, white pepper	10-15 g	0,8 kg	can	   [---]
	1862260-001 HERB SEA SALT MEDITERRANEAN Finely-ground Mediterranean herbs with sea salt for starters and dressings as well as fish, poultry and meat dishes.	sea salt, garlic, ginger, thyme	10-15 g	0,8 kg	can	   [---]
	1000464-001 HERBS WITH SEA SALT Spiced salt for Mediterranean dishes, salads and vegetables.	garlic, onion, lovage, herbs	10-15 g	0,75 kg	can	    [---]
	1862031-001 LAMB SEASONING Seasoning preparation with Mediterranean herbs. Especially recommended for lamb.	sea salt, oregano, white pepper, sage	15-20 g	0,9 kg	can	   [---]
	1037056-001 LEMON PEPPER Seasoning for beef and salmon steaks.	coarse salt, pepper white and black, lemon zest	15-20 g	0,8 kg	can	    [---]
	1862042-001 LEMON PEPPER GOURMET Pepper-based seasoning blend with a fine lemon note. Suitable for fish and poultry as well as exotic dishes, cold starters such as carpaccio or for marinating salmon.	Korean salt flakes, turmeric, black and white pepper, lemon	15-20 g	0,8 kg	can	   [---]
	1862651-001 MAMA LEONE Mediterranean herb blend	thyme, oregano, alchemilla and parsley	use as desired	60 g	can	   [---]
	1862013-001 MONTANA Piquant seasoning preparation with encapsulated salt for beef, pork and poultry specialities.	table salt, black and white pepper, paprika, onion	20-25 g	0,7 kg 4,5 kg	can tub	   [---]

SEASONING BLENDS










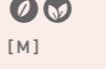




















ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING	
	1862546-001 OPUS VERDE Seasoning for vegetable dishes or cream soups. Enhances the original taste of vegetables. Also suitable for strudel dishes, grilled vegetables, Oriental vegetable dishes and stews.	organic parsley, organic coriander, organic onion, organic allspice	5-10 g	0,15 kg	can	    [---]
	1000480-001 ORANGE PEPPER SVS Seasoning with coarse Pretzel salt, orange oil and zest, especially for poultry and fish.	pepper white and black, orange oil, orange peels	20 g	0,8 kg	can	    [---]
	1862650-001 PIPI CHICKEN SEASONING Blend for poultry	melissa and thyme	15-20 g	400 g	can	   [---]
	1862617-001 PORK SEASONING Roast and barbecue seasoning for pork	thyme, oregano, coriander, nasturtium, caraway and parsley	15-20 g	300 g	can	   [---]
	1706668-003 RAPSONDY STEAK MIX Coarse seasoning with a full-bodied flavour, suitable for beef, veal, pork, poultry, fish and pasta.	coarse sea salt, brown sugar, paprika, pepper, onion, rosemary, oregano	30 g	0,8 kg	can	    [---]
	1862206-001 ROAST & BBQ SEASONING BEEF Pepper-based seasoning blend with a fine curry note.	garlic, white and black pepper, curry, oregano, salt	21 g	0,8 kg	can	   [---]
	1862026-001 ROAST & BBQ SEASONING FINE Fine seasoning blend with a paprika-pepper note for steaks, stir fry and barbecue specialities.	paprika, garlic, turmeric, onion, caraway	20-25 g	0,95 kg	can	   [---]
	1862210-001 ROAST & BBQ SEASONING TURKEY Fruity curry seasoning with herbs for all types of light poultry.	chilli, cumin, onion, cardamom, curry	20 g	0,8 kg	can	   [---]
	1862015-001 ROAST & BBQ SEASONING WITH HERBS Seasoning blend with a paprika-herb note for steaks, stir fry and roasts.	paprika, garlic, white pepper, marjoram, thyme, parsley	20 g	1 kg	can	   [---]
	1862170-001 ROAST PORK SEASONING Seasoning preparation with caraway-paprika note. Especially recommended for pork roast and other fried or barbecued pork specialities.	table salt, caraway, paprika, garlic	20-25 g	1 kg	can	   [---]
	1694463-001 SALAD HERBS Seasoning for salads with freeze-dried herbs.	garlic, pepper, chives (freeze-dried), onion, shalotts	3 g	0,2 kg	can	    [---]
	1691846-001 SCHWEINSKROSTI Spiced salt for roast pork and grilled pork belly.	caraway, coriander, pepper, paprika, marjoram, onion	20 g	0,65 kg	can	    [---]
	1000466-002 SEASONING FOR CHIPS 1000466-001 Seasoning for all fried potatoes.	onion, note of smoked ham, turmeric, paprika	10 g	0,7 kg 5 kg	shaker	    [---]
	1037127-003 SEASONING FOR FRIED FISH Spiced salt for fish, poached and fried fish filet.	table salt, dill, lemon (citric acid), ginger, turmeric, parsley	20 g	0,8 kg	can	    [---]

SEASONING BLENDS





















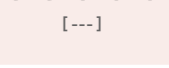
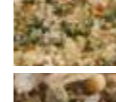

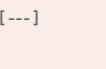


ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING	
	1694270-001 STEAK PEPPER ONTARIO Seasoning for beef and pork steaks.	sea salt, pepper, thyme, onion, vanilla, paprika	20 g	0,6 kg	can	    [---]
	1000561-001 STEAK PEPPER ROCKY Seasoning for beef and pork steaks.	pepper, table salt, peppers	15-20 g	0,6 kg	can	    [---]
	1862037-001 STEAK SEASONING Peppery seasoning preparation with fine herbs, particularly for steaks.	table salt, onion, black and white pepper, sage	20-25 g	0,9 kg	can	  [---]
	1862364-001 STEAK SEASONING LOUISIANA Louisiana is a melting pot of Mediterranean and African cuisine. Steak seasoning Louisiana imparts the intensive flavour of this area.	pepper, table salt, onion, garlic	20-25 g	0,65 kg	can	  [---]
	1037129-001 STEAK SEASONING PORTERHOUSE Seasoning for all rustic types of steak.	garlic, pepper, herbs	15-20 g	0,85 kg	can	    [---]
	1862038-001 TOMATO SEASONING WITH SEA SALT Mediterranean herbs and a fruity tomato flavour provide the finishing touch to sugo, grilled vegetables, tomato salad and antipasti.	sea salt, tomato, basil, rosemary	15-20 g	0,7 kg	can	  [---]
	1000468-001 TOMATO SPICES COARSE Spiced salt for tomato salads, Greek salads, tomato-mozzarella and antipasti.	basil, oregano, pepper, rosemary, thyme	10 g	0,6 kg	can	    [---]




















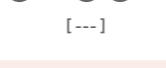






SEASONING BLENDS

ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING	
ASIA						
	1000479-001 ASIA SEASONING Seasoning especially for poultry and vegetables.	chilli, curry, ginger, lemon grass	15-20 g	0,85 kg	can	 [---]
	1037187-001 CHINA SEASONING Seasoning especially for Asian cuisine. Contains: MUSTARD	ginger, onion, fennel, turmeric	5-10 g	0,45 kg	can	 [M]
	1091422-001 CURRY INDIAN Seasoning especially for Asian cuisine.	cardamom, ginger, coriander, allspice, fenugreek	use as desired	0,3 kg 0,55 kg	shaker can	 [---]
	1093422-001 CURRY INDIAN Seasoning especially for Asian cuisine.	cardamom, ginger, coriander, allspice, fenugreek	use as desired	1000 à 1 g	carton	 [---]
	1862184-001 CURRY MADRAS Traditional Indian curry formulation with a hint of chilli. Contains: MUSTARD	turmeric, ginger, mustard flour	5-10 g	0,5 kg	can	 [M]
	1000651-001 CURRY POWDER Seasoning blend for all kinds of dishes. Contains: MUSTARD	coriander, ginger, pepper, cardamom, chilli, turmeric	use as desired	0,55 kg	can	 [M]
	1862020-001 CURRY PREMIUM Mild and fruity Indian-style seasoning blend.	turmeric, cumin, coriander	5-10 g	0,45 kg	can	 [---]
	1711050-001 CURRY SMOKED Seasoning especially for Asian cuisine.	cardamom, coriander, ginger, allspice, fenugreek	use as desired	0,27 kg	can	 [---]
	1078473-001 FRUITY CURRY Seasoning for Indian meals.	curry, ginger, pepper, pineapple	5-8 g	0,65 kg	can	 [---]
	1035205-007 GARAM MASALA Seasoning for Indian meals.	cardamom, coriander, nutmeg, cloves, cinnamon	5 g	0,5 kg	can	 [---]
	1037183-001 NASI GORENG SEASONING Seasoning for nasi goreng. Contains: MUSTARD	coriander, fennel, onion	20 g	0,5 kg	can	 [M]
	1698311-001 PURPLE CURRY Seasoning for various meals.	cardamom, coriander, curry, ginger, pepper, cinnamon, fenugreek	5 g	0,5 kg	can	 [---]
	1078470-001 RED CURRY Seasoning for various meals.	chilli, cumin, pepper, turmeric, hint of lemon grass	5 g	0,45 kg	can	 [---]
	1037820-001 SWEET & SOUR SEASONING Seasoning for meat, poultry, fish and vegetables.	ginger, onion, fennel, chilli, paprika, turmeric	60-80 g	0,9 kg	can	 [---]
	1000681-001 SWEET LEMON CHICKEN SEASONING Seasoning especially for poultry dishes. Contains: MUSTARD, WHEAT, SOYA	curry, lemon, ginger, cardamom, turmeric, cloves, paprika	60-80 g	0,75 kg	can	 [M, A, F]

SEASONING BLENDS

ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING	
	1000553-001 TANDOORI SEASONING Seasoning for poultry and pork, especially for Indian cuisine. Contains: MUSTARD, WHEAT	coriander, caraway, curry	30-40 g	0,65 kg	can	 [M, A]
	1000589-001 THAI 7-SPICE Seasoning for meat, vegetables and especially for hot meals.	chilli, coriander, onion, lemon	10 g	0,6 kg	can	 [---]
LATIN AMERICA & TEX MEX						
	1035922-010 ARIZONA BURGER SEASONING Seasoning for piquant minced meat dishes.	paprika, garlic, coriander, pepper	20 g + 12 g salt	1 kg	sachet	 [---]
	1000379-003 BARBECUESPICE PINK PEPPER SVS Seasoning with a fruity pepper flavour and a subtle curry note. Suitable for all types of meat and fish.	pink berries, curry, paprika, parsley, pepper, lemon, orange	25 g	0,65 kg	can	 [---]
	1037201-001 CAJUN SPICE Seasoning especially for poultry, meat and fish.	paprika, chilli, cumin, herbs	15-20 g	0,5 kg	can	 [---]
	1000552-003 CHILI CON CARNE FIX Seasoning for chilli con carne and specialities in Tex Mex cuisine.	chilli, paprika, tomato	65 g	1 kg	sachet	 [---]
	1704964-001 CHILI SEASONING TEX MEX Seasoning for meat, fish, poultry, lightly roasted meat, salads and convenience specialities.	chilli, paprika, cumin, onion, rosemary	20-25 g	0,8 kg	can	 [---]
	1078797-001 FAJITA SEASONING Seasoning for meat, fish and poultry. Contains: MUSTARD	paprika, pepper, cumin, turmeric, onion, herbs	15-20 g	0,65 kg	can	 [---]
	1037131-001 GRILL SEASONING ASADO Seasoning for all kinds of meat.	pepper, coriander, caraway, garlic, roasted, toasted onions	15-20 g	0,8 kg	can	 [---]
	1694552-001 MOJO ROCHO Seasoning for meat dishes, salads, pasta sauces, carpaccio or as a spread for bread.	tomato, paprika, onion, chilli, sea salt, cumin, coriander	50 g	0,6 kg	can	 [---]
	1698975-001 PIMIENTO LIMÓN Seasoning especially for poultry and fish.	salt, demerara sugar, pepper black and green, cumin, coriander, lemon juice	30 g	0,8 kg	can	 [---]
	1093781-001 PULLED PORK SEASONING Seasoning for slowly-cooked and smoked meat dishes.	pepper black and green, paprika, onion	25 g	1 kg	sachet	 [---]
	1862564-001 SELO Selo stands for the flavour of South America. This exquisite seasoning imparts the flavour of Latin America to meat, seafood and poultry dishes. Contains: MUSTARD	sea salt, oregano, paprika, coriander, pepper	use as desired	0,55 kg	can	 [---]
	1699056-001 TOMATO FORTALEZA Seasoning for meat and fish, shellfish and all types of seafood.	salt, paprika, demerara sugar, tomato, onion, chilli, cumin	25-30 g	0,8 kg	can	 [---]





SEASONING BLENDS

ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING	
AFRICA						
	1037880-001 BERBERE SPICE BLEND Seasoning for African-style roasts, stews and meat cuts.	chilli, pepper, ginger, allspice, cinnamon, fenugreek	20-30 g	0,6 kg	can	
	1037879-001 GREEN CURRY Seasoning for all kinds of dishes.	cardamom, coriander, ginger, rosemary, lovage, fenugreek	20-25 g	0,5 kg	can	
	1037599-002 RAS EL HANOUT SPICE Seasoning for couscous, meat stews, rice dishes, cheese and desserts.	cumin, ginger, cinnamon, chilli, lavender flowers	10 g	0,55 kg	can	
MEDITERRANEAN						
	1093190-002 BRUSCHETTA TOMATINO Coarse seasoning for Bruschetta, toppings, pizza, pasta sauces, salads and Carpaccio.	tomato, basil, oregano, onion	use as desired	0,5 kg	can	
	1037970-001 GYROS SEASONING Spiced salt for typical Greek meals.	thyme, oregano, pepper, paprika, garlic, note of lemon	15-20 g	0,75 kg	can	
	1037576-001 GYROS SEASONING FINE Seasoning for typical Greek meals.	chilli, oregano, pepper, rosemary, thyme	15-20 g	0,6 kg	can	
	1000566-001 GYROS SEASONING RHODOS Seasoning for typical Greek dishes. Contains many Mediterranean herbs.	thyme, oregano, basil, paprika, pepper, allspice	15-20 g	0,65 kg	can	
	1000656-001 HERBES DE PROVENCE Herb mixture with lavender for lamb, poultry and fish with a typical note of French herbs.	anis, marjoram, thyme, sage, savory	use as desired	0,2 kg	can	
	1862070-001 PIZZA HERBS Blend of best Italian herbs. Perfect for pizza, salads or stews.	oregano, basil, thyme, rosemary, marjoram	use as desired	1 kg	tub	
	1862070-002 PIZZA HERBS Typically Mediterranean herb blend for seasoning pizza, baguettes, casseroles, stews, etc.	oregano, marjoram, basil, parsley	5-10 g	0,15 kg	can	
	1037053-005 PIZZA SPICE Typically Mediterranean herb blend for seasoning pizza, baguettes, casseroles, stews, etc.	basil, oregano, pepper, rosemary, thyme	10 g	0,35 kg	can	
	1862394-002 TOMATINO Universal Italian seasoning with tomato flakes and Mediterranean herbs for pasta, antipasti, salads, bruschetta or simply for decoration. Professional tip: Mix with water in a 1:1 ratio and refine with RAPS Olive Oil (or another RAPS vegetable oil). Suitable for pasta, as a topping for bruschetta or pesto.	tomato chips, parsley, garlic	10-20 g	1 kg	sachet	





SEASONING BLENDS

ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING	
	1862477-001 TOMATINO FUNGHI The combination of herbs, tomatoes and aromatic mushrooms is perfect for hearty poultry such as pheasant breast and quail as well as game dishes.	tomato chips, parsley, mushrooms, oregano	10-20 g	0,2 kg	can	
	1062476-002 TOMATINO LIME Coarse seasoning preparation with an aromatic Mediterranean tomato flavour with a fresh lemon note. Suitable for spreads, vegetable and pasta dishes.	dried tomato and lemon flakes, onion, oregano	use as desired	0,2 kg	can	
	1062478-001 TOMATINO PEPPERITO Coarse seasoning preparation with an aromatic Mediterranean tomato flavour, slightly hot. Suitable for spreads, vegetable and pasta dishes.	dried tomato flakes, chilli, oregano, basil	use as desired	0,2 kg	can	
	1862565-001 TOMATINO TORRO Tomatino Torro is a spicy-hot seasoning blend with coriander, fruity tomato flakes and different herbs. Suitable for piquant salads, spicy vegetable side dishes and South American-style sauces such as Pico de Gallo.	tomato chips, coriander, paprika, chilli	10-20 g	0,2 kg	can	
	1037578-001 TZATZIKI SEASONING Spiced salt for tzatziki and other curd preparations.	garlic, parsley, onion, oregano	20-25 g	0,9 kg	can	

RUBS

	1711560-001 CRACKED PEPPER RUB For meat, fish, poultry, steaks, stir fry and convenience specialities.	sea salt, demerara sugar, paprika/garlic smoked, pepper, oregano	20-25 g	0,8 kg	can	
	1711561-001 WESTERN SMOKY RUB For meat, fish, poultry, steaks, stir fry and convenience specialities.	sea salt, demerara sugar, paprika/garlic/curry smoked, pepper, rosemary	20-25 g	0,8 kg	can	















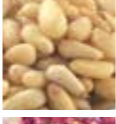





SOUS-VIDE SEASONINGS

	1031900-001 FLYING DUCKMAN (FOR GOOSE AND DUCK) Seasoning blend based on black pepper and fruity orange. A fresh lemon and a fine coriander note as well as a hint of onion complete this exquisite seasoning.	table salt, lemon, paprika, ginger, black pepper	20-25 g	1 kg	sachet	
	1031908-001 THE RIPPER (FOR BEEF AND PORK RIBS) Intensive smoke flavour with a hint of sweetness, blended to perfection with best premium pepper, fruity paprika and other spices.	table salt, cumin, onion, paprika, chilli	30-35 g	1 kg	sachet	

DECOR SEASONINGS

Food should be pleasing to the eye: Decor seasonings provide the finishing touch to sweet and hearty dishes.

DECOR SEASONINGS

ART.	REFERENCE	USAGE RATE PER KG/L	CONTENT	PACKAGING	
	1000928-001 CHILI FIBERS Optimal for decorating and garnishing appetiser plates as well as cold and warm buffets.	use as desired	45 g	can	 [---]
	1000927-001 CHILI ROLLS An absolute trend product for decorating dishes.	use as desired	120 g	can	 [---]
	1701705-001 DECORADO A colourful decorative mixture for meat, poultry, fish, salads and tasty fillings.	10 g	500 g	can	 [---]
	1037564-001 DECOR MIX VARIANTA A colourful mixture (without salt) for all meat dishes. With additional flavour notes such as onion, bell pepper and coriander. Contains: MUSTARD	10-15 g	500 g	can	 [M]
	1705684-001 DECOR SEASONING SOYA CRUNCH Decorative seasoning used to round-off salads and as toppings for breadcrumb coating and crusts. Contains: SOYA, SESAME	20 g	450 g	can	 [N, F]
	1000923-001 FLOWER MIX Optimal for decorating and garnishing appetiser plates as well as cold and warm buffets.	use as desired	75 g	can	 [---]
	1037329-001 LAVENDER FLOWERS For decoration and preparing essences.	use as desired	130 g	can	 [---]
	1037954-001 PINE NUTS For decorating salads and refining dishes.	use as desired	700 g	can	 [---]
	1000930-001 ROSE PETALS Optimal for decorating and garnishing appetiser plates as well as cold and warm buffets.	use as desired	75 g	can	 [---]
	1000639-008 ROYAL HERBS A basic mixture including chives, parsley, bell peppers and pepper. Without salt.	10 g	500 g	sachet	 [---]












KITCHEN AIDS

Our versatile kitchen aids facilitate preparation of tasty dishes and ensure smooth processing in every cuisine.

KITCHEN AIDS

ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING
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KITCHEN AIDS LIQUID

	1000739-002 CARAMEL COLOUR Colorant for dishes, soups, sauces, ready-meals and drinks.	brown sauce colorant	use as desired	1,3 kg	squeezy bottle A [---]
	1000645-001 DILL EXTRACT SEASONING Seasoning for ready-meals, soups and sauces.	dill	use as desired	1,3 kg	squeezy bottle A E [---]
	1000676-004 FRESH ONION EXTRA Onion preparation for meat, ready-meals, soups and sauces.	onion, lemon (citric acid)	0,5-1 g or use as desired	1 kg	squeezy bottle A E [---]
	1000683-009 GARLIC EXTRACT Garlic preparation for meat, soups and sauces.	garlic	0,5-1 g or use as desired	1 kg	squeezy bottle A E [---]
	1000679-001 HERBESSA Seasoning for sauces, salad marinades, meat dishes, and especially for making a real Béarnaise sauce.	parsley, pepper, celery, lovage	use as desired	1,3 kg	squeezy bottle A [---]
	1000698-002 LEMON EXTRA Liquid flavouring made from lemon oil.	lemon	5 g or use as desired	1 kg	squeezy bottle A E [---]
	1000699-010 PAPRIKA 3000 For ready-meals, soups and sauces, as well as goulash.	paprika extract	2-4 g	1,3 kg	squeezy bottle A [---]
	1000999-001 PASTA & UNIVERSAL SEASONING Seasoning for cooked noodles and other pasta, rice and vegetables.	nutmeg, onion, table salt, HVP	30-50 g	1 kg	squeezy bottle A E [---]
	1000696-005 ROASTED ONION EXTRACT Seasoning extract for ready-meals, soups and sauces.	onion	1 g or use as desired	1,3 kg	squeezy bottle A E [---]
	1000680-001 THE RED HOT Liquid hot chilli sauce for salad dressings, soups and sauces.	chilli, paprika	use as desired	1 kg	squeezy bottle A [---]
	1862599-001 VEGETABLE WILLY Liquid seasoning for green vegetables.	salt, olive oil, spices	60 g	0,95 kg	squeezy bottle A [---]














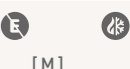














KITCHEN AIDS

ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING	
PASTES						
	1701829-001 CHILI PASTE Spicy paste for international and spicy dishes.	chilli	use as desired	1 kg	can	
	1692882-001 CURRY PASTE INDIEN Seasoning paste for international dishes. Contains: WHEAT, SOYA	chilli, coriander, curry, ginger, allspice, fennel	50 g	1 kg	can	
	1696791-001 CURRY PASTE THAI GREEN Seasoning paste for international dishes. Contains: CELERY, SESAME	chilli, curry, fennel, fenugreek, sesame, parsley, lemon grass	50 g	1 kg	can	
	1692880-001 CURRY PASTE THAI RED Seasoning paste for international dishes. Contains: WHEAT, SOYA	chilli, coriander, cumin	50 g	1 kg	can	
	1701966-001 GARLIC PASTE 1837575-002 Seasoning paste for tzatziki, aioli, and herb butter, or for fish and meat.	garlic	use as desired	1 kg 5 kg	can tub	
	1702415-001 GINGER PASTE Seasoning paste for Asian dishes.	ginger	use as desired	1 kg	can	
	1692435-004 GOULASH PASTE C.L. For Viennese goulash, potato goulash, beer goulash, Frankfurter with sauce, goulash soups, etc.	tomato, onion, paprika, caraway	250 g goulash paste per kg meat + 1 l water	2 à 2,5 kg	sachet	
	1697196-002 SANDWICH SPREAD SHALLOT Sweet-piquant butter flavour Ready-to-use. Contains: LACTOSE, MILK	based on roasted shallots and paprika	use as desired	1,1 kg	squeezy bottle	






















KITCHEN AIDS POWDER FORM

	1000891-006 APPLE GRANULATE 1 kg = 7 kg fresh apples. Contains: SULPHITES	apple (sulfurated)		0,5 kg	sachet	
	1862150-001 ARA CRYSTAL EXTRA Crystal clear gelatine without salt in powder form.	Beef gelatine	50-70 g	1 kg	sachet	
	1862151-001 ARA CRYSTAL SEASONED Seasoned gelatine without vinegar.	Pork gelatine	100 g	1,5 kg	sachet	
	1037579-001 ASPIC POWDER Clear, 150 blooms.	flavourless	50-80 g	0,7 kg	can	
	1862057-001 AUSTRIAN MINCED MEAT MIX Basic seasoning with salt for easy preparation of minced meat specialities with the typical Austrian flavour. Contains: WHEAT	breadcrumbs, butter flavouring, wheat flour	170 g + 400 ml water for 1 kg minced meat	3,5 kg	tub	

KITCHEN AIDS





















ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING	
	1862045-001 BAKING SODA Raising agent for bakery products.	sodium bicarbonate	5 g	1 kg	sachet	
	1001552-001 BAKING SPRAY Vegetable oil base. Separating agent made from plant oil.	flavourless		6 x 0,6 l	carton	
	1862762-001 BEEF TARTARE Excellent seasoning blend for Beef Tartare.	paprika, onion, tomato	85 g	0,4 kg	can	
	1000557-001 BOLOGNESE FIX A ready-to-use basic product for the classic minced meat sauce, soups and sauces.	tomato, onion, ham flavour, oregano, basil	180 g	10 kg	tub	
	1705878-001 CRISPY CRUMB COATING Seasoned breadcrumb coating for convenience specialities.	salt, onion, paprika, black pepper, lemon oil, butter flavour	40 g	2 kg	tub	
	1062728-001 CURRY BASE GREEN For classic, vegan curry dishes.	chilli, lemon grass, parsley, cardamom, galangal root, apple powder	80 g	0,7 kg	can	
	1062727-001 CURRY BASE RED For classic spicy-hot curry dishes. Contains: MUSTARD	chilli, paprika smoked, coriander, ginger	80 g	0,7 kg	can	
	1062726-001 CURRY BASE YELLOW For classic curry dishes. Contains: MUSTARD, EGG	paprika, garlic, cinnamon, chilli, parsnip, mango flakes	100 g	0,7 kg	can	
	1862152-001 FRUIT AND SALAD FRESH Colour stabilizer for maintaining the fresh colour of fruit, vegetables, salads. For blanching and acidifying.	ascorbic acid, citric acid	10 g	1 kg	sachet	
	1000570-004 GOULASH MIX A ready-to-use basic product with binding agent for goulash dishes.	caraway, paprika, pepper, onion	130 g	1,3 kg	sachet	
	1000598-003 GRATIN FIX Seasoning for gratin and casserole dishes.	garlic, pepper, turmeric, nutmeg, paprika	150 g	1,5 kg	sachet	
	1713911-001 MEAT BALL SEASONING Coarse seasoning blend with white bread pieces. For all types of minced meat products. Contains: WHEAT	onion, salt, white pepper, nutmeg note	150 g	1,5 kg	sachet	
	1039674-005 PREMIERE MINCE MIX NO MSG Seasoning with binding agent for mince products. Contains: WHEAT	paprika, pepper, onion	120 g + 180 ml water + 0,7 kg meat	1,2 kg	sachet	
	1000588-002 SAUERBRATEN FIX Instant sauce powder with binder for German „Sauerbraten“.	paprika, pepper, juniper, bay leaves, cloves, thyme, allspice	170 g	1,7 kg	sachet	

KITCHEN AIDS

ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING	
	1000581-003 SAUERBRATEN SEASONING Seasoning for marinating roasts and wild game.	coriander, cloves, lemon, pepper, thyme	10 g	0,5 kg	sachet	 [---]
	1000579-001 SAUERKRAUT SEASONING BIGOSCH A ready-to-use seasoning with a binding agent for sauerkraut. Contains: WHEAT, CELERY	caraway, marjoram, turmeric, bay leaves	30 g	10 x 0,3 kg	carton	 [A, L]
	1705877-001 SEASONED WET CRUMB COATING CL Seasoning for breaded convenience specialties.	salt, onion, rice flour	400-500 g	2 kg	sachet	 [---]
	1001449-006 SMOKAL For soups, sauces, ready-meals and salads.	smoke flavour	2 g	1 kg	sachet	 [---]
	1837241-001 SOYA GRANULES For vegetarian Bolognese, chilli con carne, burger, meat balls, salads and fillings. Contains: SOYA	soy protein, granulated	1 part granules + 3 parts water	1,5 kg 7 kg	tub carton	 [F]
	1862758-001 SPAETZLE MIX Mix for easy preparation of „Spätzle“. Addition of oil is not necessary. Taste like home-made. Contains: EGG, WHEAT	Austrian eggs, wheat flour	see recipe	1 kg	sachet	[A, C]
	1093789-001 TEXTURIZED SOY PROTEIN Meat substitute for ragouts, fillings, fried vegetables and salads. Contains: SOYA	flavourless	1 part granules + 3 parts water	15 kg	bag	 [F]
	1000939-001 TOMATO-FIX Instant powder for tomato dishes, tomato sauces and pizza toppings.	tomato, citric acid, HVP, basil	130 g	13 kg	tub	 [---]
	1091865-002 VEGETARIAN BOLOGNESE FIX A ready-to-use basic product for vegetarian Bolognese sauce.	soy protein, tomato, onion, basil	200 g	3 kg	tub	 [---]
	1091559-001 VEGETABLE SEASONING Seasoning especially for frozen vegetables. Contains: WHEAT, LACTOSE, MILK	onion, parsnip	60 g	4 kg	tub	 [A, G]
	1000592-002 WET CRUMB COATING Save one working step! Coat with breadcrumbs without fresh egg: Mix 500 g Wet Crumb Coating with 1 l water and allow to soak for 5 minutes. Dip meat, poultry or vegetables into the mix, afterwards coat with breadcrumbs. Contains: EGG, WHEAT	salt, pepper, onion	500 g	2 kg	sachet	 [C, A]



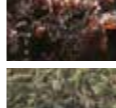





KITCHEN AIDS

AROMA COMPOUNDS

ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING	
	1062179-001 ASPARAGUS SEASONING Seasoning preparation with salt and the flavour of natural asparagus. For stocks, soups, sauces and aspic. Contains: MILK	asparagus flavouring, pepper, onion, nutmeg	15-20 g	0,4 kg	can	 [G]
	1700862-001 BACON FLAVOURING Flavour for soups, sauces, ready meals and salads.	note of smoked ham, salt, smoke flavour	3-5 g	0,9 kg	can	 [---]
	1037130-001 CRUSTO DI MARE Seasoning for fish and seafood, stocks, soups and sauces.	sea salt, seafood and shellfish flavouring, basil, pepper, onion	15-20 g	0,85 kg	can	 [---]
	1862159-001 MIXED MUSHROOM POWDER Mix of various dried mushrooms for stocks, soups and sauces.	slippery jack mushrooms, chestnuts, sarcodon imbricatus mushrooms, russula, button mushrooms, boletus	2-5 g	0,2 kg	can	 [---]
	1862566-001 TASTEUP NATURAL Natural flavour enhancer for universal application in many dishes. Without additives.	garlic, onion, lovage roots	use as desired	0,85 kg 4 kg	can tub	 [---]
	1862220-001 WHITE TRUFFLE SEASONING Seasoning preparation with salt and the flavour of white truffles. For stocks, soups, sauces, marinades and pasta dishes.	truffle flavouring, leek, nutmeg	15-20 g	0,4 kg	can	 [---]
	1000982-006 WÜRZADO Universal seasoning blend for all cuisines, rounds out the taste. Contains: CELERY	turmeric, nutmeg, pepper, onion	10 g	3 kg 15 kg	tub tub	 [L]
	1000983-003 WÜRZADO FOR PASTA Seasoning blend for pasta.	table salt, HVP, onion, garlic	15 g	5 kg	tub	 [---]
	1001371-001 WÜRZADO NO MSG Universal seasoning blend for all cuisines. Contains: CELERY	turmeric, pepper, onion	10 g	15 kg	tub	 [L]
	1862056-001 WÜRZADO TIROL Universal seasoning with salt, for the finishing touch.	turmeric, pepper, onion	5-10 g or use as desired	4,5 kg	tub	 [---]

ART. REFERENCE CONTENT PACKAGING

CATERING PRODUCTS

	1862784-001 GARLIC GRANULATE GN Premium dried garlic, cold-ground homogeneous granules.			2 à 1 kg	catering container	 [---]
	1862772-001 GOULASH PASTE C.L GN Easy-to-prepare full-bodied goulash paste with an intensive paprika flavour. Mix 250 g goulash paste per kg meat and 1 l water.			2 à 2,5 kg	catering container	 [---]
	1862773-001 MARJORAM RUBBED GN A Mediterranean classic for many applications.			1 à 0,5 kg	catering container	 [---]
	1862781-001 PEPPER BLACK WHOLE GN Uniform size pepper corns, perfectly fermented, for best seasoning power and incomparable flavour.			2 à 1 kg	catering container	 [---]




TEXTURIZERS

Texturizers provide a perfect consistency and ensure that solids such as fibres, small pieces and gas particles are kept in suspension in a liquid. Our texturizers influence or change the consistency of liquids or pulps and pastes and create exciting effects that will amaze your guests. Dosage spoons ensure an easy handling of the texturizers.

TEXTURIZERS

ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING
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TEXTURIZERS

	1862308-001	AGAZOON Gelling agent for preparation of firm aspic products. Agazoon contains agar agar (E406) which is made of red algae or sea wheed. Easy to process in cold or warm liquids. Jellifies after cooking. Aspic products are particularly stable and can be re-heated or served warm (agar gel blocks). Vegetarian alternative to gelatine.	gelling agent agar agar, maltodextrin		0,35 kg	can	[...]
	1862307-001	ALGIZOON Gelling agent for preparation of encapsulations and aroma pearls in combination with Calazoon. Algizoon consists of sodium alginate (E401), a natural extract from brown algae. Algizoon jellifies in presence of calcium ions (Calazoon). Dropping an Algizoon solution into a Calazoon bath creates gel pearls of various sizes with a liquid core. These pearls burst in the mouth and provide an extraordinary flavour experience (aroma capsules, liquid drops).	gelling agent sodium alginate (E401), maltodextrin	Dissolve 2 level spoons Algizoon in 120 ml cold water (use mixer). Mix the Algizoon solution with the liquid to be jellified (e. g. juice) at a ratio of 1:1 or 1:2. Stir 5 level spoons Calazoon into 130 ml water. Drip the Algizoon solution with a spoon or a syringe into the Calazoon bath. Small balls and capsules are created which later burst in the mouth and release the flavour.	0,3 kg	can	[...]
	1862309-001	CALAZOON Calazoon (calcium lactate E327) is an excipient for the gelling agents Algizoon and lotazoon which require calcium for forming gel structures. Calazoon has a mild and pleasant taste.	firming agent calcium lactate (E327)	Mix 5 level spoons Calazoon with 130 ml water. An Algizoon solution can be used for creating gel balls by dripping the solution into the Calazoon bath with a syringe.	0,4 kg	can	[...]
	1862310-001	CELLUZOON Gelling agent and stabilizer. Celluzoon is a cellulose derivative (E461) from plant fibres. Celluzoon can be used in cold liquids for stabilizing foams which require a firm consistency for a long time.	stabilizer methyl cellulose (E461), maltodextrin	Whisk 6 level spoons Celluzoon into 100 ml cold water until the powder has completely dissolved (use a whisk). Add 25 ml of the Celluzoon solution to 175 ml liquid (juice, stock, etc). Whip with an electric mixer or use a siphon. We recommend the addition of 2 to 3 level spoons Xanthazoon to improve the water binding properties of the foam.	0,25 kg	can	[...]
	1862314-001	EMULZOOON Emulsifier and stabilizer. Emulzoon contains GMO-free soya lecithin (E322) as an emulsifier (binding fat and water). Emulzoon can be used for fatty dressings (e. g. vinaigrette) or mayonnaise but also for production of fluffy foams with an aromatic pleasant mouth feel.	emulsifier soya lecithin (E322), maltodextrin	Mix 3 to 4 level spoons Emulzoon with 200 ml cold or hot liquid (stock, juice, etc). Mix the liquid with an electric mixer on the highest level until it is foamy. Remove the foam from the surface. Repeat the mixing process, add more Emulzoon if required.	0,3 kg	can	[...]
	1865218-001	GELEAINSTANT COLD Can be stirred into cold vegetable or meat preparations. Heating is not necessary. Suitable for freezing.	maltodextrin, gelling agent methyl cellulose, gelling agent carrageen, thickener xanthan, gelling agent agar agar, thickener guar gum, acidity regulator calcium lactate	Puree approx. 750 g vegetables (frozen, blanched or cooked) with 250 g liquid (stock, bouillon, sauce). Then fold in 30 to 40 g GELEAcold (depending on the desired consistency). Use a piping bag to fill the mix into the forms. Distribute the mix in the form with the cover. Freeze the filled forms (-18°C). Remove the frozen pieces from the forms, re-heat and serve. Finished!	1,5 kg	tub	[...]

TEXTURIZERS



































































ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING	
	1865136-001 GELEAINSTANT HOT SeneoPRO Gelea Instant is used for gelling pulpy food products. Meat or vegetables can be pureed and jellified with Gelea Instant Hot and soup or water and poured into moulds. Thus, appetizing and easily digestible dishes can be prepared for people with swallowing problems.	maltodextrin, gelling agent agar agar, thickener xanthan	Puree the desired ingredients and bring to the boil. Add Gelea Instant Hot, mix thoroughly and fill into the desired mould. Allow to cool, remove from the mould and re-heat.	0,15 kg	can	[---]
	1862313-001 GUARZOOON Thickener and stabilizer. Guarzoon consists of guar gum (E412), a thickener that gives a high viscosity (almost like gel) to liquids. Guarzoon is acid-stable and perfectly suitable to prepare sauces or foams from vinegar or wine reductions. In salad dressings, herbs and other particles can be kept in suspension.	thickener guar gum (E412), maltodextrin	Mix 4 level spoons Guarzoon with 200 ml liquid (e. g. herb dressing). We recommend the combination with Xanthazoon to achieve stable, elastic textures.	0,3 kg	can	[---]
	1862403-001 KNISTAZOOON (POPPING CANDY) Knistazoon contains sugar, glucose, lactose and carbon dioxide. Provides a „popping“ effect to cocktails, desserts or toppings for pralines.	sugar, glucose syrup, lactose, carbon dioxide (E290)	The surface to be sprinkled should not be moist, as Knistazoon immediately reacts (the contact of carbon dioxide and a liquid triggers the popping effect). Only use Knistazoon just before serving or apply it on a dry surface. If this is not possible, add it separately.	0,35 kg	can	[---]
	1865135-001 SPUMAINSTANT Universal mix for preparation of foams from fruit juices, vegetable or meat extracts and other liquids up to an oil percentage of 50%. Simply add the powder to the desired liquid and whisk with a cream siphon or hand mixer. 110 g can for up to 100 servings.	maltodextrin, gelling agent methyl cellulose, thickener xanthan	Add 1 to 2 measuring spoons SPUMAINSTANT together with 500 ml liquid into a cream siphon or a bowl. Either foam the mix with a cream siphon after shaking with a cream charger or whip with an electric mixer.	0,11 kg	can	[---]
	1865506-001 VISCOINSTANT CLEAR Natural powder mix for thickening liquids. Place an individual amount of powder into a container, add liquid, stir briefly - finished. Tasteless thickening within only 5 minutes. 200 g can for up to 100 servings.	maltodextrin, thickener xanthan, carrier erythritol	Place the required amount of powder into a glass (1 dosage spoon - syrup-like consistency, 2 dosage spoons - honey-like consistency, 3 dosage spoons - pudding-like consistency). Then add 100 ml liquid and stir slowly until the powder has completely dissolved. Allow the mix to thicken for 5 to 10 minutes until the desired consistency is reached.	0,25 kg	can	[---]
	1862317-001 XANTHAZOOON Thickener and stabilizer. Xanthazoon consists of xanthan (E415). For thickening and stabilizing dressings, sauces, beverages, milk products, fruit preparations and ice cream. Xanthazoon is soluble in cold and hot liquids and maintains the viscosity of the products over a wide temperature range.	thickener xanthan (E415), maltodextrin	Dissolve 2 level spoons Xanthazoon in 300 to 400 ml cold or hot liquid (stock, juice, etc). The sauce or dressing can also be foamed by using a cream siphon. We recommend a combination with Celluzoon for production of stable foams.	0,3 kg	can	[---]
	1865171-001 AIR SET INCL. PUMP Perfect sweet or piquant foams in no time. The air set includes everything you need. Simply mix fruit juice or sauces with Air Instant, place the pipette into the liquid, switch on the pump. Stirring or mixing is not necessary. Content: 1 x membrane pump 2 x 0.75 m tube 4 x pipette 1 x dosage spoon Air instant sticks				carton	












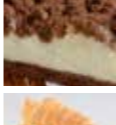

SENEO PRO













SWEET CUISINE

Exotic or classic, hot or cold – desserts are the culmination of every culinary experience. Our wide range of products provides everything you need for fine dessert creations.























ART.	REFERENCE	USAGE RATE PER KG/L	CONTENT	PACKAGING	
DESSERTS					
	1062386-001 APPLE PUNCH SEASONING Method: Heat 1 l apple juice, 0.5 l water and 50 to 80 g Apple Punch Seasoning whilst stirring. Allow to infuse, finished. Can be refined with alcohol (vodka, apple liquor). Contains: SULPHITES	50-80 g	0,6 kg	can	   [0]
	1862689-001 BOURBON VANILLA GROUND Easy-to-use bourbon vanilla, without boiling or scraping the pods.	use as desired	0,06 kg	can	     [---]
	1702952-002 BOURBON VANILLA SUGAR A fine dessert ingredient with bourbon vanilla and an intensive flavour.	3-5 g	0,45 kg	can	     [---]
	1865042-001 CHESTNUT PUREE PASTEURIZED Made from selected chestnuts, ready-to-process. For industrial production of bakery products, confectionery and pastry. Contains: MILK	use as desired	0,9 kg	can	[G]
	1062174-001 GINGER BREAD SEASONING For ginger bread and strudel doughs. Also suitable for refining game sauces and seasoning game.	25-30 g	0,45 kg	can	    [---]
	1862188-001 LEMON DREAM Highly concentrated natural lemon extract for bakery products. Imparts a fine lemon note.	0,5-1 g	0,5 kg	can	     [---]
	1062158-001 MULLED WINE SEASONING For red and white mulled wine and other hot beverages such as punch, fruit tea, etc. Also suitable for desserts with a cinnamon-cloves flavour.	100 g	0,9 kg	can	    [---]
	1862190-001 ORANGE DREAM Natural orange flavour for desserts and bakery products, soups and sauces.	0,5-1 g	0,5 kg	can	     [---]
	1062451-001 ORANGE PUNCH SEASONING Orange punch seasoning with fruity orange oil, a fine cardamom note and aromatic lemon aroma. Preparation: Heat 1 l orange juice, 0.5 l water and 70 to 90 g Orange Punch Seasoning whilst stirring. Allow to infuse, finished.	70-90 g	0,5 kg	can	    [---]
	1004859-001 VANILLA FLAVOURING A spreadable vanilla flavouring with vanilla extract, star anise and clove oil.	1-2 g	1 kg	sachet	     [---]
	1000877-003 VANILLA PODS Our selected pods are not only suitable for desserts or ice cream, but also for ambitious spicy cuisine.	use as desired	5 pcs.	glass	     [---]
	1000960-001 VANILLA SUGAR	use as desired	0,7 kg	can	     [---]
	1865032-001 VANILLA SUGAR WITH GENUINE BOURBON VANILLA EXTRACT 1865033-001 Vanilla sugar with genuine bourbon vanilla extract. Aromatic and intensive. Especially recommended for all types of sweet dishes.	use as desired	1 kg 5 kg	tub tub	   [---]

ART.	REFERENCE	USAGE RATE PER KG/L	CONTENT	PACKAGING	
PASTRIES, FILLINGS & TOPPINGS					
	1865000-001 BAKING SODA Raising agent	30-35 g/kg flour	1 kg	tub	   [---]
	1865001-001 BISCUIT WITH EGG DARK Dry mix for production of chocolate sponge cake or other chocolate doughs. Contains: GLUTEN, EGG	Mix 1000 g biscuit powder with 5 g vanilla-rum flavour and 650 g water. Allow to thicken for 2 minutes. Then whisk with a mixer, level 3. Bake as usual.	10 kg	tub	[A, C]
	1865002-001 BISCUIT WITH EGG LIGHT Dry mix for production of biscuit or other doughs. Contains: GLUTEN, EGG, MILK	Mix 1000 g biscuit powder with 5 g vanilla-lemon flavour and 600 g water. Allow to thicken for 3 to 5 minutes. Whisk for 3 to 5 minutes (depending on the mixer). Bake as usual.	10 kg	tub	[A, C, G]
	1865006-001 DOUGH MIX Dry mix for production of sponge cake dough and other doughs. Contains: LACTOSE, EGG, MILK PROTEIN, GLUTEN	Mix 1500 g of the Dough Mix, 600 g vegetable oil or margarine and 600 g water. Allow to thicken for 3 to 5 minutes. Then mix for approx. 2 minutes at medium speed. Bake as usual.	10 kg	tub	[A, C, F]
	1865140-001 EIBUFIX (FROM BARN EGGS) Dry mix for production of meringue and meringue fillings. Method: 130 g Eibufix, 800 mg fine crystal sugar, 1000 g water (+30°C). Whisk Eibufix and water, gradually adding the sugar, until it stiffens. Contains: EGG		0,5 kg	sachet	[C, G, A]
	1865009-001 HAZELNUT FILLING Mix for economic and safe production of fillings and toppings for pastries. Method: 1000 g Hazelnut Filling, 100 g breadcrumbs, 500 g water Mix Hazelnut Filling with breadcrumbs and warm water, add rum if desired, allow to thicken for a few minutes and continue processing. Contains: GLUTEN, EGG, SOYA		10 kg	tub	[A, C, F, G, H]
	1865011-001 QUARK STRUDEL MIX Mix for production of quark fillings with addition of fresh quark and egg. Method: 100 g Quark Strudel Mix, 1000 g quark, 200 g egg, 250 g sugar, 100 g butter/margarine. Mix alle ingredients at low speed for 3 minutes. Allow to thicken for 15 minutes and process as usual. Contains: MILK		10 kg	tub	 [G]
	1865076-001 PASTRY ROLLS Ready-to-use pastry rolls for filling (length: approx. 10 cm, diameter: approx. 4 cm). Contains: GLUTEN, EGG, SOYA		30 pcs.	carton	[A, C, F]
	1865010-001 POPPY FILLING Mix for economic and safe production of fillings and toppings for pastries. Method: 1000 g Poppy Filling, 400 g water. Mix Poppy Filling with warm water, add rum if desired, allow to thicken for a few minutes and continue processing. Contains: GLUTEN, EGG, SOYA		10 kg	tub	[A, C, F, G]

ART.	REFERENCE	USAGE RATE PER KG/L	CONTENT	PACKAGING	
	CREAMS & PUDDING PRODUCTS				
	1865129-001 CALLEBAUT CHOCOLATE MOUSSE DARK Chocolate mousse powder with 75% chocolate. Method: one step procedure: Whisk 800 g chocolate mousse dark and 1 l milk for 5 minutes on the highest level. Refrigerate for 2 hours - finished! Sufficient for 36 servings 50 g each. Contains: SOYA, MILK		0,8 kg	bag	[F, G]
	1865130-001 CALLEBAUT CHOCOLATE MOUSSE WHITE White chocolate mousse powder with 58.5 % chocolate. Method: one step procedure: Whisk 800 g Chocolate Mousse White and 1 l milk for 5 minutes on the highest level. Refrigerate for 2 hours. Finished. Sufficient for 36 servings 50 g each. Contains: SOYA, MILK		0,8 kg	bag	[F, G]
	1865020-001 CREAM MIX CHOCOLATE Preparation for sliceable chocolate creams. Ingredients: 200 g Cream Mix Chocolate, 250 g water (approx. 25°C), 1000 g whipped cream (unsweetened) Method: Mix Cream Mix Chocolate with water and fold in the whipped cream.		3 kg	tub	
	1865019-001 CREAM MIX NEUTRAL Preparation for sliceable creams. Ingredients: 200 g Cream Mix Neutral, 250 g water (approx. 25°C), 750 to 1000 g whipped cream (unsweetened). Method: Mix Cream Mix Neutral with water, fold in the whipped cream.		3 kg	tub	
	1865022-001 CREAM MIX QUARK Preparation for sliceable creams with quark flavour. Ingredients: 250 g Cream Mix Quark, 500 g water (approx. 25°C), 500 to 700 g whipped cream (unsweetened). Method: Mix Cream Mix Quark with water and fold in the whipped cream. Contains: MILK		3 kg	tub	[G]
	1865016-001 CREAM MIX STRAWBERRY Preparation for sliceable creams with strawberry flavour. Ingredients: 200 g Cream Mix Strawberry, 250 g water (approx. 25°C), 1000 g whipped cream (unsweetened). Method: Mix Cream Mix Strawberry with warm water, fold in the whipped cream.		3 kg	tub	
	1865018-001 CREAM MIX YOGHURT Preparation for sliceable yoghurt creams. Ingredients: 250 g Cream Mix Yoghurt, 500 g water (approx. 25°C), 500 to 700 g whipped cream (unsweetened): Method: Mix Cream Mix Yoghurt with water, fold in the whipped cream.		3 kg	tub	
	1000990-003 MOUSSE AU CHOCOLAT 100 g powder + 100 ml water + 150 g cream = 5 portions of 70 g each. Contains: MILK		1 kg	folded box	[G]
	1000991-003 VANILLA FLAVOUR MOUSSE 100 g powder + 100 ml water + 150 g cream = 5 portions of 70 g each. Contains: MILK		1 kg	folded box	[G]
	1865015-001 VANILLA PUDDING Creamy vanilla pudding or vanilla sauce for strudels or „buchteln“. Finished in no time and so delicious! Ingredients: 80 g pudding powder, approx. 120 to 140 g sugar, 1 l milk. Mix the pudding powder with a little milk. Mix the rest of the milk and the sugar and bring to the boil. Slowly add the pre-mixed pudding/milk. Bring to the boil whilst stirring.		2 kg	tub	[A] [G] [---]
	1865013-001 VANILLA WHIPPING CREAM Cold-soluble whipping powder for production of vanilla cream. Method: 500 g Vanilla Whipping Cream, 1000 g water. Mix water and Vanilla Cream for 1 to 2 minutes, then whip for 3 minutes on the highest level. Contains: MILK		4 kg	bag	[G]

ART.	REFERENCE	CONTENT	PACKAGING	
	ASPIC PRODUCTS			
	1865030-001 ELDORADO JELLY GLAZE POWDER Jelly powder for firm and freeze-stable jellies. Method: 500 g Eldorado Jelly Glaze Powder, 1 l water. Bring to the boil whilst stirring. The mass can be re-heated after cooling.	5 kg	tub	[A] [---]
	1865029-001 NEUTRAL JELLY GLAZE Bring 2 parts of jelly powder and 1 part water to the boil whilst stirring. Then immediately brush or pour over the prepared pastry. When applied with sprayers, mix 1 kg jelly powder with max. 0.8 l water and fill into the storage container of the sprayer.	6 kg	tub	[A] [---]
COATINGS, COUVERTURE & GLAZING				
	1865079-001 CALLEBAUT CAPPUCINO CHOCOLATE COATING Mixture of milk and white chocolate with cappuccino flavour. Lense shape. Contains: SOYA, MILK	2,5 kg	bag	[F, G]
	1865078-001 CALLEBAUT CARAMEL CHOCOLATE COATING Milk chocolate with genuine caramel. Lense shape. Contains: SOYA, MILK	2,5 kg	bag	[F, G]
	1865050-001 CALLEBAUT CHOCOLATE COATING DARK 1865047-001 Dark chocolate coating in lense shape. Cocoa content 53.8 % Contains: SOYA	2,5 kg 10 kg	bag bag	[F]
	1865219-002 CALLEBAUT CHOCOLATE DROPS Bake-stable chocolate drops from Callebaut. For baking in the dough, e. g. muffins, cake or buns.	10 kg	bag	
	1865084-001 CALLEBAUT CREME DELL'ARTIGIANO BIANCO Ready-to-use white cream for cold application. Suitable for filling pastry, cakes and for coating. Contains: SOYA, MILK	10 kg	tub	[F, G]
	1865082-001 CALLEBAUT CREME DELL'ARTIGIANO FONDENTE Ready-to-use, bake-stable cocoa cream (with 5 % hazelnut). Suitable for filling pastry, cakes and for coating. Contains: SOYA, MILK, NUTS	10 kg	tub	[F, G, H]
	1865083-001 CALLEBAUT CREME DELL'ARTIGIANO NOCCIOLA Ready-to-use, bake-stable nougat cream for filling pastry, cakes and for coating. Contains: SOYA, MILK, NUTS	10 kg	tub	[F, G, H]
	1865077-001 CALLEBAUT LEMON DROPS Green-coloured white chocolate drops with lime flavour. Contains: SOYA, MILK	2,5 kg	bag	[F, G]
	1865051-001 CALLEBAUT MILK CHOCOLATE COATING 1865048-001 Milk chocolate coating in lense shape. Cocoa content: 53.8 % Contains: SOYA, MILK	2,5 kg 10 kg	bag bag	[F, G]
	1865080-001 CALLEBAUT ORANGE DROPS Orange-coloured white chocolate drops with orange flavour. Contains: SOYA, MILK	2,5 kg	bag	[F, G]

ART.	REFERENCE	CONTENT	PACKAGING	
	1865431-001 CALLEBAUT RUBY CHOCOLATE COATING Ruby red chocolate coating in lense shape. Cocoa content: 47.3 %. Ruby is the fourth chocolate category after dark, milk and white chocolate.	2,5 kg	bag	[G]
	1865107-001 CALLEBAUT STRAWBERRY DROPS Pink-coloured white chocolate drops with strawberry flavour. Contains: SOYA, MILK	2,5 kg	bag	[F, G]
	1865052-001 CALLEBAUT WHITE CHOCOLATE Lense-shaped white chocolate. Cocoa content: 28 % Contains: SOYA, MILK	2,5 kg 10 kg	bag bag	[F, G]
	1865191-001 FREY COATING CREMANT 50 R Aromatic dark chocolate flavour. Excellent cocoa mix with min. 30 % fine cocoa for coatings. Contains: SOYA	5 kg	carton	[F]
	1865192-001 FREY COATING NOIR 72 R Intensive cocoa flavour, with more than 80 % fine cocoa for coatings. Also suitable for ice cream.	5 kg	carton	[A] [---]
	1865194-001 FREY MILK COATING R Typical milk chocolate with approx. 14 % dried Austrian milk (cows not fed with silage) for coatings. Contains: SOYA, MILK	5 kg	carton	[F, G]
	1865195-001 FREY WHITE COATING BLANCA 35/21 R Well-balanced milk flavour. Contains Swiss milk powder. For coatings and hollow products. Contains: SOYA, MILK	5 kg	carton	[F, G]

ART.	REFERENCE	CONTENT	PACKAGING	
MARZIPAN & NOUGAT				
	1865056-001 MARZIPAN PASTE Paste of premium peeled sweet almonds, sugar, alcohol and invertase. Contains: NUTS	2,5 kg	sachet	[H]
	1865057-001 MOULDING MARZIPAN NATURAL 1:1 Paste of premium peeled sweet almonds, sorbitol, glucose syrup and invertase. Contains: NUTS	2,5 kg	sachet	[H]
	1865058-001 NOUGAT DARK Sliceable preparation of peeled, roasted and crushed nuts, sugar, cocoa products, whole milk powder, lecithin (E322) and vanillin. Contains: SOYA, MILK, NUTS	2,5 kg	sachet in carton	[F, G, H]
	1865059-001 NOUGAT LIGHT Sliceable preparation of peeled crushed nuts, sugar, cocoa butter, whole milk powder, lecithin (E322) and vanillin. Contains: SOYA, MILK, NUTS	2,5 kg	sachet	[F, G, H]
DECOR PRODUCTS				
	1865065-001 CALLEBAUT CAKE TOPPING Four different shapes, for extraordinary desserts, pastry and ice cream. Height: 60 mm	195 pcs. / 0,235 kg	carton	
	1865161-001 CALLEBAUT CHOCOLATE BLOSSOMS DARK For sprinkling on, the finishing touch to your desserts. Contains: SOYA	1 kg	can	[F]
	1865160-001 CALLEBAUT CHOCOLATE BLOSSOMS WHITE For sprinkling on, the finishing touch to your desserts. Contains: SOYA, MILK	1 kg	can	[F, G]
	1865322-001 CALLEBAUT CHOCOLATE PEARLS WITH CRUNCHY CORE Crunchy pearls made of white, dark and milk chocolate for decorating desserts and ice cream. Contains: GLUTEN, SOYA	0,425 kg	can	[A, F]
	1865157-001 CALLEBAUT CHOCOLATE ROLLS WHITE/DARK Thin chocolate rolls. Length: 40 mm Contains: SOYA, MILK	420 pcs. / 0,7 kg	carton	[F, G]
	1865154-001 CALLEBAUT CHOCOLATE TAGLIATELLI The finishing touch to desserts. Contains: SOYA	0,6 kg	can	[F]
	1865138-001 CALLEBAUT CRISPEARLS DARK Small shiny dark chocolate pearls with a crunchy biscuit core. Diameter: approx. 5 mm Contains: GLUTEN, SOYA, MILK	0,8 kg	sachet	[A, F, G]
	1865139-001 CALLEBAUT CRISPEARLS WHITE Small shiny white chocolate pearls with a crunchy biscuit core. Diameter: approx. 5 mm Contains: GLUTEN, SOYA, MILK	0,8 kg	sachet	[A, F, G]
	1865086-001 CALLEBAUT DECO PLATE GRILLAGE Break off parts as desired, for decoration of desserts. Width: 250 mm, height: 360 mm Contains: SOYA	11 pcs. / 1,49 kg	carton	[F]


SWEET CUISINE

ART.	REFERENCE	CONTENT	PACKAGING	
	1865074-001 CALLEBAUT HAZELNUT BRITTLE Hazelnut brittle for cakes (1 to 4 mm) Contains: NUTS	1 kg	bag	[H]
	1865075-001 CHOCOLATE SHAVINGS DARK Decoration for all types of sweet dishes. Cocoa content: min. 40 % Contains: SOYA	1 kg	carton	[F]
	1865329-001 DARK CHOCOLATE MINI CAKE TOPS Diameter: 50 mm	195 pcs. / 0,44 kg	carton	
	1865062-001 DARK CHOCOLATE X-LARGE PENCILS Fine dark chocolate x-large pencils (diameter: 7 mm, length: 200 mm) for decorating desserts, cakes or ice cream. Contains: SOYA	110 pcs. / 0,9 kg	carton	[F]
	1865301-001 FREY CHOCOLATE CHIPS DARK Premium dark chocolate chips. Contains: SOYA	1,5 kg	carton	[F]
	1865323-001 GREEN X-LARGE PENCILS Green X-Large Pencils (diameter: 7 mm, length: 200 mm) for decoration.	115 pcs. / 0,9 kg	carton	
	1865335-001 JURA GIRAFFE POINTS Pointed Jura Points with giraffe pattern (length: 55 mm, width: 35 mm, height: 2 mm), very thin, for decoration.	490 pcs. / 0,9 kg	carton	
	1865326-001 MARBLED CHOCOLATE JURA ASSORTMENT 55 x 35 mm / 40 x 40 mm, diameter: 50 mm / 45 x 30 mm	340 pcs. / 0,9 kg	carton	
	1865190-001 MARBLED CHOCOLATE JURA POINTS Very thin Jura points made of marbled chocolate (length: 55 mm, width: 35 mm, height: 2 mm) for decoration.	490 pcs. / 0,9 kg	carton	
	1865064-001 MARBLED X-LARGE PENCILS Rolled marbled chocolate X-Large Pencils (diameter: 7 mm, length: 200 mm) for decorating desserts, cakes or ice cream. Contains: SOYA, MILK	110 pcs. / 0,9 kg	carton	[F, G]
	1865324-001 ORANGE X-LARGE PENCILS Extra large pencils made of orange and white chocolate (diameter: 7 mm, length: 200 mm) for decorating big cakes and desserts.	115 pcs. / 0,9 kg	carton	
	1865125-001 SWEETENER ISOMALT Isomalt or micro sugar for creating sugar decorations.	1 kg	sachet	
	1865156-001 WHITE & DARK X-LARGE PENCILS Elegant white chocolate rolls (diameter: 7 mm, length: 200 mm) for decorating desserts, big cakes or ice cream. Contains: SOYA, MILK	110 pcs. / 0,9 kg	carton	[F, G]
	1865365-001 WHITE CHOCOLATE X-LARGE PENCILS Length: 200 mm	115 pcs. / 0,9 kg	carton	

SWEET CUISINE

ART.	REFERENCE	CONTENT	PACKAGING	
DESSERT SAUCES				
	1865165-001 CALLEBAUT CARAMEL TOPPING Topping with caramel for warm and cold applications.	1 kg	squeezy bottle	[A, ---]
	1865162-001 CALLEBAUT CHOCOLATE TOPPING Topping with an intensive dark chocolate flavour, for warm and cold applications. Contains: MILK	1 kg	squeezy bottle	[G]
	1865163-001 CALLEBAUT RED FRUIT TOPPING Topping with red currants and raspberries for warm and cold applications.	1 kg	squeezy bottle	[A, ---]









CANNED FRUITS

	1865072-001 WILD CRANBERRIES 48 % cranberries	5 kg	tub	
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FINGER FOOD SWEET

	1865153-001 CALLEBAUT SNOBINETTES DARK Chocolate bowls for filling with mousse, ganache, etc. Diameter: 27 mm, height: 26 mm Contains: SOYA	90 pcs.	carton	[F]
	1865328-001 DARK CHOCOLATE ASSORTMENT CUPS The dark chocolate cup assortment (diameter: 38 mm, height: 22 mm) includes four different shapes: square, teardrop shape, round and triangular. For easy preparation of appealing desserts.	40 pcs.	carton	
	1865345-001 DARK CHOCOLATE MINI COFFEE CUPS Height: 45 mm, diameter: 50 mm	15 pcs.	carton	
	1865176-001 MINI CONES CHOCOLATE Finger food for sweet fillings. Diameter: 25 mm, height: 65 mm Contains: GLUTEN, SOYA, NUTS	140 pcs.	carton	[A, F, H]
	1865172-001 MINI CONES VANILLA Finger food for sweet fillings. Diameter: 25 mm, height: 65 mm Contains: GLUTEN, SOYA, NUTS	140 pcs.	carton	[A, F, H]
	1865211-001 PASTRY BOWLS SWEET CHOCOLATE ROUND Finger food for sweet fillings. Diameter: 48 mm, height: 19 mm	125 pcs.	carton	
	1865210-001 PASTRY BOWLS SWEET ROUND Finger food for sweet fillings. Diameter: 48 mm, height: 19 mm	125 pcs.	carton	
	1865209-001 PASTRY BOWLS SWEET SQUARE Finger food for sweet fillings: 33 x 33 x 15 mm Contains: GLUTEN, EGG, SOYA, MILK	216 pcs.	carton	[A, C, F, G]

SWEET CUISINE

ART.	REFERENCE	CONTENT	PACKAGING	
	1865207-001 CONES BLACK Finger food for piquant fillings. 80 x 30 mm Contains: GLUTEN, SOYA, NUTS	83 pcs.	carton	[A, F, H]
	1865208-001 CONES TOMATO Finger food for piquant fillings. 80 x 30 mm Contains: GLUTEN, SOYA, NUTS	83 pcs.	carton	[A, F, H]
	1865110-001 EDIBLE SPOONS Slightly curved, edible spoons made of pressed puff pastry. Spoon size: 45 x 35 mm Contains: GLUTEN, MILK	84 pcs.	carton	[A, G]
	1865141-001 IRIS Flower-shaped, pressed puff pastry. Diameter: 30 mm Contains: MILK, GLUTEN, CELERY	96 pcs.	carton	[A, G, L]
	1865175-001 MINI CONES BLACK SESAME Finger food, coated with black sesame, for piquant fillings. Diameter: 25 mm, height: 65 mm Contains: GLUTEN, SOYA, NUTS	140 pcs.	carton	[A, F, H, N]
	1865177-001 MINI CONES ITALIAN PESTO Finger food, coated with Italian pesto, for piquant fillings. Diameter: 25 mm, height: 65 mm Contains: GLUTEN, SOYA, NUTS	140 pcs.	carton	[A, F, H, N]
	1865214-001 PASTRY BOWLS WITH HERBS Finger food for piquant fillings. Diameter: 46 mm, height: 17 mm	125 pcs.	carton	
	1865213-001 WAFFLE BOWLS BLACK SESAME Finger food for piquant fillings. Diameter: 25 mm, height: 14 mm Contains: GLUTEN, SOYA, NUTS	120 pcs.	carton	[A, F, H, N]

ASSESSORIES

	1809361-001 RAPS HYGIENE PIPING BAG Easy-to-grip material, sterile inner surface, re-inforced stitching, temperature range: -30°C to +110°C, microwave-stable, for production of large batches which are refrigerated or frozen.	24 per roll	carton	
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FLYING DUCKMAN (FOR GOOSE AND DUCK)	39	HERBES DE PROVENCE	38	OLIVE OIL	8	PIZZA HERBS	38	SOY SAUCE (OSOYO)	17	WESTERN SMOKY RUB	39
FRESH ONION EXTRA	43	HERBESSA	43	OLIVE OIL ORANGE	8	PIZZA SPICE	38	SOYA GRANULES	46	WET CRUMB COATING	46
FREY CHOCOLATE CHIPS DARK	58	HERBS MIX ITALIA	27	ONION GRANULATE	20	POPPY FILLING	53	SPAETZLE MIX	46	WHITE & DARK X-LARGE PENCILS	58
FREY COATING CREMANT 50 R	56	HERBS WITH SEA SALT	33	ONION SEMOLINA	20	PORK SEASONING	34	SPUMAINSTANT	50	WHITE CHOCOLATE X-LARGE PENCILS	58
FREY COATING NOIR 72 R	56	HOT MANGO DIP	17	ONION SLICES	20	POTATO SALAD DRESSING	9	STAR ANISE	22	WHITE TRUFFLE SEASONING	47
FREY MILK COATING R	56	HOUSE DRESSING	9	OPUS VERDE	34	PREMIERE MINCE MIX NO MSG	45	STEAK PEPPER ONTARIO	35	WHITE WINE VINEGAR	7
FREY WHITE COATING BLANCA 35/21 R	56	INDIEN CURRY	10	ORANGE DREAM	52	PREMIUM MIXED CARTON OF OILS	8	STEAK PEPPER ROCKY	35	WILD BERRY DIP	17
FRIED POTATO SEASONING COARSE	32	IRIS	60	ORANGE PEPPER SVS	34	PULLED PORK SEASONING	37	STEAK SEASONING	35	WILD CRANBERRIES	59
FRUIT AND SALAD FRESH	45	ITALIAN CONDIMENTO WHITE	7	ORANGE PUNCH SEASONING	52	PUNJAB SALT FROM THE HIMALAYA	23	STEAK SEASONING LOUISIANA	35	WILD GARLIC	27
FRUITY CURRY	36	ITALY DRESSING	9	ORANGE X-LARGE PENCILS	58	PURPLE CURRY	36	STEAK SEASONING PORTERHOUSE	35	WILD GARLIC OIL	8
GAME SEASONING	32	JUNIPER BERRIES	20	OREGANO	27/28	QUARK STRUDEL MIX	53	STOCK GRANULES	12	WOK SAUCE CURRY	15
GAME SEASONING COARSE	32	JURA GIRAFFE POINTS	58	OREGANO HERB OIL CONCENTRATE	29	RAPE OIL	8	STYRIAN PUMPKIN SEED OIL G.G.A.	8	WOK SAUCE GINGER PINEAPPLE	15/16
GAME SEASONING FINE	32	KNISTAZOOM (POPPING CANDY)	50	ORGANIC BASIL	29	RAPS HYGIENE PIPING BAG	60	SWEET & SOUR SEASONING	36	WOK SAUCE HONEY PEPPER	15
GARAM MASALA	36	LAMB SEASONING	33	ORGANIC BLACK PEPPER GROUND	24	RAPSODY STEAK MIX	34	SWEET CHILI DIP	17	WOK SAUCE HOT SPICE	15
GARDEN HERBS	32	LAVENDER FLOWERS	41	ORGANIC CARAWAY GROUND	24	RAS EL HANOUT SPICE	38	SWEET LEMON CHICKEN SEASONING	37	WOK SAUCE LIME COCONUT	15
GARDEN VEGETABLE STOCK	12	LEMON BUTTER SAUCE	13	ORGANIC CORIANDER GROUND	24	RED CURRY	36	SWEETENER ISOMALT	58	WOK SAUCE SOY PLUM	16
GARLIC EXTRACT	43	LEMON DREAM	52	ORGANIC CURRY POWDER	24	RED WINE VINEGAR	7	TABLE CRUET STAND	10	WOK SAUCE SOY SESAME	16
GARLIC FLAKES	20	LEMON EXTRA	43	ORGANIC GARLIC FLAKES	25	ROAST & BBQ SEASONING BEEF	34	TANDOORI SEASONING	37	WOK SAUCE SWEET & SOUR	16
GARLIC GRANULATE GN	47	LEMON PEPPER	33	ORGANIC GARLIC GRANULES	25	ROAST & BBQ SEASONING FINE	34	TARRAGON	27	WOK SAUCE THAI GREEN	15
GARLIC GRANULES	20	LEMON PEPPER GOURMET	33	ORGANIC GINGER GROUND	25	ROAST & BBQ SEASONING TURKEY	34	TARRAGON	28	WOK SAUCE THAI RED	16
GARLIC GRANULES SMOKED	20	LEMON-CHILLI SALT	23	ORGANIC JUNIPER BERRIES	25	ROAST & BBQ SEASONING WITH HERBS	34	TASTEUP NATURAL	47	WORCESTERSAUCE	17
GARLIC PASTE	44	LIME OIL	8	ORGANIC MARJORAM	29	ROAST PORK SEASONING	34	TENNESSEE SAUCE	17	WÜRZADO	47
GARLIC PEPPER SVS	32	LOVAGE LEAVES	27/28	ORGANIC NUTMEG	25	ROASTED ONION EXTRACT	43	TEXTURIZED SOY PROTEIN	46	WÜRZADO FOR PASTA	47
GARLIC POWDER FINE	20	MACE	20	ORGANIC OREGANO	29	ROASTED ONIONS	22	THAI 7-SPICE	36	WÜRZADO NO MSG	47
GARLIC SLICES	20	MAMA LEONE	33	ORGANIC PAPRIKA SWEET	25	ROCKET OIL	8	THE RED HOT	43	WÜRZADO TIROL	47
GARLIC-HERB DIP SEASONING	9	MARBLED CHOCOLATE JURA ASSORTMENT	58	ORGANIC PARSLEY	29	ROSE PETALS	41	THE RIPPER (FOR BEEF AND PORK RIBS)	39	XANTHAZOOM	50
GARLIC-HERB PEPPER	32	MARBLED CHOCOLATE JURA POINTS	58	ORGANIC PEPPER GROUND	25	ROSEMARY	27/28	THYME	27		



WE ARE LOOKING FORWARD TO YOUR CALL.

Our team will be pleased to answer your questions and give you individual advice.

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