

CHEFS ON FIRE

PRODUCT CATALOGUE



PERFORMANCE INSIDE



Spicy Taste



FOOD SERVICE PRODUCT RANGE



“Variety is the spice of life”. These insightful words from Ernst von Wildenbruch are absolutely true! We are thrilled to unveil our extended product selection, which is unparalleled in the market. From starters to desserts, we present a vast array of fresh and innovative ideas for your menu planning. Our creative solutions elevate front cooking and buffet displays with inspiring presentation and decorative ideas.

Over past 100 years, RAPS has stood for the highest quality, guaranteeing the best raw materials, comprehensive customer service and technological expertise. We are convinced, that regional authenticity and global cuisine are not contradictory but rather complement and enrich each other perfectly – embodying the ethos of “global mind, local taste”!

This commitment ensures that RAPS remains your reliable partner and specialist for enjoyment, culinary excellence and superior flavour.






Explore the vibrant and diverse flavor universe of RAPS – from spices and premium quality herb blends to exclusive delicacies, captivating innovations and all-time favorites: A variety that adds flavor to life!



PACKAGING UNITS

	TUB		CAN		BOTTLE
	TUB (REDBOX)		SHAKER		SQUEEZY BOTTLE
	CANISTER		SMALL CAN		SACHET

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 ingredients for dressings and toppings.

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]
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VINEGARS



1091395-002	ACETO BALSAMICO DI MODENA G.G.A.	6 x 0,25 l	carton	 [0]
1000395-004	Contains: SULPHITES	6 x 0,5 l	carton	

1093193-007	CIDER VINEGAR Contains: SULPHITES	3 x 0,5 l	carton	 [0]
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1000390-004	ITALIAN CONDIMENTO WHITE Balsamic vinegar. Contains: SULPHITES	6 x 0,5 l	carton	 [0]
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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 Contains: SULPHITES	6 x 0,5 l	carton	 [0]
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1093812-000	MIXED CARTON OF VINEGARS & OILS Vinegar preparation with fruity raspberry flavouring, Walnut Oil, Cider Vinegar, Sesame Oil cold-pressed, White Whine Vinegar, Styrian Pumpkin Seed Oil G.G.A. Contains: SULPHITES	6 x 0,5 l	carton	 [0]
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1093188-000	MIXED CARTON OF VINEGARS II 3 x vinegar preparation, 2 x Italian condimento white, 1 x sherry vinegar Contains: SULPHITES	6 x 0,5 l	carton	 [0]
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1000391-004	RED WINE VINEGAR Contains: SULPHITES	6 x 0,5 l	carton	 [0]
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1000392-004	VINEGAR PREPARATION WITH FRUITY BERRY FLAVOURING Contains: SULPHITES	6 x 0,5 l	carton	 [0]
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1093669-007	VINEGAR PREPARATION WITH FRUITY MANGO FLAVOURING Contains: SULPHITES	3 x 0,5 l	carton	 [0]
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1093670-007	VINEGAR PREPARATION WITH FRUITY PEAR FLAVOURING Contains: SULPHITES	3 x 0,5 l	carton	 [0]
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1093191-004	VINEGAR PREPARATION WITH FRUITY RASPBERRY FLAVOURING Contains: SULPHITES	6 x 0,5 l	carton	 [0]
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1093192-007	WHITE WINE VINEGAR	3 x 0,5 l	carton	 [---]
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OILS








ART.	REFERENCE	CONTENT	PACKAGING	
	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	 [---]
	1009157-000 MIXED CARTON OF OILS Basil oil, wild garlic oil, curry oil, olive oil, rocket oil, walnut oil Contains: WALNUT	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 Contains: WALNUT	6 x 0,5 l	carton	 [H]
	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]
	1093194-000 PREMIUM MIXED CARTON OF OILS styrian pumpkin seed oil G.G.A., chilli, rocket, olive oil orange, peanut, safflower oil Contains: PEANUT	6 x 0,5 l	carton	 [E]
	1093320-004 RAPESEED 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	 [---]

SALAD SEASONINGS & DRESSINGS

ART.	REFERENCE	USAGE RATE PER KG/L	CONTENT	PACKAGING	
	1862734-001 BASIC DRESSING Dry dressing base to create many dressing recipes. For 1 litre of dressing, mix 150 g Basic Dressing with 250 ml cooking oil and 600 ml water. Contains: MUSTARD	150 g	1 kg	tub	 [M]
	1862047-001 CLEAR SALAD DRESSING Dry dressing base with fine herbs and a subtle vinegar flavour. Contains: MUSTARD	120 g	4 kg	tub	 [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	tub	 [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	tub	 [---]
	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. Contains: MUSTARD	130 g	4 kg	tub	 [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 Contains: MILK, MUSTARD	150 g	4,5 kg	tub	 [G, M]
	1862010-001 SALAD DRESSING HERBS TOMATO Ready to use dry dressing mix with Mediterranean herb-, tomato- and vinegar flavour.	150 g	4,5 kg	tub	 [---]



SALAD & CO

ART.	REFERENCE	INGREDIENTS FLAVOUR	CONTENT	PACKAGING
CRUET STANDS & DISPLAYS				
	1093425-000	DISPLAY FOR SPICE MILLS For seven spice mills. For attractive presentation in restaurants, on buffets or the free-flow sector (unfilled).	1	piece
	1093750-001	MENAGE FOR SPICE MILLS For two spice mills. For attractive presentation in restaurants, on buffets or the free-flow sector (unfilled).		carton with 4 menages
	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 Coarsely ground spice blend to round off finished dishes.	pepper, coriander, chilli, onion, paprika, thyme	6 x 40 g	carton	    [---]
	1093419-011	COLOURFUL PEPPER Coarsely ground spice blend to round off finished dishes.	white/black/green pepper, pink berries	6 x 50 g	carton	    [---]
	1693449-001	CRYSTAL SALT Coarse, pale pink salt from the Salt Range in the Southern Himalayas.	crystal salt	6 x 100 g	carton	    [---]
	1693053-002	INDIAN CURRY Coarsely ground spice blend to round off finished dishes. Contains: MUSTARD	pepper, mustard seed, chilli, coriander, onion, garlic, ginger	6 x 40 g	carton	   [M]
	1693054-002	MEDITERRANEAN Coarsely ground spice blend to round off finished dishes.	basil, garlic, oregano, thyme, onion, tomato	6 x 35 g	carton	    [---]
	1009158-000	MIXED CARTON OF SPICE MILLS 1x Arrabiata, 1x Mediterranean, 1x Indian Curry, 1x Pepper Coloured, 1x Pepper Steak, 1x Sea Salt. Contains: MUSTARD			carton with 6 mills	   [M]
	1696130-002	PEPPER STEAK Coarse blend for seasoning steaks.	pepper, allspice, thyme, salt, onion	6 x 50 g	carton	    [---]
	1093625-001	SEA SALT CRUSH Coarse sea salt for meat, fish, poultry, vegetables and pasta.	sea salt	6 x 50 g	carton	    [---]

SOUPS & SAUCES

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



SOUPS & SAUCES





ART.	REFERENCE	USAGE RATE PER KG/L	CONTENT	PACKAGING	
BOUILLON/SOUPS/STOCKS					
	1000997-005 5-HERBS SOUP Instant binding agent for creamy herb soups, with various herbs. Contains: EGG, GLUTEN, LACTOSE, MILK	110 g	1,1kg	sachet	    [C, A, G]
	1000949-001 ASIAN STYLE BOUILLON Seasoned with ginger, soya and lemongrass. Contains: WHEAT, SOYA	20 g	4 kg	tub	    [A, F]
	1862464-002 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	14 kg	tub	 [---]
	1862003-002 BEEF SOUP NO MSG 1862003-004 Aromatic seasoning for clear soups and for refining sauces, meat, rice and pasta dishes.	20 g	4 kg 14 kg	tub tub	 [---]
	1000915-002 CHICKEN BOUILLON 1000915-001 Instantly soluble soup base for chicken stew and bouillon. Also for refining chicken soup, stews and Paella.	25 g	4 kg 12 kg	tub tub	   [---]
	1000970-002 GARDEN VEGETABLE STOCK 1000970-001 Vegetarian seasoning blend for all soups, vegetables, broths and dishes.	14 g	4 kg 10 kg	tub tub	     [---]
	1000996-005 GOURMET TOMATO SOUP Creamy-fruity instant binding agent. Contains: WHEAT	130 g	4 kg	tub	    [A]
	1000914-001 MEAT BOUILLON No added hydrogenated fats.	22 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	
SAUCES						
	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	3,5 kg 10 kg	tub tub	     [---]
	1862668-001 CREAM FIX Universal base for creamy soups and sauces and Bechamel sauce. Contains: MILK	cream, full-cream milk, potato fibre cream- and creamed soups: cream- and creamed vegetables, cream- and creamed spinach: cream spinach from frozen pellets: bechamel: vegetable strudel:	 120 g 160 g 200 g 200 g 300 g	3 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	3 kg 8 kg	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]
	1000941-004 GOURMET SAUCE PEPPER CREAM 1000941-001 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	0,9 kg 8 kg	sachet 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	3,5 kg 10 kg	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]
	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	SAUCE FOR ROAST BEEF	tomatoes, bay leaves,	100 g	3,5 kg	tub	A E 0 1 2 3 4 [---]
	1039830-001	Instantly soluble sauce with beef, paprika and bay leaf flavour.	paprika, garlic, black pepper, HVP, lemon		10 kg	tub	
	1039831-001	SAUCE FOR ROAST PORK	paprika, garlic, onion,	100 g	10 kg	tub	A E 0 1 2 3 4 [---]
		Instantly soluble sauce with beef flavour, rounded-off with caraway and marjoram.	white pepper, HVP, caraway, tomato, marjoram				
	1000434-003	SAUCE LIGHT	white pepper, nutmeg,	120 g	3 kg	tub	A E 0 1 2 3 4 [---]
	1000434-002	Instantly soluble sauce with butter flavour. The cold-swelling binder provides a creamy consistency	butter flavouring, onion, garlic		9 kg	tub	
	1000437-003	TOMATO SAUCE	tomato, onion, garlic,	140 g	4 kg	tub	A E 0 1 2 3 4 [---]
	1000437-001	Instantly soluble sauce with fruity tomato powder and a cold-swelling binder.	thyme, oregano		10 kg	tub	

BINDERS

























































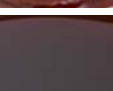




	1697688-001	BINDER FOR BRIGHT SAUCES		30-50 g	3 kg	tub	A E 0 1 2 3 4 [---]
		Flavourless binding agent for light stocks and sauces.					
	1000975-003	BINDER FOR DARK SAUCES		60-80 g	1 kg	sachet	0 1 2 3 4 [A]
	1000975-001	Flavourless binding agent for dark stocks and sauces. Contains: WHEAT			10 kg	tub	
	1700706-001	BINDER FOR DARK SAUCES		30-50 g	3 kg	tub	A E 0 1 2 3 4 [---]
		Flavourless binding agent for dark stocks, sauces, ragout and other roast dishes.					
	1000597-003	BINDER FOR SOUPS AND SAUCES		30-50 g	1 kg	sachet	E 0 1 2 3 4 [A]
	1000597-001	Flavourless, light binding agent for soups and sauces. Contains: WHEAT			10 kg	tub	
	1919145-001	COLD BINDING		40 g	1 kg	sachet	A E 0 1 2 3 4 [---]
		Tasteless cold-swelling binder made from modified starch.					
	1039914-004	ROUX DARK		60-80 g	10 kg	tub	E 0 1 2 3 [A]
		Flavourless granulate to bind thick soups, sauces, ragouts and goulash variations. Contains: WHEAT					
	1039899-004	ROUX LIGHT		60-80 g	10 kg	tub	E 0 1 2 3 [A]
		Flavourless granulate to bind clear soups, sauces, ragouts and goulash variations. Contains: WHEAT					

WOK SAUCES

We offer the right flavour concepts for your dishes – ready-to-eat dips, 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	curry flavour, ginger,	100 g	5 kg	tub	A E 0 1 2 3 [---]
		With a fruity-piquant curry flavour. Ready-to-use.	coriander, cardamom, turmeric				
	1713808-001	WOK SAUCE GINGER PINEAPPLE	ginger, pineapple	100 g	5 kg	tub	A E 0 1 2 3 [---]
		With a piquant-fruity flavour. Ready-to-use.	flavour, garlic, onion				
	1713747-001	WOK SAUCE HONEY PEPPER	honey, soy sauce,	100 g	5 kg	tub	E 0 1 2 [F]
		With a sweet-hot flavour. Ready-to-use. Contains: SOYA	black pepper, garlic				
	1713840-001	WOK SAUCE HOT SPICE	sambal oelek, brandy	100 g	5 kg	tub	A E 0 1 2 3 [---]
		With a fiery hot flavour. Ready-to-use.	vinegar, garlic				
	1713810-001	WOK SAUCE LIME COCONUT	coconut, ginger, lime,	100 g	5 kg	tub	A E 0 1 2 3 [---]
		With a fruity-aromatic lime-coconut flavour. Ready-to-use.	coriander, turmeric, chilli				
	1713812-001	WOK SAUCE SOY PLUM	soy sauce, plum, brandy	100 g	5 kg	tub	E 0 1 2 3 [F]
		With a traditional Asian flavour, rounded off with a fruity plum note. Ready-to-use. Contains: SOYA	vinegar, table salt				
	1713818-001	WOK SAUCE SOY SESAME	soy sauce, ginger,	100 g	5 kg	tub	E 0 1 2 3 [F, N]
		For authentic piquant Asian dishes. Ready-to-use. Contains: SOYA, SESAME	garlic, sesame, roasted sesame oil				
	1712857-002	WOK SAUCE SWEET & SOUR	chilli, paprika,	100 g	5 kg	tub	A E 0 1 2 3 [---]
		With the typical Asian sweet and sour flavour. Ready-to-use.	brandy vinegar, garlic, pineapple juice concentrate				
	1713814-001	WOK SAUCE THAI GREEN	green Thai curry paste,	100 g	5 kg	tub	A E 0 1 2 3 [---]
		With a hot Asian flavour, rounded off with Thai green curry paste. Ready-to-use.	chilli, galangal, lemon grass, turmeric				
	1713816-001	WOK SAUCE THAI RED	red Thai curry paste,	100 g	5 kg	tub	A E 0 1 2 3 [---]
		With a hot Asian flavour, rounded off with a special Thai red curry paste. Ready-to-use.	chilli, paprika, lemon, galangal, lime leaves				





































SOUPS & SAUCES

ART.	REFERENCE	USAGE RATE PER KG/L	CONTENT	PACKAGING	
DELICATESSEN SAUCES					
	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 1039455-002 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 240 ml	squeezy bottle carton	  [M]
	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]
	1716740-001 CHICKEN BARBECUE SAUCE Dip sauce for barbecue chicken-specialities or as a basis for barbecue sauces. For chicken meals or Fingerfood. Contains: MUSTARD	use as desired	1,2 kg	squeezy bottle	 [M]
	1691149-004 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	1,3 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	    [---]
	1695361-001 GYPSY SAUCE Seasoned sauce with sweet-piquant flavour, based on paprika, onion and chilli. 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	   [---]
	1862284-001 RANGERS BARBECUE DIP Spicy dip sauce with a fine smoke flavour.	use as desired	1,2 kg	squeezy bottle	   [---]
	1696989-002 SANDWICH SPREAD SHALLOT Sweet-piquant butter flavour Ready-to-use. Contains: LACTOSE, MILK	use as desired	1,1 kg	squeezy bottle	 [G]
	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]





































SINGLE SPICES

Gently-processed high quality spices harvested at the optimal moment to deliver 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 1000828-005 BAY LEAVES whole	0,05 kg 0,5 kg	can sachet	 [---]
	1000826-001 1000826-004 1862111-001 CARAWAY whole	0,55 kg 1 kg 3 kg	can sachet tub	 [---]
	1091426-001 1862112-002 1000827-006 1862112-001 CARAWAY ground	0,3 kg 0,5 kg 1 kg 3 kg	shaker can sachet 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 1000820-001 CHILI ground	0,3 kg 0,5 kg	shaker 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	 [---]
	1000889-001 CUMIN ground	0,2 kg	can	 [---]
	1862106-001 FENNEL SEEDS WHOLE whole	0,35 kg	can	 [---]































































































SINGLE SPICES

ART.	REFERENCE	CONTENT	PACKAGING	
	1808704-001 GARLIC FLAKES	1 kg	sachet	 [---]
	1091430-001 1000866-001 1000866-006 1862191-001 GARLIC GRANULES	0,5 kg 0,7 kg 1 kg 4 kg	shaker can sachet tub	 [---]
	1711052-001 GARLIC GRANULES SMOKED	0,35 kg	can	 [---]
	1000825-002 GARLIC POWDER FINE finely ground	1 kg	sachet	 [---]
	1000865-007 GARLIC SLICES dried	0,35 kg	can	 [---]
	1000824-001 GINGER ground	0,2 kg	can	 [---]
	1000853-001 1000853-003 JUNIPER BERRIES 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	 [---]
	1000883-006 ONION SLICES	0,5 kg	sachet	 [---]
	1832701-002 PAPRIKA BONITO	9 kg	tub	 [---]
	1000839-001 PAPRIKACHIPS MIXED red/green	0,5 kg	can	 [---]
	1000837-007 PAPRIKA EXTRA RED ground	0,5 kg	can	 [---]

SINGLE SPICES

ART.	REFERENCE	CONTENT	PACKAGING	
	1000835-010 PAPRIKA HOT ground	0,5 kg	can	     [---]
	1711051-001 PAPRIKA SMOKED ground	0,5 kg	can	     [---]
	1862122-001 1835276-002 1835276-001 PAPRIKA SWEET RED ground	0,5 kg 1 kg 9 kg	can sachet tub	     [---]
	1000836-020 1000836-009 PAPRIKA SWEET RED ground	0,5 kg 1 kg	can sachet	     [---]
	1000841-001 1000841-003 1862130-001 PEPPER BLACK whole	0,65 kg 1 kg 3,4 kg	can sachet tub	     [---]
	1000815-001 PEPPER BLACK 0,8-1,5 mm, broken	0,5 kg	can	     [---]
	1091424-001 1000842-001 1000842-007 1862132-001 PEPPER BLACK 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	     [---]
	1091421-001 1000844-001 1000844-006 PEPPER WHITE ground	0,35 kg 0,5 kg 1 kg	shaker can sachet	     [---]
	1000813-001 PINK BERRIES whole	0,3 kg	can	     [---]
	1000849-007 PISTACHIOS 1A green, whole, peeled. Contains: PISTACHIOS	1 kg	sachet	    [H]
	1000874-004 1000874-001 ROASTED ONIONS Contains: GLUTEN	0,5 kg 10 kg	sachet carton	   [A]
	1000886-004 SAFFRON THREADS 1A quality.	0,005 kg	can	     [---]







SINGLE SPICES

ART.	REFERENCE	CONTENT	PACKAGING	
	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	     [---]
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 temperatur of 60 °C (when fried or barbecued). Especially recommended for mise en place.	1 kg	sachet	     [---]
	1718477-002 CRYSTAL SALT FINE Pakistani salt with a red light color and a mild, distinctive taste. 0.3 - 0.5 mm grain size	1 kg	sachet	     [---]
	1717989-002 FLEUR DE SEL The sun-dried sea salt is crispy, mild, 0.5 - 2 mm grain size.	1 kg	sachet	     [---]
	1718601-002 GERMAN SMOKED SALT Is produced using the cold smoking process, amber-brown color and an intense, natural smoked aroma	1 kg	sachet	     [---]
	1718474-002 KALAHARI DESERT SALT FINE Pure sun-dried natural salt without additives from the Kalahari Desert.	1 kg	sachet	     [---]
	1718476-002 KALA NAMAKK SALT FINE Used as a spice in Indian cuisine, it has a sulphurous (egg-like) taste. Trend product in the vegan cuisine Contains: SULPHITES	1 kg	sachet	    [0]
	1718475-002 PINK ROCK SALT FLAKES Salt flakes from the Punjab mountains, smooth and a crispy texture. 0.1-10 mm grain size	1 kg	sachet	     [---]
	1862387-001 PUNJAB SALT FROM THE HIMALAYA Himalayan 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	     [---]
	1862343-001 1862343-002 SEA SALT COARSE Best non-iodized sea salt, coarse crystals of equal size. Particularly suitable for salt mills, for decoration or steaks.	0,5 kg 10 kg	sachet bag	     [---]





























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.






ART.	REFERENCE		CONTENT	PACKAGING	
FREEZE-DRIED HERBS					
	1004650-001	BASIL cut	45 g	can	 [---]
	1004654-001	CHERVIL rubbed	80 g	can	 [---]
	1004658-001	CHIVES cut	40 g	can	 [---]



HERBS














ART.	REFERENCE		CONTENT	PACKAGING	
	1004652-001	DILL TOPS cut	60 g	can	 [---]
	1000463-001	HERBS MIX ITALIA Herb blend 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 Seasoning blend with chives, onion and parsley.	60 g	can	 [---]
	1004651-002	SAVORY rubbed	50 g	can	 [---]
	1004653-001	TARRAGON rubbed	60 g	can	 [---]
	1004660-001	THYME rubbed	80 g	can	 [---]
	1004668-001	WILD GARLIC cut	45 g	can	 [---]

DRIED HERBS

	1078870-002 1000870-007	BASIL rubbed	160 g 500 g	can sachet	 [---]
	1862075-002	CHERVIL rubbed	80 g	can	 [---]
	1078855-002 1000896-007	CHIVE RINGS cut	60 g 250 g	can sachet	 [---]



HERBS

	ART.	REFERENCE	USAGE RATE PER KG/L	CONTENT	PACKAGING	
	1078805-004	DILL TOPS		150 g	can	A E 0 1 2 3 4 5 [---]
	1000805-005	cut		500 g	sachet	
	1090895-002	LOVAGE LEAVES		110 g	can	A E 0 1 2 3 4 5 [---]
	1000895-002	cut		500 g	sachet	
	1862085-001	MARJORAM		100 g	can	A E 0 1 2 3 4 5 [---]
	1800887-001	rubbed		500 g	sachet	
	1078830-002	MARJORAM THURINGIAN		85 g	can	A E 0 1 2 3 4 5 [---]
	1000830-005	rubbed		500 g	sachet	
	1000801-001	MUGWORT		150 g	can	A E 0 1 2 3 4 5 [---]
	1078863-004	OREGANO		110 g	can	A E 0 1 2 3 4 5 [---]
	1000863-003	rubbed		500 g	sachet	
	1078840-003	PARSLEY LEAVES		70 g	can	A E 0 1 2 3 4 5 [---]
	1000840-005	cut		500 g	sachet	
	1862081-001	ROSEMARY		120 g	can	A E 0 1 2 3 4 5 [---]
	1078872-002	ROSEMARY		400 g	can	A E 0 1 2 3 4 5 [---]
	1000872-002	cut		500 g	sachet	
	1862084-001	SAGE		170 g	can	A E 0 1 2 3 4 5 [---]
	1078876-003	SAVORY		200 g	can	A E 0 1 2 3 4 5 [---]
	1000876-002	rubbed		500 g	sachet	
	1862074-001	TARRAGON		90 g	can	A E 0 1 2 3 4 5 [---]
	1000890-002	cut		500 g	sachet	
	1078851-004	THYME		160 g	can	A E 0 1 2 3 4 5 [---]
	1000851-001	rubbed		500 g	sachet	

HERB OIL CONCENTRATES































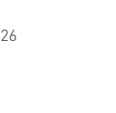

	1039083-002	BASIL HERB OIL CONCENTRATE	5 g	900 g	bottle	A E 0 1 2 3 4 5 [---]
		Suitable for salads, appetisers, dressings, dips, soups and sauces. Manufactured with a special cold press procedure.				
	1039084-002	OREGANO HERB OIL CONCENTRATE	5 g	900 g	bottle	A E 0 1 2 3 4 5 [---]
		Suitable for salads, appetisers, dressings, dips, soups and sauces. Manufactured with a special cold press procedure.				
	1039085-002	ROSEMARY HERB OIL CONCENTRATE	5 g	900 g	bottle	A E 0 1 2 3 4 5 [---]
		Suitable for salads, appetisers, dressings, dips, soups and sauces. Manufactured with a special cold press procedure.				

SEASONING BLENDS












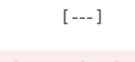







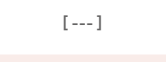



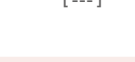










Only a special seasoning creates the typical flavour and taste of a certain dish.
Our seasoning blends impart authentic flavour to meat, fish and vegetables.





































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 Base seasoning for spicy-hot dishes, e.g. Penne all' arrabiata, Mexican chilli con carne, kebab or piquant spreads.	chilli, paprika, table salt	20-25 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	22 g	1 kg	can	 [---]
	1918531-001 BARBECUE RIBS Piquant-honey sweet seasoning blend with a fine smoke flavour. Suitable for BBQ specialities, especially spareribs.	table salt, chilli, smoke flavouring	20-25 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-honey sweet seasoning blend with a fine smoke flavour. Suitable for BBQ specialities, especially spareribs.	table salt, chilli, smoke flavouring	20-25 g	0,85 kg	can	 [---]
	1862618-002 BEEF SEASONING Roast and barbecue seasoning for beef	coriander, pepper, parsley	15-20 g	350 g	can	 [---]
	1862014-001 BEUSCHL SEASONING FINE Seasoning blend for cooked offal, especially for Austrian „Beuschl“. Contains: MUSTARD	onion, mustard, parsley, carrot	7 g	0,6 kg	can	 [M]
	1862176-001 CAFÉ DE PARIS BUTTER Seasoning preparation with a curry note for typical Café de Paris butter.	spices, tarragon, 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	10 g	0,8 kg	can	 [---]
	1862023-001 CELERY SALT FINE Seasoned salt with an intensive celery flavour. Contains: CELERY	table salt, celery, parsnip	use as desired	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, spices, paprika	15-20 g	1,4 kg	can	 [---]
	1862208-001 CRISPY GOOSE/DUCK SEASONING Goose/duck seasoning with marjoram and other hearty spices imparts the typical Austrian flavour. A hint of paprika to give golden brown, crispy skin.	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, paprika	20 g	1 kg	can	 [---]

SEASONING BLENDS










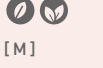
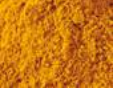























ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING	
	1062245-001 FISH SEASONING GARLIC Coarse seasoning preparation for all types of fish, in particular salmon.	sea salt, garlic, parsley	20-25 g	1 kg	can	 [---]
	1862624-002 FISH SEASONING GOLD Fish seasoning with thyme, dill and parsley	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	20 g	0,55 kg	can	 [---]
	1862503-001 FRIED POTATO SEASONING COARSE Full-bodied seasoning with lots of roasted onions, caraway, sea 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.	roasted onions, pepper, marjoram, sea salt flakes, flavouring	10-15 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	 [---]
	1862067-001 GARDEN HERBS Fine herb-spice mix for salads, sour cream and yoghurt dressing.	spices, 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.	pepper, garlic, salt	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	 [---]
	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.	pepper, chervil, dill, parsley	40-60 g	0,6 kg	can	 [---]
	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	 [---]
	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	 [---]
	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	 [---]
	1862013-001 MONTANA Piquant seasoning preparation with encapsulated salt for beef, pork and poultry specialities.	table salt, pepper, paprika, onion	20 g	0,7 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	 [---]

SEASONING BLENDS





















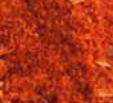







	ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING	
	1862650-002	PIPI CHICKEN SEASONING Blend for poultry with thyme.	thyme	15-20 g	400 g	can	
	1862617-001	PORK SEASONING Roast and barbecue seasoning for pork with thyme, oregano, caraway and parsley.	thyme, oregano, coriander, nasturtium, caraway and parsley	15-20 g	300 g	can	
	1706668-003	RAPSDODY 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	
	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.	cumin, onion, cardamom	20-25 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, pepper, parsley	20 g	1 kg	can	
	1862170-001	ROAST PORK SEASONING Roast and barbecue seasoning for pork with thyme, oregano, caraway and parsley.	table salt, caraway, paprika, garlic	use as desired, recmdt: 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, mar-joram, onion	20 g	0,65 kg	can	
	1000466-002 1000466-001	SEASONING FOR CHIPS Seasoning for all fried potatoes.	onion, note of smoked ham, turmeric, paprika	10 g 5 kg	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	
	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, pepper	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	use as desired, recmdt: 15-20 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	
	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

























ASIA

	ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING	
	1000479-001	ASIA SEASONING Seasoning especially for poultry and vege-tables.	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	
	1091422-001 1000885-001	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 á 1 g	carton	
	1862184-001	CURRY MADRAS Traditional Indian curry formulation with a hint of chilli. Contains: MUSTARD	turmeric, ginger, mustard	use as desired	0,5 kg	can	
	1000651-001	CURRY POWDER Seasoning blend for all kinds of dishes. Con-tains: MUSTARD	coriander, ginger, pepper, cardamom, chilli, turmeric	use as desired	0,55 kg	can	
	1862020-001	CURRY PREMIUM Mild and fruity Indian-style seasoning blend.	turmeric, cumin, coriander	use as desired	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	
	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 vege-tables.	ginger, onion, fennel, chilli, paprika, turmeric	60-80 g	0,9 kg	can	
	1000681-001	SWEET LEMON CHICKEN SEASONING Seasoning especially for poultry dishes. Con-tains: MUSTARD, WHEAT, SOYA	curry, lemon, ginger, cardamom, turmeric, cloves, paprika	60-80 g	0,75 kg	can	
	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	
	1000589-001	THAI 7-SPICE Seasoning for meat, vegetables and especially for hot meals.	chilli, coriander, onion, lemon	10 g	0,6 kg	can	

SEASONING BLENDS

ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING	
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	 [M]
	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	 [---]
	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	 [---]
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	 [---]





SEASONING BLENDS

ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING	
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	 [---]
	1862070-002 PIZZA HERBS Typically Mediterranean herb blend for seasoning pizza, baguettes, casseroles, stews, etc.	oregano, marjoram, basil, parsley	use as desired	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 powder flakes, parsley, garlic	use as desired	1 kg	sachet	 [---]
	1862477-001 TOMATINO FUNGHI The combination of herbs, tomatoes and aromatic mushrooms is perfect for hearty poultry dishes such as pheasant breast and quail. As well as game dishes.	tomato powder flakes, parsley, mushrooms, oregano	use as desired	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	 [---]
	1037578-001 TZATZIKI SEASONING Spiced salt for tzatziki and other curd preparations.	garlic, parsley, onion, oregano	20-25 g	0,9 kg	can	 [---]

SEASONING BLENDS

	ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING	
RUBS							
	1711560-001	CRACKED PEPPER RUB For meat, fish, poultry, steaks, stir fry and convenience specialties.	sea salt, demerara sugar, paprika/garlic smoked, pepper, oregano	20-25 g	0,8 kg	can	 [---]
	1717826-001	KOREAN BBQ RUB For meat, fish, poultry, steaks, stir fry and convenience specialties. Contains: SESAME	Demerara sugar, sesame seeds, garlic, smoked paprika, chilli	20-25 g	0,8 kg	can	 [N]
	1711561-001	WESTERN SMOKY RUB For meat, fish, poultry, steaks, stir fry and convenience specialties.	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 SOUS-VIDE 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, citrus flakes, paprika, ginger, pepper	20-25 g	1 kg	sachet	 [---]
	1031908-001	THE RIPPER (FOR SOUS-VIDE 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	30-35 g	1 kg	sachet	 [---]



DECOR SEASONINGS







































































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

	ART.	REFERENCE	USAGE RATE PER KG/L	CONTENT	PACKAGING	
	1000928-001	CHILI FIBERS Ideal for decorating and garnishing appetiser plates as well as cold and warm buffets.	use as desired	45 g	can	 [---]
	1000927-001	CHILI ROLLS The ‚must have‘ decorative finish.	use as desired	120 g	can	 [---]
	1701705-001	DECORADO A colourful decorative blend for meat, poultry, fish, salads and tasty fillings.	10 g	500 g	can	 [---]
	1037564-001	DECOR MIX VARIANTA A colourful blend (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]
	1000923-001	FLOWER MIX Ideal for decorating and garnishing appetiser plates as well as cold and warm buffets.	use as desired	75 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 blend 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		
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	    [---]	
	1000645-001 DILL EXTRACT SEASONING Seasoning for ready-meals, soups and sauces.	dill	use as desired	1,3 kg	squeezy bottle	     [---]	
	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	     [---]	
	1000683-009 GARLIC EXTRACT Garlic preparation for meat, soups and sauces.	garlic	0,5-1 g or use as desired	1 kg	squeezy bottle	     [---]	
	1000661-002 GREEN PEPPER SEASONING Seasoning for meat, soups and sauces.	green pepper	use as desired	1,3 kg	squeezy bottle	     [---]	
	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	   [---]	
	1000698-002 LEMON EXTRA Liquid flavouring made from lemon oil.	lemon	5 g or use as desired	1 kg	squeezy bottle	     [---]	
	1000699-010 PAPRIKA 3000 For ready-meals, soups and sauces, as well as goulash.	paprika extract	2-4 g	1,3 kg	squeezy bottle	    [---]	
	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	     [---]	
	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	     [---]	
	1001397-007 SMOKAL liquid For soups, sauces, ready meals and salads.	smoke flavour	1-2 g	1 kg	squeezy bottle	    [---]	
	1000680-001 THE RED HOT Liquid hot chilli sauce for salad dressings, soups and sauces.	chilli, paprika	use as desired	1 kg	squeezy bottle	    [---]	
	1862599-001 VEGETABLE WILLY Liquid seasoning for green vegetables.	table salt, olive oil, spices	use as desired, recmdt: 60 g	0,95 kg	squeezy bottle	   [---]	



VEGETARIAN












VEGAN













COOK & CHILL

[Allergen information] Legend see Page 3.














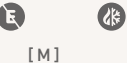














KITCHEN AIDS

	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 INDIA 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 1837575-002	GARLIC PASTE 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	






















































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	For soft gelees: 50-70 g for firm aspic: 100-150 g	1 kg	sachet	 [---]
	1862151-001	ARA CRYSTAL SEASONED Seasoned gelatine without vinegar.	gelatine	for firm aspic: 100-150 g for soft jellies: 50-70 g Add vinegar to taste!	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, wheat flour	170 g + 400 ml water for 1 kg minced meat	3,5 kg	tub	 [A]














































KITCHEN AIDS

	ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING	
	1862045-001	BAKING SODA Raising agent for bakery products.	sodium bicarbonate	depending on application, restrictions according to VO 1333/2008	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 BASE Excellent seasoning blend for Beef Tartare.	paprika, onion, tomato	85 g	0,4 kg	can	
	1000557-002 1000557-001	BOLOGNESE FIX A ready-to-use base product for the classic minced meat sauce, soups and sauces.	tomato, onion, ham flavour, oregano, basil	180 g 10 kg	4 kg 10 kg	tub 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.	parsley, cardamom, 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	
	1000549-001	JULISCHKA Seasoning for goulash soup. Contains: WHEAT, MILK	tomato, paprika, onion, leek, parsnip	50 g	1 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	

KITCHEN AIDS

ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING	
	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	     [---]
	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 Batter system with breadcrumbs without fresh egg. Dip meat, poultry or vegetables into the ready mix and then dip into crumb.	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	soya protein texturate	1 part granules + 2.5 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	whole egg powder, 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	     [---]
	1091559-001 VEGETABLE SEASONING Seasoning especially for frozen vegetables. Contains: WHEAT, LACTOSE, MILK	onion, parsnip	60 g	4 kg	tub	   [A, G]
	1091865-002 VEGETARIAN BOLOGNESE FIX A ready-to-use base product for vegetarian Bolognese sauce.	soy protein, tomato, onion, basil	200 g	3 kg	tub	     [---]









KITCHEN AIDS

ART.	REFERENCE	INGREDIENTS FLAVOUR	USAGE RATE PER KG/L	CONTENT	PACKAGING	
AROMA COMPOUNDS						
	1062179-001 ASPARAGUS SEASONING Seasoning preparation with salt and the flavour of asparagus. For stocks, soups, sauces and aspic. Contains: MILK	flavouring, onion	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, chanterelles, champignons, porcini	use as desired	0,2 kg	can	    [---]
	1862566-001 TASTEUP NATURAL TasteUp Natur is the natural flavour enhancer for universal use in the kitchen. No matter what you are preparing, TasteUp Natur provides an additional, full-flavoured and rounded taste kick. Without additives.	garlic, onion, lovage roots	use as desired	0,85 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.	onion	5-10 g or use as desired	4,5 kg	tub	    [---]

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, pulps and pastes to 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		
TEXTURIZERS							
	1862314-001	EMULZOOM Emulsifier and stabilizer. Emulzoon contains GMO-free soya lecithin (E322) as an emulsifier (binding fat and water). Emulzoon can be used for fat-based dressings (e. g. vinaigrette) or mayon- naise but also for production of fluffy foams with an aromatic pleasant mouth feel. Contains: SOYA	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	[F]
	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	 [---]
	1865136-001	GELEAINSTANT HOT SeneoPRO Gelea Insant is used for gelling pulpy food products. Meat or vegetables can be pureed and formed into a jelly 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	 [---]
	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 blend for thickening liquids. Place the required amount of powder into a container, add liquid, stir briefly – finished. Flavourless, thickens in just 5 minutes.	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	XANTHAZOOM 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	[---]



VEGETARIAN



VEGAN



COOK & CHILL

[Allergen information] Legend see Page 3.



































































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.

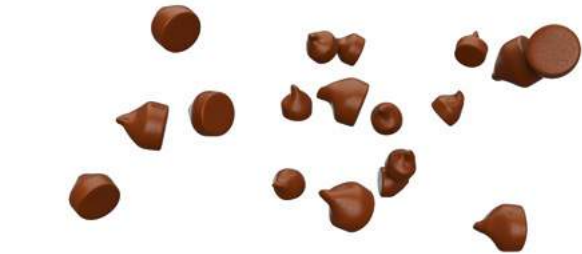
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ART. REFERENCE USAGE RATE CONTENT PACKAGING

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	     [---]
	1702952-003	BOURBON VANILLA SUGAR A fine dessert ingredient with bourbon vanilla and an intensive flavour.	3-5 g	0,4 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.	use as desired	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 Orange punch seasoning with fruity orange taste, 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.	0,5-1 g	0,5 kg	can	     [---]
	1062451-001	ORANGE PUNCH SEASONING Orange punch seasoning with fruity orange taste, a fine cardamom note and aromatic cinnamon 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 creative exotic dishes.	use as desired	5 pcs.	glass	     [---]
	1000960-001	VANILLA SUGAR	use as desired	0,7 kg	can	     [---]
	1865032-001 1865033-001	VANILLA SUGAR WITH GENUINE BOURBON VANILLA EXTRACT 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	CONTENT	PACKAGING	
<div><div></div><div>PASTRIES, FILLINGS & TOPPINGS</div></div>				
	1865000-001 BAKING SODA Raising agent	30 g / kg flour	1 kg	tub <div> [---]</div>
	1865001-001 BISCUIT WITH EGG DARK Dry mix for production of chocolate sponge cake or other chocolate doughs. Contains: GLUTEN, EGG, MILK	Mix 1000 g biscuit powder with 5 g vanilla-rum flavour and 650 g water. Then whisk with a mixer for 3-5 minutes. Bake as usual.	10 kg	tub <div>[A, C, G]</div>
	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. Then whisk with a mixer for 6 minutes. Bake as usual.	10 kg	tub <div>[A, C, G]</div>
	1865011-001 CURD STRUDEL MIX Mix for production of curd fillings with addition of fresh curd and egg. Method: 100 g Curd Strudel Mix, 1000 g curd, 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. Tip: Refine the filling with sultanas or different flavours (e.g. rum, vanilla, orange, lemon). Contains: MILK		10 kg	tub <div> [G]</div>
	1865006-001 DOUGH MIX Dry mix for production of sponge cake dough and other doughs. Contains: GLUTEN, EGG, MILK	Mix 1500 g of the Dough Mix, 675 g vegetable oil and 825 g water. Mix the ingredients, stir for approx. 3 minutes at medium speed and bake as usual.	10 kg	tub <div>[A, C, G]</div>
	1865140-001 EIBUFIX (FROM BARN EGGS) Dry mix for production of meringue and meringue fillings. Method: 130 g Eibufix, 800 g fine crystal sugar, 1000 g water (+30°C). Whip the EIBUFIX with water, adding the sugar in portions, to a firm mass. Pour the sugar (1.6 kg sugar + approx. 0.4 kg water) gradually into the firm mixture and finish whipping. Contains: EGG		0,5 kg	sachet <div>[C]</div>
	1865009-001 HAZELNUT FILLING Ready mix for the efficient and safe production of fillings and toppings for pastries. Method: 1000 g Hazelnut Filling, 380 g water. Mix the hazelnut filling with hot water, flavour with rum if necessary, leave to stand for a few minutes and then process further. Note: For a particularly attractive cut, some of the water can be replaced with egg white for strudel fillings. Contains: GLUTEN, EGG, SOYA, MILK, NUTS		10 kg	tub <div>[A, C, F, G, H]</div>
	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 the poppy seed filling with warm water, season with rum if necessary, leave to stand for a few minutes and then process. Note: For a really beautiful cut in strudel fillings, part of the water can be replaced by egg white. Contains: GLUTEN, EGG, SOYA, MILK		10 kg	tub <div>[A, C, F, G]</div>
















ART.	REFERENCE	CONTENT	PACKAGING	
<div><div></div><div>CREAMS & PUDDING PRODUCTS</div></div>				
	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]
	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	<div> [---]</div>
	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	tub	[G]
<div><div></div><div>ASPIC PRODUCTS</div></div>				
	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	<div> [---]</div>





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 1865047-001 CALLEBAUT CHOCOLATE COATING DARK Dark chocolate drops in lense shape. Cocoa solids: 56 % minimum 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. Contains: SOYA	10 kg	bag	[F]

SWEET CUISINE


	ART.	REFERENCE	CONTENT	PACKAGING	
	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]
	1865051-001 1865048-001	CALLEBAUT MILK CHOCOLATE COATING Milk chocolate coating in lense shape. Cocoa solids: 53.1 % minimum 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]
	1865431-001	CALLEBAUT RUBY CHOCOLATE COATING Ruby red chocolate coating in lense shape. Cocoa solids: 48.8 % minimum. Ruby is the fourth chocolate category after dark, milk and white chocolate. Contains: SOYA, MILK	2,5 kg	bag	[F, G]
	1865052-001 1865049-001	CALLEBAUT WHITE CHOCOLATE Lense-shaped white chocolate. Cocoa solids: 29.5 % minimum Contains: SOYA, MILK	2,5 kg 10 kg	bag bag	[F, G]
	1865191-001	FREY COATING CREMANT 50 R Aromatic dark chocolate flavour. Cocoa solids: 50.8 % minimum. For coatings.	5 kg	carton	 [---]
	1865192-001	FREY COATING NOIR 72 R Intensive cocoa flavour. Cocoa solids: 72.2 % minimum. For coatings. Also suitable for ice cream.	5 kg	carton	 [---]
	1865194-001	FREY MILK COATING 34/19 Typical milk chocolate with milk powder for coatings. Contains: MILK	5 kg	carton	[G]
	1865195-001	FREY WHITE COATING BLANCA 35/21 R Well-balanced milk flavour. For coatings and hollow products. Contains: MILK	5 kg	carton	[G]

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 Preparation of sugar, almonds of selected provenance with the skin removed, 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	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	carton	[F, G, H]

SWEET CUISINE

DECOR PRODUCTS

	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]
	1865062-001	CALLEBAUT CHOCOLATE PENCILS DARK 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]
	1865064-001	CALLEBAUT CHOCOLATE PENCILS MARBLED 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]
	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]
	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]
	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. Contains: SOYA	115 pcs. / 0,9 kg	carton	[F]
	1865365-001	WHITE CHOCOLATE X-LARGE PENCILS Length: 200 mm Contains: SOYA, MILK	115 pcs. / 0,9 kg	carton	[F, G]



DESSERT SAUCES

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

SWEET CUISINE

ART.	REFERENCE	CONTENT	PACKAGING	
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CANNED FRUITS

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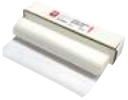
FINGER FOOD SWEET

	1865211-001 PASTRY BOWLS SWEET CHOCOLATE ROUND Finger food for sweet fillings. Diameter: 48 mm, height: 19 mm Contains: GLUTEN, EGG, SOYA, MILK	125 pcs.	carton	[A, C, F, G]
	1865210-001 PASTRY BOWLS SWEET ROUND Finger food for sweet fillings. Diameter: 48 mm, height: 19 mm Contains: GLUTEN, EGG, SOYA, MILK	125 pcs.	carton	[A, C, F, G]
	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]

FINGER FOOD PIQUANT

	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, MILK, SESAME	140 pcs.	carton	[A, F, H, G, 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, MILK, SESAME	140 pcs.	carton	[A, F, H, G, N]
	1865214-001 PASTRY BOWLS WITH HERBS Finger food for savoury fillings. Diameter: 46 mm, height: 17 mm Contains: GLUTEN, MILK, EGG, SOYA	125 pcs.	carton	[A, G, C, F]

ASSESSORIES

	1009169-000 DISPLAY FOR CANS In our display for cans, you can store eight kitchen spices neatly, conveniently, and elegantly. It's made of high-quality and durable plastic and comes with mounting materials included.	1 piece		
	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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BASIL OIL	8	CALLEBAUT CHOCOLATE BLOSSOMS WHITE	47	CHICKEN SEASONING GOLD	26
BASIL rubbed	23	CALLEBAUT CHOCOLATE COATING DARK	45	CHILI CON CARNE FIX	30
BAVARIAN CRUST MIX	26	CALLEBAUT CHOCOLATE DROPS	45	CHILI FIBERS	33
BAY LEAVES	18	CALLEBAUT CHOCOLATE MOUSSE DARK	45	CHILI	18
BBQ SPARERIBS	26	CALLEBAUT CHOCOLATE MOUSSE WHITE	45	CHILI OIL	8

CHILI PASTE	36	CURRY POWDER	29	GARLIC FLAKES	19
CHILI ROLLS	33	CURRY PREMIUM	29	GARLIC GRANULES	19
CHILI SEASONING TEX MEX	30	CURRY SAUCE FOR CURRYWURST	16	GARLIC GRANULES smoked	19
CHINA SEASONING	29	CURRY SAUCE TROPICAL	16	GARLIC PASTE	36
CHIVE RINGS cut	23	CURRY SMOKED	29	GARLIC PEPPER SVS	27
CHIVES cut	22	DECOR MIX VARIANTA	33	GARLIC POWDER fine	19
CHOCOLATE SHAVINGS DARK	47	DECORADO	33	GARLIC SLICES dried / light colour	19
CIDER VINEGAR	7	DILL EXTRACT SEASONING	35	GARLIC-HERB DIP SEASONING	9
CINNAMON ground [Cassia]	18	DILL TOPS cut	23 / 24	GARLIC-HERB PEPPER	27
CINNAMON STICKS	18	DISPLAY FOR CANS	48	GELEAINSTANT COLD	41
CLEAR SALAD DRESSING	9	DISPLAY FOR SPICE MILLS	10	GELEAINSTANT HOT	41
CLOVES ground	18	DOUGH MIX	44	GERMAN SMOKED SALT	21
CLOVES whole	18	DUCKS AND GOOSE SEASONING	26	GINGER BREAD SEASONING	43
COATED SALT	21	EIBUFIX (FROM BARN EGGS)	44	GINGER ground	19
COLD BINDING	14	ELDORADO JELLY GLAZE POWDER	45	GINGER PASTE	36
COLOURFUL PEPPER	10	EMULZOOM	41	GOULASH MIX	37
CORIANDER ground	18	FAJITA SEASONING	30	GOULASH PASTE C.L	36
CORIANDER whole	18	FENNEL SEEDS whole	18	GOULASH SEASONING	27
CRACKED PEPPER RUB	32	FISH SEASONING DILL	26	GOURMET HUNTER SAUCE	13
CREAM FIX	13	FISH SEASONING GARLIC	27	GOURMET SAUCE BECHAMEL	13
CREAM SAUCE	13	FISH SEASONING GOLD	27	GOURMET SAUCE CHEESE	13
CREMA ALL'ACETO BALSAMICO	7	FISH SEASONING SEA SALT & HERBS	27	GOURMET SAUCE CURRY	13
CRISPY CRUMB COATING	37	FLEUR DE SEL	21	GOURMET SAUCE PEPPER CREAM	13
CRISPY GOOSE/DUCK SEASONING	26	FLOWER MIX	33	GOURMET SAUCE POULTRY (BROWN)	13
CRUSTO DI MARE	39	FLYING DUCKMAN (FOR SOUS-VIDE GOOSE AND DUCK)	32	GOURMET TOMATO SAUCE TUSCANY	13
CRYSTAL SALT	10	FRESH ONION EXTRA	35	GOURMET TOMATO SOUP	12
CRYSTAL SALT FINE	21	FREY COATING CREMANT 50 R	46	GRAPE SEED OIL	8
CUMIN ground	18	FREY COATING NOIR 72 R	46	GRATIN FIX	37
CURD STRUDEL MIX	44	FREY MILK COATING 34/19	46	GRAVY NO MSG	13
CURRY BASE GREEN	37	FREY WHITE COATING BLANCA 35/21 R	46	GREEN CURRY	30
CURRY BASE RED	37	FRIED POTATO SEASONING COARSE	27	GREEN PEPPER SEASONING	35
CURRY BASE YELLOW	37	FRUIT AND SALAD FRESH	37	GRILL AND ROAST SEASONING COARSE	27
CURRY INDIAN	29	FRUITY CURRY	29	GRILL AND ROAST SEASONING FINE	27
CURRY MADRAS	29	GAME SEASONING	27	GRILL SEASONING ASADO	30
CURRY OIL	8	GARAM MASALA	29	GYPSY SAUCE	16
CURRY PASTE INDIA	36	GARDEN HERBS	27	GYROS SEASONING	31
CURRY PASTE THAI GREEN	36	GARDEN VEGETABLE STOCK	12	GYROS SEASONING FINE	31
CURRY PASTE THAI RED	36	GARLIC EXTRACT	35	GYROS SEASONING RHODOS	31

HAZELNUT FILLING	44	MOJO ROCHO	30	PEPPER BLACK broken	20
HERB BUTTER	27	MONTANA	27	PEPPER BLACK ground	20
HERB BUTTER SEASONING	27	MOULDING MARZIPAN NATURAL 1:1	46	PEPPER BLACK whole	20
HERBES DE PROVENCE	31	MOUSSE AU CHOCOLAT	45	PEPPER COLOURED whole	20
HERBESSA	35	MUGWORT cut / 1-3 mm	24	PEPPER GREEN IN BRINE	20
HERBS MIX ITALIA	23	MULLED WINE SEASONING	43	PEPPER GREEN whole	20
HERBS WITH SEA SALT	27	MUSTARD SEED whole Contains: Mustard	19	PEPPER MIX COLOURED	20
HOT MANGO DIP	16	NASI GORENG SEASONING	29	PEPPER STEAK	10
HOUSE DRESSING	9	NOUGAT DARK	46	PEPPER WHITE ground	20
INDIAN CURRY	10	NOUGAT LIGHT	46	PEPPER WHITE whole	20
ITALIAN CONDIMENTO WHITE	7	NUTMEG finely ground	19	PIMIENTO LIMÓN	30
ITALY DRESSING	9	NUTMEG ground	19	PINE NUTS	33
JULISCHKA	37	NUTMEG whole	19	PINK BERRIES	20
JUNIPER BERRIES whole	19	OLIVE OIL	8	PINK ROCK SALT FLAKES	21
KALA NAMAKK SALT FINE	21	ONION GRANULATE / 2-3 mm / light quality	19	PIPI CHICKEN SEASONING	28
KALAHARI DESERT SALT FINE	21	ONION SEMOLINA bright quality	19	PISTACHIOS	20
KOREAN BBQ RUB	32	ONION SLICES	19	PIZZA HERBS	31
LEMON BUTTER SAUCE	13	ORANGE DREAM	43	PIZZA SPICE	31
LEMON DREAM	43	ORANGE PEPPER SVS	27	POPPY FILLING	44
LEMON EXTRA	35	ORANGE PUNCH SEASONING	43	PORK SEASONING	28
LEMON PEPPER	27	ORANGE X-LARGE PENCILS	47	POTATO SALAD DRESSING	9
LIME OIL	8	OREGANO HERB OIL CONCENTRATE	24	PREMIERE MINCE MIX NO MSG	37
LOVAGE LEAVES cut	23 / 24	OREGANO rubbed	23 / 24	PREMIUM MIXED CARTON OF OILS	8
MACE ground	19	PAPRIKA 3000	35	PULLED PORK SEASONING	30
MAJORAM THURINGIAN rubbed	24	PAPRIKA BONITO	19	PUNJAB SALT FROM THE HIMALAYA	21
MARJORAM rubbed	23 / 24	PAPRIKA EXTRA RED ground	19	PURPLE CURRY	29
MARZIPAN PASTE	46	PAPRIKA HOT ground	20	RANGERS BARBECUE DIP	16
MEAT BALL SEASONING	37	PAPRIKA SMOKED ground	20	RAPESEED OIL	8
MEAT BOUILLON	12	PAPRIKA SWEET RED ground	20	RAPS HYGIENE PIPING BAG	48
MEDITERRANEAN	10	PAPRIKACHIPS MIXED red / green	19	RAPSODY STEAK MIX	28
MENAGE FOR SPICE MILLS	10	PARSLEY LEAVES cut	24	RAS EL HANOUT SPICE	30
MINI CONES BLACK SESAME	48	PARSLEY rubbed	23	RED CURRY	29
MINI CONES ITALIAN PESTO	48	PASTA & UNIVERSAL SEASONING	35	RED WINE VINEGAR	7
MIXED CARTON OF OILS	8	PASTRY BOWLS SWEET CHOCOLATE ROUND	48	ROAST & BBQ SEASONING FINE	28
MIXED CARTON OF SPICE MILLS	10	PASTRY BOWLS SWEET ROUND	48	ROAST & BBQ SEASONING TURKEY	28
MIXED CARTON OF VINEGARS	7	PASTRY BOWLS SWEET SQUARE	48	ROAST & BBQ SEASONING WITH HERBS	28
MIXED CARTON OF VINEGARS & OILS	7	PASTRY BOWLS WITH HERBS	48	ROAST PORK SEASONING	28
MIXED MUSHROOM POWDER	39	PEANUT OIL roasted	8	ROASTED ONION EXTRACT	35

ROASTED ONIONS	20	SOYA GRANULES	38	VANILLA PUDDING	45
ROCKET OIL	8	SPAETZLE MIX	38	VANILLA SUGAR	43
ROSE PETALS	33	SPUMAINSTANT	41	VANILLA SUGAR WITH GENUINE BOURBON VANIL- LA EXTRACT	43
ROSEMARY ground	24	STAR ANISE whole	21	VANILLA WHIPPING CREAM	45
ROSEMARY HERB OIL CONCENTRATE	24	STEAK PEPPER ONTARIO	28	VEGETABLE SEASONING	38
ROSMARY cut	23 / 24	STEAK PEPPER ROCKY	28	VEGETABLE STOCK	12
ROUX DARK	14	STEAK SEASONING	28	VEGETABLE WILLY	35
ROUX LIGHT	14	STEAK SEASONING LOUISIANA	28	VEGETARIAN BOLOGNESE FIX	38
ROYAL HERBS	33	STEAK SEASONING PORTERHOUSE	28	VINEGAR & OIL STAND	10
SAFFLOWER OIL	8	STOCK GRANULES	12	VINEGAR PREPARATION WITH FRUITY BERRY FLAVOURING	7
SAFFRON POWDER	21	STYRIAN PUMPKIN SEED OIL G.G.A.	8	VINEGAR PREPARATION WITH FRUITY MANGO FLAVOURING	7
SAFFRON SALT	21	SWEET & SOUR SEASONING	29	VINEGAR PREPARATION WITH FRUITY PEAR FLAVOURING	7
SAFFRON THREADS	20	SWEET CHILI DIP	16	VINEGAR PREPARATION WITH FRUITY RASPBERRY FLAVOURING	7
SAGE cut	23 / 24	SWEET LEMON CHICKEN SEASONING	29	VISCOINSTANT CLEAR	41
SALAD DRESSING GARDEN HERBS	9	TABLE CRUET STAND	10	WALNUT OIL roasted	8
SALAD DRESSING HERBS TOMATO	9	TANDOORI SEASONING	29	WESTERN SMOKY RUB	32
SALAD HERBS	23 / 28	TARRAGON cut	24	WHITE CHOCOLATE X-LARGE PENCILS	47
SALT FLAKES NATURAL	21	TARRAGON rubbed	23	WHITE WINE VINEGAR	7
SANDWICH SPREAD SHALLOT	16	TASTEUP NATURAL	39	WILD BERRY DIP	16
SAUCE A LA HOLLANDAISE	13	TENNESSEE SAUCE	16	WILD CRANBERRIES	48
SAUCE FOR ROAST BEEF	14	TEXTURIZED SOY PROTEIN	38	WILD GARLIC cut	23
SAUCE FOR ROAST PORK	14	THAI 7-SPICE	29	WILD GARLIC OIL	8
SAUCE LIGHT	14	THE RED HOT	35	WOK SAUCE CURRY	15
SAUERBRATEN FIX	38	THE RIPPER (FOR SOUS-VIDE BEEF AND PORK RIBS)	32	WOK SAUCE GINGER PINEAPPLE	15
SAUERBRATEN SEASONING	38	THYME rubbed	23 / 24	WOK SAUCE HONEY PEPPER	15
SAUERKRAUT SEASONING BIGOSCH	38	TOMATINO	31	WOK SAUCE HOT SPICE	15
SAVORY rubbed	23 / 24	TOMATINO FUNGHI	31	WOK SAUCE LIME COCONUT	15
SCHWEINSKROSTI	28	TOMATINO LIME	31	WOK SAUCE SOY PLUM	15
SEA SALT COARSE	21	TOMATINO PEPPERITO	31	WOK SAUCE SOY SESAME	15
SEA SALT CRUSH	10	TOMATO FORTALEZA	30	WOK SAUCE SWEET & SOUR	15
SEA SALT FINE	21	TOMATO SAUCE	14	WOK SAUCE THAI GREEN	15
SEASONED WET CRUMB COATING CL	38	TOMATO SPICES COARSE	28	WOK SAUCE THAI RED	15
SEASONING FOR CHIPS	28	TOMATO-FIX	38	WORCESTERSAUCE	16
SEASONING FOR FRIED FISH	28	TURMERIC ground	21	WÜRZADO	39
SESAME OIL cold-pressed	8	TZATZIKI SEASONING	31	WÜRZADO FOR PASTA	39
SMOKAL	38	VANILLA FLAVOUR MOUSSE	45	WÜRZADO NO MSG	39
SMOKAL liquid	35	VANILLA FLAVOURING	43	WÜRZADO TIROL	39
SOY SAUCE (OSOYO)	16	VANILLA PODS	43	XANTHAZOOM	41

NOTES



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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