

Food assortment

Delight made in Austria



Delight made in Austria



Herbs & Spices 10

| | |
|---------------------------------|----|
| Freeze-dried herbs | 11 |
| Crushed herbs | 12 |
| Spices | 13 |
| Spice mixes | 15 |
| Deco spices | 18 |
| Sweet spices & Baking | 19 |

Vinegar & Oil 20

| | |
|------------------------|----|
| Vinegars | 21 |
| Premium oils | 22 |
| Kitchen oils | 23 |
| Spray-on oil | 23 |
| Cruets | 23 |

Dressings & Dips 24

| | |
|--|----|
| Salad dressings | 25 |
| Salad dressings ready-to-use | 25 |
| Dip sauces ready-to-use | 27 |

Clear soups 28

| | |
|--|----|
| Beef bouillons & broths | 29 |
| Chicken bouillons | 32 |
| Vegetable bouillons & broths | 33 |
| Fish bouillon | 35 |
| Soup Garnishes | 36 |
| Clear soups with garnish | 37 |

Blended soups 38

| | |
|-----------------------|----|
| Cream soups | 39 |
| Stews | 47 |

Thickeners & Seasonings 48

| | |
|----------------------------|----|
| Thickeners | 49 |
| Starch | 49 |
| Gelatin | 50 |
| Thickening agent | 50 |
| Roux | 50 |
| Creamer | 51 |
| Seasonings | 52 |

Spicy basic products 54

Vegan patties 56

| | |
|--------------------------|----|
| Burger patties | 56 |
| Falafel | 57 |
| Grain patties | 57 |

Sauces & Juices 58

| | |
|-----------------------------------|----|
| Overview: Use & Binding | 59 |
| Stock concentrates | 60 |
| Dark basic sauces | 62 |
| Light basic sauces | 65 |
| Red basic sauces | 67 |
| Complete sauces | 68 |
| Pasta sauces | 69 |
| Wild cranberries | 70 |
| Wok sauces | 71 |



Content

Nannerl Delicata 72

| | |
|---------------------------|----|
| Tomato sauce | 73 |
| Tomato pulp | 73 |
| Peeled tomatoes | 73 |
| Tomato paste | 73 |
| Tomato quarters | 73 |

Side dishes 74

| | |
|--------------------------------------|----|
| Mashed potatoes | 75 |
| Spaetzle | 76 |
| Fried onion | 76 |
| Riso Gallo rice assortment | 77 |

Cereals 78

| | |
|---------------------------|----|
| 7-grain muesli | 78 |
| Bircher muesli | 78 |
| Fruit muesli | 79 |
| Crunchy mueslis | 79 |

Desserts 80

| | |
|--------------------------------|----|
| Mousse specialities | 81 |
| Dessert specialities | 83 |
| Rice pudding | 83 |
| Cream desserts | 84 |
| Yoghurt desserts | 85 |
| Kaiserschmarrn | 86 |
| Sweet basic dishes | 86 |
| Organic puddings | 87 |
| Premium puddings | 87 |
| Puddings | 88 |
| Fruit groat | 90 |
| Cold fruit bowls | 91 |
| Baking mixes | 92 |
| Filling creams | 92 |
| Dessert sauces | 93 |
| Dessert toppings | 96 |

LIFE LINE 96

| | |
|-----------------------------|-----|
| Beverages | 97 |
| Complete products | 98 |
| Modular system | 100 |

Non-food 102

| | |
|--------------------------|-----|
| Foils | 102 |
| Foil dispenser | 102 |
| Piping bag | 102 |



50 years of expertise in terms of delight...

For over 50 years, »Delight made in Austria« has been our promise to our customers and partners.

As a family business, we are responsible for our environment and pay attention to regional origin as well as the best product quality when buying. We produce exclusively at two production sites in the Salzburg area. This is also a clear commitment to our credo.

We support you not only with professional and contemporary products, but also with know-how and perfect service. This creates confidence and security in your daily work and helps you to create clarity on your menu.

We constantly adapt our product assortment to the requirements of the market and the current legal situation. We dispense with non-contemporary ingredients and expand our portfolio with a large number of new assortment groups.

Our **quality seals**, which show you at a glance the absence of possible undesirable ingredients such as palm oil, serve as an orientation aid for our products.

For bulk buyers, we also offer customised solutions as a preliminary stage for their processes. As an »extended workbench«, we are perfectly positioned thanks to our innovation and flexibility. Of course, we are certified according to FSSC 22000.

Our standard assortment ranges from herbs, spices, vinegars and oils to soups, stocks, side dishes and desserts to cereals, binding agents or dipping sauces. Just keep on browsing, get an idea of the product variety yourself and contact us for a no-obligation consultation.

We provide safe delight made in Austria!!



Organic quality, that inspires!



Our organic products stand for the best quality,
environmentally friendly production,
GMO-free and controls from the field to the table.

**So that you can offer your customers
the best organic quality**



AT-BIO-501 DE-ÖKO-039
EU-/Nicht-EU-Landwirtschaft

Nannerl's organic products stand for the best quality,
environmentally friendly production,
GMO-free engineering and the highest quality
assurance with constant controls.



www.nannerl.at



Regionality, that impresses!



Our Salzburg products stand for the best ingredients from the region, short distances and personal contact with suppliers.

**More regionality
you can hardly get in a product!**



Delight in perfection!



Our Culinarium range stands for selected and high-quality ingredients and unusual, exquisite recipes.

**For offering your customers
that extra bit of delight!!**

Quality seals

Here you can see at a glance the suitability and characteristics of our products.



After the cooking process the dishes get cooled down to storage temperature quickly in a blast chiller and regenerated before serving.



Products wearing this label are thickened in a way that the enzyme amylase contained in saliva cannot destroy the desired consistency and eases swallowing.



Products with this label do not contain any ingredients, which must be indicated on menu cards according to the EU authorisation regulation §9.



These products are prepared according to recipes free from the 14 main allergens listed in the EU food information regulation (LMIV). (Technologically unavoidable traces can not be excluded.)



Products wearing this seal are also suitable for making a sauce. The mix ratio for sauce is indicated separately on every package.



Products bearing this seal are made without onions. Onions can cause bloating and stomach pain in sensitive persons.



When cooking and frying, our instant products can be spread or stirred directly into liquids of any temperature without lumping.



Products with this seal are based on a palm oil-free formula.



Products with this symbol are based on an ovolactovegetable recipe (they are made just of vegetable ingredients, milk products and eggs).



Products marked with this seal were prepared without yeast addition.



Products with this symbol are based on a vegan recipe (they are made just of vegetable ingredients).



Lactose free according to the recipe. Lactose may cause drowsiness, bloating, stomach pain, diarrhea and nausea at persons affected.



This seal marks products containing at least 3 g fibre per 100 g of ready product or 1,5 g fibre per 100 kcal. Dietary supplements support normal intestinal activity.



Products labeled with this seal are processed without gluten and are suitable for people who suffer from gluten intolerance.

Main Allergenes

A brief overview of the 14 main allergens and examples of products in which they can be included.



EGGS

Includes: eggs of chickens, geese, ducks, turkeys, quails, pigeons, ostrich

Found in: egg yolks, egg whites, egg yam, lady's fingers, meringue, cakes, ice cream, sauces (for example Sauce Hollandaise, etc.), mayonnaise, minced meat.



PEANUTS

Includes: peanuts, peanut oil (also called frying fat), peanut butter

Found in: vegetarian meat substitutes, dressings, pesto, exotic kitchens (e.g. Asian, Indian), nut mixes.



FISH

Includes: any fish: raw, prepared, as a preserve, caviar, roe, paste

Found in: Sashimi, Surimi, Kamaboko (Japanese Surimi), Worcester sauce, various spice sauces, sushi, paella, vitello tonnato, etc.



CEREALS CONTAINING GLUTEN

Includes: all kinds of cereals containing gluten: wheat, barley, oats, rye, spelled, green core, einkorn, emmer, kamut

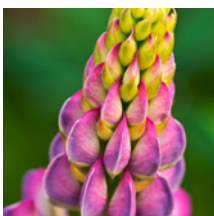
Found in: Bread, pastry, pastries, cakes, biscuits, muesli, etc.



CRUSTACEANS & SHELLFISH

Includes: shrimps, prawns, lobsters, crabs, krill, crawfish, shrimp, scampi, sea spider

Found in: Sashimi, Surimi, Bouillabaisse, crab butter, shrimp paste, etc.



LUPINS

Includes: any species of the euphorbia family. Dennis Moore wants them all!

Found in: vegetable proteins (lupins) in bakery products and vegetarian meat substitutes, lupine flour, lupine sprouts, etc.



MILK & MILK PRODUCTS

Includes: milk, butter, double cream, cream, crème fraîche, cheese, curd, yoghurt

Found in: margarine, sour cream, whipped cream, vegetable fat spreads, chocolate, pastry, nougat, ice cream, desserts, coffee whitener, mashed potatoes, etc.



NUTS

Includes: Cashew, hazelnut, macadamia nuts, almonds, pecan nuts, paranuts, pistachios, walnuts

Found in: nut oils (hazelnut, walnut, almond), nut paste, nut butter, etc.



SULPHUR DIOXIDE

(ALSO KNOWN AS SULPHITES)

Includes: Sulphur dioxide and sulphite (for more than 10 mg/kg or mg/l).

Found in: Wine (sulphurized), other alcoholic beverages, sulfurized dried fruits (plums, apricots, etc.), grated horseradish products, etc.



CELERY

Includes: Celery tubers, celery seeds, celery rod or bleached celery.

Found in: vegetable juices with celery, seasonings (celery salt), spic mixes, vegetable soups, bouillons, salads (Waldorf salad), snacks, sauces, etc.



MUSTARD

Includes: mustard, mustard seed, mustard oil, sprouts, leaves and flowers.

Found in: marinades, soups, sauces, chutneys, currys, spices, sausage and meat products, pickled vegetables, gourmet salads, etc.



SESAME SEEDS

Includes: sesame seed, oil, butter, flour and salt, seasoning with sesame.

Found in: bread, pastry, hamburgers, crackers, breakfast cereals, sweets, falafel, hummus, etc.



SOY

Includes: soybeans, soy sprouts, soy flour, soy grease, soy milk, soy protein, soy oil.

Found in: sweet soy dishes, tofu, miso, tempeh, seasonings, vegetarian spreads and dishes, surimi, bread and pastry, burgers, sausages, etc.



MOLLUSCS

Includes: mussels (venus, common mussels, queen and common scallops, oysters), Snails, squids (calamari, polpi, octopus, pulpo)

Found in: black noodles, Surimi, Sashimi, bouillabaisse, paella, etc.)

Herbs & Spices

Herbs | Spices | Spice mixes | Deco spices | Sweet Spices

With herbs and spices
you can create extraordinary culinary delights.

That is why we are always looking
for the best possible quality and flavour in order

to take treat to a new level
and to grant new flavour adventures.

Over and over again.



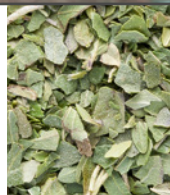
Freeze-dried herbs



Basil freeze-dried

Strong, slightly peppery piquancy with a slight sweet note.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1237 | 1,3-liter-tin | 40 g | 24 M |



Oregano freeze-dried

Vigorous, spicy and aromatic piquancy with a slightly tart touch.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1277 | 1,3-liter-tin | 70 g | 24 M |



Chervil freeze-dried

Gives a mild, slightly peppery sweetness and a delightful flavour similar to anise.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1280 | 0,6-liter-tin | 35 g | 18 M |



Parsley freeze-dried

Pleasant spicy flavour with a mild, slightly sweet bitterness.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1273 | 1,3-liter-tin | 40 g | 24 M |



Chives freeze-dried

A classic herb with a mild, leek- and onion-like aroma.

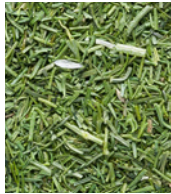
| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 2238 | Zip bag | 200 g | 24 M |
| 1250 | 1,3-liter-tin | 40 g | 24 M |



Rosemary freeze-dried

Strong, resinous aroma with a slightly tart bitterness.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1258 | 1,3-liter-tin | 120 g | 24 M |



Dill freeze-dried

Characteristic sweet, spicy flavour with an aniseed-like touch.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1222 | 1,3-liter-tin | 80 g | 24 M |



Sage freeze-dried

A standard herb of the mediterranean cuisine with a characteristic scent and pleasantly bitter and spicy taste.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1300 | 0,6-liter-tin | 30 g | 24 M |



Herbs de Provence freeze dried

Herbal mix of rosemary, thyme, marjoram, chervil and tarragon.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 2239 | Zip bag | 200 g | 24 M |
| 1255 | 1,3-liter-tin | 80 g | 24 M |



Salad herb blend freeze-dried

Classic salad herb mix of parsley, shallots, chives and onions with a slight hint of garlic.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1274 | 1,3-liter-tin | 60 g | 24 M |



Italian herb blend freeze dried

Mediterranean seasoning containing basil, oregano, rosemary, thyme, marjoram, sage and savory.

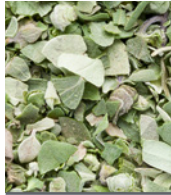
| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1301 | 1,3-liter-tin | 60 g | 24 M |



Tarragon freeze-dried

Spicy and flavourful, complemented by a slight bitterness.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1256 | 0,6-liter-tin | 30 g | 24 M |



Marjoram freeze-dried

Mild, pleasant spice, underlined by a fruity-lemony bitterness.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1257 | 1,3-liter-tin | 60 g | 24 M |




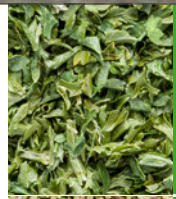
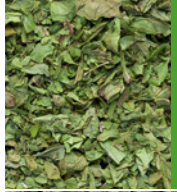




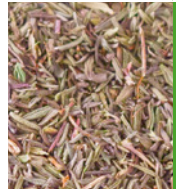
Thyme freeze-dried

Intense spicy aroma with a slightly peppery note.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1238 | 1,3-liter-tin | 80 g | 24 M |



Crushed herbs

|  | <p>Basil crushed Strong, slightly peppery piquancy with a slight sweet note.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1230</td> <td>1,3-liter-tin</td> <td>180 g</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1230 | 1,3-liter-tin | 180 g | 24 M |  | <p>Parsley dried Pleasant spicy flavour with a mild, slightly sweet bitterness.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2232</td> <td>Zip bag</td> <td>500 g</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 2232 | Zip bag | 500 g | 24 M | | | | |
|--|---|----------|--------------|---------|-----|------|---------------|-------|------|--|--|----------|--------------|---|--|----------|---------------|---------|------|------|---------------|-------|------|
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| 1230 | 1,3-liter-tin | 180 g | 24 M | | | | | | | | | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | |
| 2232 | Zip bag | 500 g | 24 M | | | | | | | | | | | | | | | | | | | | |
|  | <p>Lovage crushed Strong and aromatic flavour, underlining the taste of the dish itself.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1287</td> <td>1,3-liter-tin</td> <td>130 g</td> <td>18 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1287 | 1,3-liter-tin | 130 g | 18 M |  | <p>Rosemary cut Strong, resinous aroma with a slightly tart bitterness.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1248</td> <td>1,3-liter-tin</td> <td>300 g</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1248 | 1,3-liter-tin | 300 g | 24 M | | | | |
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| 1287 | 1,3-liter-tin | 130 g | 18 M | | | | | | | | | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | |
| 1248 | 1,3-liter-tin | 300 g | 24 M | | | | | | | | | | | | | | | | | | | | |
|  | <p>Marjoram crushed Has a mild, pleasant pungency with a fruity, lemonlike bitter note.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2233</td> <td>Zip bag</td> <td>500 g</td> <td>24 M</td> </tr> <tr> <td>1227</td> <td>1,3-liter-tin</td> <td>100 g</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 2233 | Zip bag | 500 g | 24 M | 1227 | 1,3-liter-tin | 100 g | 24 M |  | <p>Savory crushed Fresh, strong tart flavour with a savoury peppery note.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1281</td> <td>1,3-liter-tin</td> <td>180 g</td> <td>18 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1281 | 1,3-liter-tin | 180 g | 18 M |
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| 2233 | Zip bag | 500 g | 24 M | | | | | | | | | | | | | | | | | | | | |
| 1227 | 1,3-liter-tin | 100 g | 24 M | | | | | | | | | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | |
| 1281 | 1,3-liter-tin | 180 g | 18 M | | | | | | | | | | | | | | | | | | | | |
|  | <p>Oregano crushed Vigorous, spicy and aromatic piquancy with a slightly tart touch.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2230</td> <td>Zip bag</td> <td>500 g</td> <td>24 M</td> </tr> <tr> <td>1228</td> <td>1,3-liter-tin</td> <td>150 g</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 2230 | Zip bag | 500 g | 24 M | 1228 | 1,3-liter-tin | 150 g | 24 M |  | <p>Thyme crushed Intense spicy aroma with a slightly peppery note.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1288</td> <td>1,3-liter-tin</td> <td>200 g</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1288 | 1,3-liter-tin | 200 g | 24 M |
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| 2230 | Zip bag | 500 g | 24 M | | | | | | | | | | | | | | | | | | | | |
| 1228 | 1,3-liter-tin | 150 g | 24 M | | | | | | | | | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | |
| 1288 | 1,3-liter-tin | 200 g | 24 M | | | | | | | | | | | | | | | | | | | | |



All-spice whole

Versatile in use with a spicy flavour, provides a wide taste.

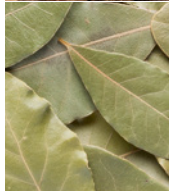
| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1807 | 1,3-liter-tin | 400 g | 24 M |



Chili Bird Eyes whole

Hot and fiery sun-ripened dried chillies of *Capsicum frutescens* (approx. 90,000 Scoville).

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1735 | 0,6-liter-tin | 100 g | 18 M |



Bay leaves whole

Aromatic, gentle tangy piquancy and a slightly tart note.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 2244 | Zip bag | 250 g | 24 M |
| 1232 | 1,3-liter-tin | 60 g | 24 M |



Chili flakes

Hot and spicy chili flakes for all hearty and spicy dishes.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1236 | 0,6-liter-tin | 150 g | 24 M |



Caraway seeds coarse

Spicy flavour with a bitter herb note.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1293 | 1,3-liter-tin | 700 g | 18 M |



Chili ground

Hot and spicy chili powder for all hearty and spicy dishes.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1249 | 0,6-liter-tin | 220 g | 24 M |



Caraway seeds ground

Spicy flavour with a bitter herb note.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 2241 | Zip bag | 2kg | 24 M |
| 1226 | 1,3-liter-tin | 600 g | 24 M |



Cinnamon ground

This fine cinnamon impresses with its soft sweetness, which is complemented by a mild piquancy.

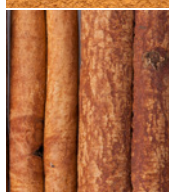
| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1245 | 1,3-liter-tin | 500 g | 18 M |



Caraway seeds whole

Spicy flavour with a bitter herb note.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 2240 | Zip bag | 2kg | 24 M |
| 1234 | 1,3-liter-tin | 600 g | 24 M |



Cinnamon whole

This fine cinnamon impresses with its soft sweetness, which is complemented by a mild piquancy.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1246 | 1,3-liter-tin | 300 g | 18 M |



Cardamom ground

Its characteristic sweet and spicy flavour is perfectly suited to enhance Asian or Middle Eastern dishes.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1304 | 0,6-liter-tin | 220 g | 24 M |



Cloves whole

Fiery-spicy flavour with aromatic piquancy, perfect for game or sweet specialties like gingerbread, etc.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1247 | 0,6-liter-tin | 190 g | 24 M |



Cayenne pepper ground

From fiery red Chilis with the characteristic, delicately smoky taste and an intense sharpness (10,000 Scoville).


| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1702 | 1,3-liter-tin | 450 g | 18 M |



Coriander ground

Smooth and spicy, underlined by its slight sweetness. Fits for all kinds of dishes such as bread seasoning, Christmas seasoning, etc.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1286 | 0,6-liter-tin | 190 g | 24 M |

|  | <p>Cummin ground</p> <p>Intense fresh flavour with a gentle piquancy. An essential ingredient of the Arab, oriental and Asian cuisine.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1251</td> <td>1,3-liter-tin</td> <td>450 g</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1251 | 1,3-liter-tin | 450 g | 24 M |  | <p>Paprika noble sweet</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>804</td> <td>18-liter-bucket</td> <td>6 kg</td> <td>24 M</td> </tr> <tr> <td>2236</td> <td>Zip bag</td> <td>2 kg</td> <td>24 M</td> </tr> <tr> <td>1803</td> <td>1-3-liter-tin</td> <td>600 g</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 804 | 18-liter-bucket | 6 kg | 24 M | 2236 | Zip bag | 2 kg | 24 M | 1803 | 1-3-liter-tin | 600 g | 24 M | | | | |
|--|---|----------|--------------|---------|-----|------|------------------------|--------|------|---|--|----------|--------------|---|--|----------|-----------------|---------|------|------|-----------------|-------|------|------|---------------|-------|------|------|---------------|-------|------|
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1251 | 1,3-liter-tin | 450 g | 24 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 804 | 18-liter-bucket | 6 kg | 24 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 2236 | Zip bag | 2 kg | 24 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1803 | 1-3-liter-tin | 600 g | 24 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|  | <p>Garlic granulate</p> <p>Hot and spicy flavour with a slightly sweet note.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2237</td> <td>Zip bag</td> <td>3 kg</td> <td>24 M</td> </tr> <tr> <td>1231</td> <td>1-3-liter-tin</td> <td>700 g</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 2237 | Zip bag | 3 kg | 24 M | 1231 | 1-3-liter-tin | 700 g | 24 M |  | <p>Paprika Purpuro</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>808</td> <td>18-liter-bucket</td> <td>6 kg</td> <td>24 M</td> </tr> <tr> <td>2235</td> <td>Zip bag</td> <td>2 kg</td> <td>24 M</td> </tr> <tr> <td>1805</td> <td>1-3-liter-tin</td> <td>600 g</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 808 | 18-liter-bucket | 6 kg | 24 M | 2235 | Zip bag | 2 kg | 24 M | 1805 | 1-3-liter-tin | 600 g | 24 M |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 2237 | Zip bag | 3 kg | 24 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1231 | 1-3-liter-tin | 700 g | 24 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 808 | 18-liter-bucket | 6 kg | 24 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 2235 | Zip bag | 2 kg | 24 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1805 | 1-3-liter-tin | 600 g | 24 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|  | <p>Garlic paste fine</p> <p>Made from carefully selected, top-quality garlic, finely puréed and seasoned with sea salt, olive oil and a dash of lemon juice.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1812</td> <td>1-liter-squeeze-bottle</td> <td>1 kg</td> <td>12 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1812 | 1-liter-squeeze-bottle | 1 kg | 12 M |  | <p>Paprika smoked</p> <p>Sun-dried, fruity paprika with a fine smoky note, intensive seasoning power thanks to gentle processing.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1262</td> <td>0,6-liter-tin</td> <td>200 g</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1262 | 0,6-liter-tin | 200 g | 24 M | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1812 | 1-liter-squeeze-bottle | 1 kg | 12 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1262 | 0,6-liter-tin | 200 g | 24 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|  | <p>Garlic paste garlic preparation</p> <p>Made from hand-picked, gently processed fresh garlic, crushed with fine salt and brought to pasty consistency.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1811</td> <td>1-kg-bucket</td> <td>1 kg</td> <td>12 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1811 | 1-kg-bucket | 1 kg | 12 M |  | <p>Pepper black coarse</p> <p>Spicy and aromatic pepper with a strong pepperiness.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1294</td> <td>1-3-liter-tin</td> <td>600 g</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1294 | 1-3-liter-tin | 600 g | 24 M | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1811 | 1-kg-bucket | 1 kg | 12 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1294 | 1-3-liter-tin | 600 g | 24 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|  | <p>Garlic slices</p> <p>Hot and spicy flavour with a slightly sweet note.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1225</td> <td>1,3-liter-tin</td> <td>400 g</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1225 | 1,3-liter-tin | 400 g | 24 M |  | <p>Pepper black ground</p> <p>Spicy and aromatic pepper with a strong pepperiness.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2229</td> <td>Zip bag</td> <td>2,5kg</td> <td>24 M</td> </tr> <tr> <td>1229</td> <td>1-3-liter-tin</td> <td>600 g</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 2229 | Zip bag | 2,5kg | 24 M | 1229 | 1-3-liter-tin | 600 g | 24 M | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1225 | 1,3-liter-tin | 400 g | 24 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 2229 | Zip bag | 2,5kg | 24 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1229 | 1-3-liter-tin | 600 g | 24 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|  | <p>Ginger ground</p> <p>Spicy and hot with subtle lemon notes, perfect for the Asian cuisine, piquant dishes and sweet specialities.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1243</td> <td>0,6-liter-tin</td> <td>220 g</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1243 | 0,6-liter-tin | 220 g | 24 M |  | <p>Pepper black whole</p> <p>Spicy and aromatic pepper with a strong pepperiness.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2243</td> <td>Zip bag</td> <td>2,5kg</td> <td>24 M</td> </tr> <tr> <td>1240</td> <td>1-3-liter-tin</td> <td>700 g</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 2243 | Zip bag | 2,5kg | 24 M | 1240 | 1-3-liter-tin | 700 g | 24 M | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1243 | 0,6-liter-tin | 220 g | 24 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 2243 | Zip bag | 2,5kg | 24 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1240 | 1-3-liter-tin | 700 g | 24 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|  | <p>Juniper berries whole</p> <p>Spicy flavour, mild bitter note and a slightly resinous sweetness.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2227</td> <td>Zip bag</td> <td>1,5 kg</td> <td>24 M</td> </tr> <tr> <td>1235</td> <td>1-3-liter-tin</td> <td>400 g</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 2227 | Zip bag | 1,5 kg | 24 M | 1235 | 1-3-liter-tin | 400 g | 24 M |  | <p>Pepper coloured coarse</p> <p>Balanced, strong and spicy pepper mix of white, black and green pepper and red pepper berries.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1261</td> <td>0,6-liter-tin</td> <td>300 g</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1261 | 0,6-liter-tin | 300 g | 24 M | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 2227 | Zip bag | 1,5 kg | 24 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1235 | 1-3-liter-tin | 400 g | 24 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1261 | 0,6-liter-tin | 300 g | 24 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|  | <p>Nutmeg ground</p> <p>Intense spicy powder, highly aromatic with a slightly sweet-bitter piquancy.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1223</td> <td>0,6-liter-tin</td> <td>220 g</td> <td>18 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1223 | 0,6-liter-tin | 220 g | 18 M |  | <p>Pepper coloured whole</p> <p>Balanced, strong and spicy pepper mix of white, black and green pepper and rose pepper berries.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1244</td> <td>1,3-liter-tin</td> <td>600 g</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1244 | 1,3-liter-tin | 600 g | 24 M | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1223 | 0,6-liter-tin | 220 g | 18 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1244 | 1,3-liter-tin | 600 g | 24 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|  | <p>Nutmeg whole</p> <p>Intense spicy, highly aromatic with a slightly sweet-bitter piquancy.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1275</td> <td>0,6-liter-tin</td> <td>300 g</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1275 | 0,6-liter-tin | 300 g | 24 M |  | <p>Pepper green whole freeze-dried</p> <p>Mild aromatic pepper with a pleasant, mild piquancy.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1239</td> <td>1,3-liter-tin</td> <td>200 g</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1239 | 1,3-liter-tin | 200 g | 24 M | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1275 | 0,6-liter-tin | 300 g | 24 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1239 | 1,3-liter-tin | 200 g | 24 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|  | <p>Mustard Seeds whole</p> <p>Perfect for pickling vegetables such as cucumbers, but also for use in marinades, game seasonings or meat marinades.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1310</td> <td>0,6-liter-tin</td> <td>300 g</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1310 | 0,6-liter-tin | 300 g | 24 M |  | <p>Pepper green whole in brine</p> <p>Finest fresh green peppercorns, pickled in brine and vinegar. Fresh and spicy with characteristic pepperiness.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1289</td> <td>800-g-tin</td> <td>500 g</td> <td>36 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1289 | 800-g-tin | 500 g | 36 M | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1310 | 0,6-liter-tin | 300 g | 24 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1289 | 800-g-tin | 500 g | 36 M | | | | | | | | | | | | | | | | | | | | | | | | | | | | |



Pepper white ground

Full bodied pepper with a strong and direct pepperiness.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 2228 | Zip bag | 2,5 kg | 24 M |
| 1241 | 1-3-liter-tin | 600 g | 24 M |



Saffron threads

Strong aromatic spice, light bitter note with an earthy finish, enriched by a mild, fruity and flowery honey note.

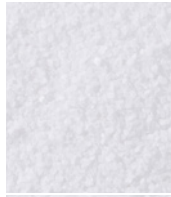
| Art.no. | Trading unit | Content | BBD |
|---------|--------------|---------|------|
| 1307 | 3-g-tray | 3 g | 36 M |



Pepper white whole

Full bodied pepper with a strong and direct pepperiness.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1260 | 1,3-liter-tin | 750 g | 24 M |



Sea salt coarse

Gained through natural vaporisation, coarse-grained, natural sea salt with a balanced mineral note.

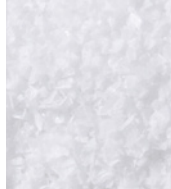
| Art.no. | Trading unit | Content | BBD |
|---------|--------------|---------|------|
| 1778 | 5-kg-bucket | 5 kg | 36 M |



Pepper- and salt mill filled

Finest mills made of glass and stainless steel with ceramic grinder.

| Art.no. | Filling | Content | BBD |
|---------|---------------------|---------|------|
| 723 | Pepper mix coloured | 45 g | 24 M |
| 722 | Sea salt coarse | 80 g | 36 M |



Sea salt flakes

Pyramid Salt from Cyprus with a crispy consistency and a spicy-salty, pleasantly bitter taste.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1779 | 0,6-liter-tin | 250 g | 36 M |



Rose pepper dried

Pleasant sweetness with a subtle bitter fruity note. Perfect as decoration, gives a delicious flavour.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1282 | 0,6-liter-tin | 140 g | 24 M |



Tomato Flakes dried

Ideal with Italian dishes such as risotto, caprese, pesto, pasta, bruschetta or also as an ingredient for pastries such as ciabatta.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1303 | 0,6-liter-tin | 200 g | 12 M |



Saffron ground

Strong aromatic spice, light bitter note with an earthy finish, enriched by a mild, fruity and flowery honey note.

| Art.no. | Trading unit | Content | BBD |
|---------|--------------|---------|------|
| 1305 | 10-g-tray | 10 g | 36 M |



Turmeric ground

Earthy, bitter and spicy aroma with a slight piquancy and a slightly bitter note. Main component of curry mixtures.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1283 | 0,6-liter-tin | 230 g | 18 M |



Spice mixes



Arrabiata spice mix

Garlic and Chili give a tasty piquancy, red pepper, tomatoes and selected herb grant a mediterranean flair.

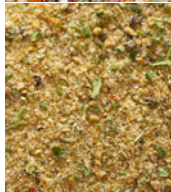
| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1777 | 1,3-liter-tin | 500 g | 18 M |



Bowl Peppa spice preparation

The ideal finishing touch for bowls and salads. Black sesame, garlic, paprika, raspberries and pepper create an explosion of flavour.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1737 | 0,6-liter-tin | 200 g | 15 M |



Barbecue seasoning salt

Coarsely grained French sea salt, with paprika, aromatic herbs and spices, refined with a light smoky note.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1720 | 1,3-liter-tin | 800 g | 24 M |


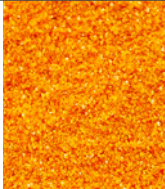

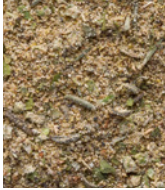











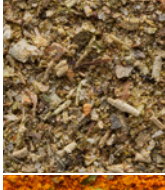






Cajun spice mix

Creole spice mixture of sea salt, fruity paprika, spicy garlic, coriander, pepper, chilli and fine smoke aromas.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1723 | 0,6-liter-tin | 250 g | 24 M |



|  | <p>Celery seasoning salt</p> <p>Spice salt with high celery content for a varied taste in soups, sauces, meat, stews, etc.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1712</td> <td>1,3-liter-tin</td> <td>1000 g</td> <td>18 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1712 | 1,3-liter-tin | 1000 g | 18 M |  | <p>French fries seasoning salt</p> <p>Made from finely grained sea salt and fruity paprika, seasoned with onions, pepper, oregano and a hint of garlic.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1710</td> <td>2-kg-pouch-pack</td> <td>2 kg</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1710 | 2-kg-pouch-pack | 2 kg | 24 M | | | | |
|--|---|----------|--------------|---------|-----|------|---------------|--------|------|---|--|----------|--------------|---|---|----------|-------------------|---------|------|------|---------------|-------|------|
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | |
| 1712 | 1,3-liter-tin | 1000 g | 18 M | | | | | | | | | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | |
| 1710 | 2-kg-pouch-pack | 2 kg | 24 M | | | | | | | | | | | | | | | | | | | | |
|  | <p>Chicken seasoning salt</p> <p>Aromatic fruity pepper flavour and a spicy piquancy of pepper and curry and a mild onion-garlic note.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1794</td> <td>1,3-liter-tin</td> <td>1000 g</td> <td>18 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1794 | 1,3-liter-tin | 1000 g | 18 M |  | <p>Game spice mix</p> <p>A gentle touch of juniper, a pinch of garlic and fine pepper aromas make this spice blend perfect for game dishes.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1808</td> <td>1,3-liter-tin</td> <td>400 g</td> <td>18 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1808 | 1,3-liter-tin | 400 g | 18 M | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | |
| 1794 | 1,3-liter-tin | 1000 g | 18 M | | | | | | | | | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | |
| 1808 | 1,3-liter-tin | 400 g | 18 M | | | | | | | | | | | | | | | | | | | | |
|  | <p>Chili spice mix</p> <p>Made from fruity paprika, fiery chilli, selected spices and herbs as well as a hint of garlic.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1703</td> <td>1,3-liter-tin</td> <td>500 g</td> <td>18 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1703 | 1,3-liter-tin | 500 g | 18 M |  | <p>Garam Masala spice mix</p> <p>Spicy coriander and cumin notes enriched by cardamom, pepper, nutmeg a pinch of cinnamon and a hint of clove.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1731</td> <td>0,6-liter-tin</td> <td>180 g</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1731 | 0,6-liter-tin | 180 g | 24 M | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | |
| 1703 | 1,3-liter-tin | 500 g | 18 M | | | | | | | | | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | |
| 1731 | 0,6-liter-tin | 180 g | 24 M | | | | | | | | | | | | | | | | | | | | |
|  | <p>Colour-Fresh colour stabilizer</p> <p>Preparation for colour stabilization of natural colours of white fruit, vegetables and mushrooms.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1638</td> <td>0,6-liter-tin</td> <td>400 g</td> <td>18 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1638 | 0,6-liter-tin | 400 g | 18 M |  | <p>Garlic seasoning salt</p> <p>Spicy seasoning salt with a high garlic content for seasoning meat and vegetables.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1709</td> <td>1,3-liter-tin</td> <td>1000 g</td> <td>18 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1709 | 1,3-liter-tin | 1000 g | 18 M | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | |
| 1638 | 0,6-liter-tin | 400 g | 18 M | | | | | | | | | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | |
| 1709 | 1,3-liter-tin | 1000 g | 18 M | | | | | | | | | | | | | | | | | | | | |
|  | <p>Crispy Chicken seasoning salt</p> <p>Spice salt with fruity paprika taste and aromatic caraway, underlaid with a discreet pepper note.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1719</td> <td>1,3-liter-tin</td> <td>1000 g</td> <td>18 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1719 | 1,3-liter-tin | 1000 g | 18 M |  | <p>Goulash spice mix</p> <p>Spice mixture with fruity paprika, selected spices and herbs as well as a hint of garlic and a pinch of chilli.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1707</td> <td>1,3-liter-tin</td> <td>450 g</td> <td>18 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1707 | 1,3-liter-tin | 450 g | 18 M | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | |
| 1719 | 1,3-liter-tin | 1000 g | 18 M | | | | | | | | | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | |
| 1707 | 1,3-liter-tin | 450 g | 18 M | | | | | | | | | | | | | | | | | | | | |
|  | <p>Curry Powder seasoning mix</p> <p>Indian spice mix according to a traditional recipe.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2242</td> <td>Zip bag</td> <td>2,5 kg</td> <td>24 M</td> </tr> <tr> <td>1791</td> <td>1-3-liter-tin</td> <td>700 g</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 2242 | Zip bag | 2,5 kg | 24 M | 1791 | 1-3-liter-tin | 700 g | 24 M |  | <p>»Grill Gaucho« spice mix</p> <p>Strong and aromatic spice blend with a fruity pepper note and a pleasant piquancy, underlined by classic grill herbs.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1797</td> <td>1,3-liter-tin</td> <td>800 g</td> <td>18 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1797 | 1,3-liter-tin | 800 g | 18 M |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | |
| 2242 | Zip bag | 2,5 kg | 24 M | | | | | | | | | | | | | | | | | | | | |
| 1791 | 1-3-liter-tin | 700 g | 24 M | | | | | | | | | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | |
| 1797 | 1,3-liter-tin | 800 g | 18 M | | | | | | | | | | | | | | | | | | | | |
|  | <p>Curry green "Siam" spice preparation</p> <p>Spice preparation with the fiery heat of cayenne pepper, enhanced by coconut milk, mango and a hint of cinnamon.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1730</td> <td>0,6-liter-tin</td> <td>200 g</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1730 | 0,6-liter-tin | 200 g | 24 M |  | <p>»Grill Mexico« seasoning salt</p> <p>Fiery barbecue seasoning salt with chili and red pepper, flavoured with cumin and garlic and an aromatic herbal note.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1816</td> <td>1,3-liter-tin</td> <td>800 g</td> <td>18 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1816 | 1,3-liter-tin | 800 g | 18 M | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | |
| 1730 | 0,6-liter-tin | 200 g | 24 M | | | | | | | | | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | |
| 1816 | 1,3-liter-tin | 800 g | 18 M | | | | | | | | | | | | | | | | | | | | |
|  | <p>Curry red "Roshanee" spice prep.</p> <p>Spice preparation with pleasant spiciness, dominated by sumac, fenugreek seeds, paprika and coriander.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1729</td> <td>0,6-liter-tin</td> <td>200 g</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1729 | 0,6-liter-tin | 200 g | 24 M |  | <p>»Grill Provence« spice mix</p> <p>Spicy aromatic herbs from the Provence flavoured with classic BBQ spices, underlined by a fine hint of garlic.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1798</td> <td>1,3-liter-tin</td> <td>500 g</td> <td>18 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1798 | 1,3-liter-tin | 500 g | 18 M | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | |
| 1729 | 0,6-liter-tin | 200 g | 24 M | | | | | | | | | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | |
| 1798 | 1,3-liter-tin | 500 g | 18 M | | | | | | | | | | | | | | | | | | | | |
|  | <p>Duck & Goose seasoning salt</p> <p>Balanced, mild spice blend of vegetables, spices and herbs, accented with a subtle flavour of orange and ginger.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1733</td> <td>0,6-liter-tin</td> <td>400 g</td> <td>24 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1733 | 0,6-liter-tin | 400 g | 24 M |  | <p>Grill seasoning salt</p> <p>Fruity-spicy barbecue seasoning salt, enriched with typical spices and herbs, with a tasty garlic note.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1793</td> <td>1,3-liter-tin</td> <td>800 g</td> <td>18 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1793 | 1,3-liter-tin | 800 g | 18 M | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | |
| 1733 | 0,6-liter-tin | 400 g | 24 M | | | | | | | | | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | |
| 1793 | 1,3-liter-tin | 800 g | 18 M | | | | | | | | | | | | | | | | | | | | |
|  | <p>Fish seasoning Dalmacija</p> <p>Fine sea salt with aromatic spices and carefully selected vegetables, underlined by fine herbs and a fresh lemon note.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1792</td> <td>1,3-liter-tin</td> <td>900 g</td> <td>18 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1792 | 1,3-liter-tin | 900 g | 18 M |  | <p>Gyros seasoning salt</p> <p>With sea salt, thyme, oregano, a hint of garlic and a pinch of pepper and chilli for a pleasant spiciness.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1708</td> <td>1,2-kg-pouch-pack</td> <td>1,2kg</td> <td>18 M</td> </tr> </tbody> </table> | Art. no. | Trading unit | Content | BBD | 1708 | 1,2-kg-pouch-pack | 1,2kg | 18 M | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | |
| 1792 | 1,3-liter-tin | 900 g | 18 M | | | | | | | | | | | | | | | | | | | | |
| Art. no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | | | |
| 1708 | 1,2-kg-pouch-pack | 1,2kg | 18 M | | | | | | | | | | | | | | | | | | | | |

**Herb butter seasoning salt**

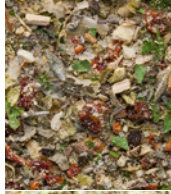
Spice salt with aromatic herb mix (parsley, dill, chervil and tarragon) and mildly spicy garlic flavour.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1790 | 1,3-liter-tin | 500 g | 18 M |

**Herbal sea salt seasoning salt**

Seasoned salt with an aromatic blend of herbs (parsley, basil, marjoram, oregano, rosemary) and a mildly spicy hint of garlic.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1801 | 1,3-liter-tin | 1000 g | 18 M |

**Italia spice mix**

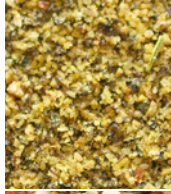
Spicy aromatic mix of typical Italian herbs, fruity peppers with a mild peppery piquancy and a touch of garlic.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1800 | 1,3-liter-tin | 400 g | 18 M |

**Lamb seasoning salt**

Fine French sea salt with typical herbs such as rosemary and oregano as well as a fine note of garlic.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1721 | 1,3-liter-tin | 700 g | 18 M |

**Lemon pepper seasoning mix**

Sicilian lemon, black pepper and French sea salt result in a tangy, fresh piquancy.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1825 | 1,3-liter-tin | 800 g | 12 M |

**Mediterranean spice mix**

Spicy mixture of tomato flakes, pine nuts, paprika, garlic, herbs, capers, pepper and a hint of lemon.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1722 | 0,6-liter-tin | 150 g | 15 M |

**Mushroom spice mix**

Mushrooms, porcini mushrooms and shiitake mushrooms impart an intense mushroom flavour, complemented by pepper and ginger.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 2091 | 0,6-liter-tin | 250 | 24 M |

**Pizza spice herb mix**

Mediterranean herbal blend with intense oregano and basil notes, accompanied by rosemary, savory and thyme.

| Art.no. | Trading unit | Content | BBD |
|---------|-----------------|---------|------|
| 1718 | 300-g-Alubeutel | 300 g | 24 M |

**Ras el-Hanout spice mix**

Fruity spicy mixture from Moroccan cuisine with seductive oriental and slightly floral flavours.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1726 | 0,6-liter-tin | 200 g | 24 M |

**Roast chicken seasoning salt**

Classic roast chicken spice salt made from fine table salt, fruity paprika and a hint of fiery pepper.

| Art.no. | Trading unit | Content | BBD |
|---------|-----------------|---------|------|
| 1701 | 2-kg-pouch-pack | 2 kg | 24 M |

**Roast pork seasoning salt**

Rustic spice mixture with a pleasant, peppery piquancy tempered by sweet peppers, underscored by savory garlic aromas.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1796 | 1,3-liter-tin | 1000 g | 18 M |

**Sauerbraten spice mix**

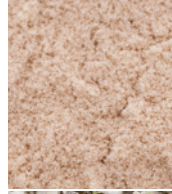
For marinating sauerbraten with typical spices and herbs such as mustard, coriander, juniper, pimento and clove.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1711 | 1,3-liter-tin | 500 g | 18 M |

**Smoked BBQ seasoning salt**

Coarse grained French sea salt, with smoked peppers and spicy herbs, refined with tasty vegetables.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1824 | 1,3-liter-tin | 800 g | 18 M |

**Smoked salt**

Fine, golden-brown salt speciality with the intense smoky taste of spicy hickory wood.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1295 | 1,3-liter-tin | 1000 g | 15 M |

**Steak seasoning salt**

Fiery piquancy of black pepper, combined with the fruity piquancy of red peppers, seasoned with aromatic herbs.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1818 | 1,3-liter-tin | 1100 g | 18 M |

**Vegetable fresh with colour stabilizer**

Ideal for green vegetables such as spinach, peas, courgettes, kohlrabi, etc. Green vegetables retain their colour when kept warm.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1639 | 1,6-kg-bucket | 1,6 kg | 15 M |

**Vegetable seasoning butter flavour**

Balanced, mild spice blend of vegetables, spices and herbs, underlined by a delicious butter flavour.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1799 | 1,3-liter-tin | 900 g | 15 M |



Blossom mix for decoration

Decorative flower mix of cornflower blossoms, marigolds, tagetes flowers and rose petals.

| Art. no. | Trading unit | Content | BBD |
|----------|---------------|---------|------|
| 2703 | 1,3-liter-tin | 35 g | 24 M |



Blossom mix yellow

Edible marigold and tagetes flowers. Their characteristic scent and vibrant yellow colour enrich any culinary creation.

| Art. no. | Trading unit | Content | BBD |
|----------|---------------|---------|------|
| 2700 | 0,6-liter-tin | 15 g | 24 M |



Chili threads fine

Universal, decorative condiment with subtle piquancy and a mild fruity flavour.

| Art. no. | Trading unit | Content | BBD |
|----------|---------------|---------|------|
| 1278 | 0,6-liter-tin | 45 g | 18 M |



Cornflower petals sorted

Edible cornflower blossoms. Their characteristic fragrance and delicate blue-violet colour enrich any culinary creation.

| Art. no. | Trading unit | Content | BBD |
|----------|---------------|---------|------|
| 2701 | 0,6-liter-tin | 15 g | 24 M |



Fruit & flower mix for decoration

Colourful mixture of flowers and fruit pieces to decorate desserts and other sweet dishes.

| Art. no. | Trading unit | Content | BBD |
|----------|---------------|---------|------|
| 1727 | 0,6-liter-tin | 50 g | 15 M |



Rose petals sorted

Pure eatable rose petals. The typical odour and the beautiful dark red colour enrich every culinary creation.

| Art. no. | Trading unit | Content | BBD |
|----------|---------------|---------|------|
| 2702 | 0,6-liter-tin | 15 g | 24 M |

Sweet spices & Baking



Blue poppy seeds whole

Free-flowing blue poppy with a characteristic slightly nutty flavour underlined by a mild bitter note.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1292 | 1,3-liter-tin | 700 g | 10 M |



Vanilla Magic spice preparation.

Specially treated vanilla seeds with a natural vanilla flavour for a particularly intense vanilla flavour.

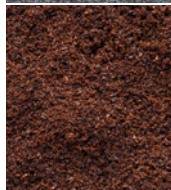
| Art.no. | Trading unit | Content | BBD |
|---------|-----------------|---------|------|
| 1306 | screw cap glass | 80 g | 18 M |



Cream of tartar baking powder organic

High-quality organic baking powder with natural tartaric acid as an alternative to conventional baking powder, gluten- and phosphate-free.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1604 | 0,6-liter-tin | 400 g | 24 M |



Vanilla Bourbon ground

Unique spicy-sweet flavour with a complex game of intense, harmonic and very well-balanced flavours.

| Art.no. | Trading unit | Content | BBD |
|---------|-----------------|---------|------|
| 1285 | screw cap glass | 80 g | 18 M |



Limona lemon preparation

The intense flavour of fresh sour lemon is complemented by fine fruit aromas.

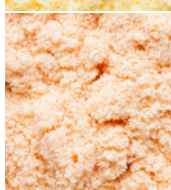
| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1822 | 0,6-liter-tin | 250 g | 12 M |



Vanilla pods Tahiti

Tahiti vanilla pods have a sweet and aromatic flavour and an intense bloomy aroma.

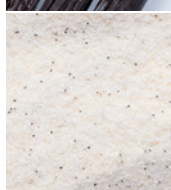
| Art.no. | Trading unit | Content | BBD |
|---------|--------------|------------|------|
| 1276 | glass vials | 5 × 2 pods | 24 M |



Naranja orange preparation

The intense flavour of fresh and fruity oranges is complemented by a mild fruit acid.

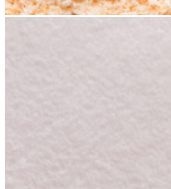
| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1821 | 0,6-liter-tin | 250 g | 12 M |



Vanilla sugar Bourbon

Tahiti vanilla pods have a sweet and aromatic flavour and an intense bloomy aroma.

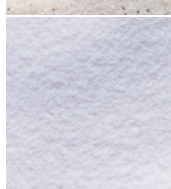
| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1819 | 0,6-liter-tin | 450 g | 18 M |



Natron cooking soda

A proven universal helper for cooking. Slackens pastry's dough and softens surplus fruit acids.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1806 | 1,3-liter-tin | 1300 g | 18 M |



Vanillin sugar

The typical sweet-spicy taste of vanilla as well as hints of clove result in this aromatic mix.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1809 | 1,3-liter-tin | 1000 g | 24 M |



Star anise whole

Star anise has a strong sweet, spicy-warm taste with a subtle bitter note. For Far Eastern and sweet cuisine.

| Art.no. | Trading unit | Content | BBD |
|---------|---------------|---------|------|
| 1725 | 0,6-liter-tin | 95 g | 24 M |

Vinegar & Oil

Vinegars | Premium oils | Kitchen oils | Gelling agent | Cruets

Vinegars and oils are constant companions in the kitchen.

Selected products of special origin
as well as finely composed, aromatic creations
offer you an optimal base.



Vinegars



Aceto Balsamico di Modena IGP

Finest vinegar made from wine vinegar and grape must. 6% acidity.

| Art. no. | Trading unit | Content | BBD |
|----------|-------------------|------------|------|
| 10033 | 5-liters-tin | 5 liters | 24 M |
| 10030 | 0,5-liters-bottle | 0,5 liters | 24 M |

Balm Plum

Light wine vinegar with a pleasant fruity white wine aroma, refined with fruity-sour plums. With 3% acidity.

| Art. no. | Trading unit | Content | BBD |
|----------|-------------------|------------|------|
| 10078 | 0,5-liters-bottle | 0,5 liters | 15 M |

Aceto Balsamico di Modena

Balsamic vinegar made from wine vinegar and grape must with 6% acidity.

| Art. no. | Trading unit | Content | BBD |
|----------|--------------------|-------------|------|
| 10039 | 0,25-liters-bottle | 0,25 liters | 24 M |

Balm Pomegranate

Bright wine vinegar with a pleasantly fruity white wine aroma, underlined by fruity-sweet pomegranates. With 4% acidity.

| Art. no. | Trading unit | Content | BBD |
|----------|-------------------|------------|------|
| 10045 | 0,5-liters-bottle | 0,5 liters | 15 M |

Balm Apple

Bright wine vinegar with a pleasantly fruity white wine flavour, completed by the mild acid of ripe apples. With 3% acidity.

| Art. no. | Trading unit | Content | BBD |
|----------|-------------------|------------|------|
| 10035 | 0,5-liters-bottle | 0,5 liters | 15 M |

Balm Raspberry

Bright wine vinegar with a pleasantly fruity white wine aroma, completed by the fruitiness of ripe raspberries. With 3% acidity.

| Art. no. | Trading unit | Content | BBD |
|----------|-------------------|------------|------|
| 10037 | 0,5-liters-bottle | 0,5 liters | 15 M |

Balm Damson Plum

Light wine vinegar with a pleasant fruity white wine aroma, refined with the fruity sweetness of puréed damson plums. With 4% acidity.

| Art. no. | Trading unit | Content | BBD |
|----------|-------------------|------------|------|
| 10040 | 0,5-liters-bottle | 0,5 liters | 15 M |

Balm Tomato

Bright wine vinegar with a pleasantly fruity white wine flavour, underlined by the taste of sun-ripened tomatoes. With 4% acidity.

| Art. no. | Trading unit | Content | BBD |
|----------|-------------------|------------|------|
| 10042 | 0,5-liters-bottle | 0,5 liters | 15 M |

Balm Date

Bright wine vinegar with a pleasantly fruity white wine aroma, underlined by the mild sweetness of ripe dates. With 3% acidity.

| Art. no. | Trading unit | Content | BBD |
|----------|-------------------|------------|------|
| 10046 | 0,5-liters-bottle | 0,5 liters | 15 M |

Condimento bianco

| Art. no. | Trading unit | Content | BBD |
|----------|--------------------|-------------|------|
| 10034 | 5-liters-tin | 5 liters | 24 M |
| 10031 | 0,5-liters-bottle | 0,5 liters | 24 M |
| 10038 | 0,25-liters-bottle | 0,25 liters | 24 M |

Balsam Mango

Bright wine vinegar with a pleasantly fruity white wine aroma, complemented by the fruity sweetness of gently puréed, ripe mangoes.

| Art. no. | Trading unit | Content | BBD |
|----------|-------------------|-----------|------|
| 10064 | 0,5-liters-bottle | 0,5 liter | 15 M |



Crema Aceto Balsamico di Modena IGP

Classic viscous balsamico glaze with a fruity, tenderly sweet flavour for the extraordinary note. With 3% acidity.

| Art. no. | Trading unit | Content | BBD |
|----------|-------------------|------------|------|
| 10032 | 0,5-liters-bottle | 0,5 liters | 24 M |

Balm Pear

Bright wine vinegar with a pleasantly fruity white wine flavour, completed by the fruity sweetness of ripe pears. With 3% acidity.

| Art. no. | Trading unit | Content | BBD |
|----------|-------------------|------------|------|
| 10036 | 0,5-liters-bottle | 0,5 liters | 15 M |

Premium oils



Premium Oil Basil

Aromatic oil with the extract of fresh basil leaves.
Gives an elegant peppery piquancy.

| Art. no. | Trading unit | Content | BBD |
|----------|------------------|-----------|------|
| 10053 | 0,5-liter-bottle | 0,5 liter | 15 M |

Premium Oil Chili

High quality oil with the extract of selected, aromatic chilies.
Gives a subtle spiciness.

| Art. no. | Trading unit | Content | BBD |
|----------|------------------|-----------|------|
| 10050 | 0,5-liter-bottle | 0,5 liter | 15 M |

Premium Oil Garlic

High-quality oil with the flavour of spicy garlic.
Gives dishes an intense-spicy taste.

| Art. no. | Trading unit | Content | BBD |
|----------|------------------|-----------|------|
| 10052 | 0,5-liter-bottle | 0,5 liter | 15 M |

Premium Oil Lemon

High-quality oil with the flavour of fresh lemons.
Gives a subtle and fresh note.

| Art. no. | Trading unit | Content | BBD |
|----------|------------------|-----------|------|
| 10056 | 0,5-liter-bottle | 0,5 liter | 15 M |

Premium Oil Peanut

Intense oil from roasted peanuts, perfect for salads, seasonings and refinings as well as for Asian cuisine.

| Art. no. | Trading unit | Content | BBD |
|----------|------------------|-----------|------|
| 10055 | 0,5-liter-bottle | 0,5 liter | 15 M |

Premium Oil Sesame

Intense oil from roasted sesame seeds.
Authentic, dark original recipe with typical sesame flavour.

| Art. no. | Trading unit | Content | BBD |
|----------|------------------|-----------|------|
| 10051 | 0,5-liter-bottle | 0,5 liter | 15 M |

Premium Oil Walnut

Fine oil from roasted walnuts with very intense, nutty flavour.
Perfect for cold and warm kitchen.

| Art. no. | Trading unit | Content | BBD |
|----------|------------------|-----------|------|
| 10054 | 0,5-liter-bottle | 0,5 liter | 15 M |

Olive Oil, Classic Selection

Extra virgin olive oil. Premium olive oil obtained directly from olives using mechanical processes. Cold extracted.

| Art. no. | Trading unit | Content | BBD |
|----------|------------------|---------|------|
| 10025 | 5-liter-tinister | 5 liter | 24 M |

Olive Oil, Greece, Kalamata, P.D.O.

High-quality 100% pure, extra virgin olive oil, cold pressed from Kalamata/Greece.

| Art. no. | Trading unit | Content | BBD |
|----------|------------------|-----------|------|
| 10024 | 0,5-liter-bottle | 0,5 liter | 24 M |

Olive Oil, Greece, 100 % pure

100% pure, extra virgin, cold pressed, from Gargaliani/Greece.

| Art. no. | Trading unit | Content | BBD |
|----------|-------------------|------------|------|
| 10023 | 5-liter-tinister | 5 liter | 24 M |
| 10022 | 0,25-liter-bottle | 0,25 liter | 24 M |

Styrian Pumpkin Seed Oil, P.G.I.

Intensive nutty oil with fine roasted aromas and a velvety oily texture, 100% pure, cold pressed!

| Art. no. | Trading unit | Content | BBD |
|----------|------------------|-----------|------|
| 10021 | 0,5-liter-bottle | 0,5 liter | 12 M |

Sunflower Oil organic

High oleic acid, gently pressed, from controlled organic cultivation, with a mild and pleasant taste.

| Art. no. | Trading unit | Content | BBD |
|----------|------------------|-----------|------|
| 10057 | 0,5-liter-bottle | 0,5 liter | 12 M |



Cruet two-staged

Two-stage vinegar and oil cruet from solid oak wood for seven 500-ml-bottles. Made in Austria. Without content!

| Art. no. | Dimensions | Content | VE |
|----------|-------------------|---------|----------|
| 6066 | 306 × 175 × 80 mm | 1-piece | 2 pieces |

Kitchen Oils



Premium Basil Oil

Aromatic oil with the extract of fresh basil leaves. Gives an elegant peppery piquancy.

| Art. no. | Trading unit | Content | BBD |
|----------|--------------------|---------|-----|
| 10070 | 1-liter-PET-bottle | 1 liter | 15M |

Premium Walnut Oil

Fine oil from roasted walnuts with very intense, nutty flavour. Perfect for cold and warm kitchen.

| Art. no. | Trading unit | Content | BBD |
|----------|--------------------|---------|-----|
| 10073 | 1-liter-PET-bottle | 1 liter | 15M |

Premium Chili Oil

High quality oil with the extract of selected, aromatic chilies. Gives a subtle spiciness.

| Art. no. | Trading unit | Content | BBD |
|----------|--------------------|---------|-----|
| 10071 | 1-liter-PET-bottle | 1 liter | 15M |

Premium Wok Oil

High-quality oil with ginger extract and natural garlic flavour. Ideal for stir-fries and Asian cuisine.

| Art. no. | Trading unit | Content | BBD |
|----------|--------------------|---------|-----|
| 10069 | 1-liter-PET-bottle | 1 liter | 15M |

Premium Garlic Oil

High-quality oil with the flavour of spicy garlic. Gives dishes an intense-spicy taste.

| Art. no. | Trading unit | Content | BBD |
|----------|--------------------|---------|-----|
| 10068 | 1-liter-PET-bottle | 1 liter | 15M |

Prep Gourmet

Salt-free vegetable oil mixture with a natural butter flavour.

| Art. no. | Trading unit | Content | BBD |
|----------|--------------------|----------|-----|
| 10015 | 10-liter-bucket | 10 liter | 12M |
| 10014 | 2-liter-PET-bottle | 2 liter | 12M |

Premium Lemon Oil

High-quality oil with the flavour of fresh lemons. Gives a subtle and fresh note.

| Art. no. | Trading unit | Content | BBD |
|----------|--------------------|---------|-----|
| 10067 | 1-liter-PET-bottle | 1 liter | 15M |

Spray-on Oil Gelling agent

Pure vegetable, tasteless, free from main allergens. Easily soluble on all materials such as tinplate, aluminium or porcelain.

| Art. no. | Trading unit | Content | BBD |
|----------|--------------|---------|-----|
| 6654 | 500-ml-tin | 500 ml | 18M |

Premium Mediterranean Oil

Made from high-quality rapeseed oil and fine olive oil.

| Art. no. | Trading unit | Content | BBD |
|----------|--------------------|---------|-----|
| 10076 | 5-liter-tinister | 5 Liter | 15M |
| 10075 | 1-liter-PET-bottle | 1 Liter | 15M |

Premium Peanut Oil

Intense oil from roasted peanuts, perfect for salads, seasonings and refinings as well as for Asian cuisine.

| Art. no. | Trading unit | Content | BBD |
|----------|--------------------|---------|-----|
| 10074 | 1-liter-PET-bottle | 1 liter | 15M |

Premium Sesame Oil

Intense oil from roasted sesame seeds. Authentic, dark original recipe with typical sesame flavour.

| Art. no. | Trading unit | Content | BBD |
|----------|--------------------|---------|-----|
| 10066 | 1-liter-PET-bottle | 1 liter | 15M |



Die perfekte Kombi am Tisch

Cruet stand filled

Coarse sea salt and coloured pepper in a mill as well as 250 ml of virgin olive oil and aceto balsamico di Modena.

| Art. no. | Dimensions | Content | VE |
|----------|------------------|---------|--------|
| 721 | 224 × 68 × 40 mm | 4-piece | 2 sets |



Dressings & Dips




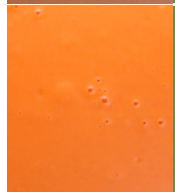



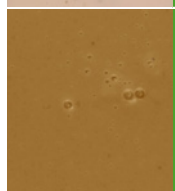


Salad dressings | Ready-to-serve salad dressings
Ready-to-serve dip sauces

You will find a vast array of products
and flavours in this assortment.
There surely is a delightful solution
to suit everyone's taste.



Salad dressings



|  | <p>Garden Herbs Salad dressing Made from typical garden herbs such as chives and parsley, with a hint of garlic.</p> <table border="1"> <thead> <tr> <th>Art.no.</th> <th>Trading unit</th> <th>Content</th> <th>gives</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2380</td> <td>2,3-liter-tin</td> <td>1200 g</td> <td>ca. 6,9 liter</td> <td>18 M</td> </tr> </tbody> </table> | Art.no. | Trading unit | Content | gives | BBD | 2380 | 2,3-liter-tin | 1200 g | ca. 6,9 liter | 18 M |  | <p>Balsamico Dressing ready-to-use Mediterranean dressing made from real aceto balsamico, fine white wine vinegar and grape must, rounded off with fine herbs and spices.</p> <table border="1"> <thead> <tr> <th>Art.no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2370</td> <td>2-liter-bottle</td> <td>2 liter</td> <td>6 M</td> </tr> </tbody> </table> | Art.no. | Trading unit | Content | BBD | 2370 | 2-liter-bottle | 2 liter | 6 M |
|--|---|---------|----------------|---------|-------|-----|------|---------------|--------|----------------|------|---|---|---------|--------------|---------|-----|------|----------------|---------|-----|
| Art.no. | Trading unit | Content | gives | BBD | | | | | | | | | | | | | | | | | |
| 2380 | 2,3-liter-tin | 1200 g | ca. 6,9 liter | 18 M | | | | | | | | | | | | | | | | | |
| Art.no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | |
| 2370 | 2-liter-bottle | 2 liter | 6 M | | | | | | | | | | | | | | | | | | |
|  | <p>Italian Salad dressing Made with a Mediterranean mix of herbs, refined with balsamic vinegar and fine garlic aromates.</p> <table border="1"> <thead> <tr> <th>Art.no.</th> <th>Trading unit</th> <th>Content</th> <th>gives</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2381</td> <td>2,3-liter-tin</td> <td>1200 g</td> <td>ca. 10,6 liter</td> <td>18 M</td> </tr> </tbody> </table> | Art.no. | Trading unit | Content | gives | BBD | 2381 | 2,3-liter-tin | 1200 g | ca. 10,6 liter | 18 M |  | <p>Cocktail Dressing ready-to-use Spicy dressing made from oil, white wine and grape must. Tomatoes, onions and a pinch of garlic give a fruity note.</p> <table border="1"> <thead> <tr> <th>Art.no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2371</td> <td>2-liter-bottle</td> <td>2 liter</td> <td>6 M</td> </tr> </tbody> </table> | Art.no. | Trading unit | Content | BBD | 2371 | 2-liter-bottle | 2 liter | 6 M |
| Art.no. | Trading unit | Content | gives | BBD | | | | | | | | | | | | | | | | | |
| 2381 | 2,3-liter-tin | 1200 g | ca. 10,6 liter | 18 M | | | | | | | | | | | | | | | | | |
| Art.no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | |
| 2371 | 2-liter-bottle | 2 liter | 6 M | | | | | | | | | | | | | | | | | | |
|  | <p>Yoghurt-Herbs Salad dressing Creamy dressing with spicy salad herbs, mild acidity and a fine yoghurt texture.</p> <table border="1"> <thead> <tr> <th>Art.no.</th> <th>Trading unit</th> <th>Content</th> <th>gives</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2382</td> <td>2,3-liter-tin</td> <td>1200 g</td> <td>ca. 6,6 liter</td> <td>12 M</td> </tr> </tbody> </table> | Art.no. | Trading unit | Content | gives | BBD | 2382 | 2,3-liter-tin | 1200 g | ca. 6,6 liter | 12 M |  | <p>French Dressing ready-to-use Classic dressing made from oil, white wine vinegar, grape must and egg, rounded off with mustard, onion, paprika and a pinch of turmeric.</p> <table border="1"> <thead> <tr> <th>Art.no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2372</td> <td>2-liter-bottle</td> <td>2 liter</td> <td>6 M</td> </tr> </tbody> </table> | Art.no. | Trading unit | Content | BBD | 2372 | 2-liter-bottle | 2 liter | 6 M |
| Art.no. | Trading unit | Content | gives | BBD | | | | | | | | | | | | | | | | | |
| 2382 | 2,3-liter-tin | 1200 g | ca. 6,6 liter | 12 M | | | | | | | | | | | | | | | | | |
| Art.no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | |
| 2372 | 2-liter-bottle | 2 liter | 6 M | | | | | | | | | | | | | | | | | | |
|  | <p>Tomato-Basil Salad dressing Spicy dressing made from tomatoes and basil, refined with garlic and a pinch of pepper.</p> <table border="1"> <thead> <tr> <th>Art.no.</th> <th>Trading unit</th> <th>Content</th> <th>gives</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2383</td> <td>2,3-liter-tin</td> <td>1200 g</td> <td>ca. 6,9 liter</td> <td>18 M</td> </tr> </tbody> </table> | Art.no. | Trading unit | Content | gives | BBD | 2383 | 2,3-liter-tin | 1200 g | ca. 6,9 liter | 18 M |  | <p>Pumpkin seed oil dressing ready-to-use Mild dressing with 8% pumpkin seed oil, seasoned with the finest white wine vinegar, mustard and complementary spices.</p> <table border="1"> <thead> <tr> <th>Art.no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2374</td> <td>2-liter-bottle</td> <td>2 liter</td> <td>6 M</td> </tr> </tbody> </table> | Art.no. | Trading unit | Content | BBD | 2374 | 2-liter-bottle | 2 liter | 6 M |
| Art.no. | Trading unit | Content | gives | BBD | | | | | | | | | | | | | | | | | |
| 2383 | 2,3-liter-tin | 1200 g | ca. 6,9 liter | 18 M | | | | | | | | | | | | | | | | | |
| Art.no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | |
| 2374 | 2-liter-bottle | 2 liter | 6 M | | | | | | | | | | | | | | | | | | |
|  | <p>Onion-Bacon Salad dressing Rustic, hearty dressing with finely smoked bacon cubes and spicy onion brunoise.</p> <table border="1"> <thead> <tr> <th>Art.no.</th> <th>Trading unit</th> <th>Content</th> <th>gives</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2384</td> <td>2,3-liter-tin</td> <td>1200 g</td> <td>ca. 10,6 liter</td> <td>15 M</td> </tr> </tbody> </table> | Art.no. | Trading unit | Content | gives | BBD | 2384 | 2,3-liter-tin | 1200 g | ca. 10,6 liter | 15 M |  | <p>Yoghurt Dressing ready-to-use Mild dressing with 54% yoghurt, seasoned with finest white wine vinegar and fine herbs.</p> <table border="1"> <thead> <tr> <th>Art.no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2373</td> <td>2-liter-bottle</td> <td>2 liter</td> <td>6 M</td> </tr> </tbody> </table> | Art.no. | Trading unit | Content | BBD | 2373 | 2-liter-bottle | 2 liter | 6 M |
| Art.no. | Trading unit | Content | gives | BBD | | | | | | | | | | | | | | | | | |
| 2384 | 2,3-liter-tin | 1200 g | ca. 10,6 liter | 15 M | | | | | | | | | | | | | | | | | |
| Art.no. | Trading unit | Content | BBD | | | | | | | | | | | | | | | | | | |
| 2373 | 2-liter-bottle | 2 liter | 6 M | | | | | | | | | | | | | | | | | | |

**Spicy & versatile:
Dip sauces!**



Delight made in Austria



Barbecue Dipsauce ready-to-use



Ready to serve, pleasantly smoky dipsauce of fruity tomatoes, garlic, chili and Worcester sauce, completed with a hint of caramel.

TIP: Perfect for marinating spareribs!

Vegan – purely vegetable!

| Art. no. | Trading unit | Content | BBD |
|----------|------------------------|---------|-----|
| 2331 | 1-liter-squeeze-bottle | 1 L | 12M |

Nutritional values per 100 ml dip

| | |
|---------------|-----------------|
| Energy | 663 kJ/158 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 36 g |
| Protein | 1,7 g |



Curry-Mango Dipsauce ready-to-use



Ready-to-serve fruity dip sauce of pureed mangos, completed with a spicy curry mix.

TIP: Ideal for serving spicy poultry salads

Free from main allergens! Vegan – purely vegetable!

| Art. no. | Trading unit | Content | BBD |
|----------|------------------------|---------|-----|
| 2332 | 1-liter-squeeze-bottle | 1 L | 6M |

Nutritional values per 100 ml dip

| | |
|---------------|------------------|
| Energy | 1255 kJ/299 kcal |
| Fat | 28 g |
| Carbohydrates | 11 g |
| Protein | < 0,5 g |



Steakhouse Dipsauce ready-to-use



Ready to serve, sweet and spicy sauce with a fruity note of tomatoes and paprika, completed with fiery chillies and a fine note of garlic.

Vegan – purely vegetable!

| Art. no. | Trading unit | Content | BBD |
|----------|------------------------|---------|-----|
| 2336 | 1-liter-squeeze-bottle | 1 L | 12M |

Nutritional values per 100 ml dip

| | |
|---------------|-----------------|
| Energy | 709 kJ/169 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 37 g |
| Protein | 2,1 g |



Sweet Chili Dipsauce ready-to-use



Ready-to-serve, spicy-peppery sauce with a fruity note. Marinate spareribs with Sweet Chilli sauce before grilling.

TIP: Before serving, sauté fried scampi in sweet chilli sauce.

Free from main allergens! Vegan – purely vegetable!

| Art. no. | Trading unit | Content | BBD |
|----------|------------------------|---------|-----|
| 2330 | 1-liter-squeeze-bottle | 1 L | 15M |

Nutritional values per 100 ml dip

| | |
|---------------|-----------------|
| Energy | 981 kJ/234 kcal |
| Fat | 0,8 g |
| Carbohydrates | 55 g |
| Protein | < 0,5 g |



Clear soups

Beef bouillons & broths | Chicken bouillons | Vegetable bouillons & stocks
Fish bouillon | Soup Garnishes | Clear Soups with Garnish

An almost unbelievable variety of soups and bouillons shows creativity and a wealth of variations.

Our **organic products** stand for the best quality from controlled organic cultivation.

With our **regional products** such as the Salzburger Tafelspitzbouillon we follow the path of the greatest possible regionality.

Our **Culinarium line** stands for sophisticated recipes and exquisite ingredients and offers a particularly exclusive taste experience.

We hardly dare to describe our standard range as such, because it is anything but average. It is the solid basis, that serves reliably and, like everything else that leaves our factory, and, like everything else that leaves our factory, stands for first-class product quality.

What all products have in common is the highest quality and the best taste according to our credo »Delight made in Austria«.



Delight made in Austria



Our organic products are subject to the strictest controls and guarantee the best organic quality from the field to the table.

Beef Bouillon organic



High aromatic bouillon of gently boiled beef and tasty herbs and root vegetables, salted to taste with sea salt. Highly versatile, be it for seasoning or refining of soups, sauces and various other dishes.

High beef amount! Without garnish!!

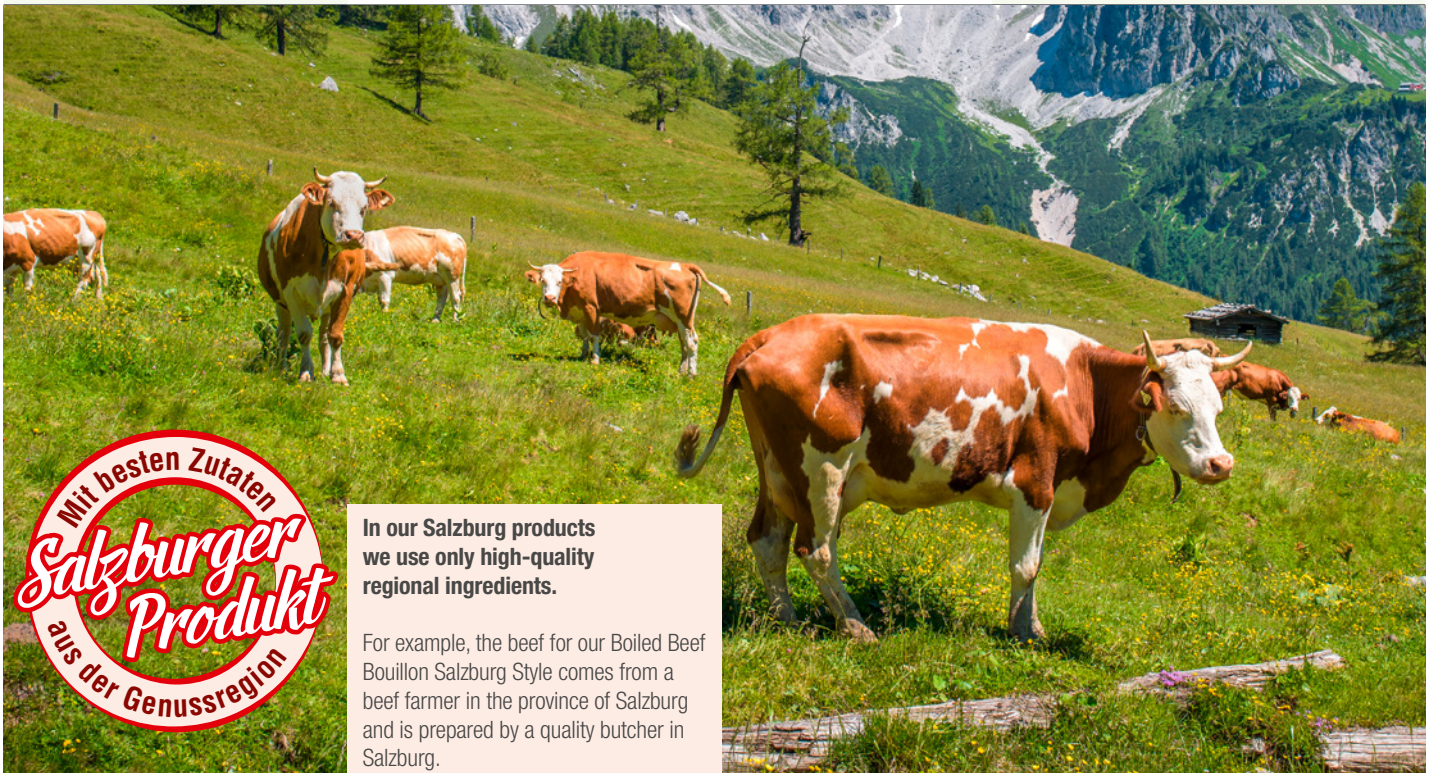
Organic inspection authority AT-organic-501/DE-ÖKO-039

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|-----|
| 1119 | 15-kg-bucket | 750 L | 20 g/L | 12M |

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

| | |
|---------------|--------------|
| Energy | 18 kJ/4 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 0,7 g |
| Protein | < 0,5 g |



In our Salzburg products we use only high-quality regional ingredients.

For example, the beef for our Boiled Beef Bouillon Salzburg Style comes from a beef farmer in the province of Salzburg and is prepared by a quality butcher in Salzburg.

Boiled Beef Bouillon

Salzburg Style



Aromatic beef broth with exquisite boiled fillet from local Austrian butchers. Perfect for the making and refinement of clear soups or as a base for soups, sauces etc.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|--------|--------|-----|
| 1924 | 15-kg-bucket | 682 L | 22 g/L | 18M |
| 123 | 1-kg-tin | 45,5 L | 22 g/L | 18M |

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

| | |
|---------------|--------------|
| Energy | 18 kJ/4 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 0,6 g |
| Protein | < 0,5 g |





Our Culinarium line stands for sophisticated recipes and exquisite ingredients and offers a particularly exclusive taste experience.

Beef Bouillon Culinarium



Highly aromatic, rich beef bouillon like a consommé with a subtle hint of Madeira.

High beef amount!
Free from added flavour enhancers!

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

| | |
|---------------|--------------|
| Energy | 23 kJ/5 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 0,8 g |
| Protein | < 0,5 g |

| Art.no. | Trading unit | gives | Dosage | BBD |
|---------|--------------|-------|--------|------|
| 974 | 15-kg-bucket | 625 L | 24 g/L | 18 M |



Clear meat broth with fine herbs



Classic meat broth with hearty beef extract and spice extracts, easy to tin and versatile in use. Suitable for refining and as a base for soups, sauces etc.

Free from main allergens!

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

| | |
|---------------|--------------|
| Energy | 16 kJ/4 kcal |
| Fat | < 0,5 g |
| Carbohydrates | < 0,5 g |
| Protein | < 0,5 g |

| Art.no. | Trading unit | gives | Dosage | BBD |
|---------|--------------|-------|--------|------|
| 991 | 15-kg-bucket | 750 L | 20 g/L | 18 M |



Clear Beef Broth without visible ingredients



Highly aromatic thanks to savoury beef extract and beef fat, highlighted by a balanced bouquet of spices such as nutmeg and turmeric.

Free from added flavour enhancers!

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

| | |
|---------------|--------------|
| Energy | 22 kJ/5 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 0,9 g |
| Protein | < 0,5 g |

| Art.no. | Trading unit | gives | Dosage | BBD |
|---------|--------------|-------|--------|------|
| 132 | 15-kg-bucket | 625 L | 24 g/L | 18 M |

Clear Beef Broth without visible ingredients



Beefy broth with aromatic beef extract and spice extracts, easily to tin and versatile in use.

Free from added flavour enhancers!

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

| | |
|---------------|--------------|
| Energy | 21 kJ/5 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 0,6 g |
| Protein | < 0,5 g |

| Art.no. | Trading unit | gives | Dosage | BBD |
|---------|--------------|-------|--------|------|
| 1114 | 15-kg-bucket | 682 L | 22 g/L | 18 M |





Clear Beef Broth



Spicy soup with aromatic beef extract and spice extracts, easy to tin and versatile in use.

Free from main allergens! Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 1103 | 15-kg-bucket | 682 L | 22 g/L | 18 M |

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

| | |
|---------------|--------------|
| Energy | 19 kJ/5 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 0,7 g |
| Protein | < 0,5 g |



Clear Beef Broth



With aromatic beef extract and spice extracts, versatile in use.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|--------|--------|------|
| 131 | 25-kg-box | 1042 L | 24 g/L | 18 M |
| 100 | 15-kg-bucket | 625 L | 24 g/L | 18 M |
| 102 | 1-kg-tin | 42 L | 24 g/L | 18 M |

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

| | |
|---------------|--------------|
| Energy | 22 kJ/5 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 0,7 g |
| Protein | < 0,5 g |



Clear Beef Broth Mercator



Light beef broth with a tender beef flavour and spice extracts, easy to tin and to handle.

For refining dishes or for use as a base for soups, sauces, etc.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 638 | 15-kg-bucket | 750 L | 20 g/L | 18 M |

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

| | |
|---------------|--------------|
| Energy | 19 kJ/4 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 0,6 g |
| Protein | < 0,5 g |



Gold Bouillon Beef soup made from beef fat and beef bone broth extract



Whether as a soup or sauce, for seasoning and flavouring numerous meat or vegetable dishes, beef broth impresses with its meaty, savoury taste.

Free from main allergens!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 130 | 15-kg-bucket | 625 L | 24 g/L | 18 M |

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

| | |
|---------------|--------------|
| Energy | 24 kJ/6 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 0,7 g |
| Protein | < 0,5 g |



Oxboillon with vegetable mix



Clear beef bouillon made of tasty South American beef extract, subtle notes of vegetables, made perfect with lovage and nutmeg.

Free from main allergens! Free from added flavour enhancers!

Tasty vegetable mix enclosed in a separate can!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 1115 | 15-kg-bucket | 682 L | 22 g/L | 18 M |

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

| | |
|---------------|--------------|
| Energy | 18 kJ/4 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 0,8 g |
| Protein | < 0,5 g |



Our organic products are subject to the strictest controls and guarantee the best organic quality from the field to the table.

Clear Chicken Bouillon organic



Strong chicken bouillon made of premium organic ingredients, chicken and chicken fat. Highly versatile and ideal as addition to fresh organic products, for flavouring and refining of soups, sauces, meat and vegetable dishes.

Free from yeast extract!

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

| | |
|---------------|--------------|
| Energy | 20 kJ/5 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 0,8 g |
| Protein | < 0,5 g |

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|-----|
| 1127 | 4-kg-bucket | 182 L | 22 g/L | 12M |



Clear Chicken Bouillon



Typical chicken broth made of tasty chicken meat and chicken fat and congenial spices. The best choice for refining dishes or for preparing a beefy chicken broth. Easy and versatile to use.

Free from main allergens! Free from added flavour enhancers!

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

| | |
|---------------|--------------|
| Energy | 19 kJ/5 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 0,7 g |
| Protein | < 0,5 g |

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|--------|--------|-----|
| 902 | 15-kg-bucket | 682 L | 22 g/L | 15M |
| 904 | 15-kg-bucket | 45,5 L | 22 g/L | 15M |





Our organic products are subject to the strictest controls and guarantee the best organic quality from the field to the table.

Clear Vegetable Bouillon organic without added yeast extract



Tasty vegetable bouillon made from pure vegetable organic raw materials. Highly versatile and ideal as addition to fresh organic products, for flavouring and refining.

Free from added flavour enhancers! Free from added yeast extract!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 1126 | 4-kg-bucket | 200 L | 20 g/L | 12 M |

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

| | |
|---------------|--------------|
| Energy | 17 kJ/4 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 0,7 g |
| Protein | < 0,5 g |



Clear Vegetable Bouillon organic



Tasty vegetable bouillon made from pure vegetable organic raw materials. Highly versatile and ideal as addition to fresh organic products, for flavouring and refining of soups, sauces, meat and vegetable dishes.

Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 1120 | 15-kg-bucket | 750 L | 20 g/L | 12 M |

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

| | |
|---------------|--------------|
| Energy | 16 kJ/4 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 0,7 g |
| Protein | < 0,5 g |



In our Salzburg products we use only high-quality regional ingredients.

We get the vegetables for our popular Salzburg vegetable bouillon from the Walser family farm Dandlhof just outside Salzburg.

Vegetable Bouillon Salzburg Style



Spicy vegetable bouillon for making clear soups and perfectly suitable as refinement or as a base for soups, sauces etc.

Free from main allergens! Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 1905 | 15-kg-bucket | 682 L | 22 g/L | 18 M |
| 1904 | 4-kg-bucket | 182 L | 22 g/L | 18 M |
| 104 | 900-g-tin | 41 L | 22 g/L | 18 M |

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

| | |
|---------------|--------------|
| Energy | 19 kJ/5 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 0,8 g |
| Protein | < 0,5 g |





Vegetable Bouillon Salzburg Style without visible ingredients



Spicy vegetable bouillon for making clear soups and perfectly suitable as refinement or as a base for soups, sauces etc.

Free from main allergens! Free from added flavour enhancers!

| Art.no. | Trading unit | gives | Dosage | BBD |
|---------|--------------|-------|--------|------|
| 1906 | 15-kg-bucket | 682 L | 22 g/L | 18 M |

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

| | |
|---------------|--------------|
| Energy | 19 kJ/5 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 0,8 g |
| Protein | < 0,5 g |



Granulated Clear Soup pure vegetable



Pure vegetable soup with highly aromatic excerpts from a classic mirepoix, highlighted by a subtle spice bouquet.

| Art.no. | Trading unit | gives | Dosage | BBD |
|---------|--------------|-------|--------|------|
| 242 | 15-kg-bucket | 625 L | 24 g/L | 18 M |

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

| | |
|---------------|--------------|
| Energy | 22 kJ/5 kcal |
| Fat | < 0,5 g |
| Carbohydrates | < 0,5 g |
| Protein | < 0,5 g |



Clear Vegetable Bouillon with fine herbs



Classic clear broth of the finest vegetable stock, based on carrots, parsnip and leeks, flavoured with typical soup spices.

| Art.no. | Trading unit | gives | Dosage | BBD |
|---------|--------------|-------|--------|------|
| 1903 | 15-kg-bucket | 750 L | 20 g/L | 18 M |

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

| | |
|---------------|--------------|
| Energy | 15 kJ/4 kcal |
| Fat | < 0,5 g |
| Carbohydrates | < 0,5 g |
| Protein | < 0,5 g |



Clear Vegetable Bouillon salt-reduced



Tasty broth with spicy herbs and vegetable mix.

**Without main allergens! Without added flavour enhancers!
Without added yeast extract!**

| Art.no. | Trading unit | gives | Dosage | BBD |
|---------|--------------|-------|--------|------|
| 1128 | 15-kg-bucket | 750 L | 20 g/L | 12 M |

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

| | |
|---------------|--------------|
| Energy | 16 kJ/4 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 0,7 g |
| Protein | < 0,5 g |



Clear Vegetable Bouillon salt-reduced



Classic broth with fine herbs for making clear soups.

Perfect for refinement and as a base for soups, sauces etc. suitable.

Free from main allergens! Free from added flavour enhancers!

| Art.no. | Trading unit | gives | Dosage | BBD |
|---------|--------------|-------|--------|------|
| 906 | 15-kg-bucket | 750 L | 20 g/L | 18 M |

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

| | |
|---------------|--------------|
| Energy | 18 kJ/4 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 0,7 g |
| Protein | < 0,5 g |



Vegetable Bouillon purely vegetable



Classic, purely vegetable bouillon made of plant proteins with a garnish consisting of parsley and small carrot bits.

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

| | |
|---------------|--------------|
| Energy | 23 kJ/6 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 0,7 g |
| Protein | < 0,5 g |

| Art.no. | Trading unit | gives | Dosage | BBD |
|---------|--------------|-------|--------|-----|
| 209 | 15-kg-bucket | 625 L | 24 g/L | 18M |



Fish Bouillon



With its natural and strong flavour, it is perfect as a base for fish soups and fish sauces or for seasoning fish dishes as well as stews and side dishes.

Free from added flavour enhancers!

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

| | |
|---------------|--------------|
| Energy | 19 kJ/5 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 0,7 g |
| Protein | < 0,5 g |

| Art.no. | Trading unit | gives | Dosage | BBD |
|---------|--------------|-------|--------|-----|
| 3700 | 400-g-tin | 18 L | 22 g/L | 24M |





Soup Pearls Garnish



Classic soup garnish made of best wheat, milk and egg.

Free from added flavour enhancers!

Preparation: Place the desired amount of garnish into hot soup and serve.

Nutritional value per 100 g garnish

| | |
|---------------|------------------|
| Energy | 2145 kJ/512 kcal |
| Fat | 30 g |
| Carbohydrates | 51 g |
| Protein | 8,7 g |

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|-----|
| 959 | 1,5-kg-box | — | — | 8 M |

Profiteroles Garnish



Traditionally made from choux pastry as garnish for soups and also for decoration.

Free from added flavour enhancers!

Preparation: Place the desired amount of baking soda into the hot soup and serve.

Nutritional value per 100 g garnish

| | |
|---------------|------------------|
| Energy | 2156 kJ/515 kcal |
| Fat | 28 g |
| Carbohydrates | 48 g |
| Protein | 17 g |

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|-----|
| 958 | 350-g-box | — | — | 9 M |



Beef Bouillon with garnish



Highly aromatic, tasty beef bouillon with a rich garnish consisting of beef, finest noodles, light spring vegetable and selected spices.

With freeze-dried beef! Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 538 | 2,5-kg-box | 28 l | 90 g/l | 15 M |

Preparation: Stir the powder into boiling water and let simmer half covered for 10 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 136 kJ/32 kcal |
| Fat | 0,8 g |
| Carbohydrates | 4,8 g |
| Protein | 1,3 g |



Clear Onion Soup



Classic French onion soup made of tasty mild onion slices, enriched with notes of white wine and a gentle garlic note.

Free from main allergens! Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 691 | 2-kg-box | 22 l | 90 g/l | 18 M |

Preparation: Stir the powder into boiling water and let simmer half covered for 10 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 118 kJ/28 kcal |
| Fat | 0,9 g |
| Carbohydrates | 3,7 g |
| Protein | 0,6 g |



Colourful Spring Soup with noodles



Purely vegetable bouillon with fine vermicellis, a mixture of Austrian vegetables like leek, peas and tomatoes, refined with parsley and subtle spices.

Free from added flavour enhancers! Free from added yeast extract!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 1338 | 2,5-kg-box | 31 l | 80 g/l | 18 M |

Preparation: Stir the powder into boiling water and let simmer half covered for 10 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 103 kJ/24 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 4,5 g |
| Protein | 0,6 g |



Minestrone Italian vegetable soup



Hearty Italian style soup with rich garnish consisting of typical Mediterranean vegetables and finest noodles, underlined with a sophisticated composition of smoky bacon and tasty herbs.

Free from added flavour enhancers! Free from added yeast extract!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 1339 | 3-kg-box | 33 l | 90 g/l | 15 M |

Preparation: Stir the powder into boiling water and let simmer half covered for 12 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 120 kJ/28 kcal |
| Fat | 0,6 g |
| Carbohydrates | 4,7 g |
| Protein | 0,8 g |



Shell Noodle Soup



Hearty bouillon with shell noodles made of semolina and eggs as well as carrots, celery, leek and onions, refined with a classic bouquet of mirepoix.

Free from added flavour enhancers! Free from added yeast extract!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|--------|--------|------|
| 1340 | 3-kg-box | 37,5 l | 80 g/l | 18 M |

Preparation: Stir the powder into boiling water and let simmer half covered for 10 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 101 kJ/24 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 4,4 g |
| Protein | 0,6 g |

Blended Soups

Cream soups | Stews

We have the appropriate soup
for every guest and every taste.

Here, too, our **Culinarium Line** stands for
sophisticated recipes and exquisite ingredients and offers
a particularly exclusive taste experience.

Benefit from the variety,
our well balanced and delightful recipes
and the best product quality.





Asparagus Cream Soup Culinarium



Tender asparagus bits, gently topped with rich cream.
Fine spices give this classic soup an exclusive taste.

Contains bits of green asparagus!
Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1325 | 2,5-kg-box | 26 l | 100 g/l | 18 M |

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 183 kJ/45 kcal |
| Fat | 2,6 g |
| Carbohydrates | 4,7 g |
| Protein | 0,7 g |



Broccoli Cream Soup Culinarium



This velvety smoothbroccoli cream soup is complemented by an elegant bouquet of spice and a touch of spinach.

Exceptional full flavour by the use of freeze-dried broccoli!
Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1326 | 2,5-kg-box | 26 l | 100 g/l | 18 M |

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 178 kJ/43 kcal |
| Fat | 2,2 g |
| Carbohydrates | 5,1 g |
| Protein | 0,6 g |



Carrot Cream Soup Culinarium



Slightly sweet cream soup with the incomparably fruitiness of carrots, freeze-dried chives give a very tasty look.

Exceptional full flavour by the use of a high percentage of carrots and extra gentle processing! Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1324 | 2,5-kg-box | 26 l | 100 g/l | 18 M |

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 172 kJ/41 kcal |
| Fat | 2,2 g |
| Carbohydrates | 4,2 g |
| Protein | 0,6 g |



Cauliflower Cream Soup Culinarium



The typical mild flavour of cauliflower is underlined with a subtle turmeric note.

Exceptional full flavour by the use of freeze-dried cauliflower!
Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1329 | 2,5-kg-box | 26 l | 100 g/l | 18 M |

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 186 kJ/45 kcal |
| Fat | 2,5 g |
| Carbohydrates | 5,0 g |
| Protein | < 0,5 g |



Cep Cream Soup Culinarium



Elegant and creamy composition of ceps and selected spices and herbs.

Exceptional full flavour by the use of gentle processed ceps!
Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1328 | 2,5-kg-box | 26 l | 100 g/l | 18 M |

Preparation: Stir powder in cold, warm or boiling water and let simmer for 5 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 184 kJ/44 kcal |
| Fat | 2,5 g |
| Carbohydrates | 4,9 g |
| Protein | < 0,5 g |





Chanterelle Cream Soup Culinarium



Aromatic chanterelles, smoothly seasoned with onions, cream and a slight fruity white wine, give this velvety creamy soup its distinctive character.

Exceptional full flavour by the use of freeze-dried chanterelles!
Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 851 | 2,5-kg-box | 22 l | 120 g/l | 18 M |

Preparation: Stir powder in cold, warm or boiling water and let simmer for 5 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 256 kJ/61 kcal |
| Fat | 4,5 g |
| Carbohydrates | 4,3 g |
| Protein | 0,8 g |



Garlic Cream Soup Culinarium



Specially treated sautéed garlic softens the sharpness and convinces with full-bodied spicy flavour. The high percentage of cream gives this specialty outstanding creaminess.

Exceptional full flavour by the use of freeze-dried garlic!
Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 618 | 2,5-kg-box | 26 l | 100 g/l | 12 M |

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 207 kJ/49 kcal |
| Fat | 3,3 g |
| Carbohydrates | 4,1 g |
| Protein | 0,9 g |



Courgette Cream Soup Culinarium



Smooth and creamy soup with typical unobtrusive colour, whose tasty courgette flavour is completed with a sophisticated combination of vegetables and spices.

A high percentage of vegetables gives extra tasty flavour!
Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1322 | 2,5-kg-box | 26 l | 100 g/l | 18 M |

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 181 kJ/43 kcal |
| Fat | 2,4 g |
| Carbohydrates | 4,9 g |
| Protein | < 0,5 g |



Herb Cream Soup Culinarium



Delicious fresh herb cream soup, whose savory taste is enhanced by a subtle blend of spices. This soup can also be used as a sauce base.

Exceptional full flavour by the use of freeze-dried herbs!
Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1321 | 2,5-kg-box | 26 l | 100 g/l | 18 M |

Preparation: Stir powder in cold, warm or boiling water and bring to a boil while stirring. Let simmer for 2 minutes.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 185 kJ/44 kcal |
| Fat | 2,7 g |
| Carbohydrates | 4,3 g |
| Protein | < 0,5 g |



Leek Cream Soup Culinarium



Delicious and mild cream soup with a smooth leek flavour.

A high percentage of leek gives a well balanced taste!
Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1320 | 2,5-kg-box | 26 l | 100 g/l | 18 M |

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 180 kJ/43 kcal |
| Fat | 2,3 g |
| Carbohydrates | 5,1 g |
| Protein | < 0,5 g |



Lobster Cream Soup Culinarium



Cream soup made of best lobster, refined with an aromatic atlantic lobster stock and the subtle acidity of lemon. This soup can also be used as a sauce base.

**Exceptional full flavour by the use of whole freeze-dried shrimps!
Free from added flavour enhancers!**

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 642 | 2,5-kg-box | 20 l | 130 g/l | 12 M |

Preparation: Stir powder in cold, warm or boiling water and let simmer for 5 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 313 kJ/74 kcal |
| Fat | 5,9 g |
| Carbohydrates | 4,2 g |
| Protein | 0,9 g |



Mushroom Cream Soup Culinarium



Aromatic cream soup with the full flavour of fresh mushrooms, complemented by a subtle parsley and turmeric as well as a delicious white wine note.

**Exceptional full flavour by the use of freeze-dried mushrooms!
Free from added flavour enhancers!**

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1323 | 2,5-kg-box | 26 l | 100 g/l | 18 M |

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 175 kJ/42 kcal |
| Fat | 2,3 g |
| Carbohydrates | 4,5 g |
| Protein | 0,7 g |



Poultry Cream Soup Culinarium



Delicious creamy soup with the flavour of tender chicken, meat sophisticatedly refined with an aromatic spice bouquet.

**Exceptional full flavour by the use of freeze-dried chicken meat!
Free from added flavour enhancers!**

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1327 | 2,5-kg-box | 26 l | 100 g/l | 15 M |

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 182 kJ/43 kcal |
| Fat | 2,5 g |
| Carbohydrates | 4,6 g |
| Protein | 0,7 g |



Pumpkin Cream Soup Culinarium



Typical autumn soup with an intense fruity pumpkin flavour, deliciously seasoned with ginger and nutmeg.

**A high percentage of pumpkin gives an extra fruity aroma!
Free from added flavour enhancers!**

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1336 | 2,5-kg-box | 26 l | 100 g/l | 18 M |

Preparation: Stir powder in cold, warm or boiling water and let simmer for 5 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 177 kJ/42 kcal |
| Fat | 2,1 g |
| Carbohydrates | 5,2 g |
| Protein | < 0,5 g |



Wild Garlic Cream Soup Culinarium



The Nannerl Wild Garlic Cream Soup combines the intense spicy flavour of wild garlic with a deliciously smooth creaminess.

Exceptional full flavour by the use of a high percentage of wild garlic! Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1627 | 2,5-kg-box | 26 l | 100 g/l | 18 M |

Preparation: Stir powder in cold, warm or boiling water and let simmer for 5 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 203 kJ/48 kcal |
| Fat | 3,4 g |
| Carbohydrates | 3,8 g |
| Protein | 0,7 g |







Asparagus Cream Soup cold swelling



Tender bits of asparagus and fine cream define the character of this velvety smooth soup, enriched with a hint of turmeric.

Cold swelling: suitable for cold and hot preparation!
Free from main allergens! Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1835 | 9-kg-bucket | 86 l | 110 g/l | 18 M |

Cold preparation: Pour powder into cold water and stir vigorously. After about 10 minutes the soup has its proper consistency.

Hot preparation: Powder directly into hot water. Ready!

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 217 kJ/52 kcal |
| Fat | 2,9 g |
| Carbohydrates | 5,8 g |
| Protein | < 0,5 g |



Basil-Parmesan-Soup



Spicy Parmesan and fresh basil give this creamy, velvety soup a fresh-full-bodied aroma.

Also suitable for sauces!
Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1347 | 2,5-kg-box | 18 l | 150 g/l | 15 M |

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 362 kJ/86 kcal |
| Fat | 6,8 g |
| Carbohydrates | 4,7 g |
| Protein | 1,3 g |



Celery Cream Soup



Velvety smooth soup, whose flavour is defined by the pleasant hearty pepperness of celery, completed by spices and a decent tartness.

Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 941 | 2,5-kg-box | 26 l | 100 g/l | 18 M |

Preparation: Stir powder in cold, warm or boiling water and bring to a boil while stirring. Let simmer half covered for 10 minutes. Stir every now and then.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 176 kJ/43 kcal |
| Fat | 2,4 g |
| Carbohydrates | 4,8 g |
| Protein | 0,6 g |



Chervil Cream Soup



Fine spicy Chervil, flavoured with turmeric, nutmeg and a subtle note of caramel.

Free from main allergens! Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1346 | 2,5-kg-box | 26 l | 100 g/l | 18 M |

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 215 kJ/51 kcal |
| Fat | 3,7 g |
| Carbohydrates | 4,0 g |
| Protein | < 0,5 g |



Corn Cream Soup



Fruity sweet cream soup made of sweet corn and fine cream, accompanied with a smooth hint of butter and parsley.

With freeze-dried corn!
Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1623 | 2,5-kg-box | 26 l | 100 g/l | 18 M |

Preparation: Stir powder in cold, warm or boiling water and let simmer for 5 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 176 kJ/42 kcal |
| Fat | 2,2 g |
| Carbohydrates | 4,8 g |
| Protein | < 0,5 g |



Cream Soup Base



Base compound for composing delicious blended soups and sauces, based on fine wheat flour and milk.

Also suitable for a basic white sauce!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 668 | 3-kg-box | 37 l | 85 g/l | 18 M |

Preparation: Stir powder in lukewarm water and bring to a boil whilst frequently stirring. Let simmer half covered for 5 minutes.

| Nutritional value per 100 ml soup | |
|-----------------------------------|----------------|
| Energy | 128 kJ/30 kcal |
| Fat | 1,1 g |
| Carbohydrates | 4,0 g |
| Protein | 1,2 g |



Cress Cream Soup



The taste of fresh garden cress and smooth cream is underlined with a dash of nutmeg.

Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 585 | 2,5-kg-box | 26 l | 100 g/l | 15 M |

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

| Nutritional value per 100 ml soup | |
|-----------------------------------|----------------|
| Energy | 229 kJ/55 kcal |
| Fat | 4,1 g |
| Carbohydrates | 3,5 g |
| Protein | 0,8 g |



Garlic Soup Old Salzburg Style



Soup specialty with full-bodied, tasty garlic, perfectly blended by finest wheat flour, refined with a hint of parsley.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 640 | 3-kg-box | 39 l | 80 g/l | 18 M |

Preparation: Stir powder in lukewarm water and bring to a boil while stirring frequently. Let simmer half covered for 5 minutes.

| Nutritional value per 100 ml soup | |
|-----------------------------------|----------------|
| Energy | 108 kJ/28 kcal |
| Fat | 0,7 g |
| Carbohydrates | 3,6 g |
| Protein | 1,2 g |



Goulash Soup



Piquant goulash soup made of freeze-dried beef, gently ready-cooked potatoes, roasted onions, aromatic goulash spices, savoury paprika and distinctively fruity tomatoes.

With freeze-dried beef!

Free from main allergens! Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 789 | 2,5-kg-box | 14 l | 200 g/l | 15 M |

Preparation: Stir powder in cold, warm or boiling water and let simmer for 15 minutes while stirring.

| Nutritional value per 100 ml soup | |
|-----------------------------------|----------------|
| Energy | 325 kJ/78 kcal |
| Fat | 2,6 g |
| Carbohydrates | 11 g |
| Protein | 2,4 g |



Green Pea Soup vegetarian



Purely vegetable pea soup made of whole, freeze-dried green peas, refined with garden vegetables, selected spices and a hint of garlic.

With whole freeze-dried green peas!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 629 | 3-kg-box | 35 l | 90 g/l | 15 M |

Preparation: Stir powder fast in cold, warm or boiling water and let simmer for 2 minutes while stirring.

| Nutritional value per 100 ml soup | |
|-----------------------------------|----------------|
| Energy | 115 kJ/27 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 4,5 g |
| Protein | 1,9 g |



Kohlrabi Cream Soup



The interplay of hearty kohlrabi, turmeric and parsley is completed by the gentle taste of potatoes.

Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 577 | 2,5-kg-box | 26 l | 100 g/l | 18 M |

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 177 kJ/42 kcal |
| Fat | 2,4 g |
| Carbohydrates | 4,6 g |
| Protein | < 0,5 g |



Potato Soup



Tasty soup specialty made of potato flakes, Austrian vegetables, hearty bacon, highlighted by an aromatic blend of spices.

Free from main allergens! Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1349 | 2,5-kg-box | 26 l | 100 g/l | 10 M |

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 160 kJ/38 kcal |
| Fat | 1,4 g |
| Carbohydrates | 5,4 g |
| Protein | 0,8 g |



Spelt Grain Soup



Unripe spelt grain extracted from finest spelt defines the pleasant earthy basic flavour of this soup specialty, completed with carrots, leek and a harmonic blend of spices.

Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 579 | 2,5-kg-box | 22 l | 120 g/l | 12 M |

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 225 kJ/54 kcal |
| Fat | 3,4 g |
| Carbohydrates | 5,0 g |
| Protein | 1,0 g |



Spring Onion Cream Soup



Perfectly blended with finest rice flour, this gentle tasty soup specialty gets its full flavour from freeze-dried spring onions, highlighted by subtle notes of mustard. With freeze-dried spring onions!

Free from main allergens! Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 582 | 2,5-kg-box | 26 l | 100 g/l | 18 M |

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 219 kJ/52 kcal |
| Fat | 3,8 g |
| Carbohydrates | 4,0 g |
| Protein | < 0,5 g |



Tomato Cream Soup/Sauce organic



Velvet smooth cream soup with strong colour, whose full-bodied, fruity tomato flavour is underlined with a fine blend of spices.

**Free from main allergens!
Free from added flavour enhancers!**

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|--------|---------|------|
| 530 | 3-kg-box | 26,5 l | 120 g/l | 12 M |

Preparation: Stir the powder into cold, warm or boiling water using a whisk and bring to a boil briefly while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 179 kJ/42 kcal |
| Fat | 0,6 g |
| Carbohydrates | 8,1 g |
| Protein | 0,7 g |





Tomato Cream Soup cold swelling



Velvet smooth cream soup with strong colour, whose full-bodied, fruity tomato flavour is underlined with a fine blend of spices.

Cold swelling: suitable for cold and hot preparation!
Free from main allergens! Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1834 | 9-kg-bucket | 80 l | 120 g/l | 18 M |

Cold preparation: Pour powder into cold water and stir vigorously. After about 10 minutes the soup has its proper consistency.

Hot preparation: Powder directly into hot water. Ready!

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 167 kJ/40 kcal |
| Fat | 1,0 g |
| Carbohydrates | 7,6 g |
| Protein | 0,9 g |



Tomato Cream Soup



Velvety smooth cream soup with strong colour, whose full-bodied, fruity tomato flavour is underlined with a fine blend of spices.

Free from main allergens! Free from added flavour enhancers!
Also suitable for sauces!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|--------|---------|------|
| 1330 | 3-kg-box | 26,5 l | 120 g/l | 18 M |

Preparation: Stir powder in cold, warm or boiling water and bring to a short boil while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 173 kJ/41 kcal |
| Fat | 1,1 g |
| Carbohydrates | 6,8 g |
| Protein | 0,8 g |



Tomato Cream Soup



Velvety smooth cream soup with strong color, whose fruity tomato flavour is accompanied with vegetables and spices.

Also suitable for sauces!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|--------|---------|------|
| 550 | 3-kg-box | 26,5 l | 120 g/l | 18 M |

Preparation: Stir powder in cold, warm or boiling water and bring to a boil while stirring. Let simmer half covered for 5 minutes. Stir every now and then.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 168 kJ/40 kcal |
| Fat | 0,9 g |
| Carbohydrates | 6,6 g |
| Protein | 1,3 g |



Veal Cream Soup



Delicious, aromatic cream soup made of tasty veal, completed with fine spices and a subtle white wine note.

Free from main allergens!
Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1348 | 2,5-kg-box | 26 l | 100 g/l | 15 M |

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 217 kJ/52 kcal |
| Fat | 3,8 g |
| Carbohydrates | 3,8 g |
| Protein | 0,6 g |



Vegetable Cream Soup



Rich cream soup with carrots, leek, celery, onions, savoy cabbage and cauliflower, seasoned with nutmeg, turmeric and a hint of caramel.

Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|--------|---------|------|
| 561 | 3-kg-box | 31,5 l | 100 g/l | 18 M |

Preparation: Stir powder in cold, warm or boiling water and let simmer for 5 minutes while stirring.

Nutritional value per 100 ml soup

| | |
|---------------|----------------|
| Energy | 210 kJ/50 kcal |
| Fat | 3,7 g |
| Carbohydrates | 3,6 g |
| Protein | 0,6 g |



Lentil Stew with bacon



Piquant home-style cooking of lentils and gently steamed potato bits. Earthy and strong vegetables, garden herbs and finely smoked bacon grant a hearty delight.

Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 563 | 2,5-kg-box | 14 l | 200 g/l | 15 M |

Preparation: Stir powder in lukewarm water and bring to a boil while stirring. Let simmer half covered for 20 minutes. Stir every now and then.

Nutritional value per 100 ml stew

| | |
|---------------|----------------|
| Energy | 259 kJ/62 kcal |
| Fat | 1,7 g |
| Carbohydrates | 6,4 g |
| Protein | 3,6 g |



Pea Stew with bacon



Piquant home-style cooking of fine peas and gently steamed potato bits. A tasty vegetable mix and finely smoked bacon grant a hearty delight.

Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 564 | 2,5-kg-box | 16 l | 170 g/l | 15 M |

Preparation: Stir powder in lukewarm water and bring to a boil while stirring. Let simmer half covered for 20 minutes. Stir every now and then.

Nutritional value per 100 ml stew

| | |
|---------------|----------------|
| Energy | 200 kJ/48 kcal |
| Fat | 0,8 g |
| Carbohydrates | 6,4 g |
| Protein | 1,5 g |



Thickeners & Seasonings

Thickeners | Starch | Gelatin | Thickening agent
Roux | Creamer | Seasoning

With our thickening agents and binders,
you can precisely adjust the consistency and body
of soups, sauces, desserts, and creams.

Seasonings and sauce mixes round out dishes
and add depth to marinades, stocks, stir-fries, dressings,
and sauces – to round them out and spice them up.

| Art.-Nr. | Artikel-Bezeichnung | Trading unit | Dosage | BINDING | Holding time | Opacity | Cold | Hot | Gelling |
|----------|-------------------------------------|----------------|-----------|-----------|--------------|-------------|------|-----|---------|
| 963 | All-purpose thickener cold swelling | 5-kg-box | 62,5 g/L | high | high | medium | ✘ | ✘ | |
| 988 | Corn starch organic | 2,5-kg-box | 30–50 g/L | medium | medium | medium | | ✘ | |
| 940 | Corn starch Fine starch flour | 2,5-kg-box | 30–50 g/L | medium | medium | medium | | ✘ | |
| 2551 | Gravy thickener dark | 1,2-kg-bucket | 100 g/L | high | medium–high | high | | ✘ | |
| 2550 | Gravy thickener light | 1,2-kg-bucket | 100 g/L | high | medium–high | medium–high | | ✘ | |
| 907 | Instant gelatin beef | 1-kg-bucket | 60–80 g/L | gelling | very high | low | ✘ | | ✘ |
| 1902 | Xanthan Vegan thickening agent | 250-g-tin | 2–4 g/L | very high | very high | low–medium | ✘ | ✘ | |
| 1868 | Rice flour Roux dark Granulate | 14-kg-bucket | 80 g/L | high | high | high | | ✘ | |
| 946 | Rice flour Roux dark Granulate | 5-kg-bucket | 80–90 g/L | high | high | high | | ✘ | |
| 1867 | Rice flour Roux light Granulate | 14-kg-bucket | 80–90 g/L | high | high | high | | ✘ | |
| 945 | Rice flour Roux light Granulate | 5-kg-bucket | 80–90 g/L | high | high | high | | ✘ | |
| 922 | Roux dark Granulate | 12,5-kg-bucket | 100 g/L | high | high | high | | ✘ | |
| 920 | Roux dark Granulate | 5-kg-bucket | 100 g/L | high | high | high | | ✘ | |
| 926 | Roux light Granulate | 12,5-kg-bucket | 100 g/L | high | high | high | | ✘ | |
| 937 | Roux light Granulate | 5-kg-bucket | 100 g/L | high | high | high | | ✘ | |



All-purpose thickener cold swelling



Universal binding agent with neutral taste!

Perfect for cold and hot use.

Free from main allergens! Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|--------|----------|------|
| 963 | 5-kg-box | 82,5 l | 62,5 g/l | 36 M |

Cold preparation: Stir powder into liquid and let steep for 3 minutes.

Hot preparation: Stir powder into hot liquid and bring to a short boil.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1452 kJ/346 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 84 g |
| Protein | < 0,5 g |



Corn starch organic



Corn starch is a versatile, neutral flavour binding agent for thickening soups and sauces, for cooking and baking.

Free from main allergens!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|------------------|------|
| 988 | 2,5-kg-box | – | see instructions | 24 M |

For cooking: Mix with liquid and bring to the boil while stirring.

For binding: Stir into hot liquid and let swell.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1484 kJ/349 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 87 g |
| Protein | < 0,5 g |



Corn starch Fine starch flour



Corn starch is a versatile, neutral flavour binding agent for thickening soups and sauces, for cooking and baking.

Free from main allergens!

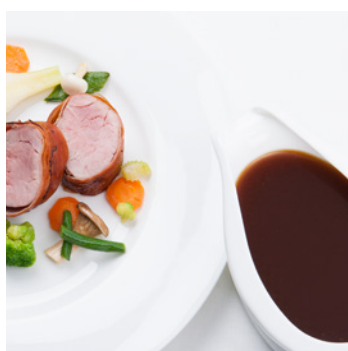
| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|------------------|------|
| 940 | 2,5-kg-box | – | see instructions | 24 M |

For cooking: Mix with liquid and bring to the boil while stirring.

For binding: Stir into hot liquid and let swell.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1479 kJ/353 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 87 g |
| Protein | < 0,5 g |



Gravy thickener dark



Perfect for quick thickening meat juice, dark gravies, sauce Demi Glace and many others.

Free from main allergens! Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|--------|---------|------|
| 2551 | 1,2-kg-box | 12,6 l | 100 g/l | 18 M |

Preparation: Stir gravy thickener directly into boiling liquid while stirring. Cook for about 1 minute, ready. Can be dosed at your own will according to the needed consistency.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1517 kJ/362 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 89 g |
| Protein | < 0,5 g |



Gravy thickener white



Ideal for quickly thickening light sauces, pasta sauces, velouté and many other derivations.

Free from main allergens! Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|--------|---------|------|
| 2550 | 1,2-kg-box | 12,6 l | 100 g/l | 18 M |

Preparation: Stir gravy thickener directly into boiling liquid while stirring. Cook for about 1 minute, ready. Can be dosed at your own will according to the needed consistency.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1517 kJ/362 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 89 g |
| Protein | < 0,5 g |





Instant gelatin Beef



Best instant gelatin for easy and quick preparation.
Time saving by cold preparation (no heating and cooling).
4 g of instant gelatin = 1 sheet of gelatin. 220 Bloom!

Free from main allergens!

| Art.no. | Trading unit | gives | Dosage | BBD |
|---------|--------------|-------|------------------|------|
| 907 | 400-g-tin | – | see instructions | 24 M |

Preparation: Quickly stir powder into liquid with an egg whip for about 2 minutes, until it is completely dissolved.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1600 kJ/382 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 48 g |
| Protein | 45 g |



Xanthan Vegan thickening agent



Heat stable, can be used cold and hot. High yielding with excellent stability.
Perfect for thickening liquids and food.

Pure vegetable!

Free from major allergens!

| Art.no. | Trading unit | gives | Dosage | BBD |
|---------|--------------|-------|---------|------|
| 1902 | 250-g-tin | – | 2–4 g/L | 18 M |

Preparation: Depending on the type of application and the desired texture. Xanthan dissolves well in oil or pure alcohol.

Nutritional value per 100 g powder

| | |
|---------------|-----------------|
| Energy | 878 kJ/200 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 4,0 g |
| Protein | 7,0 g |



Rice flour Roux dark Granulate



The perfect base for all dark soups and sauces.
Best suited for all recipes based on a dark roux. For thickening and binding.

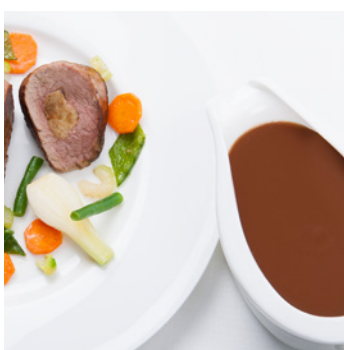
Free from main allergens! Free from added flavour enhancers!

| Art.no. | Trading unit | gives | Dosage | BBD |
|---------|--------------|-------|--------|------|
| 1868 | 14-kg-bucket | 182 l | 80 g/l | 12 M |
| 946 | 5-kg-bucket | 65 l | 80 g/l | 12 M |

Preparation: Stir granulate into boiling liquid. Let boil for 1 minute while stirring every now and then.

Nutritional value per 100 g granulate

| | |
|---------------|------------------|
| Energy | 2530 kJ/604 kcal |
| Fat | 43 g |
| Carbohydrates | 49 g |
| Protein | 4,4 g |



Rice flour Roux white Granulate



The perfect base for all white soups and sauces.
Best suited for all recipes based on a white roux. For thickening and binding.

Free from main allergens! Free from added flavour enhancers!

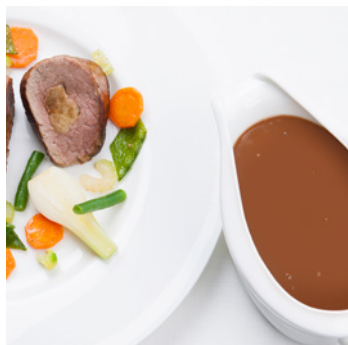
| Art.no. | Trading unit | gives | Dosage | BBD |
|---------|--------------|-------|--------|------|
| 1867 | 14-kg-bucket | 182 l | 80 g/l | 12 M |
| 945 | 5-kg-bucket | 65 l | 80 g/l | 12 M |

Preparation: Stir granulate into boiling liquid. Let boil for 1 minute while stirring every now and then.

Nutritional value per 100 g granulate

| | |
|---------------|------------------|
| Energy | 2547 kJ/608 kcal |
| Fat | 44 g |
| Carbohydrates | 49 g |
| Protein | 4,5 g |





Roux dark Granulate



Classic dark roux as base for dark soups and sauces. Perfect for thickening and binding.

Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|----------------|-------|--------|------|
| 922 | 12,5-kg-bucket | 182 l | 80 g/l | 12 M |
| 920 | 5-kg-bucket | 65 l | 80 g/l | 12 M |

Preparation: Stir granulate into boiling liquid. Let boil for 1 minute while stirring every now and then.

Nutritional value per 100 g granulate

| | |
|---------------|------------------|
| Energy | 2576 kJ/615 kcal |
| Fat | 47 g |
| Carbohydrates | 44 g |
| Protein | 5,1 g |



Roux white Granulate



Classic white roux as base for white soups and sauces. Perfect for thickening and binding.

Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|----------------|-------|--------|------|
| 926 | 12,5-kg-bucket | 182 l | 80 g/l | 12 M |
| 937 | 5-kg-bucket | 65 l | 80 g/l | 12 M |

Preparation: Stir granulate into boiling liquid. Let boil for 1 minute while stirring every now and then.

Nutritional value per 100 g granulate

| | |
|---------------|------------------|
| Energy | 2461 kJ/587 kcal |
| Fat | 44 g |
| Carbohydrates | 40 g |
| Protein | 5,9 g |



Creamer vegan



Instant-Creamer with high fat content for adjusting the covering power and creaminess or as vegetable alternative to cream. Extremely versatile.

Unsuitable for whipping! Free from main allergens!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 961 | 5-kg-bucket | 36 l | 150 g/l | 15 M |

Guide formulation:
150 g creamer replaces
1 litre liquid cream!

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 3000 kJ/716 kcal |
| Fat | 65 g |
| Carbohydrates | 33 g |
| Protein | < 0,5 g |





All-purpose seasoning spicy



Pure vegetable, versatile in use, for unobtrusive seasoning. Perfect for seasoning and flavouring dishes such as soups, sauces, salads, side dishes and sausages.

**Free from main allergens! Free from added flavour enhancers!
Made of valuable, plant raw materials rich of protein!**

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|---------------|-------|--------|------|
| 122 | 6-kg-tinister | – | – | 60 M |

Use: For spicy, unobtrusive seasoning. The subtle taste of dishes is enhanced or lifted, without being drowned. Use according to your taste.

Nutritional value per 100 g powder

| | |
|---------------|----------------|
| Energy | 272 kJ/64 kcal |
| Fat | < 0,5 g |
| Carbohydrates | < 0,5 g |
| Protein | 16 g |



All-purpose seasoning spicy



Well balanced seasoning for spicy and unobtrusive seasoning.

Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 927 | 15-kg-bucket | – | – | 18 M |

Use: For spicy, unobtrusive seasoning. The subtle taste of dishes is enhanced or lifted, without being drowned. Use according to your taste.

Nutritional value per 100 g powder

| | |
|---------------|-----------------|
| Energy | 785 kJ/187 kcal |
| Fat | 5,5 g |
| Carbohydrates | 30 g |
| Protein | 3,4 g |



All-purpose seasoning spicy



Well balanced seasoning for spicy and unobtrusive seasoning.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 622 | 15-kg-bucket | – | – | 18 M |
| 621 | 5-kg-bucket | – | – | 18 M |

Use: For spicy, unobtrusive seasoning. The subtle taste of dishes is enhanced or lifted, without being drowned. Use according to your taste.

Nutritional value per 100 g powder

| | |
|---------------|-----------------|
| Energy | 900 kJ/214 kcal |
| Fat | 2,6 g |
| Carbohydrates | 21 g |
| Protein | 19 g |



Premium Ketjap Manis Seasoning sauce



Soy-based seasoning sauce for wok and pan dishes. The seasoning sauce is also ideal as a marinade and dip.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|----------------|-------|--------|------|
| 10080 | 1-liter-bottle | – | – | 15 M |

Use: Add seasoning sauce directly to the hot dish and bring to a boil briefly.

Nutritional value per 100 ml sauce

| | |
|---------------|-----------------|
| Energy | 875 kJ/206 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 47 g |
| Protein | 2,4 g |



Premium Soy Sauce



Naturally brewed, purely plant-based soy sauce made from soybeans and wheat for seasoning and refining. Ideal for refining any dish!

Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|----------------|-------|--------|------|
| 10077 | 1-liter-bottle | – | – | 15 M |

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 279 kJ/66 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 2,1 g |
| Protein | 9,1 g |



Premium Teriyaki Sauce

Seasoning sauce



Ideal for seasoning wok dishes with meat or fish, but also vegetable dishes, teriyaki sauce adds a spicy-sweet flavour. The seasoning sauce is also suitable for dipping or marinating when cold.

| Art.no. | Trading unit | gives | Dosage | BBD |
|---------|----------------|-------|--------|------|
| 10081 | 1-liter-bottle | – | – | 15 M |

Nutritional value per 100 ml sauce

| | |
|---------------|-----------------|
| Energy | 812 kJ/191 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 41 g |
| Protein | 3,9 g |



Umami Condiment



Purely vegetable Asian seasoning sauce based on clear tomato juice with natural additives. Enhances the spicy taste.

Ideally suited for the refinement of any dishes!

Vegan seasoning made from clear tomato juice and natural additives.

| Art.no. | Trading unit | gives | Dosage | BBD |
|---------|------------------|-------|--------|------|
| 10063 | 0,5-liter-bottle | – | – | 24 M |

Nutritional value per 100 ml sauce

| | |
|---------------|-----------------|
| Energy | 724 kJ/171 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 25 g |
| Protein | 14 g |



Spicy basic products

Basic products

Here you'll find the best basics for your kitchen.

Reliable, guaranteed to work and full of flavour,

our basic products save you time and

ensure quality in the kitchen!



Delight made in Austria



Base for Minced Meat



Excellent for meatballs, minced roast, cevapcici, stuffed peppers, onion, cucumber, cabbage roll and all kinds of fillings.
Gently flavoured, tasty, simple in handling and safe in preparation.

Contains any ingredient except meat!
Free from added flavour enhancers!

| Art. no. | Trading unit | gives | BBD |
|----------|--------------|-------------------------|------|
| 633 | 6-kg-box | ca. 630 portions à 80 g | 15 M |

Preparation: Mix powder and water and let steep for 2 minutes. Mix well again. Merge blend and meat with hands or by machine and process as needed.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1038 kJ/247 kcal |
| Fat | 2,6 g |
| Carbohydrates | 42 g |
| Protein | 10 g |



Base for piquant Casserole



Versatile base, safe in preparation for all kinds of casseroles.
The creamy basic nature is refined with fine spices and a dash of nutmeg.

Fits perfectly for gastronorm pans 1/1.
Free from added flavour enhancers!

| Art. no. | Trading unit | gives | BBD |
|----------|--------------|--------------------------|------|
| 555 | 2,5-kg-box | ca. 156 portions à 160 g | 18 M |

Preparation: Stir powder in milk an let swell. Mix fresh or unfrozen deep-freeze vegetables with matter and spread in appropriate pan.
Place in preheated oven.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 2045 kJ/488 kcal |
| Fat | 33 g |
| Carbohydrates | 37 g |
| Protein | 11 g |



Base for Sauce Bolognese



Classic meat sauce based on tomatoes, onions and a hint of garlic, seasoned with oregano, bay leaves, basil and rosemary.

Contains any ingredient except meat!
Free from added flavour enhancers!

| Art. no. | Trading unit | gives | BBD |
|----------|--------------|--------------------------|------|
| 645 | 5-kg-bucket | ca. 376 portions à 125 g | 18 M |

Preparation: Fry minced meat in oil. Add water, pour in powder, stir und bring to a boil. Let simmer for 10 minutes while stirring.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1793 kJ/428 kcal |
| Fat | 28 g |
| Carbohydrates | 39 g |
| Protein | 5,6 g |



Goulash Preparation



Preparation for a savoury goulash, with a characteristic paprika flavour, enriched with typical spices like garlic, marjoram and caraway.

Contains any ingredient except meat!
Free from main allergens! Free from added yeast extract!

| Art. no. | Trading unit | gives | BBD |
|----------|--------------|-------------------------|------|
| 112 | 12-kg-bucket | ca. 355 portions à 80 g | 15 M |
| 986 | 6-kg-box | ca.178 portions à 80 g | 15 M |

Preparation: Stir powder in lukewarm water and bring to a bouil. Add meat and let stew. Stir every now and then. Add hot water until goulash got the desired consistency.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1297 kJ/309 kcal |
| Fat | 10 g |
| Carbohydrates | 47 g |
| Protein | 3,9 g |



Vegan patties

Falafel | Grain patties

Our purely vegetable loafs have a crisp bite!

Versatile, as a meat substitute or as a side dish,
they impress with their ingenious recipe.

Crunchy, juicy, firm to the bite, with an excellent
taste, they can be prepared literally
with a flick of the wrist.



Burger Patties vegan ready mix



Purely plant-based ready-made mix for crispy patties made from soy texturate and fine potato flakes. With their spicy barbecue and beef flavour and perfect crunchy bite, these easy-to-prepare patties are the perfect vegan burger and barbecue treat.

Preparation: Mix the powder well with cold water. Leave the mixture to stand in the refrigerator for 30 minutes. With moistened hands, form patties and fry them on both sides in vegetable oil over medium heat.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1547 kJ/368 kcal |
| Fat | 3,4 g |
| Carbohydrates | 46 g |
| Protein | 32 g |

| Art. no. | Trading unit | gives patties | Dosage | BBD |
|----------|--------------|-------------------|---------|------|
| 541 | 2,5-kg-box | 76 patties à 70 g | 870 g/l | 12 M |



Delight made in Austria



Falafel mix



Classic Arabic dish made from chickpeas and potatoes, completed with typical herbs and spices such as coriander, curry and parsley.

Free from main allergens! Free from added flavour enhancers!

| Art. no. | Trading unit | gives patties | Dosage | BBD |
|----------|--------------|-----------------------|---------|------|
| 542 | 2,5-kg-box | ca. 220 pieces à 25 g | 800 g/l | 12 M |

Preparation: Stir powder into cold water and let it swell for 5 minutes. Shape as desired and bake in hot fat at 180°C until golden brown.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1453 kJ/344 kcal |
| Fat | 6,5 g |
| Carbohydrates | 57 g |
| Protein | 14 g |



7-Grain-Patties with herbs



A crispy base made of a valuable cereal mix of rye, spelt, soy, barley, wheat, corn and oat flakes supports a healthy nutrition.

A tasty herb and vegetable mix grants full flavour.

With sea salt! Purely vegetable! Free from added flavour enhancers!

| Art. no. | Trading unit | gives patties | Dosage | BBD |
|----------|--------------|----------------------|---------|------|
| 546 | 2,5-kg-box | ca. 92 pieces à 70 g | 640 g/l | 12 M |

Preparation: Mix powder well into cold water, let steep for 5 minutes. Knead well. Form patties with moistened hands. Stir-fry both sides in hot vegetable oil.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1452 kJ/347 kcal |
| Fat | 3,7 g |
| Carbohydrates | 61 g |
| Protein | 13 g |



Millet Patties with broccoli



Savoury base of rich in minerals millet and gently dried broccoli, refined by a sophisticated bouquet of spices, vegetables and herbs.

With sea salt! Purely vegetable! Free from added flavour enhancers!

| Art. no. | Trading unit | gives patties | Dosage | BBD |
|----------|--------------|----------------------|---------|------|
| 544 | 2,5-kg-box | ca. 92 pieces à 70 g | 640 g/l | 12 M |

Preparation: Mix powder well into cold water, let steep for 5 minutes. Knead well. Form patties with moistened hands. Stir-fry both sides in hot vegetable oil.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1480 kJ/353 kcal |
| Fat | 3,8 g |
| Carbohydrates | 65 g |
| Protein | 12 g |



Soy Patties with vegetables



Meatless blend of valuable, Austrian soy flakes and crunchy carrots, topped off with selected spices and gently dried herbs.

With sea salt! Purely vegetable! Free from added flavour enhancers!

| Art. no. | Trading unit | gives patties | Dosage | BBD |
|----------|--------------|----------------------|---------|------|
| 545 | 2,5-kg-box | ca. 92 pieces à 70 g | 640 g/l | 12 M |

Preparation: Mix powder well into cold water, let steep for 5 minutes. Knead well. Form patties with moistened hands. Stir-fry both sides in hot vegetable oil.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1542 kJ/368 kcal |
| Fat | 11 g |
| Carbohydrates | 35 g |
| Protein | 26 g |



Spelt Patties with mushrooms



Hearty, fail-proof mix of valuable spelt and tasty freeze-dried mushrooms. An aromatic herb seasoning mix adds a spicy note.

With sea salt! Purely vegetable! Free from added flavour enhancers!

| Art. no. | Trading unit | gives patties | Dosage | BBD |
|----------|--------------|----------------------|---------|------|
| 543 | 2,5-kg-box | ca. 92 pieces à 70 g | 640 g/l | 12 M |

Preparation: Mix powder well into cold water, let steep for 5 minutes. Knead well. Form patties with moistened hands. Stir-fry both sides in hot vegetable oil.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1462 kJ/349 kcal |
| Fat | 3,3 g |
| Carbohydrates | 60 g |
| Protein | 15 g |

Sauces & Gravies

Stock concentrates | Basic sauces | Complete sauces
Pasta sauces | Wild cranberries | Wok sauces

Special production methods, selected ingredients, gently prepared according to classic recipes, give all our sauces their incomparable, full flavour.

The taste of the main course is emphasised and enhanced.

First, you will find our ready-to-use **stock concentrates**, followed by **classic gravy** and **roast sauces**.

Next come **dark base sauces**, **light base sauces** and **red base sauces**. Then our **complete sauces**, such as curry sauce or fish sauce. Finally, our **pasta sauces** and our **wok sauces**.

On the next page, we have listed the **Intended use** and **binding properties** of the basic sauces, as most products are not only suitable for use as solo sauces, but also for derivatives, for diluting, for binding, for adjusting colour and taste, or for cold preparation.

| Art. no. | Item description | Trading unit | BINDING | INTENDED USE | | | | | | |
|----------|--|---------------|---------|--------------|----------------------|--------|------|--------------|-------------|----------------------|
| | | | | Solo Sauce | Base for derivatives | Dilute | Bind | Adjust color | Boost taste | For cold preparation |
| 531 | Jus for Roast organic | 3-kg-box | medium | ✗ | | ✗ | ✗ | | | |
| 2316 | Salzburg Veal Jus pasty | 1,6-kg-box | medium | ✗ | | ✗ | ✗ | | | |
| 933 | Clear Roast Jus | 12-kg-bucket | medium | ✗ | | ✗ | ✗ | | | |
| 571 | Clear Roast Jus | 3-kg-box | medium | ✗ | | ✗ | ✗ | | | |
| 1168 | Clear Gravy | 12-kg-bucket | strong | ✗ | | ✗ | ✗ | | | |
| 1112 | Fine Gravy | 12-kg-bucket | medium | ✗ | | ✗ | ✗ | | | |
| 1832 | Gravy cold swelling | 9-kg-bucket | medium | ✗ | | ✗ | ✗ | | | ✗ |
| 1125 | Fine Gravy | 12-kg-bucket | strong | ✗ | ✗ | ✗ | | | | |
| 932 | Demi Glace brown base sauce | 10-kg-bucket | strong | | ✗ | ✗ | ✗ | | | |
| 572 | Demi Glace brown base sauce | 2,5-kg-box | strong | | ✗ | ✗ | ✗ | | | |
| 125 | Dark Gravy | 12-kg-bucket | low | | | ✗ | | ✗ | ✗ | |
| 975 | Dark Gravy | 6-kg-box | low | | | ✗ | | ✗ | ✗ | |
| 2226 | Dark Gravy | 900-g-tin | low | | | ✗ | | ✗ | ✗ | |
| 1108 | Sauce for Poultry | 12-kg-bucket | medium | ✗ | | ✗ | ✗ | | | |
| 1870 | Sauce for Poultry Granulate | 8-kg-bucket | medium | ✗ | | ✗ | ✗ | | | |
| 953 | Sauce for Beef | 12-kg-bucket | medium | ✗ | | ✗ | ✗ | | | |
| 1110 | Roast Pork | 12-kg-bucket | medium | ✗ | | ✗ | ✗ | | | |
| 593 | Roast Pork Sauce | 1,2-kg-bucket | medium | ✗ | | ✗ | ✗ | | ✗ | |
| 574 | Sauce Hollandaise with vegetable fats and butter | 2,4-kg-box | strong | ✗ | ✗ | | | | | |
| 2314 | Sauce Hollandaise ready to serve | 4×3-liter bag | strong | ✗ | ✗ | | | | | |
| 1113 | Velouté | 9-kg-bucket | medium | | ✗ | ✗ | ✗ | | | |
| 1634 | White Sauce low-sodium | 12-kg-bucket | strong | | ✗ | ✗ | ✗ | | | |
| 1105 | White Sauce | 10-kg-bucket | medium | | ✗ | ✗ | ✗ | | | |
| 1830 | White Sauce cold swelling | 9-kg-bucket | strong | | ✗ | ✗ | ✗ | | | ✗ |
| 587 | Cream Sauce cold swelling | 2,5-kg-bucket | medium | ✗ | ✗ | ✗ | ✗ | | | ✗ |
| 938 | Sauce Béchamel | 5-kg-box | strong | ✗ | ✗ | | | | | |
| 1817 | Tomato Sauce | 12-kg-bucket | strong | ✗ | ✗ | ✗ | ✗ | | | |
| 1833 | Tomato Sauce/Soup cold swelling | 9-kg-bucket | strong | ✗ | ✗ | ✗ | ✗ | | | ✗ |
| 573 | Game Sauce | 2,5-kg-box | medium | ✗ | ✗ | | | | | |
| 547 | Curry Fix! Red Sauce cold swelling | 1,25-kg-bag | medium | ✗ | | | | | | ✗ |
| 627 | Fish Sauce | 2-kg-Karton | medium | ✗ | ✗ | ✗ | ✗ | | | |
| 594 | Sauce Chasseur | 1-kg-box | medium | ✗ | | | | | | |
| 597 | Cheese Preparation for soups & sauces | 1-kg-box | medium | ✗ | | | | | | |
| 596 | Pepper Sauce | 1-kg-box | medium | ✗ | | | | | | |
| 581 | Lemon-Butter-Sauce | 2,5-kg-box | strong | ✗ | | | | | | |



Beef Stock liquid concentrate 1+29



Instant beef concentrate made of best South American beef, harmoniously underlined by mild flavours of roasted onions and a subtle spice bouquet.

Free from main allergens! Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|------------------------|----------|-------------|------|
| 2324 | 1-liter-squeeze-bottle | ca. 30 L | see formula | 15 M |

Suggested formula:

967 ml water
+ 33 ml concentrate
= 1 litre stock.

Nutritional value/100 ml concentrate

| | |
|---------------|-----------------|
| Energy | 554 kJ/132 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 19 g |
| Protein | 12 g |



Crustacean Stock liquid concentrate 1+29



Extremely rich instant stock concentrate made from the finest lobster and delicate crab, enhanced by a mild vegetable julienne, appropriate spices and a hint of garlic.

Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|------------------------|----------|-------------|------|
| 2319 | 1-liter-squeeze-bottle | ca. 30 L | see formula | 15 M |

Suggested formula:

967 ml water
+ 33 ml concentrate
= 1 litre stock.

Nutritional value/100 ml concentrate

| | |
|---------------|-----------------|
| Energy | 508 kJ/120 kcal |
| Fat | 0,7 g |
| Carbohydrates | 23 g |
| Protein | 3,8 g |



Fish Stock liquid concentrate 1+29



Instant fish stock concentrate made of spicy fish soup, finely seasoned with a combination of light fruity white wine, the pleasant acidity of white wine vinegar and notes of vermouth.

Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|------------------------|----------|-------------|------|
| 2320 | 1-liter-squeeze-bottle | ca. 30 L | see formula | 15 M |

Suggested formula:

967 ml water
+ 33 ml concentrate
= 1 litre stock.

Nutritional value/100 ml concentrate

| | |
|---------------|-----------------|
| Energy | 554 kJ/132 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 19 g |
| Protein | 12 g |



Game Stock liquid concentrate 1+29



Instant game stock made from a rich, dark game broth, rounded with a fruity red wine note and underpinned by subtle flavours from an earthy vegetable blend and tart cranberries.

Free from main allergens! Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|------------------------|----------|-------------|------|
| 2321 | 1-liter-squeeze-bottle | ca. 30 L | see formula | 15 M |

Suggested formula:

967 ml water
+ 33 ml concentrate
= 1 litre stock.

Nutritional value/100 ml concentrate

| | |
|---------------|-----------------|
| Energy | 704 kJ/168 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 33 g |
| Protein | 7,5 g |



Poultry Stock liquid concentrate 1+29



Instant poultry stock concentrate made from a highly concentrated, aromatic chicken broth, enhanced by a hint of rosemary and a subtle interplay of cooking and roasting flavours.

Free from main allergens! Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|------------------------|----------|-------------|------|
| 2323 | 1-liter-squeeze-bottle | ca. 30 L | see formula | 15 M |

Suggested formula:

967 ml water
+ 33 ml concentrate
= 1 litre stock.

Nutritional value/100 ml concentrate

| | |
|---------------|-----------------|
| Energy | 754 kJ/180 kcal |
| Fat | 0,9 g |
| Carbohydrates | 28 g |
| Protein | 15 g |



Veal Stock liquid concentrate 1+29



Instant veal stock concentrate from fine dark veal broth, refined by the intense flavour of roasted vegetables such as carrots, onions and celery, combined with the fruity acidity of ripe tomatoes.

Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|------------------------|----------|-------------|------|
| 2322 | 1-liter-squeeze-bottle | ca. 30 L | see formula | 15 M |

Suggested formula:

967 ml water
+ 33 ml concentrate
= 1 litre stock.

Nutritional value/100 ml concentrate

| | |
|---------------|-----------------|
| Energy | 619 kJ/148 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 28 g |
| Protein | 7,6 g |



Vegetable Stock liquid concentrate 1+29



Instant stock made from flavourful vegetables, seasoned with delicate notes of spices and herbs and a subtle hint of caramel.

Free from main allergens! Free from added flavour enhancers!

Made from valuable, protein-rich plant-based raw materials!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|------------------------|----------|-------------|------|
| 2325 | 1-liter-squeeze-bottle | ca. 30 L | see formula | 15 M |

Suggested formula:

967 ml water
+ 33 ml concentrate
= 1 litre stock.

Nutritional value/100 ml concentrate

| | |
|---------------|-----------------|
| Energy | 535 kJ/128 kcal |
| Fat | 1,0 g |
| Carbohydrates | 23 g |
| Protein | 3,0 g |





Jus for Roast organic



Intended use: ✖ Solo ✖ Dilute ✖ Bind

Binding: medium

Purely plant-based dark sauce with ingredients from certified organic agriculture. Perfect for any roast, for seasoning and refining.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 531 | 3-kg-box | 31,5L | 100 g/L | 12 M |

Preparation: Stir powder into cold, warm or boiling water with a whisk and bring to the boil briefly while stirring..

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 144 kJ/34 kcal |
| Fat | 0,7 g |
| Carbohydrates | 6,4 g |
| Protein | < 0,5 g |



Salzburg Veal Jus pasty



Intended use: ✖ Solo ✖ Dilute ✖ Bind

Binding: medium

Dark sauce with a high veal content, finely seasoned with vegetables and spices, seasoned with a dash of white wine vinegar. Perfect with roasts.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 2316 | 1,6-kg-box | 11,5L | 150 g/L | 15 M |

Preparation: Stir paste into hot or boiling water and cook for two minutes, stirring continuously!

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 145 kJ/34 kcal |
| Fat | 1,3 g |
| Carbohydrates | 4,9 g |
| Protein | 0,8 g |



Clear Roast Jus



Intended use: ✖ Solo ✖ Dilute ✖ Bind

Binding: medium

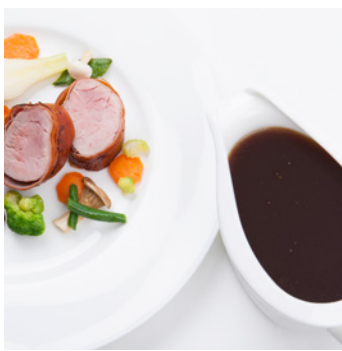
The high beef content ensures a very strong meat flavour. Spices and delicate roasted aromas enhance the taste and give it a full flavour.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|--------|---------|------|
| 933 | 12-kg-bucket | 126 L | 100 g/L | 18 M |
| 571 | 3-kg-box | 31,5 L | 100 g/L | 18 M |

Preparation: Stir powder into cold, hot or boiling water and bring to a boil while stirring. Let boil for 2 minutes.

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 189 kJ/45 kcal |
| Fat | 2,7 g |
| Carbohydrates | 4,1 g |
| Protein | 0,9 g |



Clear Gravy



Intended use: ✖ Solo ✖ Dilute ✖ Bind

Binding: strong

Tasty gravy with flavours of spicy meat and roasted vegetables. Perfect for all types of roasts and for refining.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1168 | 12-kg-bucket | 126L | 100 g/L | 18 M |

Preparation: Pour powder into hot water and let simmer for 2 minutes. Can already be used to flavour the roast!

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 187 kJ/45 kcal |
| Fat | 1,5 g |
| Carbohydrates | 7,3 g |
| Protein | < 0,5 g |



Fine Gravy



Intended use: ✖ Solo ✖ Dilute ✖ Bind

Binding: medium

Hearty gravy with notes of spicy meat and with roasted vegetables. Perfect for all types of roasts and refines.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1112 | 12-kg-bucket | 106L | 120 g/L | 18 M |

Preparation: Stir powder into cold, hot or boiling water or pour directly into hot roast and add water as desired. Let simmer for a minute while stirring.

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 187 kJ/45 kcal |
| Fat | 1,5 g |
| Carbohydrates | 7,3 g |
| Protein | < 0,5 g |



Gravy cold swelling



Intended use: ✖ Solo ✖ Dilute ✖ Bind
✖ For cold preparation

Binding: medium

Purely vegetable, dark sauce for roast with a hearty, beefy flavour of stock and roasted vegetables.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1832 | 9-kg-bucket | 95L | 100 g/L | 18 M |

Cold preparation: Pour powder into cold water and stir vigorously. After about 10 minutes the sauce has its proper consistency.

Hot preparation: Powder directly into hot water. Ready!

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 135 kJ/21 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 7,0 g |
| Protein | < 0,5 g |



Fine Gravy



Intended use: ✖ Solo ✖ Base for derivations ✖ Dilute

Binding: strong

Hearty gravy with notes of spicy meat and with roasted vegetables. Perfect for all types of roasts and refines.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1125 | 12-kg-bucket | 106 L | 120 g/L | 18 M |

Preparation: Stir powder into cold, hot or boiling water or pour directly into hot roast. Let simmer for a minute while stirring.

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 213 kJ/51 kcal |
| Fat | 1,8 g |
| Carbohydrates | 8,1 g |
| Protein | 0,6 g |



Demi Glace brown base sauce



Intended use: ✖ Base for derivations ✖ Dilute ✖ Bind

Binding: strong

Very strong meat flavour with aromas of red wine, thyme and rosemary and a sophisticated blend of mirepoix, perfect for refining premium meat dishes.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 932 | 10-kg-bucket | 72 L | 150 g/L | 18 M |
| 572 | 2,5-kg-box | 18 L | 150 g/L | 18 M |

Preparation: Stir powder into cold, hot or boiling water or pour directly into hot roast and bring to a boil while stirring. Let simmer half covered for 2 minutes.

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 276 kJ/65 kcal |
| Fat | 3,5 g |
| Carbohydrates | 7,6 g |
| Protein | 0,7 g |



Dark Gravy



Intended use: ✖ Dilute ✖ Boost flavour
✖ Adjust color

Binding: low

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 125 | 12-kg-bucket | 126 L | 100 g/L | 18 M |
| 975 | 6-kg-box | 63L | 100 g/L | 18 M |
| 2226 | 900-g-tin | 9,5L | 100 g/L | 18 M |

Preparation: Stir powder into hot water and let simmer for 2 minutes. Use according to own taste.

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 154 kJ/37 kcal |
| Fat | 0,8 g |
| Carbohydrates | 4,0 g |
| Protein | 3,1 g |



Sauce for Poultry



Intended use: ✖ Solo ✖ Dilute ✖ Bind

Binding: medium

Delicious sauce with chicken fat and a spicy mix of braised peppers, rosemary and subtle smoky aromas. Ideal for chicken, turkey, poularde, duck, goose and wild fowl.

Free from main allergens! Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1108 | 12-kg-bucket | 126L | 100 g/L | 15 M |

Preparation: Stir powder into cold, hot or boiling water and bring to a boil while stirring..

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 159 kJ/38 kcal |
| Fat | 1,8 g |
| Carbohydrates | 4,9 g |
| Protein | < 0,5 g |





Sauce for Poultry Granulate



Intended use: ✖ Solo ✖ Dilute ✖ Bind

Binding: medium

Hearty, golden-brown sauce with chicken fat, rosemary and fine roast chicken flavours, completed with a subtle caramel note.

Free from main allergens! Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1870 | 8-kg-bucket | 57L | 150 g/L | 15 M |

Preparation: Stir granulate into hot or boiling water using an egg beater. Let simmer for 2 minutes whilst constantly stirring.

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 323 kJ/77 kcal |
| Fat | 5,5 g |
| Carbohydrates | 6,3 g |
| Protein | < 0,5 g |



Sauce for Beef



Intended use: ✖ Solo ✖ Dilute ✖ Bind
✖ Braising beef roast

Binding: medium

Spicy sauce made from tasty vegetables, with a hint of thyme and juniper and a slight garlic note.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 953 | 12-kg-bucket | 126L | 100 g/L | 18 M |

Preparation: Stir powder into cold, hot or boiling water and bring to a boil while stirring. Let simmer for 2 minutes.

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 164 kJ/39 kcal |
| Fat | 2,0 g |
| Carbohydrates | 4,8 g |
| Protein | < 0,5 g |



Sauce for Roast Pork



Intended use: ✖ Solo ✖ Dilute ✖ Bind

Binding: medium

Typical dark gravy, with subtle tomato flavour, completed with a garlic caraway note.

Free from main allergens! Free from added flavour enhancers!

Free from added yeast extract!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1110 | 12-kg-bucket | 126L | 100 g/L | 15 M |

Preparation: Stir powder into cold, hot or boiling water using an egg beater and bring to a boil while stirring..

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 160 kJ/38 kcal |
| Fat | 1,3 g |
| Carbohydrates | 6,1 g |
| Protein | < 0,5 g |



Roast Pork Sauce



Intended use: ✖ Solo ✖ Dilute ✖ Bind
✖ Boost flavour

Binding: medium

Dark sauce with strong garlic and caraway note as well as real pork fat. Fits perfectly to roast pork, spaetzle, smoked meat or ribs.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 593 | 1,2-kg-box | 12,6 | 100 g/L | 15 M |

Preparation: Stir powder into cold, hot or boiling water and let simmer half covered for 2 minutes.

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 161 kJ/38 kcal |
| Fat | 1,3 g |
| Carbohydrates | 4,5 g |
| Protein | 2,2 g |



Sauce Hollandaise with vegetable fats and butter



Intended use: ✖ Solo ✖ Base for derivations

Binding: strong

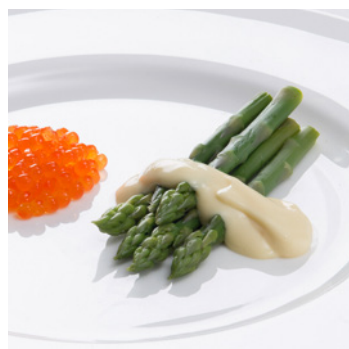
Rich, creamy butter sauce with a delicate aroma of egg yolk and white wine.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|-----|
| 574 | 2,4-kg-box | 11L | 240g/L | 12M |

Preparation: Stir powder into cold, hot or boiling water and bring to a boil.

Nutritional value per 100 ml sauce

| | |
|---------------|-----------------|
| Energy | 587 kJ/142 kcal |
| Fat | 8,0 g |
| Carbohydrates | 11 g |
| Protein | 1,9 g |



Sauce Hollandaise ready-to-use from vegetable oils



Intended use: ✖ Solo ✖ Base for derivations

Binding: strong

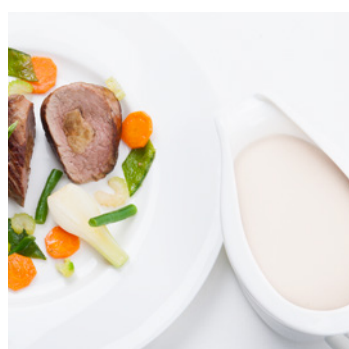
Ideal with asparagus, vegetables and various meat and fish dishes.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|-----------------|-------|--------|-----|
| 2314 | 4 x 3-Liter-bag | 12L | – | 6 M |

Preparation: Heat the desired quantity in a covered container in a microwave oven or on a plate while stirring. Alternatively heat whole bag in the combi steamer at max. 100 ° C. !

Nutritional value per 100 ml sauce

| | |
|---------------|------------------|
| Energy | 2005 kJ/478 kcal |
| Fat | 52 g |
| Carbohydrates | 2,2 g |
| Protein | 1,1 g |



Velouté



Intended use: ✖ Dilute ✖ Bind ✖ Base for derivations

Binding: medium

White sauce base for the creation of a great variety of sauces (herbs, mustard, horseradish, etc.). Creamy texture with a slight mushroom note, completed with flavours of turmeric and lemon.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|-----|
| 1113 | 9-kg-bucket | 94,5L | 100g/L | 18M |

Preparation: Stir powder into cold, hot or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 217 kJ/52 kcal |
| Fat | 3,7 g |
| Carbohydrates | 4,4 g |
| Protein | < 0,5 g |



White Sauce Base low-sodium



Intended use: ✖ Dilute ✖ Bind ✖ Base for derivations

Binding: strong

Vegan white sauce base for a great variety of sauces.

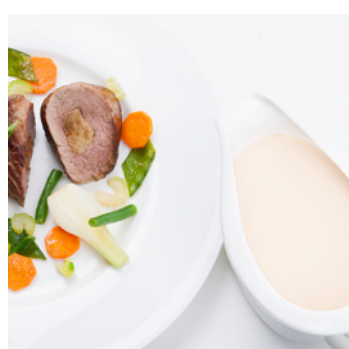
In case of potassium deficiency, especially in case of renal insufficiency, use only after consulting a doctor. 100 ml Sauce ≈ 115 mg Potassium!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|-----|
| 1634 | 12-kg-bucket | 126L | 100g/L | 18M |

Preparation: Stir powder into cold, hot or boiling water and bring to a boil while stirring. Let simmer half covered for 5 minutes.

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 230 kJ/55 kcal |
| Fat | 3,9 g |
| Carbohydrates | 4,1 g |
| Protein | 0,6 g |



White Sauce



Intended use: ✖ Dilute ✖ Bind ✖ Base for derivations

Binding: medium

White sauce base made of vegetable fats, rice flour and selected spices for a great variety of sauces (herbs, mustard, etc.).

Free from main allergens! Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|-----|
| 1105 | 10-kg-bucket | 105L | 100g/L | 18M |

Preparation: Stir powder into cold, hot or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 219 kJ/52 kcal |
| Fat | 3,9 g |
| Carbohydrates | 3,9 g |
| Protein | < 0,5 g |



White Sauce cold swelling



Intended use: ✖ Dilute ✖ Bind ✖ Base for derivations
✖ For cold preparation

Binding: strong

White sauce base made of vegetable fat for a great variety of sauces (herbs, mustard, horse radish, etc.).

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1830 | 9-kg-bucket | 80L | 120 g/L | 18 M |

Cold preparation: Pour powder into cold water and stir vigorously. After about 10 minutes the sauce has its proper consistency.

Hot preparation: Powder directly into hot water. Ready!!

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 246 kJ/59 kcal |
| Fat | 3,6 g |
| Carbohydrates | 6,1 g |
| Protein | < 0,5 g |



Cream Sauce cold swelling



Intended use: ✖ Solo ✖ Dilute ✖ Bind
✖ Base for derivations
✖ For cold preparation

Binding: medium

Creamy sauce with mild roast beef notes, versatile in use, perfect for white sauces.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|---------------|-------|---------|------|
| 587 | 2,5-kg-bucket | 19L | 140 g/L | 12 M |

Cold preparation: Pour powder into cold water and stir vigorously. After about 10 minutes the sauce has its proper consistency.

Hot preparation: Powder directly into hot water. Ready!!

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 281 kJ/67 kcal |
| Fat | 4,1 g |
| Carbohydrates | 6,5 g |
| Protein | 1,2 g |



Sauce Béchamel



Intended use: ✖ Solo ✖ Base for derivations

Binding: strong

Light sauce of flour, cream and nutmeg, ideal as companion sauce for casseroles, vegetables and gratins such as lasagna.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-----------|---------|------|
| 938 | 5-kg-box | ca. 30,5L | 180 g/L | 18 M |

Preparation: Stir powder into hot water and bring to a boil while stirring. Let simmer half covered for 2 minutes.

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 371 kJ/89 kcal |
| Fat | 5,4 g |
| Carbohydrates | 8,6 g |
| Protein | 1,3 g |



Tomato Sauce



Intended use: ✖ Solo ✖ Dilute ✖ Bind
✖ Base for derivations

Binding: strong

Fruity tomato sauce with a smooth consistency. Perfect for pasta and a great variety of Mediterranean dishes.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1817 | 12-kg-bucket | 92L | 140 g/L | 18 M |

Preparation: Stir powder into cold, hot or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 191 kJ/46 kcal |
| Fat | 1,2 g |
| Carbohydrates | 7,5 g |
| Protein | 1,0 g |



Tomato Sauce/Soup cold swelling



Intended use: ✖ Solo ✖ Dilute ✖ Bind
✖ Base for derivations
✖ For cold preparation

Binding: strong

Fruity with a wonderfully creamy consistency and a hint of garlic.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1833 | 9-kg-bucket | 79L | 120 g/L | 18 M |

Cold preparation: Pour powder into cold water and stir vigorously. After about 10 minutes the sauce has its proper consistency.

Hot preparation: Powder directly into hot water. Ready!!

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 195 kJ/47 kcal |
| Fat | 1,1 g |
| Carbohydrates | 7,6 g |
| Protein | 1,0 g |



Game Sauce



Intended use: ✖ Solo ✖ Base for derivations
✖ Base for roasts & ragouts

Binding: medium

Red wine, juniper and subtle roast aromes give our game sauce its multitude and depth of flavours. A well balanced companion to rabbit and venison.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 573 | 2,5-kg-box | 18 L | 150g/L | 18 M |

Preparation: Stir powder into cold, hot or boiling water and bring to a boil while stirring. Let simmer half covered for 2 minutes.

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 270 kJ/64 kcal |
| Fat | 3,2 g |
| Carbohydrates | 8,2 g |
| Protein | < 0,5 g |



Curry Fix! Red Sauce cold swelling



Intended use: ✖ Solo ✖ For cold preparation

Binding: medium

Spicy red tomato curry sauce for meat products and sausages. Fruity tomatoes, classic curry spices like turmeric, coriander, cumin, black pepper, chili and clove, completed with a subtle note of cider vinegar.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 547 | 1,25-kg-bag | 5,6L | 250g/L | 18 M |

Cold preparation: Pour powder into cold water and stir vigorously. After about 10 minutes the sauce has its proper consistency.

Hot preparation: Powder directly into hot water. Ready!

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 364 kJ/87 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 19 g |
| Protein | 0,9 g |



Fish Sauce



Intended use: ✖ Solo ✖ Dilute ✖ Bind
✖ Base for derivations

Binding: medium

A delicate, creamy fish sauce with a hint of tartness from lemon and white wine flavours, which is also ideal for use in velouté de poisson.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 627 | 2-kg-box | 11,5L | 190g/L | 15 M |

Preparation: Stir powder into cold, hot or boiling water or pour directly into hot roast and bring to a boil while stirring. Let simmer for 2 minutes.

Nutritional value per 100 ml sauce

| | |
|---------------|-----------------|
| Energy | 430 kJ/104 kcal |
| Fat | 7,3 g |
| Carbohydrates | 8,6 g |
| Protein | 0,9 g |



Sauce Chasseur



Intended use: ✖ Solo

Binding: medium

Sauce with two kinds of mushrooms, paprika, onion, bacon and a fresh herb bouquet.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 594 | 1-kg-box | 9L | 120g/L | 15 M |

Preparation: Stir powder into lukewarm water. Bring to a boil and let simmer for 5 minutes.

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 182 kJ/43 kcal |
| Fat | 1,2 g |
| Carbohydrates | 5,9 g |
| Protein | 2,0 g |



Cheese Preparation for soups & sauces



Intended use: ✖ Solo

Binding: medium

Creamy sauce with spicy cheddar and gouda notes, ideal with pasta dishes and for gratinating vegetables and meat.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 597 | 1-kg-bucket | 10,5L | 130g/L | 15 M |

Preparation: Stir powder into lukewarm water and bring to a boil while stirring. Let simmer half covered for 5 minutes.

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 255 kJ/61 kcal |
| Fat | 3,3 g |
| Carbohydrates | 6,1 g |
| Protein | 1,4 g |





Pepper Sauce



Intended use: ✖ Solo

Binding: medium

Flavoursome sauce made of green pepper and a sophisticated herb mix, an ideal companion to steak, meat and game.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 596 | 1-kg-bucket | 7,6L | 140 g/L | 18 M |

Preparation: Stir powder into luke-warm water and bring to a boil while stirring. Let simmer half covered for 5 minutes.

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 254 kJ/61 kcal |
| Fat | 3,4 g |
| Carbohydrates | 5,6 g |
| Protein | 1,9 g |



Lemon Butter Sauce



Intended use: ✖ Solo

Binding: strong

Sophisticated light sauce with a fine hint of butter and an exquisite lemon flavour as well as a hint of white wine.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|---------------|-------|---------|------|
| 581 | 2,5-kg-Karton | 14L | 200 g/L | 12 M |

Preparation: Stir powder into cold, hot or boiling water and bring to a boil while stirring. Let simmer half covered for 2 minutes.

Nutritional value per 100 ml sauce

| | |
|---------------|-----------------|
| Energy | 481 kJ/115 kcal |
| Fat | 8,9 g |
| Carbohydrates | 7,7 g |
| Protein | 0,8 g |





Pasta Sauce Napoli Culinarium



Classic pasta sauce made of fruity, sun-ripened tomatoes, perfectly flavoured with typical Italian herbs. A special processing grants its unique, pulp-like consistency.

Free from main allergens! Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|-----|
| 1617 | 2,5-kg-box | 14 L | 200 g/L | 15M |

Preparation: Stir powder into water and brint to a boil while stirring. Let simmer half covered for 5 minutes. Stir every now and then.

Nutritional values per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 296 kJ/71 kcal |
| Fat | 2,0 g |
| Carbohydrates | 11 g |
| Protein | 1,8 g |



Pasta Sauce Ricotta Spinach Culinarium



Pleasantly spicy pasta sauce with delicious, gently freeze-dried spinach leaves, refined with a subtle garlic note. Italian ricotta cheese gives unique creaminess.

Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|-----|
| 1609 | 2,5-kg-box | 14 L | 200 g/L | 15M |

Preparation: Stir powder into water and brint to a boil while stirring. Let simmer half covered for 5 minutes. Stir every now and then.

Nutritional values per 100 ml sauce

| | |
|---------------|-----------------|
| Energy | 467 kJ/111 kcal |
| Fat | 8,8 g |
| Carbohydrates | 6,3 g |
| Protein | 1,9 g |



Basis für Sauce Bolognese



Classic meat sauce based on tomatoes, onions and a hint of garlic, seasoned with oregano, bay leaves, basil and rosemary.

**Contains any ingredient except meat!
Free from added flavour enhancers!**

| Art. no. | Trading unit | gives | BBD |
|----------|--------------|--------------------------|-----|
| 645 | 5-kg-bucket | ca. 376 portions à 125 g | 18M |

Preparation: Fry minced meat in oil. Add water, pour in powder, stir und bring to a boil. Let simmer for 10 minutes while stirring.

Nutritional values per 100 g powder

| | |
|---------------|------------------|
| Energy | 1793 kJ/428 kcal |
| Fat | 28 g |
| Carbohydrates | 39 g |
| Protein | 5,6 g |



Pasta Sauce Carbonara



Hearty pasta specialty made of smoked bacon, mild cream and egg, flavoured with a light parmesan note, parsley and a hint of garlic.

Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|-----|
| 1616 | 2,5-kg-box | 14 L | 200 g/L | 15M |

Preparation: Stir powder into water and brint to a boil while stirring. Let simmer half covered for 5 minutes. Stir every now and then.

Nutritional values per 100 ml sauce

| | |
|---------------|-----------------|
| Energy | 466 kJ/111 kcal |
| Fat | 8,9 g |
| Carbohydrates | 5,8 g |
| Protein | 2,0 g |



Pasta Sauce Funghi



Aromatic mushroom cream sauce made according to a classic Italian recipe. With ceps and mushrooms, accompanied by an elegantly fragrant wine flavour.

**With freeze-dried mushrooms!
Free from added flavour enhancers!**

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|-----|
| 1610 | 2,5-kg-box | 14 L | 200 g/L | 15M |

Preparation: Stir powder into water and brint to a boil while stirring. Let simmer half covered for 5 minutes. Stir every now and then.

Nutritional values per 100 ml sauce

| | |
|---------------|-----------------|
| Energy | 457 kJ/109 kcal |
| Fat | 8,2 g |
| Carbohydrates | 7,0 g |
| Protein | 1,9 g |



Pasta Sauce Quattro Formaggi



Four different kinds of cheese – emmentaler, gouda, parmesan, ricotta – completed with cream, basil and nutmeg, give this classic pasta sauce its typical touch.

Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1619 | 2,5-kg-box | 14 L | 200 g/L | 15 M |

Preparation: Stir powder into water and brint to a boil while stirring. Let simmer half covered for 5 minutes. Stir every now and then.

Nutritional values per 100 ml sauce

| | |
|---------------|-----------------|
| Energy | 465 kJ/111 kcal |
| Fat | 8,8 g |
| Carbohydrates | 5,8 g |
| Protein | 2,1 g |



Sauce Bolognese vegan



Mediterranean pasta sauce made of fruity tomatoes, selected vegetables and typical Italian herbs and soy proteins.

Vegan – purely vegetable!

Free from yeast extract! Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|----------|---------|------|
| 637 | 2,5-kg-box | ca. 14 L | 200 g/L | 18 M |

Preparation: Stir powder into cold, hot or boiling water and bring to a boil.

Nutritional values per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 298 kJ/71 kcal |
| Fat | 2,6 g |
| Carbohydrates | 8,3 g |
| Protein | 3,2 g |



Wild Lingonberries

THE ICING ON THE CAKE!

The hand-picked wild cranberries give an unsurpassed fruity aroma with a pleasantly mild acidity.

The finely bitter taste gives game and meat dishes as well as numerous desserts an unmistakable note.

Art. no. 911 | Inhalt: 5 kg | BBD 12 M



Wok Sauce Garam Masala cold swelling



Dominated by a variety of oriental spices. Lentils give an elegant consistency, fine curry leaves, the mild sharpness of chilli as well as the fruity nuances of mango and pineapple create an oriental taste experience.

Perfect for front cooking and creative cuisine! Cold swelling!
Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1763 | 2-kg-box | 13 l | 180 g/l | 18 M |

Preparation: Stir powder into water. Mix needed amount of sauce with roasted ingredients in a wok pan and bring to a boil.

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 288 kJ/69 kcal |
| Fat | 1,9 g |
| Carbohydrates | 10 g |
| Protein | 1,7 g |



Wok Sauce Sesam-Garlic cold swelling



The complex taste of this Cantonese specialty is dominated by a dialogue of sesame seeds, spicy soy sauce and a strong garlic note, completed by exotic hoisin sauce.

Perfect for front cooking and creative cuisine! Cold swelling!
Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1764 | 2-kg-box | 13 l | 180 g/l | 18 M |

Preparation: Stir powder into water. Mix needed amount of sauce with roasted ingredients in a wok pan and bring to a boil.

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 286 kJ/68 kcal |
| Fat | 1,2 g |
| Carbohydrates | 13 g |
| Protein | 0,6 g |



Wok Sauce sweet & sour cold swelling



The fruity sweetness of tomato and pineapple and the elegant flavour of curry, cardamom and cinnamon give this popular specialty depth and complexity.

Perfect for front cooking and creative cuisine! Cold swelling!
Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1762 | 2-kg-box | 13 l | 180 g/l | 18 M |

Preparation: Stir powder into water. Mix needed amount of sauce with roasted ingredients in a wok pan and bring to a boil.

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 198 kJ/47 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 10 g |
| Protein | < 0,5 g |



Wok Sauce Teriyaki cold swelling



Sweet soy sauce and sake flavours dominate this classic Japanese specialty. Garlic and vinegar give this mild wok sauce an interplay of flavours.

Perfect for front cooking and creative cuisine! Cold swelling!
Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1767 | 2-kg-box | 13 l | 180 g/l | 18 M |

Preparation: Stir powder into water. Mix needed amount of sauce with roasted ingredients in a wok pan and bring to a boil.

Nutritional value per 100 ml sauce

| | |
|---------------|----------------|
| Energy | 265 kJ/63 kcal |
| Fat | 0,6 g |
| Carbohydrates | 14 g |
| Protein | < 0,5 g |



Che delizia!

Nannerl Delicata stands for finished or semi-finished tomato and vegetable products of outstanding quality and best taste. Completely in line with our promise of delight.

Our tomato products are made from selected sun-ripened Italian tomatoes, which are characterized by a special fruitiness and an intense flavour.

Originating from the area around Bologna, they are produced by a classic, third-generation family-run farm and an agricultural cooperative, which is specialized in the environmentally friendly production and processing of vegetables.

Both suppliers are multi-certified producers who have a strong connection to the region as well as the same striving for the highest product quality as Nannerl and also guarantee this through permanent controls and certifications.



Nannerl Delicata



Tomato sauce complete with fresh vegetables and herbs

Spicy tomato sauce made from sun-ripened Italian tomatoes, seasoned with fresh vegetables and herbs.

With 86% tomato content!

| Art. no. | Trading unit | Content | BBD |
|----------|--------------|---------|------|
| 10106 | Bag-in-box | 10 kg | 21 M |
| 10105 | Can | 2,55 kg | 41 M |



Tomato pulp

Creamy pulp made from sun-ripened Italian tomatoes. Only the best tomatoes are carefully peeled, drained and crushed.

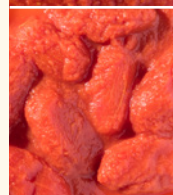
| Art. no. | Trading unit | Content | BBD |
|----------|--------------|---------|------|
| 10104 | Bag-in-box | 10 kg | 21 M |
| 10103 | Can | 2,5 kg | 41 M |



Tomato pulp fine

Fine pulp made from aromatic, sun-ripened Italian tomatoes. Only the best tomatoes are carefully peeled, drained and crushed.

| Art. no. | Trading unit | Content | BBD |
|----------|--------------|---------|------|
| 10102 | Bag-in-box | 10 kg | 21 M |
| 10101 | Can | 2,5 kg | 36 M |



Tomatoes peeled

Sun-ripened Italian tomatoes with a fruity aroma, peeled whole, pickled in their own juice and seasoned with a hint of lemon.

| Art. no. | Trading unit | Content | BBD |
|----------|--------------|---------|------|
| 10107 | Can | 2,5 kg | 36 M |



Tomato paste double concentrated

Double concentrated tomato paste made from fresh and ripe tomatoes, processed within 24 hours of harvest.

Bright red, intense and balanced flavour.

| Art. no. | Trading unit | Content | BBD |
|----------|--------------|---------|------|
| 10109 | Can | 0,8 kg | 24 M |



Tomato quarters sun-dried with herbs and garlic in oil

Sun-ripened, quartered Italian tomatoes, mildly spiced with aromatic herbs and a little garlic, pickled in high-quality oils.

With Italian olive oil!

| Art. no. | Trading unit | Content | BBD |
|----------|--------------|---------|------|
| 10100 | Can | 2,5 kg | 41 M |



Side Dishes

Mashes (with & without milk) | Spaetzle | Roasted Onions
Riso Gallo Rice assortment

Be it as garnish or as simple complement,
our side dishes let you define your
dish's character and highlight your main dish.





Potato Flakes for Mash



For making mashed potatoes and potato dough or for thickening.

Free from main allergens! Free from added flavour enhancers!
Suitable for vegan nutrition!

Preparation: Put boiling water with salt in a pot. Add cold milk, stir in puree flakes. Let swell, done!

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1459 kJ/348 kcal |
| Fat | 0,6 g |
| Carbohydrates | 76 g |
| Protein | 8,3 g |

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 578 | 5-kg-box | 37 kg | 153 g/l | 12 M |



Mashed Potatoes complete Culinarium



Bain-marie-stable mashed potatoes with a high amount of potatoes and 10% milk powder, seasoned subtly with a pinch of nutmeg.

Free from added flavour enhancers!
Consistency can be changed later on!

Preparation: Bring water to a boil, turn of plate, pour in powder, stir thoroughly, ready!

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1454 kJ/347 kcal |
| Fat | 2,9 g |
| Carbohydrates | 68 g |
| Protein | 9,4 g |

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 1931 | 4,5-kg-box | 27 kg | 200 g/l | 12 M |



Mashed Potatoes complete



Bain-marie-stable mashed potatoes with a high amount of potatoes and 4% milk powder, seasoned subtly with a pinch of nutmeg.

Free from added flavour enhancers!
Consistency can be changed later on!

Preparation: Bring water to a boil, turn of plate, pour in powder, stir thoroughly, ready!

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1490 kJ/356 kcal |
| Fat | 4,2 g |
| Carbohydrates | 69 g |
| Protein | 8,4 g |

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|-----------------|-----------|---------|------|
| 1930 | 4 x 4,5-kg-bags | 4 x 27 kg | 200 g/l | 12 M |



Mashed Potatoes complete colour stable



Bain-marie-stable mashed potatoes with a high amount of potatoes and 2% milk powder, seasoned subtly with a pinch of nutmeg.

Free from added flavour enhancers!
Consistency can be changed later on!

Preparation: Bring water to a boil, turn of plate, pour in powder, stir thoroughly, ready!

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1480 kJ/353 kcal |
| Fat | 3,7 g |
| Carbohydrates | 69 g |
| Protein | 8,1 g |

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|-----------------|-----------|---------|------|
| 929 | 4 x 4,5-kg-bags | 4 x 27 kg | 200 g/l | 12 M |



Potato Flakes for Mash cold swelling organic



Mashed potatoes made with organic potato flakes from Austria and 9% whole milk powder, finely seasoned with a pinch of nutmeg.

No added flavour enhancers!
No milk required for preparation!

Preparation: Stir powder into cold water, leave to soak for 5–10 minutes, heat before consumption.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1494 kJ/353 kcal |
| Fat | 2,8 g |
| Carbohydrates | 70 g |
| Protein | 9,5 g |

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|---------------|-------------|---------|------|
| 2624 | 4 x 3-kg-bags | 4 x 16,5 kg | 222 g/L | 12 M |





Potato Flakes for Mash with skimmed milk



Mashed potatoes with a high amount of potatoes and 4 % skimmed milk powder, seasoned subtly with a pinch of nutmeg.

Free from added flavour enhancers!
No milk needed for preparation!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|---------------|-----------|---------|------|
| 1937 | 4 × 3-kg-bags | 4 × 19 kg | 183 g/l | 12 M |

Preparation: Heat water up to 80–85 °C. Stir powder into hot water quickly using an egg beater. After 2–3 minutes briefly stir again.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1548 kJ/369 kcal |
| Fat | 5,2 g |
| Carbohydrates | 69 g |
| Protein | 9 g |



Potato Flakes for Mash cold swelling



Mashed potatoes with a high amount of potatoes and 12 % milk powder, seasoned subtly with a pinch of nutmeg.

Free from added flavour enhancers!
No milk needed for preparation!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|---------------|-------------|---------|------|
| 1932 | 4 × 3-kg-bags | 4 × 16,5 kg | 222 g/l | 12 M |

Preparation: Stir powder into cold water, let swell 5–10 minutes, heat before consumption.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1498 kJ/358 kcal |
| Fat | 3,6 g |
| Carbohydrates | 68 g |
| Protein | 10 g |



Potato Flakes for Mash free from lactose cold swelling



Mashed potatoes with a high amount of potatoes and 6 % lactose-free milk powder, seasoned subtly with a pinch of nutmeg.

Free from added flavour enhancers! Free from lactose
No milk needed for preparation! Suitable for vegan nutrition!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|---------------|-------------|---------|------|
| 1934 | 4 × 3-kg-bags | 4 × 16,5 kg | 222 g/l | 12 M |

Preparation: Stir powder into cold water, let swell 5–10 minutes, heat before consumption.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1498 kJ/358 kcal |
| Fat | 3,6 g |
| Carbohydrates | 68 g |
| Protein | 10 g |



Egg Spaetzle made of semolina



Best semolina guarantees a rich flavour, a high amount of eggs provides softness and color.

5 kg raw Spaetzle give 15 kg ready product!
Free from added flavour enhancers!

| Art. no. | Trading unit | gives | BBD |
|----------|--------------|--------------------------|------|
| 918 | 5-kg-box | ca. 150 portions à 100 g | 18 M |

Preparation: Put egg spaetzle into boiling salted water, boil for 15 minutes and let steep covered for 20 minutes. Then sweep off with cold water and mix with melted butter.

Nutritional value per 100 g spaetzle

| | |
|---------------|------------------|
| Energy | 1541 kJ/368 kcal |
| Fat | 3,5 g |
| Carbohydrates | 69 g |
| Protein | 14 g |



Roasted Onions



Roasted onions with subtle roast notes, gently baked in unhydrogenated plant oil and wheat flour. As garnish for roast beef, spaetzle and potato dishes like mashed potatoes, fried potatoes, as garnish for creamy soups or as decoration.

| Art. no. | Trading unit | gives | BBD |
|----------|--------------|-------|------|
| 583 | 10-kg-box | - | 12 M |
| 586 | 2,5-kg-bags | - | 12 M |

Preparation: Versatile in use.

Nutritional value per 100 g onions

| | |
|---------------|------------------|
| Energy | 2530 kJ/610 kcal |
| Fat | 46 g |
| Carbohydrates | 44 g |
| Protein | 60 g |



Riso Gallo Rice assortment



Riso Arborio Premium Risotto Rice

Arborio is the most popular and best-known risotto rice in Italy, with light-coloured, large rice grains.

Its high starch content and excellent absorption capacity for liquids and spices make it the perfect choice for a traditional risotto.

Nutritional values per 100 g rice

| | |
|---------------|------------------|
| Energy | 1476 kJ/348 kcal |
| Fat | 1,0 g |
| Carbohydrates | 77 g |
| Protein | 6,9 g |

| Art. no. | Trading unit | Cooking time | gives | BBD |
|----------|--------------|---------------|---------------------|------|
| 10124 | 5-kg-bag | 16–18 minutes | ca. 62 port. (80 g) | 36 M |



Riso Carnaroli Premium Risotto Rice

Carnaroli is the king among Riso Gallo's risotto rice varieties.

This rice comes from the Lombardy region and stands out for its large and dense grains. It is favoured by great chefs because its grains always remain »al dente« at the core and combine harmoniously with all the ingredients!

Nutritional values per 100 g rice

| | |
|---------------|------------------|
| Energy | 1476 kJ/348 kcal |
| Fat | 1,0 g |
| Carbohydrates | 77 g |
| Protein | 6,9 g |

| Art. no. | Trading unit | Cooking time | gives | BBD |
|----------|--------------|---------------|-------------------------|------|
| 10123 | 5-kg-bag | 15–17 minutes | ca. 62 port. (80 g) | 36 M |
| 10120 | 6 × 1-kg-bag | 15–17 minutes | ca. 6 × 12 port. (80 g) | 36 M |



Riso Thaibonnet Long Grain Rice Parboiled

Best pre-cooked Thai Bonnet long grain rice, produced in exclusive Riso Gallo quality.

Perfect for any kind of food:
from rice dishes to salads and starters.

Nutritional values per 100 g rice

| | |
|---------------|------------------|
| Energy | 1482 kJ/349 kcal |
| Fat | 0,8 g |
| Carbohydrates | 78 g |
| Protein | 6,9 g |

| Art. no. | Trading unit | Cooking time | gives | BBD |
|----------|--------------|---------------|-------|------|
| 10125 | 5-kg-bag | 12–14 minutes | n.a. | 36 M |



Riso Basmati Basmati Long Grain Rice

The best pre-cooked basmati long grain rice, with its unmistakable noble aroma.

The fragrant aroma of sandalwood is typical for this type of rice, which is one of the most aromatic rice varieties in the world today.

Nutritional values per 100 g rice

| | |
|---------------|------------------|
| Energy | 1495 kJ/352 kcal |
| Fat | 1,0 g |
| Carbohydrates | 77 g |
| Protein | 8,3 g |

| Art. no. | Trading unit | Cooking time | gives | BBD |
|----------|--------------|--------------|-------|------|
| 10126 | 5-kg-bag | 12 minutes | n.a. | 36 M |

Cereals

7-Grain-Muesli | Bircher Muesli | Fruit Muesli | Crunchy Muesli

Our diverse cereal mixes grant a perfect start into the day:
Selected kinds of fruits and grains make Nannerl's cereals
the highlight of any breakfast!



7-Grain-Muesli



A well balanced grain blend made of classic cereals like oat, barley, spelt, wheat and rye get combined with soy, corn and a tasty blend of fruits and nuts.

Nutritional value per 100 g muesli

| | |
|---------------|------------------|
| Energy | 1364 kJ/326 kcal |
| Fat | 5,1 g |
| Carbohydrates | 60 g |
| Protein | 9,7 g |

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 989 | 6-kg-box | - | - | 10 M |



Bircher Muesli without added sugar



A well-balanced cereal mixture of classic cereals such as rye, wheat, barley and oats, combined with apples, apricots, figs, sultanas and hazelnuts for the best Bircher muesli.

Contains naturally occurring sugar.

Nutritional value per 100 g muesli

| | |
|---------------|------------------|
| Energy | 1418 kJ/337 kcal |
| Fat | 3,6 g |
| Carbohydrates | 45 g |
| Protein | 9,5 g |

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|-----|
| 110 | 2-kg-bag | - | - | 8 M |



Delight made in Austria



Fruit Muesli without added sugar



Over 30% of fruits (gently dried raisins, apples, bananas, apricots and figs) ensure a tasty and fruity flavour, completed with a hearty flake mix.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|-----|
| 890 | 2-kg-bag | - | - | 8 M |

Nutritional value per 100 g muesli

| | |
|---------------|------------------|
| Energy | 1440 kJ/344 kcal |
| Fat | 3,7 g |
| Carbohydrates | 63 g |
| Protein | 8,4 g |



Crunchy Muesli Exotic



Roasted rice crispies, wholemeal oat flakes, cornflakes, hearty coconut flakes and a fruity mix of pineapple, orange, peach and apricot make this muesli an exotic crispy treat.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|-----|
| 1887 | 5-kg-box | - | - | 8 M |

Nutritional value per 100 g muesli

| | |
|---------------|------------------|
| Energy | 1830 kJ/437 kcal |
| Fat | 14 g |
| Carbohydrates | 67 g |
| Protein | 8,6 g |



Crunchy Muesli with Cornflakes



Crispy roasted rice crispies, wholemeal oat flakes and cornflakes, savoury grated coconut and a hint of caramel syrup turn this muesli into a crunchy delight.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|-----|
| 891 | 5-kg-box | - | - | 8 M |

Nutritional value per 100 g muesli

| | |
|---------------|------------------|
| Energy | 1848 kJ/441 kcal |
| Fat | 15 g |
| Carbohydrates | 66 g |
| Protein | 9,1 g |



Crunchy Muesli with Chocolate



Crispy roasted chocolate crunchies with cocoa, wholemeal oat flakes and cornflakes make this muesli incredibly chocolatey crispy.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|-----|
| 888 | 5-kg-box | - | - | 8 M |

Nutritional value per 100 g muesli

| | |
|---------------|------------------|
| Energy | 1860 kJ/442 kcal |
| Fat | 14 g |
| Carbohydrates | 67 g |
| Protein | 9,0 g |



Crunchy Muesli with Wild Berries



A balanced mix of blueberries, strawberries and red currants gives our crunchy muesli with wild berries its incredibly fruity berry flavour.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|-----|
| 892 | 5-kg-box | - | - | 8 M |

Nutritional value per 100 g muesli

| | |
|---------------|------------------|
| Energy | 1815 kJ/433 kcal |
| Fat | 14 g |
| Carbohydrates | 66 g |
| Protein | 8,9 g |

Desserts

Mousse Specialties | Dessert Specialties | Rice Pudding
Cream Desserts | Yoghurt Desserts | Kaiserschmarrn | Sweet Basic Dishes
Premium Puddings | Puddings | Fruit Groat | Fruit Cold Bowls
Baking Mixes | Filling creams | Dessert sauces | Dessert toppings

Whether cream desserts,
classic puddings
or Austrian specialties
like Kaiserschmarrn,
Nannerls dessert specialties
are worth almost anything.





Gingerbread Mousse



The balanced flavour mix of coriander, cinnamon, all-spice and cloves, made perfect with Bourbon vanilla and cocoa create a Christmas note on your dessert menu.

Cream doubles its volume! Available only seasonally!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|---------------------|---------|------|
| 1034 | 2,5-kg-box | 153 portions à 75 g | 280 g/l | 15 M |

Preparation: Mix well milk and whip for 5 minutes until you have a creamy consistency. Portion and put in a cold place for at least 1 hour.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1969 kJ/470 kcal |
| Fat | 20 g |
| Carbohydrates | 67 g |
| Protein | 4,7 g |



Mousse au Chocolat



Dark chocolate with a high cocoa content gives this light dessert specialty incomparably delicious bitter note.

Cream doubles its volume! For preparation with milk as well as with milk and cream!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|---------------------|---------|------|
| 1039 | 2,5-kg-box | 116 portions à 75 g | 400 g/l | 15 M |

Preparation: Mix well milk (or milk + cream) and whip for 5 minutes until you have a creamy consistency. Portion and put in a cold place for at least 1 hour.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1944 kJ/465 kcal |
| Fat | 22 g |
| Carbohydrates | 57 g |
| Protein | 7 g |



Mousse Egg Liqueur Flavour



An airy mousse with a delicate creamy egg liqueur taste and the perfect consistency for forming dumplings.

Cream doubles its volume!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|---------------------|---------|------|
| 1600 | 2,5-kg-box | 144 portions à 75 g | 300 g/l | 15 M |

Preparation: Mix well milk and whip for 5 minutes until you have a creamy consistency. Portion and put in a cold place for at least 1 hour.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1915 kJ/455 kcal |
| Fat | 14 g |
| Carbohydrates | 82 g |
| Protein | 1,5 g |



Mousse Latte Macchiato



Finest coffee and a high percentage of milk emphasized by a delicious caramel bouquet give this fluffy mousse a Mediterranean flair.

Cream doubles its volume!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|---------------------|---------|------|
| 1027 | 2,5-kg-box | 152 portions à 75 g | 280 g/l | 15 M |

Preparation: Mix well milk and whip for 5 minutes until you have a creamy consistency. Portion and put in a cold place for at least 1 hour.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1965 kJ/469 kcal |
| Fat | 18 g |
| Carbohydrates | 76 g |
| Protein | 1,9 g |



Mousse Lemon Yoghurt



The overwhelming fruity and sourly taste of fresh lemons and creamy yoghurt make this pleasantly sour mousse a fresh and fluffy delight.

Cream doubles its volume! For preparation with milk as well as with milk and cream!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|---------------------|---------|------|
| 1010 | 2,5-kg-box | 152 portions à 75 g | 280 g/l | 15 M |

Preparation: Mix well milk (or milk + cream) and whip for 5 minutes until you have a creamy consistency. Portion and put in a cold place for at least 1 hour.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1990 kJ/476 kcal |
| Fat | 20 g |
| Carbohydrates | 62 g |
| Protein | 12 g |





Mousse Mango Yoghurt



The overwhelming fruity taste of fresh mangoes and creamy yoghurt make this pleasantly sour mousse a heavenly fluffy delight.

Cream doubles its volume!

For preparation with milk as well as with milk and cream!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|---------------------|---------|------|
| 1009 | 2,5-kg-box | 152 portions à 75 g | 280 g/l | 15 M |

Preparation: Mix well milk (or milk + cream) and whip for 5 minutes until you have a creamy consistency. Portion and put in a cold place for at least 1 hour.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1962 kJ/469 kcal |
| Fat | 20 g |
| Carbohydrates | 61 g |
| Protein | 12 g |



Mousse Pistachio Flavour



Fine pistachios produce a firm mousse with a light and airy consistency, which is suitable for dumplings and as a filling cream.

Cream doubles its volume!

For preparation with milk as well as with milk and cream!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|---------------------|---------|------|
| 1090 | 2,5-kg-box | 152 portions à 75 g | 280 g/L | 15 M |

Preparation: Mix well milk (or milk + cream) and whip for 5 minutes until you have a creamy consistency. Portion and put in a cold place for at least 1 hour.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1877 kJ/445 kcal |
| Fat | 12 g |
| Carbohydrates | 82 g |
| Protein | 2,4 g |



Mousse Vanilla Flavour



The wonderful tender taste of fine Bourbon vanilla and fluffy mousse give a wonderful smooth flavour mix.

Cream doubles its volume!

For preparation with milk as well as with milk and cream!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|---------------------|---------|------|
| 1040 | 2,5-kg-box | 166 portions à 75 g | 250 g/l | 15 M |

Preparation: Mix well milk (or milk + cream) and whip for 5 minutes until you have a creamy consistency. Portion and put in a cold place for at least 1 hour.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 2036 kJ/487 kcal |
| Fat | 21 g |
| Carbohydrates | 71 g |
| Protein | 3,4 g |



Mousse White Chocolate



The high percentage of white milk chocolate gives this fluffy mousse its incomparable, pleasantly sweet flavour.

Cream doubles its volume!

For preparation with milk as well as with milk and cream!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|---------------------|---------|------|
| 1008 | 2,5-kg-box | 144 portions à 75 g | 300 g/l | 15 M |

Preparation: Mix well milk (or milk + cream) and whip for 5 minutes until you have a creamy consistency. Portion and put in a cold place for at least 1 hour.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 2049 kJ/489 kcal |
| Fat | 21 g |
| Carbohydrates | 74 g |
| Protein | 2,6 g |



Crème Brûlée/Crème Caramel



Mediterranean dessert with finely balanced flavours of almonds, vanilla, cinnamon and caramelized sugar.

Usable as Crème brûlée as well as Crème Caramel / Crème Catalan!

Preparation: Stir powder in milk, add cream and bring to a boil. Let boil for 2 minutes while stirring. Portion and put in a cold place for some time.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1656 kJ/395 kcal |
| Fat | 1,0 g |
| Carbohydrates | 93 g |
| Protein | 1,4 g |

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|----------------------|---------|------|
| 1026 | 3-kg-box | 252 portions à 100 g | 135 g/l | 15 M |



Panna Cotta



The quintessential Italian dessert seduction. Finest cream and fragrant vanilla give this creamy dessert strength and taste.

Preparation: Bring milk to a boil. Remove pot from plate, add cream and powder bring to a boil. Stir matter thoroughly, fill out appropriate forms and put in a cold place for 2 hours.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1821 kJ/435 kcal |
| Fat | 7,9 g |
| Carbohydrates | 81 g |
| Protein | 8,7 g |

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|----------------------|---------|------|
| 445 | 3-kg-box | 183 portions à 100 g | 200 g/l | 15 M |



Rice Pudding Vanilla Flavour



Whether as a sweet main dish or dessert, the pleasant vanilla flavour added to our rice pudding makes it an easy and fast prepared dessert specialty.

Free from main allergens!

Preparation: Bring milk to a boil. Remove pot from plate and stir matter into hot milk. Stir again for about 1 minute. Let steep, afterwards stir again.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1548 kJ/369 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 86 g |
| Protein | 4,2 g |

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|----------------------|---------|------|
| 1099 | 3-kg-box | 115 portions à 150 g | 210 g/l | 18 M |





Cream Dessert Banana flavour



This fluffy and creamy dessert shines with a play of full-bodied fruit notes, carefully processed bananas and the splashy tanginess of fresh lemons.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|---------------------|---------|------|
| 468 | 2,5-kg-box | 166 portions à 75 g | 250 g/l | 15 M |

Preparation: Stir milk and powder and whip until you have a creamy consistency. Portion immediately and put in a cold place for about 1 hour or put in a cold place whole matter and portion before serving.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1793 kJ/427 kcal |
| Fat | 8,8 g |
| Carbohydrates | 83 g |
| Protein | 3,9 g |



Cream Dessert Blueberry flavour



Carefully freeze-dried blueberries give this fluffy cream a well balanced fruit bouquet, which is underlined by the subtle acidity of fresh lemons!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|---------------------|---------|------|
| 467 | 2,5-kg-box | 166 portions à 75 g | 250 g/l | 15 M |

Preparation: Stir milk and powder and whip until you have a creamy consistency. Portion immediately and put in a cold place for about 1 hour or put in a cold place whole matter and portion before serving.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1787 kJ/426 kcal |
| Fat | 9,2 g |
| Carbohydrates | 81 g |
| Protein | 4,6 g |



Cream Dessert Chocolate



Rich and fluffy cream dessert with a pleasantly tart cocoanote, refined with fine, specially processed chocolate pieces.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|---------------------|---------|------|
| 466 | 2,5-kg-box | 166 portions à 75 g | 250 g/l | 15 M |

Preparation: Stir milk and powder and whip until you have a creamy consistency. Portion immediately and put in a cold place for about 1 hour or put in a cold place whole matter and portion before serving.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1824 kJ/435 kcal |
| Fat | 14 g |
| Carbohydrates | 71 g |
| Protein | 4,5 g |



Cream Dessert Nougat



This fluffy creamy dessert gets its delicious nutty flavour by carefully roasted hazelnuts. A high amount of cocoa ensures a subtle tart note.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|---------------------|---------|------|
| 476 | 2,5-kg-box | 166 portions à 75 g | 250 g/l | 15 M |

Preparation: Stir milk and powder and whip until you have a creamy consistency. Portion immediately and put in a cold place for about 1 hour or put in a cold place whole matter and portion before serving.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1888 kJ/450 kcal |
| Fat | 16 g |
| Carbohydrates | 72 g |
| Protein | 3,8 g |



Cream Dessert Stracciatella



A sophisticated flavour bouquet of rum, chocolate and cinnamon make this fluffy dessert cream a special delight.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|---------------------|---------|------|
| 465 | 2,5-kg-box | 152 portions à 75 g | 280 g/l | 15 M |

Preparation: Stir milk and powder and whip until you have a creamy consistency. Portion immediately and put in a cold place for about 1 hour or put in a cold place whole matter and portion before serving.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1926 kJ/459 kcal |
| Fat | 16 g |
| Carbohydrates | 78 g |
| Protein | 1,9 g |



Cream Dessert Strawberry flavour



The mix of gently freeze-dried strawberries and a splash of lemon grant a refreshingly fruity taste experience.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|---------------------|---------|------|
| 436 | 2,5-kg-box | 166 portions à 75 g | 250 g/l | 15 M |

Preparation: Stir milk and powder and whip until you have a creamy consistency. Portion immediately and put in a cold place for about 1 hour or put in a cold place whole matter and portion before serving.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1791 kJ/427 kcal |
| Fat | 9,0 g |
| Carbohydrates | 82 g |
| Protein | 3,9 g |



Cream Dessert Vanilla flavour



A fluffy and creamy dessert which impresses with its strong Bourbon vanilla flavour.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|---------------------|---------|------|
| 469 | 2,5-kg-box | 166 portions à 75 g | 250 g/l | 15 M |

Preparation: Stir milk and powder and whip until you have a creamy consistency. Portion immediately and put in a cold place for about 1 hour or put in a cold place whole matter and portion before serving.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1886 kJ/448 kcal |
| Fat | 13 g |
| Carbohydrates | 82 g |
| Protein | 1,7 g |



Yoghurt Dessert Apricot Flavour



Refreshing dessert specialty with a high amount of yoghurt and the tender fruity flavour of Austrian apricots.

Best suitable for cake fillings or for sweet dumplings!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-----------------------|---------|------|
| 1065 | 3-kg-box | 225 portions à 100 ml | 200 g/l | 12 M |

Preparation: Give milk in mixing bowl. Stir powder completely at low level. Stir at highest level for about 5 minutes. Portion and put in a cold place for at least 1 hour.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1524 kJ/364 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 65 g |
| Protein | 15 g |



Yoghurt Dessert Pear Flavour



The high amount of yoghurt and the flavour of ripe pears get made perfect by the subtle sourish freshness of a splash of lemon.

Best suitable for cake fillings or for sweet dumplings!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-----------------------|---------|------|
| 1066 | 3-kg-box | 225 portions à 100 ml | 200 g/l | 12 M |

Preparation: Give milk in mixing bowl. Stir powder completely at low level. Stir at highest level for about 5 minutes. Portion and put in a cold place for at least 1 hour.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1626 kJ/388 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 75 g |
| Protein | 17 g |





»Kaiserschmarrn« Austrian pancakes



The classic amongst Austrian desserts, irresistible fluffy consistence due to a high amount of eggs, without raisins.

Top rated the trade magazine Gastwirt 10/2011: Tastes like homemade!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|---------------------|---------|------|
| 889 | 3-kg-box | 29 portions à 220 g | 820 g/l | 12 M |

Preparation: Stir powder into water, process to a smooth dough. Let swell, fry until it's golden brown, then tear in to pieces and bake for a short time.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1648 kJ/391 kcal |
| Fat | 11 g |
| Carbohydrates | 59 g |
| Protein | 14 g |



»Kaiserschmarrn« vegan ready-mix



Purely plant-based ready-made mix for a hearty Kaiserschmarrn. This classic Austrian dessert captivates with its light and fluffy consistency and delicate aromas of egg and vanilla. An irresistible treat that can be refined with raisins, apple sauce or icing sugar, depending on your taste.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|---------------------|---------|------|
| 886 | 3-kg-box | 17 portions à 370 g | 945 g/L | 12 M |

Preparation: Stir the powder into cold water, knead into a smooth dough and leave to stand for 5 minutes. Place in hot vegetable oil and fry on both sides until golden brown. Break into pieces and continue to fry briefly.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1551 kJ/367 kcal |
| Fat | 5,1 g |
| Carbohydrates | 71 g |
| Protein | 8,2 g |



Base for Wine Cream Culinarium



Light and fluffy cream for preparation with milk and wine or juice for a smooth, pleasantly sourish dessert delight.

Cream triples its volume!
For preparation with wine as well as juice!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|---------------------|---------|------|
| 1011 | 2,5-kg-box | 250 portions à 50 g | 250 g/l | 15 M |

Preparation: Mix milk and powder and whip thoroughly. Add white wine or fruit juice and whip again. Fill in forms and serve.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 2096 kJ/501 kcal |
| Fat | 22 g |
| Carbohydrates | 72 g |
| Protein | 3,8 g |



Base for Sweet Casseroles



A multi-purpose base preparation for sweet specialties e.g. like strudel, sweet casseroles, sweet dumplings, etc.

Specially treated semolina grants a very fluffy texture!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|----------------------|---------|------|
| 480 | 6 × 1-kg-bag | 520 portions à 100 g | 667 g/l | 18 M |

Preparation: Mix curd cheese with water. Stir in powder, until you get a creamy consistency. Stir in fruits (fresh, canned or deep-frozen fruits) and fill matter into greased gastronorm pan.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1896 kJ/453 kcal |
| Fat | 13 g |
| Carbohydrates | 72 g |
| Protein | 10 g |



Base for Tiramisu



Basis preparation according to the original Italian recipe for a light, aromatic filling.

You just need to add milk, mascarpone and lady's fingers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|----------------------|---------|------|
| 478 | 2,5-kg-box | 150 portions à 100 g | 433 g/l | 15 M |

Preparation: Mix well milk and powder and whip at highest level. Stir in mascarpone. Fill cream and biscuits in layers in appropriate form. Put in a cold place for 2 hours. Sprinkle with cocoa powder.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 2055 kJ/491 kcal |
| Fat | 22 g |
| Carbohydrates | 69 g |
| Protein | 5 g |



Semolina Flummeri organic



Finest wheat semolina, refined with a light cinnamon note, gives this traditional dessert an especially full-bodied flavour.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|--------------------|---------|------|
| 1102 | 2,5-kg-box | 229 port. à 100 ml | 120 g/L | 15 M |

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional values per 100 g powder

| | |
|---------------|------------------|
| Energy | 1485 kJ/354 kcal |
| Fat | 0,7 g |
| Carbohydrates | 81 g |
| Protein | 4,5 g |



Pudding Chocolate organic



Impresses with an intense chocolaty taste due to a distinctive cacao flavour, underlined by an elaborate vanilla bouquet.

Free from main allergens!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|--------------------|--------|------|
| 1101 | 2,5-kg-box | 305 port. à 100 ml | 90 g/L | 18 M |

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional values per 100 g powder

| | |
|---------------|------------------|
| Energy | 1392 kJ/332 kcal |
| Fat | 2,1 g |
| Carbohydrates | 71 g |
| Protein | 4,5 g |



Pudding Vanilla organic



Classical pudding with a smooth vanilla note, perfected by a gentle breeze of cream.

Free from main allergens!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|--------------------|--------|------|
| 1100 | 2,5-kg-box | 305 port. à 100 ml | 90 g/L | 18 M |

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional values per 100 g powder

| | |
|---------------|------------------|
| Energy | 1505 kJ/354 kcal |
| Fat | 0,6 g |
| Carbohydrates | 86 g |
| Protein | 0,7 g |



Premium Pudding Coconut Culinarium



Coconut milk and fine almond notes make this premium pudding a velvety smooth delight.

With coconut milk.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|--------------------|--------|------|
| 1087 | 2,5-kg-box | 305 port. à 100 ml | 90 g/L | 18 M |

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional values per 100 g powder

| | |
|---------------|------------------|
| Energy | 1584 kJ/378 kcal |
| Fat | 7,0 g |
| Carbohydrates | 77 g |
| Protein | 1,2 g |



Premium Pudding Hazelnut Culinarium



Freshly roasted hazelnuts and the tempting sweetness of golden yellow baked caramel, underlined with a touch of cocoa, ensure a full-bodied flavour.

With hazelnut paste, caramel and deoiled cocoa powder.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|--------------------|--------|------|
| 1086 | 2,5-kg-box | 305 port. à 100 ml | 90 g/L | 18 M |

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional values per 100 g powder

| | |
|---------------|------------------|
| Energy | 1492 kJ/356 kcal |
| Fat | 3,3 g |
| Carbohydrates | 80 g |
| Protein | 1,3 g |



Semolina Flummeri



Finest wheat semolina, refined with a light cinammon note, gives this traditional dessert an especially full-bodied flavour.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|--------------------|---------|------|
| 1035 | 2,5-kg-box | 229 port. à 100 ml | 120 g/L | 15 M |

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional values per 100 g powder

| | |
|---------------|------------------|
| Energy | 1571 kJ/375 kcal |
| Fat | 3,7 g |
| Carbohydrates | 79 g |
| Protein | 5,0 g |



Pudding Almond Apricot Flavour



This sophisticated pudding creation has an overwhelming dialogue of finest notes of almond and the taste of tree-ripened apricots.

Free from main allergens!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-----------------------|--------|------|
| 1092 | 2,5-kg-box | 344 portions à 100 ml | 80 g/l | 18 M |

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1405 kJ/335 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 82 g |
| Protein | < 0,5 g |



Pudding Banana Flavour



The pleasantly sweet taste of ripe »Cavendish« dessert bananas grant this pudding a fruity and full bodied flavour.

Free from main allergens!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-----------------------|--------|------|
| 1096 | 2,5-kg-box | 344 portions à 100 ml | 80 g/l | 18 M |

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1442 kJ/344 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 84 g |
| Protein | 0,6 g |



Pudding Caramel Flavour



This tender creamy dessert classic impresses with its full-bodied caramel flavour and a hint of hazelnut.

Free from main allergens!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-----------------------|--------|------|
| 1081 | 2,5-kg-box | 367 portions à 100 ml | 75 g/l | 18 M |

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1430 kJ/341 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 84 g |
| Protein | < 0,5 g |



Pudding Chocolate



A classic amongst the dessert puddings, which impresses with its tasty chocolatey taste thanks to a very distinctive cocoa flavour, underlined by a sophisticated bouquet of vanilla.

Free from main allergens!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-----------------------|--------|------|
| 1432 | 6 × 1 kg-bag | 732 portions à 100 ml | 90 g/l | 18 M |
| 1083 | 2,5-kg-box | 305 portions à 100 ml | 90 g/l | 18 M |

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1367 kJ/326 kcal |
| Fat | 4,5 g |
| Carbohydrates | 72 g |
| Protein | 4,0 g |



Pudding Cream Flavour



The delicate taste of cream is refined with a hint of crusty caramel.

Free from main allergens!

| Art.no. | Trading unit | gives | Dosage | BBD |
|---------|--------------|-----------------------|--------|------|
| 1082 | 2,5-kg-box | 392 portions à 100 ml | 70 g/l | 18 M |

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1436 kJ/343 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 84 g |
| Protein | < 0,5 g |



Pudding Pistachio Flavour



The tender green colour and the full-bodied flavour of sun-ripened pistachios are highlighted by a subtle hint of almond.

Free from main allergens!

| Art.no. | Trading unit | gives | Dosage | BBD |
|---------|--------------|-----------------------|--------|------|
| 1091 | 2,5-kg-box | 344 portions à 100 ml | 80 g/l | 18 M |

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1437 kJ/343 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 84 g |
| Protein | < 0,5 g |



Pudding Raspberry Flavour



The taste of ripe "Tulameen" raspberries – which impress with an especially intense and sweet flavour – and a touch of lemon make this pudding a complex taste experience.

Free from main allergens!

| Art.no. | Trading unit | gives | Dosage | BBD |
|---------|--------------|-----------------------|--------|------|
| 1095 | 2,5-kg-box | 344 portions à 100 ml | 80 g/l | 18 M |

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1436 kJ/343 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 84 g |
| Protein | < 0,5 g |



Pudding Strawberry Flavour



The distinctive fruity taste of this pudding comes by the flavour of „Senga sengana“, a very popular type of strawberry.

Free from main allergens!

| Art.no. | Trading unit | gives | Dosage | BBD |
|---------|--------------|-----------------------|--------|------|
| 1080 | 2,5-kg-box | 392 portions à 100 ml | 70 g/l | 18 M |

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1438 kJ/343 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 84 g |
| Protein | 0,8 g |



Pudding Vanilla



Classic pudding with a smooth vanilla flavour, completed with a splash of cream.

Also suitable as base for a wide variety of sweet specialties!

| Art.no. | Trading unit | gives | Dosage | BBD |
|---------|--------------|-----------------------|--------|------|
| 1433 | 6 × 1 kg-bag | 942 portions à 100 ml | 70 g/l | 18 M |
| 1084 | 2,5-kg-box | 392 portions à 100 ml | 70 g/l | 18 M |

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1425 kJ/340 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 83 g |
| Protein | < 0,5 g |



Red Fruit Groat



Delicious fruity, refreshingly tartish red groat made of red currants, morello cherries, blueberries and raspberries, spiced with a shot of lemon.

Preparation: Stir powder into water. Put in a cold place and let swell for 10 minutes. Afterwards stir thoroughly and serve cold.

Nutritional value per 100 g groat

| | |
|---------------|----------------|
| Energy | 311 kJ/74 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 17 g |
| Protein | < 0,5 g |

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-----------------------|---------|------|
| 1131 | 3-kg-box | 100 port. à ca 125 ml | 240 g/L | 15 M |



Cold Fruit Bowl Morello Flavour



Smoothy and velvety sweet cold fruit soup with the delightful tart flavour of sun-ripened morello cherries.

Free from main allergens!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|----------------------|---------|------|
| 1133 | 3-kg-box | 72 portions à 250 ml | 180 g/l | 24 M |

Preparation: Stir powder into cold water. Put in a cold place and let swell for 10 minutes. Afterwards stir thoroughly and serve cold.

Nutritional value per 100 g soup

| | |
|---------------|----------------|
| Energy | 301 kJ/72 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 17 g |
| Protein | < 0,5 g |



Cold Fruit Bowl Pear Flavour



Smoothy and velvety sweet cold fruit soup with the sweet taste of sun-ripened pears.

Free from main allergens!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|----------------------|---------|------|
| 1143 | 3-kg-box | 72 portions à 250 ml | 180 g/l | 24 M |

Preparation: Stir powder into cold water. Put in a cold place and let swell for 10 minutes. Afterwards stir thoroughly and serve cold.

Nutritional value per 100 g soup

| | |
|---------------|----------------|
| Energy | 296 kJ/71 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 17 g |
| Protein | < 0,5 g |



Cold Fruit Bowl Strawberry Flavour



Smoothy and velvety sweet cold fruit soup with the intense flavour of fresh strawberries.

Free from main allergens!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|----------------------|---------|------|
| 1132 | 3-kg-box | 72 portions à 250 ml | 180 g/l | 24 M |

Preparation: Stir powder into cold water. Put in a cold place and let swell for 10 minutes. Afterwards stir thoroughly and serve cold.

Nutritional value per 100 g soup

| | |
|---------------|----------------|
| Energy | 301 kJ/72 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 17 g |
| Protein | < 0,5 g |



Cold Fruit Bowl Tropic Flavour



Smoothy and velvety sweet cold fruit soup with the exotic flavour of tropical fruits as passion fruit, pineapple and banana.

Free from main allergens!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|----------------------|---------|------|
| 1136 | 3-kg-box | 72 portions à 250 ml | 180 g/l | 24 M |

Preparation: Stir powder into cold water. Put in a cold place and let swell for 10 minutes. Afterwards stir thoroughly and serve cold.

Nutritional value per 100 g soup

| | |
|---------------|----------------|
| Energy | 300 kJ/72 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 17 g |
| Protein | < 0,5 g |



Cold Fruit Bowl Wild Berries Flavour



Smoothy and velvety sweet cold fruit soup with a delightful tartish mix of blackberries and elderflower berries.

Free from main allergens!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|----------------------|---------|------|
| 1135 | 3-kg-box | 72 portions à 250 ml | 180 g/l | 24 M |

Preparation: Stir powder into cold water. Put in a cold place and let swell for 10 minutes. Afterwards stir thoroughly and serve cold.

Nutritional value per 100 g soup

| | |
|---------------|----------------|
| Energy | 301 kJ/72 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 17 g |
| Protein | < 0,5 g |





Molten Chocolate Cake baking mix



Easy to handle baking mix with crispy dough and liquid chocolate hearts with a soft-melting texture. Consistency and size of the core adjustable!

No milk needed for preparation!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|--------------------|----------|------|
| 1603 | 3-kg-box | 78 portions à 80 g | 2000 g/l | 15 M |

Preparation: Mix baking mixture with water and oil to a smooth dough in approx. 5 minutes. Pour the finished mixture into the appropriate moulds and bake at 190 ° C for approx. 8 minutes.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1727 kJ/410 kcal |
| Fat | 11 g |
| Carbohydrates | 67 g |
| Protein | 11 g |



Potato Dough



Ready mix made of selected potatoes for preparation of spicy and sweet dumplings as well as Gnocchi. Dough is perfectly easy to handle and form!

Only water needed for preparation.

Also perfectly suited for spicy dumplings!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 1936 | 4-kg-box | – | – | 12 M |

Preparation: Stir powder into cold Water. Let swell for 5 minutes and knead well. Form dumplings with moistened hands. Put dumplings in boiling salted water and let steep for 20 minutes.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1502 kJ/358 kcal |
| Fat | 4,2 g |
| Carbohydrates | 69 g |
| Protein | 7,3 g |



Batter with egg baking mix



Ready-made dough mix for the simple preparation of fruit cakes, muffins and cupcakes. Can be covered with fruits and other baking ingredients just as needed. Gives wonderful marble cakes if combined with cocoa powder.

One bag for one 1/1-gastronorm tray with 6 cm sides.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 1036 | 6×1 -kg-bag | – | – | 15 M |

Preparation: Give powder into mixing bowl, add water and oil and process to a smooth dough. Spread ready matter inside tray. Bake at 170 ° C for 30–40 minutes.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1733 kJ/414 kcal |
| Fat | 9,1 g |
| Carbohydrates | 73 g |
| Protein | 8,6 g |



Waffle baking mix



Classic baking mix for the making of wonderfully light, fluffy waffles with a hearty buttermilk flavour and genuine Bourbon vanilla.

Only water needed for preparation.

| Art. no. | Trading unit | gives ready mix | Dosage | BBD |
|----------|--------------|-----------------|----------|------|
| 1601 | 6×1 -kg-bag | 14,4 L | 1250 g/L | 15 M |

Preparation: Place baking mixture in a bowl, add water and mix for 2–3 minutes until dough is smooth. Heat waffle iron. Fill in dough in portions and bake waffles until golden brown.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1638 kJ/388 kcal |
| Fat | 9,3 g |
| Carbohydrates | 67 g |
| Protein | 8,6 g |



Crème Bavaroise



Bavarian Creame or Crème Bavaroise is a classic dessert of the Haute Cuisine. To be refined at one's option with fruits, syrup, chocolate, liqueur etc. or suitable as base recipe for a great variety of classic desserts.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|---------------------|---------|------|
| 481 | 10-kg-bucket | 848 portions à 75 g | 187 g/l | 15 M |
| 477 | 2,5-kg-box | 212 portions à 75 g | 187 g/l | 15 M |

Preparation: Mix cold whipped cream, cold water and powder and whip it at highest level for about 5 minutes. Refine as needed, portion and put in a cold place for at least 1 hour.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1857 kJ/442 kcal |
| Fat | 11 g |
| Carbohydrates | 74 g |
| Protein | 12 g |



Dessert Sauce Vanilla Flavour



Fast and easy prepared, rich and creamy, refines any sweet dish.

Can be used hot as well as cold!

Preparation: Stir thoroughly powder into milk for 1 minute. Let steep for 10 minutes, then stir again.

Nutritional value per 100 g powder

| | |
|---------------|------------------|
| Energy | 1667 kJ/397 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 97 g |
| Protein | < 0,5 g |

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|--------|---------|------|
| 1031 | 3-kg-box | 26,5 l | 120 g/l | 18 M |



Instant Dessert Sauce Vanilla Flavour



Smooth creamy texture with a high amount of milk.

No milk needed for preparation!

The dessert sauce can be used hot as well.

Preparation: Stir thoroughly powder into Water. Let steep for 10 minutes, then stir again.

Nutritional value per 100 g sauce

| | |
|---------------|-----------------|
| Energy | 476 kJ/113 kcal |
| Fat | 5,2 g |
| Carbohydrates | 15 g |
| Protein | 1,9 g |

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|--------|---------|------|
| 1024 | 3-kg-box | 11,5 l | 300 g/l | 15 M |



Caramel Topping ready to serve



Ready to serve caramel topping with the perfect consistency for refining sweet dishes like Crème Caramel, flan, cream desserts, ice cream cups etc.

Ready to serve! Suitable for cold and hot serving!

Great for fruit glazes:

Perfect coverage allows beautiful colour compositions in combination with other toppings!!

Nutritional value per 100 g topping

| | |
|---------------|------------------|
| Energy | 1109 kJ/265 kcal |
| Fat | 1,6 g |
| Carbohydrates | 61 g |
| Protein | 1,5 g |

| Art. no. | Trading unit | gives | BBD |
|----------|-----------------------|---------|------|
| 2302 | 1,3-kg-squeeze-bottle | ca. 1 l | 18 M |



Chocolate Topping ready to serve



Highly aromatic, ready to serve chocolate topping, ideal for refining sweet dishes like cream desserts, ice cream cups, etc.

Ready to serve! Suitable for cold and hot serving!

| Art.no. | Trading unit | gives | BBD |
|---------|-----------------------|---------|------|
| 2303 | 1,3-kg-squeeze-bottle | ca. 1 l | 18 M |

Great for fruit glazes:

Perfect coverage allows beautiful colour compositions in combination with other toppings!!

Nutritional value per 100 g topping

| | |
|---------------|------------------|
| Energy | 1151 kJ/275 kcal |
| Fat | 2,3 g |
| Carbohydrates | 58 g |
| Protein | 3,4 g |



Mango-Apricot Topping ready to serve



Ready to serve topping made of exotic mangoes and fruity apricots, ideal for refining sweet dishes like cream desserts, ice cream cups, sweet dumplings or sweet casseroles.

Free from main allergens!

Ready to serve! Suitable for cold and hot serving!

| Art.no. | Trading unit | gives | BBD |
|---------|-----------------------|---------|------|
| 2305 | 1,3-kg-squeeze-bottle | ca. 1 l | 18 M |

Great for fruit glazes:

Perfect coverage allows beautiful colour compositions in combination with other toppings!!

Nutritional value per 100 g topping

| | |
|---------------|------------------|
| Energy | 1131 kJ/270 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 66 g |
| Protein | < 0,5 g |



Raspberry Topping ready to serve



Dessert Topping made of delicious raspberries, ideal for refining sweet dishes like cream desserts, ice cream cups, sweet dumplings or sweet casseroles.

Free from main allergens!

Ready to serve! Suitable for cold and hot serving!

| Art.no. | Trading unit | gives | BBD |
|---------|-----------------------|---------|------|
| 2306 | 1,3-kg-squeeze-bottle | ca. 1 l | 18 M |

Great for fruit glazes:

Perfect coverage allows beautiful colour compositions in combination with other toppings!!

Nutritional value per 100 g topping

| | |
|---------------|------------------|
| Energy | 1077 kJ/257 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 62 g |
| Protein | < 0,5 g |



Strawberry Topping ready to serve



Dessert topping made of fruity strawberries, ideal for refining sweet dishes like cream desserts, ice cream cups, sweet dumplings or sweet casseroles.

Free from main allergens!

Ready to serve! Suitable for cold and hot serving!

| Art.no. | Trading unit | gives | BBD |
|---------|-----------------------|---------|------|
| 2304 | 1,3-kg-squeeze-bottle | ca. 1 l | 18 M |

Great for fruit glazes:

Perfect coverage allows beautiful colour compositions in combination with other toppings!!

Nutritional value per 100 g topping

| | |
|---------------|------------------|
| Energy | 1152 kJ/275 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 67 g |
| Protein | < 0,5 g |



Wild Berries Topping ready to serve



Dessert topping made of fruity wild berries, ideal for refining sweet dishes like cream desserts, ice cream cups, sweet dumplings or sweet casseroles.

Free from main allergens!

Ready to serve! Suitable for cold and hot serving!

| Art.no. | Trading unit | gives | BBD |
|---------|-----------------------|---------|------|
| 2307 | 1,3-kg-squeeze-bottle | ca. 1 l | 18 M |

Great for fruit glazes:

Perfect coverage allows beautiful colour compositions in combination with other toppings!!

Nutritional value per 100 g topping

| | |
|---------------|------------------|
| Energy | 1087 kJ/259 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 62 g |
| Protein | < 0,5 g |

Ready in a blink of an eye!

1 Empty the contents of the sachet into a beaker or a cup.

2 Stir **hot water immediately** (min. 30 seconds).

3 Let swell and cool whilst stirring.



Sweet cup snack Milk soup chocolate



Nourishing milk soup with a rich chocolate flavour, lightly sweetened.

Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|-----------------|--------------------|--------|------|
| 1161 | 100 pouches/box | 100 port. à 200 ml | 195g/L | 15 M |

Preparation: Pour pouch content into cup, stir in 200 ml hot water. Let swell and cool while stirring.

Nutritional values per 100 ml soup

| | |
|---------------|----------------|
| Energy | 360 kJ/86 kcal |
| Fat | 3,9 g |
| Carbohydrates | 10 g |
| Protein | 2,2 g |



Sweet cup snack Milk soup semolina



Nourishing Milk soup made with best wheat semolina, subtle sweetened.

Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|-----------------|--------------------|--------|------|
| 1162 | 100 pouches/box | 100 port. à 200 ml | 190g/L | 15 M |

Preparation: Pour pouch content into cup, stir in 200 ml hot water. Let swell and cool while stirring.

Nutritional values per 100 ml soup

| | |
|---------------|----------------|
| Energy | 359 kJ/86 kcal |
| Fat | 2,8 g |
| Carbohydrates | 12 g |
| Protein | 1,8 g |



Sweet cup snack Milk soup vanilla flavour



Nourishing milk soup with fine vanilla flavour, subtle sweetened.

Free from added flavour enhancers!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|-----------------|--------------------|--------|------|
| 1160 | 100 pouches/box | 100 port. à 200 ml | 190g/L | 15 M |

Preparation: Pour pouch content into cup, stir in 200 ml hot water. Let swell and cool while stirring.

Nutritional values per 100 ml soup

| | |
|---------------|----------------|
| Energy | 388 kJ/93 kcal |
| Fat | 4,4 g |
| Carbohydrates | 11 g |
| Protein | 1,9 g |



LIFELINE

nutrition for better care

The LifeLine range is a tried-and-tested nutritional concept for everyday care. It supports geriatric residential, nursing and care homes, hospitals, rehabilitation and health resorts, home care services, institutional catering and dietitians.



Delight made in Austria



Milkshake Banana flavour enriched



Enriched with vitamins, minerals and fibre. Ready to serve immediately.

One cup (230 ml) gives 345 kcal!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 2154 | 2-kg-bucket | 7,6L | 300g/L | 12 M |

Preparation: Stir powder well into water. Ready to drink!

Nutritional values per 100 g powder

| | |
|---------------|------------------|
| Energy | 2100 kJ/501 kcal |
| Fat | 25 g |
| Carbohydrates | 54 g |
| Protein | 6,0 g |



Milkshake Chocolate-Hop enriched



Enriched with vitamins, minerals and fibre. Ready to serve immediately.

One cup (230 ml) gives 347 kcal!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 2153 | 2-kg-bucket | 7,6L | 300g/L | 12 M |

Preparation: Stir powder well into water. Ready to drink!

Nutritional values per 100 g powder

| | |
|---------------|------------------|
| Energy | 2108 kJ/503 kcal |
| Fat | 26 g |
| Carbohydrates | 51 g |
| Protein | 7,6 g |



Milkshake Strawberry flavour enriched



Enriched with vitamins, minerals and fibre. Ready to serve immediately.

One cup (230 ml) gives 347 kcal!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 2152 | 2-kg-bucket | 7,6L | 300g/L | 12 M |

Preparation: Stir powder well into water. Ready to drink!

Nutritional values per 100 g powder

| | |
|---------------|------------------|
| Energy | 2104 kJ/502 kcal |
| Fat | 25 g |
| Carbohydrates | 55 g |
| Protein | 6,0 g |



Milkshake Vanilla flavour enriched



Enriched with vitamins, minerals and fibre. Ready to serve immediately.

One cup (230 ml) gives 345 kcal!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 2151 | 2-kg-bucket | 7,6L | 300g/L | 12 M |

Preparation: Stir powder well into water. Ready to drink!

Nutritional values per 100 g powder

| | |
|---------------|------------------|
| Energy | 2097 kJ/501 kcal |
| Fat | 25 g |
| Carbohydrates | 54 g |
| Protein | 6,0 g |



Unskimmed Milk 26% Fat spray-dried



High-quality milk powder with a fat content of 26 %.

Can be processed cold or hot!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|-----|
| 948 | 12x1-kg-bag | 120 L | 100g/L | 9 M |

Preparation: Stir powder well into water. Ready to drink!

Nutritional values per 100 g powder

| | |
|---------------|------------------|
| Energy | 2067 kJ/494 kcal |
| Fat | 26 g |
| Carbohydrates | 39 g |
| Protein | 26 g |



Typ Cappuccino 3 in 1 decaffeinated instant drink



Easily soluble and enriched powder made of Arabica beans.

One cup (230 ml) gives 352 kcal!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|--------|------|
| 2150 | 2-kg-bucket | 7,7L | 300g/L | 12 M |

Preparation: Stir powder well into water. Ready to drink!

Nutritional values per 100 g powder

| | |
|---------------|------------------|
| Energy | 2142 kJ/511 kcal |
| Fat | 27 g |
| Carbohydrates | 62 g |
| Protein | 4,9 g |





Breakfast porridge enriched



Lightly sweetened, high grain content, balanced mix of vitamins and minerals. Pleasant taste, ready to serve immediately, can be refined as desired.

One portion (145 g) gives 287 kcal

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|--------|---------|------|
| 2155 | 2-kg-bucket | 6,5 kg | 300 g/L | 12 M |

Preparation: Stir powder into the required amount of hot water. Let steep for 5 minutes. The porridge is ready to serve.

Nutritional values per 100 g powder

| | |
|---------------|------------------|
| Energy | 1840 kJ/439 kcal |
| Fat | 18 g |
| Carbohydrates | 57 g |
| Protein | 7,9 g |



Fruit porridge with sweetener enriched



Oats and fruits, enriched with a vitamin and mineral mixture.

One portion (ca. 230 g) gives 104 kcal!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 2184 | 2-kg-bucket | 15 kg | 150 g/L | 12 M |

Preparation: Sprinkle in the powder and stir until it has completely dissolved. Allow to swell and cool to the desired temperature.

Nutritional values per 100 g powder

| | |
|---------------|------------------|
| Energy | 1472 kJ/348 kcal |
| Fat | 4,8 g |
| Carbohydrates | 61 g |
| Protein | 14 g |



Protein bread ready-made baking mix



Ready-made baking mix based on whole egg powder. For making protein bread that is easy to swallow.

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|--------|---------|------|
| 2183 | 2-kg-bucket | 5,2 kg | 300 g/L | 12 M |

Preparation: Mix with water and oil until smooth. Pour into a greased loaf tin and bake in a combi steamer until done. Leave to cool.

Nutritional values per 100 g powder

| | |
|---------------|------------------|
| Energy | 2190 kJ/525 kcal |
| Fat | 34 g |
| Carbohydrates | 20 g |
| Protein | 32 g |



Potato cream soup enriched



LIFELINE Potato cream soups is enriched with minerals such as zinc and iodine. It contains inulin as a soluble dietary fibre and cellulose as an insoluble dietary fibre.

One portion (200 ml) gives 340 kcal!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 2157 | 2-kg-bucket | 7,6L | 300 g/L | 12 M |

Preparation: Pour powder in hot water, stir quickly, ready..

Nutritional values per 100 g powder

| | |
|---------------|-----------------|
| Energy | 711 kJ/170 kcal |
| Fat | 12 g |
| Carbohydrates | 13 g |
| Protein | < 0,5 g |



Tomato cream soup enriched



LIFELINE Tomato cream soups is enriched with minerals such as zinc and iodine. It contains inulin as a soluble dietary fibre and cellulose as an insoluble dietary fibre.

One portion (200 ml) gives 330 kcal!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|-------|---------|------|
| 2156 | 2-kg-bucket | 7,6L | 300 g/L | 12 M |

Preparation: Pour powder in hot water, stir quickly, ready..

Nutritional values per 100 g powder

| | |
|---------------|-----------------|
| Energy | 692 kJ/165 kcal |
| Fat | 12 g |
| Carbohydrates | 12 g |
| Protein | 0,9 g |



Milk soup Chocolate cold-swelling



Nourishing milk soup with an elegant chocolate taste, which is ideal for enriching with the LIFELINE modular system!

For hot or cold preparation!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|--------|---------|------|
| 1032 | 2,5-kg-box | 14,5 l | 190 g/l | 12 M |

Cold prep.: Stir powder into cold water, let swell for 5–10 minutes, stir thoroughly.

Hot prep.: Stir powder into hot water. Let swell for 5 minutes, stir.

Nutritional values per 100 ml soup

| | |
|---------------|----------------|
| Energy | 411 kJ/98 kcal |
| Fat | 2,0 g |
| Carbohydrates | 17 g |
| Protein | 2,8 g |



Milk soup Semolina cold-swelling



Nutritious milk soup with easily digestible semolina, which is ideal for enrichment through the LIFELINE modular system!

For hot or cold preparation!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|--------|---------|------|
| 1033 | 2,5-kg-box | 14,5 l | 190 g/l | 12 M |

Cold prep.: Stir powder into cold water, let swell for 5–10 minutes, stir thoroughly.

Hot prep.: Stir powder into hot water. Let swell for 5 minutes, stir.

Nutritional values per 100 ml soup

| | |
|---------------|----------------|
| Energy | 367 kJ/88 kcal |
| Fat | 1,7 g |
| Carbohydrates | 16 g |
| Protein | 1,9 g |



Milk soup Vanilla flavour cold-swelling



Nourishing milk soup with a mildly sweet vanilla taste, which is ideal for enriching with the LIFELINE modular system!

For hot or cold preparation!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|--------------|--------|---------|------|
| 1038 | 2,5-kg-box | 14,5 l | 190 g/l | 12 M |

Cold prep.: Stir powder into cold water, let swell for 5–10 minutes, stir thoroughly.

Hot prep.: Stir powder into hot water. Let swell for 5 minutes, stir.

Nutritional values per 100 ml soup

| | |
|---------------|----------------|
| Energy | 348 kJ/83 kcal |
| Fat | 2,3 g |
| Carbohydrates | 8,9 g |
| Protein | 2,9 g |



Mug Pudding Chocolate enriched



Soft spoon pudding with a full bodied chocolate taste.

Amylase-resistant – ensures safe swallowing!
One mug (150 g) gives 249 kcal!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|---------------|------------------|---------|------|
| 2161 | 2,3-kg-bucket | 40 mugs à 150 ml | 467 g/l | 12 M |

Preparation: Stir powder quickly into hot water. Let swell. Ready to serve!

Nutritional values per 100 g powder

| | |
|---------------|------------------|
| Energy | 2180 kJ/520 kcal |
| Fat | 29 g |
| Carbohydrates | 52 g |
| Protein | 10 g |



Mug Pudding Semolina enriched



Soft spoon pudding with a pleasant semolina taste.

Amylase-resistant – ensures safe swallowing!
One mug (150 g) gives 254 kcal!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|---------------|------------------|---------|------|
| 2159 | 2,3-kg-bucket | 40 mugs à 150 ml | 467 g/l | 12 M |

Preparation: Stir powder quickly into hot water. Let swell. Ready to serve!

Nutritional values per 100 g powder

| | |
|---------------|------------------|
| Energy | 2225 kJ/531 kcal |
| Fat | 28 g |
| Carbohydrates | 55 g |
| Protein | 11 g |



Mug Pudding Vanilla flavour enriched



Soft spoon pudding with a sweet vanilla taste.

Amylase-resistant – ensures safe swallowing!
One mug (150 g) gives 263 kcal!

| Art. no. | Trading unit | gives | Dosage | BBD |
|----------|---------------|------------------|---------|------|
| 2160 | 2,3-kg-bucket | 40 mugs à 150 ml | 467 g/l | 12 M |

Preparation: Stir powder quickly into hot water. Let swell. Ready to serve!

Nutritional values per 100 g powder

| | |
|---------------|------------------|
| Energy | 2300 kJ/549 kcal |
| Fat | 33 g |
| Carbohydrates | 52 g |
| Protein | 9,2 g |





L-Fibre

Dietary fibres



A dietary supplement to ensure an adequate intake of plant-based fibre to support natural bowel function.

Useful for: L-fiber supports the intestinal flora and helps to regulate intestinal activity. As a rule, we recommend 15 - 25 g per day as a guideline dosage.

| Art. no. | Trading unit | Scoop | BBD |
|----------|--------------|---|------|
| 2170 | 200-g-tin | Scoop nr. 12 (3 g [6 kcal] per level scoop) | 24 M |

Preparation: Depending on daily requirements, simply add to liquid or soft food, usually 15–25 g per day.

Nutritional values per 100 g powder

| | |
|---------------|-----------------|
| Energy | 905 kJ/216 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 14 g |
| Protein | < 0,5 g |



Maltodextrin

neutral flavour



Odorless powder with a mild sweet taste. A supplementary nutrition for adequate supply of maltodextrin in case of increased energy requirements and energy deficits.

Useful for: Wherever an increased calorie requirement is required or an enrichment with carbohydrates is desired.

| Art. no. | Trading unit | Scoop | BBD |
|----------|--------------|--|------|
| 2165 | 2-kg-bucket | Scoop nr. 12 (5 g [20 kcal] per level scoop) | 18 M |

Preparation: Depending on the energy requirement, dissolve in cold or hot food. One level scoop (approx. 5 g powder) equates to approx. 20 kcal.

Nutritional values per 100 g powder

| | |
|---------------|------------------|
| Energy | 1615 kJ/380 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 95 g |
| Protein | < 0,5 g |



Instant-Milk protein

Easy soluble protein



For sufficient supply of low lactose protein when protein intake is too low, when protein loss occurs and when there is an increased need for protein.

Useful for: Wherever a soft and homogeneous consistency and a high energy density (high number of calories with small portions) is required for food intake. Acid stable, can also be dissolved in fruit juices.

| Art. no. | Trading unit | Scoop | BBD |
|----------|---------------|--|------|
| 2180 | 1,2-kg-bucket | Scoop nr. 12 (4,5 g [17 kcal] per level scoop) | 18 M |

Preparation: Limited heat stability - do not stir into boiling liquid. Allow food to cool slightly before adding the powder.

Nutritional values per 100 g powder

| | |
|---------------|------------------|
| Energy | 1565 kJ/374 kcal |
| Fat | 1,5 g |
| Carbohydrates | 2,5 g |
| Protein | 88 g |



Protein 86

enriched milk protein



Additional nutrition of milk protein, enriched with a vitamin and mineral mix. Suitable as low-carb source of protein. Especially suitable for shakes and milk drinks.

Useful for: Wherever there is an increased need for protein during the intake of food. It is suitable as a low-carbohydrate protein source. Especially suitable for shakes and milk drinks.

| Art. no. | Trading unit | Scoop | BBD |
|----------|---------------|--|------|
| 2167 | 1,5-kg-bucket | Scoop nr. 12 (4,5 g [17 kcal] per level scoop) | 12 M |

Preparation: Add protein only after cooking.

Nutritional values per 100 g powder

| | |
|---------------|------------------|
| Energy | 1577 kJ/376 kcal |
| Fat | 1,4 g |
| Carbohydrates | 3,3 g |
| Protein | 87 g |

LIFELINE
Ernährung mit System



The products of the **Lifeline modular system** are ideal for enriching all cream desserts or cream soups from the Nannerl range. Our **cold-swelling cream soups** (from page 39) or our **cooked puddings** (from page 91) have proved particularly successful in laboratory tests due to their **easy handling** and **quick and uncomplicated preparation**. Depending on the product, you can also provide **special diet forms** here (lactose-free, gluten-free, without main allergens).



Instant starch

neutral flavour



Vegetable starch for thickening liquids, pureed dishes, soups and sauces. Cold and hot soluble, freeze stable. Perfect in case of swallowing and chewing problems.

Useful for: Ideal for thickening food and drinks with chewing and swallowing disorders. Thickening facilitates food intake and swallowing and energetically enriches the food.

| Art.no. | Trading unit | Scoop | BBD |
|---------|---------------|---|------|
| 2168 | 1,5-kg-bucket | Scoop nr. 12 (4g [15 kcal] per level scoop) | 24 M |

Preparation: Slowly add instant starch to the pureed food or drink, stirring constantly. Stir until the powder is completely dissolved. After a short waiting time, the desired thickening is achieved.

Nutritional values per 100 g powder

| | |
|---------------|------------------|
| Energy | 1592 kJ/380 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 93 g |
| Protein | < 0,5 g |



Thickener clear intense

cold-swelling | amylase-resistant | clear soluble



Spray-dried, clearly soluble thickener based on xanthan gum. Even small quantities lead to a strong increase in consistency. Dissolves completely and does not affect colour, odour or taste.

Useful for: For thickening food and drinks. Facilitates food intake and swallowing.

| Art.no. | Trading unit | Scoop | BBD |
|---------|--------------|---|------|
| 2181 | 250-g-tin | Scoop nr. 8 (1,2g [3,8 kcal] per level scoop) | 24 M |

Preparation: Pour powder in drinks or pureed food and stir well with a spoon or whisk. Allow to infuse briefly to achieve the desired consistency.

Nutritional values per 100 g powder

| | |
|---------------|------------------|
| Energy | 1351 kJ/319 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 67 g |
| Protein | 1,8 g |



Thickener

cold-swelling & amylase-resistant



Completely soluble, odorless and neutral flavour. Cold and heat resistant: thickened dishes can be heated, frozen or cooled down. Stable consistency whilst saliva contact.

Useful for: Ideal for thickening food and drinks with chewing and swallowing disorders. Thickening facilitates food intake and swallowing and energetically enriches the food.

| Art.no. | Trading unit | Scoop | BBD |
|---------|--------------|---|------|
| 2162 | 2-kg-bucket | Scoop nr. 12 (5,5g [21 kcal] per level scoop) | 24 M |

Preparation: Pour powder in drinks or pureed food and stir well with a spoon or whisk. Let rest for a few minutes to achieve the desired consistency.

Nutritional values per 100 g powder

| | |
|---------------|------------------|
| Energy | 1615 kJ/380 kcal |
| Fat | < 0,5 g |
| Carbohydrates | 92 g |
| Protein | < 0,5 g |



Thickener

for pureed & jellied food



Changes fruits, vegetables, meat or fish etc. into heat resistant jellied dishes. Can be completely dissolved in cold and warm dishes, neutral in odor and taste.

Useful for: Produces a heat-resistant and cut-resistant jelly, which is the optimal diet for chewing and swallowing problems.

| Art.no. | Trading unit | Scoop | BBD |
|---------|--------------|---|------|
| 2169 | 2-kg-bucket | Scoop nr. 12 (4,5g [12 kcal] per level scoop) | 24 M |

Preparation: Add thickener to pureed food, stir and heat up to at least 90° C. Bring the food into the desired shape and chill to below 10° C. Regenerate in a combi steamer.

Nutritional values per 100 g powder

| | |
|---------------|------------------|
| Energy | 1148 kJ/274 kcal |
| Fat | 0,7 g |
| Carbohydrates | 46 g |
| Protein | < 0,5 g |



Supplementary Food

neutral flavour



Valuable supplementary food with vegetable oil, milk protein, maltodextrin, fibres, vitamins and minerals for the enrichment of foods and beverages.

Useful for: Wherever there is an increased need for energy, vitamins and minerals.

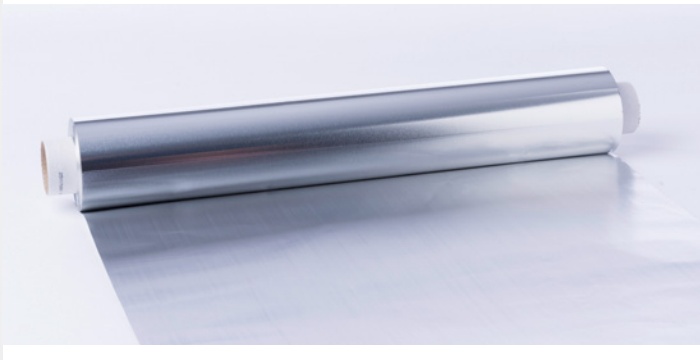
| Art.no. | Trading unit | Scoop | BBD |
|---------|--------------|---|-----|
| 2164 | 2-kg-bucket | Scoop nr. 4 (16g [68 kcal] per level scoop) | 9 M |

Preparation:

Dissolve four level scoops (60 g) in 180 ml water or the product desired to be enriched (= 1 portion).

Nutritional values per 100 g powder

| | |
|---------------|------------------|
| Energy | 1772 kJ/423 kcal |
| Fat | 14 g |
| Carbohydrates | 57 g |
| Protein | 15 g |



Aluminium foil in a dispenser box

Aluminium foil for use in the kitchen and catering.
With practical clip-on saw.

Suitable for: Item no. 6055 Foil dispenser 45 cm single

| Art. no. | Thickness | Width | Length | TU |
|----------|-----------|-------|--------|---------|
| 6053 | 16 µm | 44 cm | 150 m | 1 Rolle |

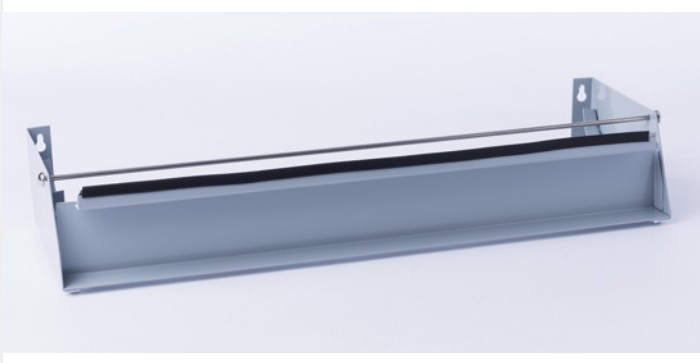


Self-adhesive cling film pink in dispenser box

Self-adhesive cling film for use in the kitchen and catering.
With practical clip-on saw.

Suitable for: Item no. 6055 Foil dispenser 45 cm single

| Art. no. | Thickness | Width | Length | TU |
|----------|-----------|-------|--------|---------|
| 6054 | 10 µm | 45 cm | 300 m | 1 Rolle |



Foil dispenser basic

Film dispenser for aluminium foil and cling film.
With practical tear-off edge.

| Art. no. | Thickness | Width | Length | TU |
|----------|-----------|---------|--------|-----------|
| 6055 | 16 cm | 49,5 cm | 8 cm | 1 Spender |



Hygienic piping bag with non-slip grip

Hygienic piping bag with non-slip surface.
Suitable for temperatures ranging from -30°C to +110°C [microwave safe]
Can be sealed with vacuum devices with a sealing function.

Production-sterile inner surfaces – HACCP compliant!

| Art. no. | Ø | Width | Length | TU |
|----------|-----|-------|--------|-----------|
| 6285 | 21" | 27 cm | 53 cm | 24 Beutel |





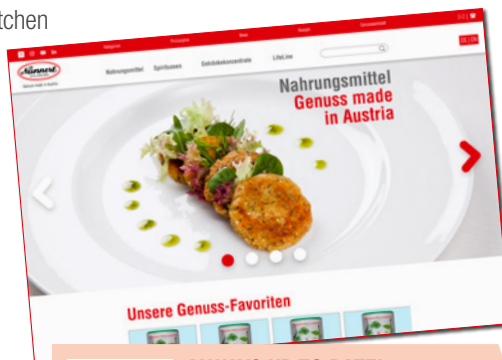
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GERMANY

Nannerl GmbH

Breslauer Straße 49
83395 Freilassing
Germany

Tel. + 49 / (0) 86 54 / 77 08 - 333

Fax + 49 / (0) 86 54 / 77 08 - 334

info@nannerl.de

www.nannerl.de

AUSTRIA

Nannerl GmbH & Co KG

Gewerbestraße 7
5102 Anthering bei Salzburg
Austria

Tel. + 43 / (0) 662 / 66 10 46 - 0

Fax + 43 / (0) 662 / 66 10 46 - 899

info@nannerl.at

www.nannerl.at



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Nannerl GmbH & Co KG · Gewerbestraße 7 · 5102 Anthering bei Salzburg · Österreich
Tel. +43/662/66 10 46 - 0 · Fax +43/662/66 10 46 - 899 · www.nannerl.at · info@nannerl.at