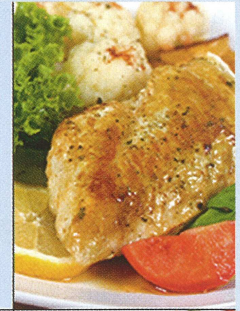


Die Fleischerei

International magazine for meat processors in trade and industry

Spicing made easy

Whether fiery and spicy, savory or sweet, Mediterranean or Bavarian – herbs and spices give sausage and meat products the appropriate taste and an attractive appearance. Spice manufacturers offer perfectly coordinated mixtures for this.



► **Meats and sausages** with special flavors as well as national and foreign specialties are highly prized by consumers, who are always on the lookout for distinctive flavors. On the other hand, they frown on allergens such as mustard and celery or additives such as glutamate and lactose, which are subject to declaration. Of course, the spices and ingredients should taste perfect and produce an attractive appearance. Spice manufacturers are living up to these high demands and offering meat producers a great selection of new spice ideas and consumer-ready mixtures as well as marinades and liquid spices. This makes it easier for butchers to produce meats and sausages with consistent quality, appearance and taste. In this article, *Die Fleischerei* presents products from a number of spice manufacturers.

A taste trip around the world

Exotic flavors and international cuisine don't only inspire gourmets in distant lands. Ethnic food has established itself as a trend, because more and more connoisseurs want the typical taste of foreign specialties in their own kitchens. With its diverse products, the Nubassa Gewürzwerk (Viernheim, Germany) takes consumers on culinary trips to Bangkok, Madagascar, Africa, Mexico, Tennessee, Kentucky and other lands. The company's typical marinades lend meat, fish and vegetable specialties a brilliant sheen, a fine and spicy taste and stable shelf-life.

International sausage creations such as Hungarian teufli sausage, African boerewors, Southeast European sucuk, French merguez or Spanish chorizo supplement the classic German bratwurst. The taste trip continues with Nubassa's barbecue and roasting spices and entices gourmets to further exotic countries. Whether it's China, Brazil, Canada, Italy or Greece – the company's wide range of products leaves no culinary desires open, according to the manufacturer. And of course, health-conscious gourmets can enjoy these specialties as well because Nubassa's CL line offers products without no gluten, lactose, milk protein, glutamate, artificial colorings or preservatives.