

**Nubassa**

*Taste · Tradition · Technology*

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# Nubassa *Gewürzwerk*



## *Products*

Our portfolio includes tasteful and technological products for the sausage- and meat production for the food processing industry, the trade and the gastronomy. Our products make production easier, guarantee production reliability, optimal functionality and the highest quality for an exquisite taste. In order to meet the requirements and the food-trends of the global market, we are continuously developing new products. Also individual and protected recipes as well as country-specific spice blends and –compounds are developed in cooperation with our customers.

## *History*

The founder of the company Nikolaus Effler was especially fascinated of the exotic spices from all over the world, their variety and the exclusive taste. His entrepreneurial spirit, his courage and his idea to offering standardized spice mixes and additives for the meat- and butcher shops was in 1932 the start for today's company. From these beginnings an internationally active and successful family company developed, which is already managed in the third generation. In the spirit of the company's founder the company continues to develop, combining tradition and innovative technology.

## *Quality*

We convince with quality, because we process high-quality raw materials from the best growing areas of the world. We grind the spices according to the Nubafrost® cold-grinding process. This gentle grinding guarantees the preservation of the valuable and flavour-giving essential oils, an optimal aroma development and a constant seasoning strength due to aroma-regulated seasoning. To guarantee this high quality-standard and product security on highest level our quality management checks, controls and documents according to a defined test system along the entire value chain.

**Nubassa**



## *Sales*

Our aim is to advise our customers worldwide and individually. We are partners for taste and technological support. We sell our products for meat, sausage and food refinement worldwide and work together in more than 40 countries with independent exclusive partners. We convince with service and maintain sustainable customer relationships.

## *Experts Advice*

The international market expects innovative products for the meat-, sausage and food processing. In order to meet these requirements we monitor continuously the market development, so that we can offer the right products for the newest trends as quick as possible. Our technologists are constantly developing new taste directions and innovative products, so that our global an international customers can position themselves well on the market and can secure a market edge. In our seminar- and training rooms we provide you with the latest market trends, efficient technologies, latest production methods and their application. We are also happy in presenting your goods, nationally and internationally, with sales promotion measures.

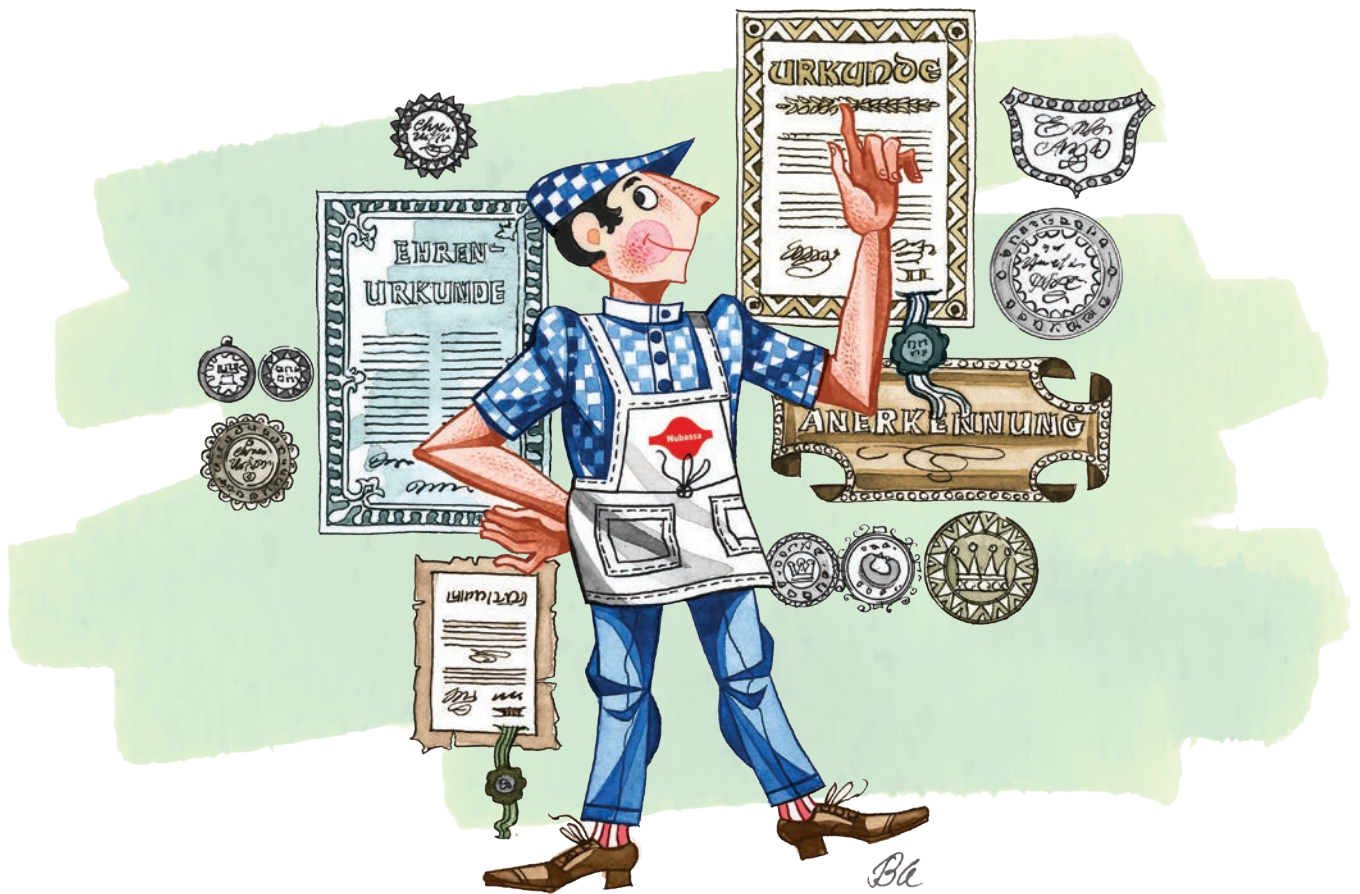




## Sustainability

Sustainability is part of our corporate strategy. Our basic principles are responsible and effective use of resources in the areas energy, economy, ecology and social issues. We also involve our suppliers in our sustainability strategy, because the exotic spices are mainly grown in tropical regions and the worldwide protection of

environment and biodiversity is a fundamental concern. Our values include ethics, job security and compliance with fair social standards. Our employees are involved in the responsible use of resources in order to guarantee the reduction of waste, material and water consumption.



## Certificats

We attach particular importance to high quality-standards and the food-safety of our products. Our quality management-system with integrated HACCP-concept is certified according to the International Featured Standard IFS Food, ISO 22000 and ISO 9001. This guarantees seamless control and batch traceability in all production processes.

Regular audits confirm our high quality standards and guarantee our customers an optimum of product safety. Further certifications such as RSPO, Kosher and Halal are regularly checked by independent institutes and the certificates are supplemented with new products.

# *Our product-groups*

**Aroma/Extracts**

**Bratwurst**

**Breadings**

**Boiled sausage**

**Coating**

**Convenience**

**Cooked sausage**

**Curing agents**

**Cutter agents**

**Decor-seasonings**

**Emulsifier**

**Fish**

**Flavour enhancer**

**Food colorants**

**Gelatine**

**Grill- and roast-spices**

**Kebab**

**Marinades**

**Minced meat seasoning**

**Natural spices**

**Natural spice-mixes**

**Preservatives**

**Raw sausage**

**Sauces**

**Smoke products**

**Starter cultures**

**Supplementary articles**

**Thickeners**

**Vegetable-Mix**









# Products free of..

## *CL/AF-Produkte*

With our extensive nature-based ingredient-portfolio and our innovation strengths we support you in offering consumers exactly, what they want. With unique "Free from" products, marked with CL and AF, we can take successfully this path together.

We are constantly expanding this most-popular product line by new innovative articles. In this way we present a large number of articles in each product group without allergens that require declaration.

\* **CL** = without added gluten, lactose, milk protein, flavour enhancers, artificial colorants and preservatives.

**AF** = without allergens to label

## *Natur-Pur-Seasonings*

Our Nature-pure-products for sausage specialities are spice blends made from pure natural spices without the use of additives. With these products we have created ideal seasonings with the appropriate recipes for Wiener, cold cuts, meat sausage, ham sausage, Bockwurst, Bratwurst and liver sausage.

## *Natural Spices And Herbs*

High-quality raw materials of all growing areas of the world are the best basis for the Nubassa recipe for success. We offer spices and herbs in exquisite quality from anise to cinnamon, sterilized and carefully processed with our Nubafrost® cold grinding in all grades.



# Marinades

A large number of our marinades are free from E-numbers, allergens and artificial colorants and preservatives. Exquisite spices, fine herbs, pure sea salt, as well as other fine ingredients are the taste-giving basis for this product group. Seasoning and refining in one step are guaranteed. The taste profiles range from fruity-spicy to fiery-spicy to smoky-sweet.

## Quicksoft

These seasoned marinades are based on a special, non-hydrogenated oil/fat mix, made from sustainable grown raw materials. The Quicksoft-marinades are available in more than 60 refined taste directions and give very special advantages. Unopened these marinades can be kept up to 18 months without refrigeration. In addition these marinades score with low dosage and give the products an appetizing gloss, stabilize the shelf

life and the freshness and have an excellent adhesion. Quicksoft-marinades are particularly suitable for grill goods and fried foods. This group is supplemented by Quicksoft-cream-marinades, which we recommend for pans and roast dishes. By addition of liquid you receive delicious, creamy sauces.

## Marinadefix

Our Marinadefix-products are water-oil emulsions without artificial preservatives, refined with seasoning ingredients and aromatic herbs. For pan dishes this refrigerated marinade is an ideal seasoning component, as a delicious and visually appealing sauce is created during cooking. They can also be stirred with cream or crème fraîche to produce fine dips for vegetable sticks and grill-spits.

## Grill Oil

The Grilloil La Finesse-range in various taste directions is ideal for marinating meat-, fish and vegetable-specialities. They impress by their mild aroma and a slightly piquant note, and they guarantee an optical gloss and a tender consistency of the delicacies. Harmonised with excellent spice mixes, there develop original compositions.

## Dry Marinades

The advantage of our dry marinades lies in the practical storage and the long shelf life.

These marinades also offer a colourful variety of aromatic spice mixes for the best taste results in technological perfection. The dry marinades are simply emulsified with water and oil. In this mixture meat, fish, and vegetables can be marinated ideally.

## Seasoned Sauces

Our seasoned sauces are ready-made water-based sauces to produce varied pan dishes, ragouts and tasty fish-specialities. With the seasoning sauces, which partly must be cooled, you can easily produce delicate dips or creamy sauces by adding oil or yoghurt.







# Ham Specialities

## *Cooked Ham*

For the production of high quality cooked ham, in constant quality curing agents and taste-giving components are used. These products are guarantee for juicy and tasteful hams with a typical meaty taste and a perfect structure.

With our curing agents out of the Nuba-Kombi-Lak- and Nubassan-range delicious hams in master quality with complete curing and optimal slice cohesion are achieved. They are available liquid and in powder form, as well as on phosphate-, citrate or carbonate-basis.

These curing products support the protein swelling,

what means that the meat juice is completely bound and the drying- and cooking losses are reduced. A special pH-value control ensures an optimal curing. The curing colour is stabilised and the colour-keeping significantly improved. In our Nubassan-range there is a special curing agent without allergens to label and free from E-numbers on basis of aroma and spice extracts, which makes the use of phosphate, citrate and carbonate superfluous in the production of cooked cured products.



## *Raw Schinken*

Raw ham are classics with typical, regional and traditional flavours. For all production methods we have a perfectly balanced product range of seasoned curing mixes and smoke products, as well as the appropriate technology for safe production.

The Nuba-Roh-Pök curing mixes stabilise the curing colour and control the maturing (pH-value development). The result are ham specialities with tender bite, complete curing, aromatic taste and stable colour- and freshness keeping.



# Sausage Specialities

## *Cooked, Boiled and Fried Sausages*

Our various spice blends, spice preparations and preparations with seasoning ingredients and compounds guarantee best taste, a high level of safety and shelf life in the production of cooked-, boiled- and fried sausages. To intensify the taste a variety of natural flavours and spice extracts in liquid and powder form are available.

## *Raw Sausage*

With our seasonings, refinement products, ripening-/starter cultures and coating masses develop raw sausage specialities in natural ripening method, shortened natural ripening and quick ripening method with excellent taste and perfect appearance. There is the right sausage for each connoisseur, if it is aromatic, savoury, national, international, sliceable or spreadable. The Nubassa compound solutions in different flavours guarantee constant quality and a safe production.



## *Customer Specific Mixes*

We constantly develop individual mixes at the highest technical level tailored to the special requirements such as production processes, machines and resources of the meat plants.



## *Minces Meat Specialities*

A wide range of various seasonings, compounds, binding agents and freshness components are available for national and international minced meat specialities. Therewith you make in no time at all tasty burgers, Italian

pasta-dishes or Turkish-Arabic specialities. Our diverse seasoned minced meat products are the optimal seasoning of raw- but also fried minced meat creations of the highest quality.



# Additives & Refinement Agents

## Cutter Agents

To improve the consistency of sausage specialities we present a large number of different cutter agents in liquid and powder form. The highly functional refinement agents with and without curing, on citrate-, carbonate- and phosphate-basis meet the high requirements for an optimal quality, perfect binding and an appetising appearance of the sausage products. The cutter agents of the Nuba-Fosrot-range accelerate the curing and support the stable colour and freshness. In addition they enhance, like also the cutter agents of the Nubassan B- and C-series, the binding and improve the protein activation. Our innovative cutter-aroma of the Nubassan-range enables the production of cooked sausages without additives like phosphate, citrate and carbonate. Made on the basis of spice extracts and aroma, this product does not contain declarable allergens and E-numbers.

## Curing

The curing agents of the Nuba-Feinrot-range are based on ascorbic acid and contain as well emulsifiers and stabilisers. They guarantee a safe, quick and stable curing for boiled- and cooked sausages. In addition the products ensure a good colour- and freshness keeping.

## Preservatives

With the product line Nuba-Kombi-Superfrisch we present universal preservative agents such as pH-value regulator for boiled sausage like products, processing meat and meat trimmings. These preservatives support a stable curing and prevent of pressure marks during the sausage production.



## Emulsifiers

With spreadable cooked sausages, boiled sausages and preserved liver sausages the emulsifiers of the Nubassan E range prevent fat depositions and cooking losses and effect an even fat dispersion without massaging. The Nuba-Bratfest product line improves the stability, the binding and the colour keeping. They minimize roast- and grill losses of Bratwurst specialities by a strengthened meat-fat-water-emulsion. The special emulsifier is the ideal supplement for complete seasonings.

The tasteless fat- and water emulsifiers of the Nuba-Meatprot-series reduce cooking losses and support a good adhesion of the meat pieces. Boiled sausage specialities and cooked cured products get a better cutting ability and consistency.





## *Gelatine*

The seasoned and unseasoned pork- and beef gelatines of the Nuba-Würzas and Nuba-Goldas- range are ideal for the production of clear, sliceable aspics as well as for glazing.

## *Flavour Enhancer*

The all-purpose flavour enhancers out of the Nubalin-range have a natural taste enhancing effect and refine food products such as meat- and sausage preparations, soups, sauces and salads. The advantages to point out are an intensive and rounded seasoning to strengthen and stabilise the meat flavour, as well as a reduction of aroma losses during the storage.

## *Nuba-F/B Plus CL/AF*

Protein instead of fat. The tasteless, calorie- and cholesterol-free product on basis of seaweeds replaces fat and reduces the fat-content by at least 30 percent. This enables the production of energy-reduced meat- and sausage specialities.

## *Nuba-Mürbin NEW CL/AF*

This refinement agent for juicy and tender meat enjoyment is suitable for tumbling and injecting. The meat tenderizer can be used for all meat preparations, reduces frying losses and is tasteless. Delicious delicacies are created individually with our Quicksofts, marinades, breadings, grill spices or grill spice salts.



# Meat Specialities

## Breading

Enrich the classic breading palette with many colourful variations! Our Panade-Fix assortment includes dry and wet batter, complete mixes and gluten-free breadings in various flavours and colours. Meat, fish or vegetables are turned into various delicacies in a crispy and appetizing coating.

## Grill- And Roast Spices

With our refined grill- and roast spices you can create temptingly delicious pan- and roast specialities. The product range offers a delicious selection of finely tuned spices, delicious variety without much effort is guaranteed!

## Decorative Seasonings

A seductively delicious and appetizing appearance as well as attractive accents in the counter are guaranteed by our decorative seasonings. Applicable for inside- and surface seasoning, the spice-mixes bring colour and variety on the plate.

## Accessories

For the customers there are various accessories available, especially for the production and the presentation of the goods. The large range of additional items for the meat and sausage goods include cold cuts plates, sausage threads, roasting nets, casings, one-way aluminium-moulds, wooden skewers, cling films and roast foils. Our release spray is the perfect separating agent and protection spray for meat loaf moulds and baking trays.



## Fish And Seafood

The variety of delicacies from the sea is impressive. Refined with the finest spice creations, spicy grill oils, crispy breadings or colourful marinades in a wide variety of flavours, fish and seafood become exclusive dishes. For this maritime world we also present a variety of suitable technologies, seasoning ideas and exclusive recipes.

# Doner Kebab

Doner Kebab has become a popular dish worldwide. The consumer expects a product with an appetizing colour, optimal juiciness and perfect seasoning.

With our innovative technologies, effective active ingredients and diverse flavours, we simplify doner production. The exclusive products of the Nubatec line guarantee excellent water retention and freshness, especially

in doner specialities. In addition, these unique binding components improve firmness and reduce frying losses.

We develop individual flavours and customer-specific recipes in cooperation with our customers. In doing so, we take into account their wishes and requirements. The protection and discretion of these recipes is a matter of course.



## *Vegan And Vegetarian*

With our marinades, sauces, seasonings, breadings, vegetable-mixes and compound, popular vegan and vegetarian creations of the modern cuisine succeed. The vegan sausage compounds developed by us and the unique production technology enable the production of firm to the bite and tasty sausage analogues.

## *Snacks And Convenience*

A fresh and wide range of delicious food is also expected at Food to go. Our comprehensive range of products with colourful marinades, basic sauces for salads, delicate roast sauces, crispy breadcrumbs and excellent spice mixtures guarantee a taste-variety and simple, time-saving preparation of cold or hot gourmet meals for the food service market.



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