

Fleischwirtschaft International

Nubassa

Spices for vegetarian products

Vegan and vegetarian products are currently more in demand than ever.

Nubassa presents the innovative Vegan/Veggi program, so that butcher's shops, specialist shops and catering companies, can satisfy their new group of customers in this growing market. Vegetarian, prepacked products are being offered increasingly at grocery stores. But where are the fresh vegan or vegetarian sausage and meat alternatives? Customers desire these products freshly prepared in the sausage and meat counter or a buffet.

The Nubassa Gewürzwerk GmbH from Viernheim, Germany, has developed a method on the market for vegan/vegetarian sausage. The sausage compounds Nuba-Kombi Vegan White or Red combined with Nuba-Kombi-Vegan Basic are prepared in a vegetable protein basis and without the allergen soy.

Egg, milk and the binder and thickener made from them have also been dispensed. The vegan sausage alternatives like



Photo: Nubassa

The product range includes grill and roast spices, marinades, barbecue oils and Fix-products.

Bratwurst, Wiener and cold cuts, convince through optimal consistency, a delicate flavor and can easily compete with the meat-containing original. Of course, the taste can also be individually modified or refined with spices or vegetable mixtures.

[//www.nubassa.de](http://www.nubassa.de)