

# Die Fleischerei

## Spicy taste, appetizing look

► **Hot and spicy**, savory, Mediterranean or fruity-sweet – all of these flavors can be created using spices and herbs. Natural ingredients are especially important. Allergens such as mustard and celery or additives like glutamate and lactose, which are subject to declaration, are frowned upon. Thus, spice manufacturers do largely without them – while still retaining flavor. Of course, spices and herbs should be natural, have a perfect taste and an attractive appearance.

Butchers have access to a broad range of spice mixtures, marinades, sauces and liquid spices that fulfill even the most unusual or exotic desires. Easy to use, they let butchers produce meats and sausages with the same quality, consistency, appearance and unmistakable flavor. Even vegan sausage products are child's play with the corresponding ready-made mixtures.

In this article, *Die Fleischerei* presents spicy product ideas from a number of manufacturers.

### Delicious and non-allergenic

Refined, trendy, declaration-friendly and varied – today's gourmets want all of these. This is the starting point for the versatile products from Nubassa (Viernheim, Germany), all of them free of allergens that are subject to declaration. The company's comprehensive product range simplifies daily tasks not only in production but also as far as declaration and documentation requirements go. Colorful barbecuing and roasting spices, diverse marinades, spicy ready-to-go sauces, subtle grilling and roasting oils as well as savory ground meat spice mixtures make it child's play to conjure up highly varied specialties and typical menu classics.

The coarse "Provencale" spice salt transforms meat and vegetable dishes into Mediterranean grill and pan specialties. Pepper, garlic and onions give this aromatic spice creation a particular flavor. Real lemon grass and green pepper give the lemon-pepper Quicksoft marinade a fresh, spicy aroma. This marinade creation is the ideal spice mixture for exotic meat, fish and vegetable specialties. Stirred into creamy yogurt, it creates tasty dips and salad dressings with a fruity flair.

Exotic bratwursts are full in the trend this year. The new sausages "Apple Wine", "Mango-Chili", "Sage-Honey" and "Lychee-Lemon Grass" enrich every classic sausage assortment and fulfill any gourmet's desire for diversity.



The Lemon-Pepper Quicksoft marinade gives lamb skewers a fresh, spicy flavor.

**Ready-made spice mixtures and marinades make it easy for butchers to liven up their meats and sausages. This article presents product ideas for seasoning and marinades as well as for products that extend freshness.**