

Die Fleischerei

Seeking natural ingredients

Allergenic substances such as mustard and celery, as well as additives like glutamate and lactose that must be declared, are a thing of the past in many spice mixtures and marinades. Spice manufacturers are increasingly relying on natural ingredients. This article provides information on many new product ideas in the spice sector.

► **Humans have seasoned** their food with herbs and spices from time immemorial. Herbs and spices bring out and improve the taste of foods – or even change them. While the use of additives, artificial colors and preservatives was highly regarded in the past, the current trend is definitely to more naturalness. More than ever, consumers are turning to foods produced without additives. But there are all kinds. In the meantime, only expressly approved additives can be used in Europe. This isn't enough for many spice manufacturers, however, who now do without any additives at all or have developed alternatives to them. Today's customers increasingly demand meats and sausages with unmistakable aromas and special flavors. Spice manufacturers are creating products that fulfill these sophisticated requirements and offer meat processing companies an almost unlimited variety of new spice ideas and ready-made spice mixtures that allow them to give regional as well as foreign specialties the perfect taste and an attractive visual appeal as well.

In this article, *Die Fleischerei* presents new spice ideas from diverse spice manufacturers.

Natural taste experience

To respond to the desires of its customers, Nubassa Gewürzwerk (Viernheim, Germany) has developed numerous spice mixtures and ingredients for manufacturing meats and sausages as well as fish and other foods. All products in the company's CL line are free of glutamate, lactose, gluten, milk protein as well as artificial colorings and preservatives and spotlight the product's naturalness. Consumer trends are going in the direction of health-oriented nutrition and lifestyles. The answer to such consumer desires, according to the manufacturer, is its high-quality and innovative products in CL quality, whose well-rounded tastes even convince gourmets. In addition to spice mixtures, sausage spice preparations, spices, auxiliary materials and additives, the company markets a broad range of marinades.

Its Quicksoft marinades are offered in circa 50 different flavors and are specially designed for individual customer needs. In addition to an attractive sheen and appetizing appearance, Quicksoft marinades ensure product freshness and shelf life and result in economic advantages as well, according to the manufacturer.



Spices and marinades provide culinary and visual highlights at the meat counter.