

Fleischwirtschaft International

Nubassa

Spices for country-specific taste

International sausage- and meat specialities are in line with the current trend. Nubassa Gewürzwerk GmbH from Viernheim, Germany, presents ingredients for these specialities. Customers like country-specific flavour varieties, whether Chorizo, Sucuk, Salami Milanese, Serranoham or oriental flavour.

Rohwurst Oriental CL suits for oriental raw sausage specialities. This special spice preparation with cumin, pepper, coriander



A dedicated spice mixture meets the country-specific taste.

and nutmeg meets the country-specific taste. Furthermore the seasoning Rohe Rinderknacker Orient complements the assortment. With this seasoning traditional spices like pepper, chili, onions and garlic are combined to an appetizing mixture. For the production of these sausages in quick ripening method Nubassa supplies additional ripening agents. In combination with Nubassin Rekord CL/AF and the starter cultures Baktoferment 61 CL/AF producers receive aromatic sausage creations within eight to ten days.

The Turkish and Arabic ham speciality Pastirma/Basterma has already captured the German sausage counters. The oriental flavour of this air-dried beef ham develops by the seasoned curing-mix Nuba-Roh-Pök WL Basterma Original CL/AF.

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