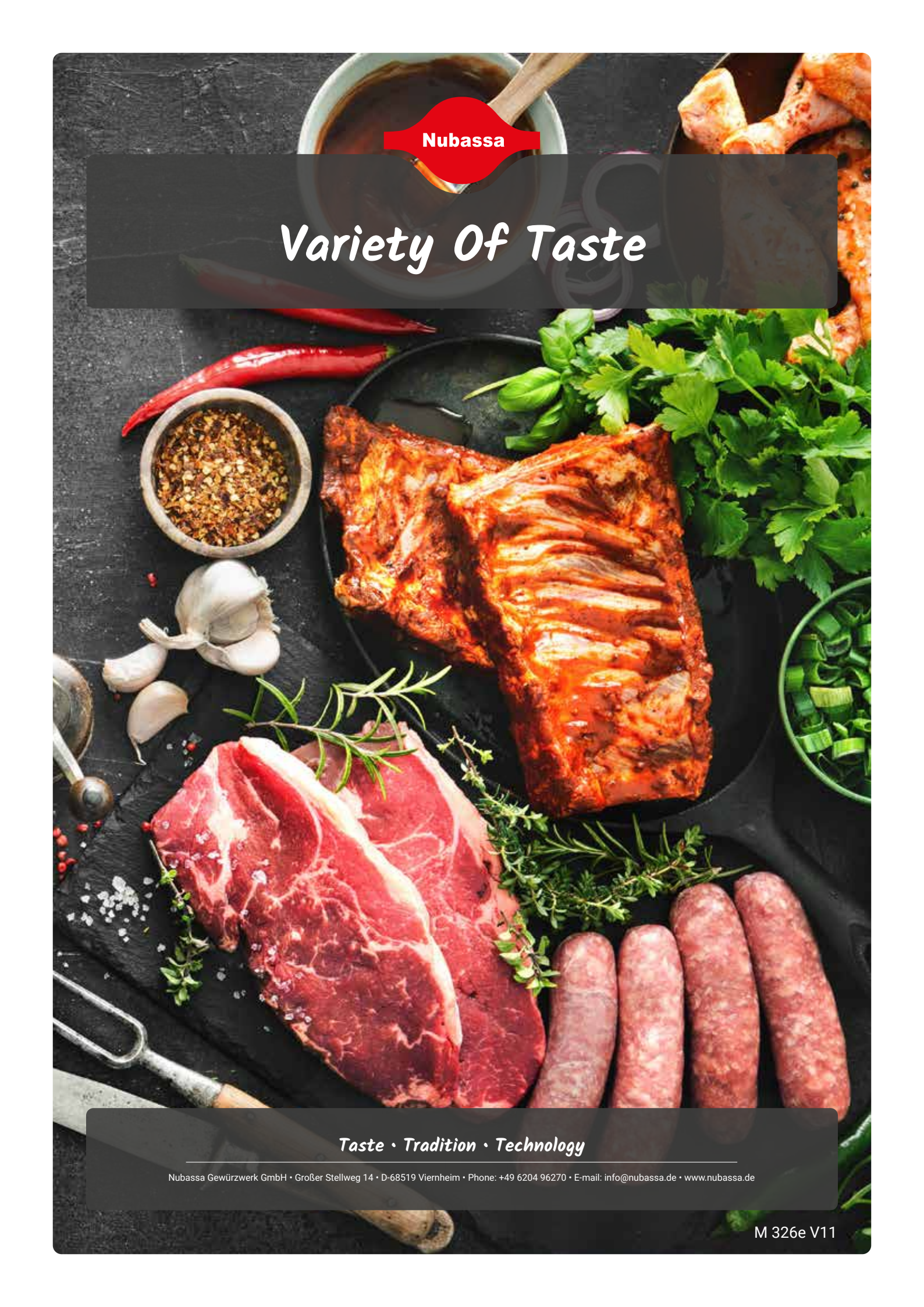




Nubassa

Variety Of Taste

Taste • Tradition • Technology

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M 326e V11

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About Nubassa Gewürzwerk



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.

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. angefertigt.

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.

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.



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 and 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.

Certificates

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.

Products free from

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 colour and preservative agents.

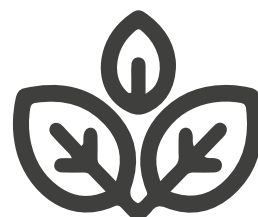
AF = without allergens to label

Nature-Pure-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. Vermahlungsgraden schonend verarbeitet.



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 seasoning marinades are based on a special, non-hydrogenated oil-fat mixture made from sustainably grown raw materials. The Quicksoft marinades are available in over 60 refined flavours and offer very special advantages. Unopened, these marinades can be kept for up to 18 months without refrigeration. These marinades also score points for the small amount dosage, give the products an appetising shine, stabilise shelf life and freshness and have excellent adhesion. Quicksoft marinades are particularly suitable for barbecued products and quick-roasted meats. This group is complemented by the Quicksoft cream marinades, which we recommend for pan-fried and roast dishes. The addition of liquid creates delicious, creamy sauces.

Marinadefix

Our Marinadefix products are water-oil emulsions without artificial preservatives, refined with flavouring ingredients and aromatic herbs. This refrigerated marinade is the ideal seasoning component for pan-fried dishes, as a delicious and visually appealing sauce is created during cooking. Mixed with cream or crème fraîche, you can also make delicious dips for vegetable sticks and barbecue spits in no time at all.

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.

Dry Marinades

The advantage of our dry marinades is 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.

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.



Our Marinade Products



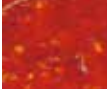
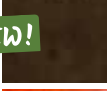
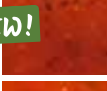
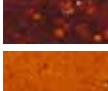
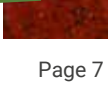
Refinement for taste and visual highlights!

- Low dosage
- Stabilisation of shelf life and freshness
- Appetising gloss and appearance

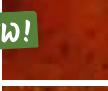
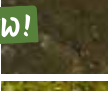
Many products are free from:

- E-numbers and allergens
- Artificial colour and preservative agents

Quicksoft (Dosage 40 – 60 g/kg)

Art. No.	Bezeichnung		Art. No.	Name	
850000 .005/.131	Pussta CL/AF hot-spicy paprika, chili, pepper and garlic		853700 .005/.131	Verdi CL/AF with fine green herbs and butter flavour	
852000 .005	Hubertus finely tuned with wild mushrooms		853800 .005/.007	Barbecue Rio CL with sesame, slightly spicy BBQ-taste & paprika	
852100 .005	Ginger CL/AF spicy, with fruity ginger pieces		853920 .005/.131	Tennessee CL with natural whiskey flavour, sesame and pepper Dosage 80 – 120 g/kg	
852110 .005	Ginger-Mint CL/AF fruity-fresh, with ginger & mint		853931 .005	Gin-Basil CL/AF with gin, basil and a hint of lemon Dosage 60 – 80 g/kg	 NEW!
852700 .005/.131	Mango Chili CL/AF fruity-spicy, fruit cubes, chili and mango-aroma for exotic taste		853940 .005/.131	Bloody Mary CL spicy with vodka aroma, tomato, celery and pepper	
852800 .005/.007	Thai Chili CL/AF with visible herbs and a fiery-hot spice note		854000 .005	Grill Roast CL spicy, with paprika, onions and fine herbs	
852810 .005	Hot Chili CL/AF fiery-hot chili, paprika and chili extract Dosage 60 – 80 g/kg		854100 .005	Texas CL/AF with a hint of smoke, sea salt, paprika and pepper, Dosage: 100 g/kg	 NEW!
853000 .005/.131	Curry CL/AF with classic curry note with herbs		854200 .005	Butter CL/AF typical spicy taste of BBQ and butter	
853001 .005	Bali with curcuma, ginger, pepper and sea salt Dosage 50 g/kg	 NEW!	854500 .005/.007	Sorento CL/AF spicy with a taste of BBQ and onions	
853100 .005	Pariser Zwiebli CL/AF strong onion note and fine herbs		854540 .005/.007	Western Style CL/AF pepper, onions, paprika and a smoky note Dosage 60 – 80 g/kg	
853206 .005	Fennel-Orange CL/AF with a note of fennel and orange		854600 .005/.007	Spareribs CL/AF spicy with honey, chili and paprika	
853210 .005/.007	Golden Africa CL/AF fruity-spicy, with orange and apple taste Dosage 80 – 120 g/kg		854610 .005	Canadian CL/AF with maple syrup, chili and garlic Dosage 60 – 80 g/kg	
853211 .005	African Fire CL/AF spicy with chili, cinnamon, apple & orange Dosage 80 – 120 g/kg		854700 .005/.243	Bistro Bordeaux CL peppery with coriander and honey notes	
853213 .005	Exotic Lemon CL/AF with ginger, lemon and natural calamansi flavouring, Dosage 100 g/kg	 NEW!	854800 .005/.131	Brazil Pepper CL/AF sweetish-hot, with whole pink pepper Dosage 70 – 90 g/kg	
853300 .005/.007	Hot Pepper CL/AF spicy with chili, pepper and coriander		854900 .005/.131	Steak Pepper CL/AF with coarse black pepper & visible herbs	
853310 .005	Lemon Herbs CL/AF with lemon and fine herbs Dosage 80 – 100 g/kg		855000 .005	Mexikana CL/AF fiery note, curry, pepper, caraway and fine herbs	
853350 .005/.131	Lemon Pepper CL/AF -With Lemongrass- with visible herbs and real lemongrass, fruity-spicy and peppery		855210 .005/.131	Salsa Nuevo CL/AF spicy, with strong tomato note, chili and paprika Dosage 120 – 150 g/kg	
853500 .005/.131	Barbecue American Bacon CL with sesame, pepper & BBQ-taste		855301 .005/.007	Bonanza CL/AF with chili, pepper, paprika and fine herbs	
853510 .005/.007	Hot & Smoky CL/AF hot-spicy chili, smoke, pepper and onions		855303 .005/.131	Bosporus CL/AF with a spicy, oriental taste	
853625 .005	Kentucky CL/AF with black pepper and paprika Dosage 80 - 120 g/kg	 NEW!	855305 .005/.007	Brasil 2014 CL with spicy-smoky note and visible herbs	

Quicksoft (Dosage 40 – 60 g/kg)

Art. No.	Name		Art. No.	Name	
856000 .005/.131	Timberjack CL with a rustic spicy character		859310 .005	Honey Mustard CL with visible herbs, fine honey and mustard note Dosage 80 – 100 g/kg	
857000 .005/.131	Roasted Chicken CL spicy, paprika, onions and garlic		859320 .005/.131	Mustard CL with table mustard, onions and fine herbs	
857050 .005	Hot Chicken CL/AF spicy with chili, pepper and grilled chicken note		859400 .005/.131	Herbs of Provence CL/AF high percentage of visible spices and herbs	
858100 .005/.131	Herbs-Garlic Green fine garlic note, spicy mushroom flavour and fine herbs		859410 .005	Provence Classic CL/AF* with a typical herbs note like rosemary, thyme, sage	
858200 .005/.131	Herbs-Garlic Yellow fine garlic note, spicy mushroom flavour and fine herbs		859420 .005	Rosmary CL/AF with rosemary, pepper and onions Dosage 80 – 120 g/kg	
858400 .005/.243	Wild Garlic CL spicy with a fine note of wild garlic		859421 .005	Rosmary-Lemon CL/AF with rosemary, paprika, lemon and sea salt Dosage 80 - 100 g/kg	 NEW!
859000 .005/.131	Garlic CL/AF spicy, with a hearty note of garlic		859422 .005	Italia with fine herbs, pepper and sea salt	 NEW!
859005 .005	Black Garlic with black pepper and black garlic		859425 .005	Basil CL/AF with basil, pepper and sea salt Dosage 100 g/kg	 NEW!
859100 .005/.131	Gyros CL/AF typical spices of the Aegean and fine herbs		859430 .005	Chimichurri CL/AF with onions, parsley, tomato, garlic, oregano and paprika	
859120 .005/.231	Onion Gyros CL/AF spicy, with onions and fine herbs Dosage 80 – 120 g/kg		859500 .005	Torero CL/AF spicy-fiery, paprika, coarse pepper and green herbs	
859140 .005	Akropolis Gyros CL/AF with garlic, pepper and fine herbs Dosage 60 – 80 g/kg		859900 .005	Zwiebli CL with onions and lots of herbs	
859200 .005/.131	Herbs Butter CL with a hint of garlic and a high percentage of fine green herbs				

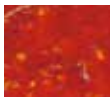
Marinadefix (Dosage 100 g/kg) **REQUIRES REFRIGERATION**

Art. No.	Name		Art. No.	Name	
820000 .012/.011	Marinadefix Delfti with mild herbs for production of pan dishes like the original Delft pan		827500 .011	Marinadefix Herbs Garlic with restrained creme- and strong herb-garlic note	
820500 .011	Marinadefix Hubertus with strong mushroom note		829101 .042	Marinadefix Red Wine Meat CL with strong red wine flavour, green pepper and onions	
821000 .012/.011	Marinadefix Pussta spicy, with much paprika and tomatoes		833200 .011	Marinadefix Paprika Cream with paprika flakes and a slight mushroom touch	
822000 .012/.011	Marinadefix Bangkok with fine curry taste		833500 .011	Marinadefix Gourmet Mushroom with mushrooms and onions	
822500 .012/.011	Marinadefix Wiener Cream creamy and mild sauce with slight mushroom taste		842000 .010	Marinadefix Barbecue with harmonic honey-herb and smoky BBQ note Dosage 150 g/kg	
823000 .010	Marinadefix Madagascar hot, sweet sour				

Quicksoft Pure (Dosage 40 – 60 g/kg)

Art. No.	Name		Art. No.	Name	
872600 .005	Red Pepper CL/AF sweet and spicy, with whole red berries		873510 .005	Hot BBQ CL/AF spicy-smoky, with chili, smoke, pepper and onions, Dosage 50 – 70 g/kg	
872800 .005	Thai Chili CL/AF very hot, with chili, pepper, paprika		874600 .005	Sweet BBQ CL/AF sweetish-spicy, with honey, chili and paprika	
873000 .005	Curry „Old England“ with a classic curry note and pepper				

Quicksoft Cream (Dosage 70 g/kg)

862000 .005	Hubertus Cream finely tuned with wild mushrooms		863600 .005	Winter Cream CL/AF with orange, almond and honey flavour	
862200 .005	Wiener Cream CL/AF tomato and strong mushroom note		863800 .005	Barbecue Rio Cream CL with BBQ flavour and onions	
863000 .005	Curry Cream CL/AF with a classic curry note and coarse pepper		869100 .005	Gyros Cream CL typical spices of the Aegean and fine herbs	

Barbecue-Fix (Dosage 50 g/kg)

841500 .208	Chicken Sauce CL/AF with paprika, chili and onions		841610 .042	Seasoning Sauce Sweet Thai Chili CL/AF spicy hot, with honey, apple, tomato, chili and curry, Dosage 80 – 120 g/kg	
841505 .208	Chicken Sauce Mediterranean CL/AF with paprika, chili, onions and herbs		842500 .042	Seasoning Sauce Pulled Pork CL/AF with honey, apple fruit powder, paprika, tomato & chili, Dosage 120 – 180 g/kg	

Details of packaging:

.005 = 3 kg bucket, .007 = 6 kg bucket, .010 = 7 kg bucket, .011 = 6.3 kg bucket, .012 = 500 g bag, .042 = 4 kg canister, .131 = 5.7 kg bucket, .208 = 3.8 kg canister, .231 = 5.6 kg bucket, .243 = 5.3 kg bucket

CL = without addition of glutamate, lactose, gluten, milk protein, artificial colourants and preservatives

AF = without declarable allergens

Illustrations may differ from the original in structure and colour.

Other packaging sizes on request.

Taste • Tradition • Technology

Additives & Refinement

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.

Frischhaltung

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.

Gelatine

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

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.

Flavour Enhancer

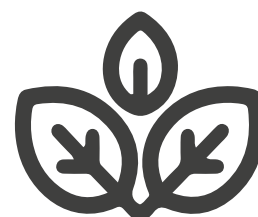
The all-purpose flavour enhancers out of the Nubalin-range have a natural taste enhancing effect and refine food products such as meat and sausage preparations, soups, sauces and salads. The advantages to point out are an intensive and rounded seasoning to strengthen and stabilise the meat flavour, as 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 Quicksoft®, marinades, breadings, grill spices or grill spice salts.





Nubassa

Cooked Ham

Delicious ham in perfect quality!

- Variety of flavours
- Perfect ham cohesion
- Typical meat structure
- Complete reddening and stability

Many products are free from:

- E-numbers and allergens
- Artificial colours and preservative agents

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Curing Agents Liquid

Art. No.	Name		Art. No.	Name	
420201 .028	Nuba-Combi-Lak GS CL/AF without phosphate		422200 .039	Nuba-Combi-Lak Special P -with Smoke Flavour- CL/AF phosphate-based	
420500 .024/.037	Nuba-Combi-Lak P/AF phosphate-based		422400 .039/.108	Nuba-Combi-Lak Special P -with Red Wine Flavour- CL/AF phosphate-based	
421100 .039/.108	Nuba-Combi-Lak Special P/AF phosphate-based		422500 .039/.108	Nuba-Combi-Lak Special P -with Asparagus Flavour- CL/AF phosphate-based	
421600 .043	Nuba-Combi-Lak Special P CL/AF phosphate-based				

Curing Agents Powder

421000 .002/.017	Nubassan Super-Phos CL/AF special phosphate mixture		422001 .001/.035	Nubassan Super 2000 A CL/AF without phosphate, citrate and carbonate	
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Flavours

501000 .001/.002/ .017	Pepper Special I CL/AF		521100 .001	Meat Flavour Typ K	
502000 .001	Nutmeg Special I CL/AF		524000 .001	Bacon Flavour CL/AF	
503000 .001	Chili Special CL/AF		525500 .003	Asparagus Flavour Liquid CL/AF	
505000 .001	Garlic Special CL/AF		525600 .001	Walnut Flavour CL/AF	
506000 .001	Onion Special CL/AF		551000 .030	Onion Liquid CL/AF	
521000 .001	Aroma-Fit CL/AF		552000 .030	Garlic Liquid CL/AF	

Refining Additives

443000 .029	Smoky Gold CL/AF		1032 .003	Asparagus green, sliced	
463110 .003	Grill Glaze for Smoked Ham				

Details of packaging:

.001 = 1.5 kg bag, .002 = 25 kg sack, .003 = 1 kg bag, .017 = 8 kg bucket, .024 = 7.5 kg canister, .028 = 7 kg canister, .029 = 10 kg sack, .030 = 1.2 kg bottle, .035 = 9 kg bucket, .037 = 17.5 kg canister, .039 = 8 kg canister, .043 = 9 kg canister, .108 = 18 kg canister

CL = without addition of glutamate, lactose, gluten, milk protein, artificial colourants and preservatives

AF = without declarable allergens

Illustrations may differ from the original in structure and colour.

Other packaging sizes on request.

Taste • Tradition • Technology



Nubassa

Raw Ham

Exquisite hams in premium quality!

- Typical, regional and traditional flavours
- Perfectly coordinated product range for safe production

Many products are free from:

- E-numbers and allergens
- Artificial colours and preservative agents

F 1250e V4

Seasoning Pickling Mixtures

Art. No.	Name		Art. No.	Name	
423000 .001/.053	Nuba-Roh-Pök CL/AF allspice, juniper, pepper for Black Forest ham		423310 .001	Nuba-Roh-Pök Mediterranean WL/PH CL/AF with Mediterranean/South Tyrolean ham flavour (water soluble)	
423300 .001/.004	Nuba-Roh-Pök WL/PH CL/AF pepper, juniper, garlic, smoke flavor (water soluble)		425000 .001	Nuba-Salpin-R/AF preparation with mild seasoning for a correct dosage of saltpetre	
423301 .001	Nuba-Roh-Pök WL Basterma Original CL/AF pepper, juniper, smoke flavor (water soluble)		431000 .001	Nubassin Nature CL/AF for natural ripening	

Smoking Products

443000 .029	Smoky Gold CL/AF spice granules for a finely rounded smoke flavour		443600 .001	Fumal P CL/AF smoke flavour powder for a strong smoke taste	
443500 .001	Nuba-Katensmök AF grill and smoke flavouring powder for smoke flavour				

Preservative Agents

453600 .001/.002	Nuba-Combi-Superfresh A/L CL/AF stabiliser, preservative and pH-value regulator to keep things fresh and reduce germs		490200 .042/.050	Sodium Lactate 60 AF acidity regulator and salt of lactic acid for surface treatment	
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Curing Agents

471000 .134	Nuba-Roh-Pök Ripening Cultures CL/AF for the production of raw ham using a combined wet-dry vacuum curing process		471100 .153	Nuba-Ripening Cultures -Listeria Stop- CL/AF ripening cultures with a protective function against listeria, for the production of raw ham	
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Decorative Seasonings

1019320 .001	Basterma Coating CL/AF for external seasoning of raw ham		1019740 .001	Cemen Red CL/AF fenugreek, paprika, pepper and cumin	
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Details of packaging:

.001 = 1,5 kg bag, .002 = 25 kg sack, .004 = 10 kg bucket, .029 = 10 kg sack, .042 = 4 kg canister, .050 = 17 kg canister, .053 = 4,5 kg bucket, .134 = 30 g bag, .153 = 125 g bag

CL = without addition of glutamate, lactose, gluten, milk protein, artificial colourants and preservatives

AF = without declarable allergens

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Other packaging sizes on request.

Taste • Tradition • Technology

Sausage Specialities

Cooked & Brewed Sausages, Bratwurst

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.

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.

Customised blends

We are constantly designing customised blends at the highest technical level, tailored to the specific requirements such as production processes, machines and resources of the meat processing plants.

Minced Meat Specialities

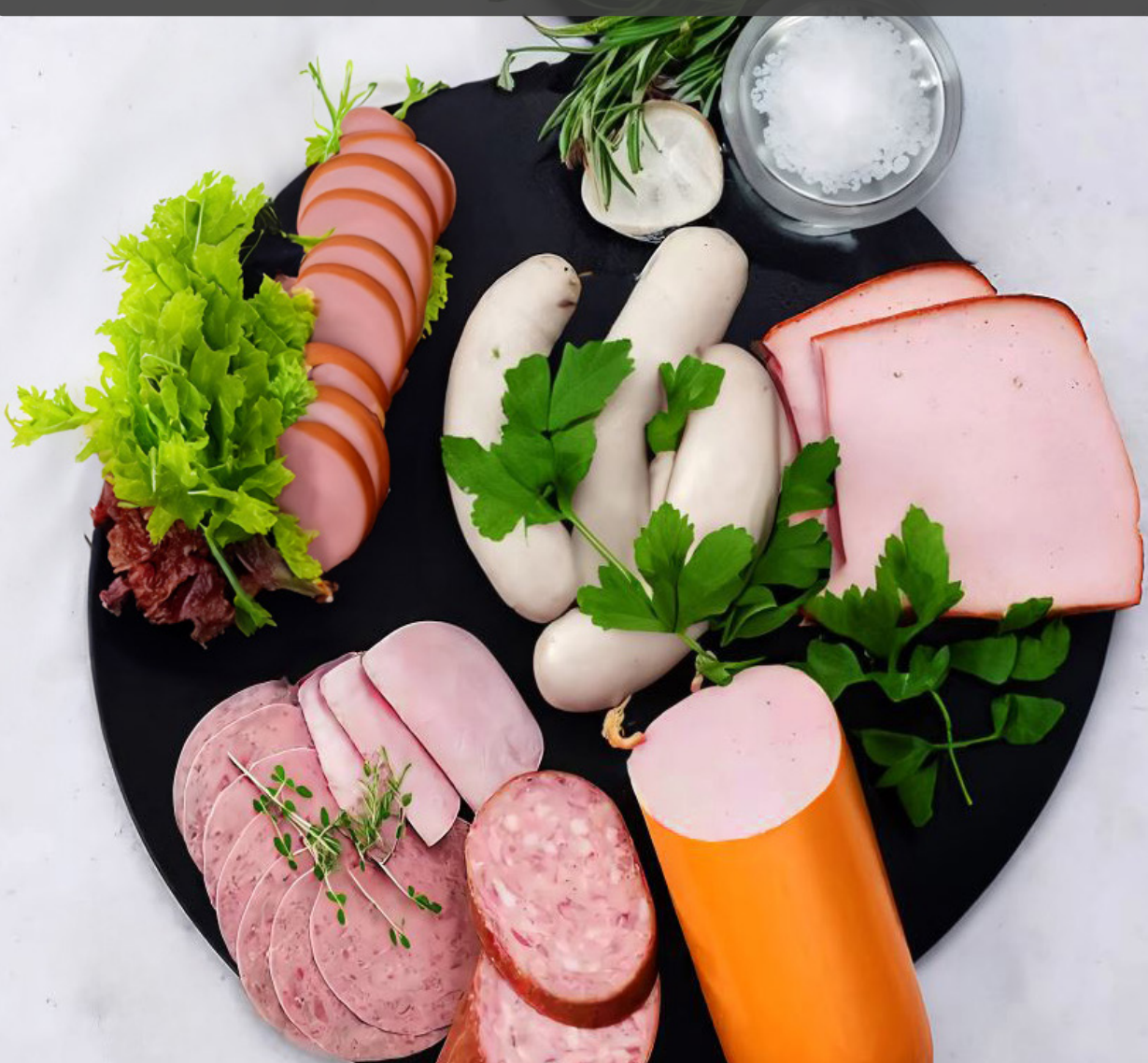
A wide range of various seasonings, compounds, binding agents and freshness components are available for national and international minced meat specialities. Therewith you make in no time at all tasty burgers, Italian pasta-dishes or Turkish-Arabic specialities. Our diverse seasoned minced meat products are the optimal seasoning of raw- but also fried minced meat creations of the highest quality.





Nubassa

Brewed Sausages



Innovative technologies for finest brewed sausage specialities!

- Diverse flavours
- Highest production reliability
- Excellent binding
- Perfect browning

Many products are free from:

- E-numbers and allergens
- Artificial colours and preservative agents

F 1075e V9

Cold Cuts

Art. No.	Name		Art. No.	Name	
155000 .001	Bierschinken Special Class coriander, pepper, ginger, nutmeg		241002 .001	Elite 70 Special Class CL/AF Pfeffer, Ingwer, Muskat, Koriander	
156000 .001	Bierschinken Delikatess pepper, nutmeg, coriander, mustard seeds		243001 .001	Elite 80 „Golden Spice“ CL Koriander, Ingwer, Pfeffer, Orange, Jamaika Rum	
171000 .001	Mortadella -Light Colour- CL pepper, ginger, nutmeg		245000 .001	Cooked Sausage 70 First Class nutmeg, pepper, ginger, coriander	
221000 .001	Schinkenwurst Exquisit CL ginger, pepper, nutmeg		251000 .001	Universal Cooked Sausage First Class Ingwer, Pfeffer, Umrötung, Farb- und Frischhalter	
222000 .001	Cold Cut Exquisit ginger, coriander, pepper, nutmeg		256001 .001	Schinkenwurst Extra Class CL pepper, coriander, ginger, nut	
222110 .001	Universal Sausage Seasoning CL/AF coriander, chili, nutmeg, pepper		261009 .001	Cooked Sausage ECO CL ginger, pepper, nutmeg, without paprika	
224001 .001	Cold Cuts CL pepper, coriander, ginger		270001 .001	Gelbwurst without Lemon CL nutmeg, ginger, coriander, orange peel	
227100 .001	Cold Cuts Extra Light pepper, nutmeg, coriander, colour- and preservative agent		276101 .001	Cooked Ground Pork in Jelly Coat CL/AF gelatine, onions, pepper, garlic	
233000 .001	Lyoner nutmeg, pepper, ginger, coriander, paprika				

Long-Lasting Brewed Sausage

151000 .001	Bierwurst Bavarian Type -without Mustard Seeds- CL pepper, nutmeg, ginger, coriander		169001 .001	Krakauer without Paprika CL pepper, coriander, mustard, chili	
159001 .001	Alpia CL pepper, caraway, garlic, mustard		170001 .001	Krakauer with Paprika CL paprika, pepper, coriander, nutmeg	
160000 .001	Cabanosse CL chili, ginger, paprika, caraway		179000 .001	Cooked Salami Extra Class CL pepper, chili, caraway, mustard seeds	
161000 .001	Debrecziner Sausage CL chili, ginger, paprika, caraway		179020 .001	Cooked Salami Premium AF pepper, cardamom, nutmeg	
165000 .001	Göttinger Blasenwurst CL pepper, chili, ginger, nutmeg, garlic		280100 .001	Teufli Sausage CL/AF chili, paprika, pepper	
166000 .001	Jagdwurst/Kaiserjagdwurst/Tiroler Bauernwurst CL pepper, ginger, nutmeg, garlic		290000 .001	Regensburger Knacker „Golden Spice“ CL nutmeg, ginger, coriander, pepper	

Meat Sausages

Art. No.	Name		Art. No.	Name	
261002 .001	Fleischwurst Premium CL/AF coriander, ginger, pepper, nutmeg		277000 .001	Wiener Würstchen pepper, paprika, ginger, nutmeg, colour and preservative agents	
263000 .001	Rheinische Fleischwurst CL nutmeg, ginger, pepper, coriander		278000 .001	Universal Sausage Light CL/AF coriander, pepper, ginger, nutmeg	
266000 .001	Fleischwurst S -with Paprika- CL pepper, nutmeg, coriander, paprika, smoke and a note of anise		280500 .001	Hot-Dog coriander, ginger, pepper, nutmeg	
267000 .001	Meat Sausage -234- coriander, ginger, pepper, nutmeg		281000 .001	Beef Sausage CL pepper, chili, ginger, nutmeg, garlic	
267101 .001	Fleischwurst Super Red paprika, ginger, coriander, pepper		282001 .001	Beef Sausage -Type Frankfurt- Spicy CL pepper, nutmeg, coriander, caraway, chili	
268000 .001	Fleischwurst Light nutmeg, pepper, ginger, orange peel		282009 .001	Sausages ECO CL pepper, nutmeg, coriander, caraway	
269000 .001	Hessische Fleischwurst coriander, paprika, pepper, nutmeg		283001 .001	Wiener Würstchen „Golden Spice“ CL pepper, nutmeg, ginger, paprika	
273002 .001	Bayrischer Backleberkäse CL/AF coriander, pepper, nutmeg, fine smoke flavour		284000 .001	Wiener Würstchen Super CL paprika, pepper, coriander, nutmeg	
273009 .001	Fleisch-Leberkäse ECO CL pepper, coriander, nutmeg, chili		288000 .001	Münchner Weißwurst CL pepper, ginger, nutmeg, parsley	
274000 .001	Leberkäs Light -Fleischkäse- ginger, coriander, nutmeg, chili		409000 .001	Nuba Fine Red Super CL/AF reddening, colour stabiliser on Vitamin C base	

Natural Spice Mixes

156100 .001	Bierschinken N CL pepper, paprika, ginger, mace		278100 .001	Bockwurst N CL pepper, mace, caraway, garlic	
166100 .001	Jagdwurst N CL pepper, mustard seeds, paprika, nutmeg, caraway		283100 .001	Wiener Würstchen N CL/AF pepper, paprika, mace	

Seasoning Compounds on Phosphate Base

179021 .001	Cooked Salami Premium Compound AF binding, colour- and preservative agent		282019 .001	Sausages ECO Compound CL reddening, emulsifier, colour- and preservative agent	
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Details of packaging:

.001 = 1.5 kg bag, .002 = 25 kg sack, .004 = 10 kg bucket, .006 = 2 kg bag, .024 = 7.5 kg canister, .028 = 7 kg canister, .029 = 10 kg sack, .033 = 6 kg canister, .040 = 15 kg bucket, .045 = 15 kg sack, .050 = 17 kg canister

CL = without addition of glutamate, lactose, gluten, milk protein, artificial colorants and preservatives

AF = without declarable allergens

Illustrations may differ from the original in structure and colour.

Other packaging sizes on request.

Cutter Agents

Art. No.	Name		Art. No.	Name	
400000 .002/.006/ .015	Nubassan B CL/AF phosphate, with pH-value of 7.3		415900 .001/.002/ .015	Nuba-Fosrot ECO CL/AF phosphate, reddening, preservative agent, salt	
401000 .002/.004	Nubassan B Super CL/AF phosphate, with pH-value of 8.4		416100 .001/.015	Nuba-Fosrot CL/AF phosphate, reddening, colour and preservative agents, seasoning	
401001 .001	Nubassan A CL/AF special cutter flavour to replace phosphate, citrate, carbonate		416400 .006	Nuba-Carbo Red CL/AF carbonate, emulsifier, reddening, preservative agents, salt	
401500 .001/.002	Nubassan B Poly CL/AF sodium tripolyphosphate, with pH-value of 9.1–10.2		416900 .001	Nubassan C Combi Standard CL/AF citrate, reddening, colour and preservative agents, salt	
406000 .001/.002/ .004	Nubassan B Plus CL/AF phosphate, emulsifier, browning effect		417000 .024	Nuba-Fosrot S Liquid AF phosphate, reddening, colour and preservative agents, seasoning	
407300 .001	Nubassan C Super CL/AF citrate, seasoning, without reddening		417200 .050	Nuba-Fosrot Liquid AF phosphate, reddening, colour and preservative agents	
415500 .001/.015	Nuba-Fosrot Super E CL/AF phosphate, reddening, emulsifier, preservative agent, salt		417500 .024	Nubassan B Liquid CL/AF phosphate, without reddening	

Emulsifiers

402000 .001/.002/ .040	Nubassan M special emulsifier based on milk protein base	
404900 .001/.002	Nuba-Bratfest 2000 CL/AF emulsifier and stabiliser, browning effect	
437100 .002	Nuba-Meatprot 1 : 30 fat and water emulsifier, neutral in flavour	
443710 .001/.002	Nuba-Meatprot CL/AF fat and water emulsifier, neutral in flavour	
453000 .001	Nuba-Combi-Superfresh CL/AF stabiliser, preservative agent and pH-value regulator	

Preservative Agents

453200 .006	Nuba-Combi-Superfresh II CL/AF stabiliser, preservative, pH-value control	
453600 .001/.002	Nuba-Combi-Superfresh A/L CL/AF stabiliser, preservative, pH-value control	
454000 .001	Nuba-Prall CL preservative for production of sausage brine	
455000 .033	Nuba-Softin CL/AF acidity regulator	

Thickeners

438900 .029	Nubacell dietary fibre (97 % in dry matter) from wheat		439601 .001/.002	Nuba-F/B Plus CL/AF modified alginate	
438910 .045	Nubacell KF 200 dietary fibre (74 % in dry matter) from potato fiber				

Taste • Tradition • Technology



Nubassa

Bratwurst



Fine Bratwurst Specialities!

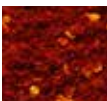
- Diverse flavours
- Highest production reliability
- Excellent binding
- Perfect tanning

Many products are free from:

- E-numbers and allergens
- Artificial colour and preservative agents

F 1068e V5

Seasonings

Art. No.	Name		Art. No.	Name	
200000 .001	Bratwurst 2000 F pepper, mace, nutmeg, colour and preservative agent		214000 .001	Bratwurst „Golden Spice“ F CL/AF pepper, coriander and nutmeg, preservative agent and colour stabiliser	
200200 .001	Bratwurst F Compound with Lemon pepper, coriander, nutmeg, table salt and lemon		214074 .001	Bratwurst Hemp CL/AF hemp seeds, garlic, pepper, coriander, cloves and cinnamon (minimum quantity 45 kg)	
200700 .001	Wild Garlic Bratwurst CL/AF pepper, nutmeg, wild garlic, colour stabiliser and preservative agent		214085 .001	Game Bratwurst CL/AF pepper, juniper, nutmeg and mushrooms	
201000 .001	Fine Bratwurst F CL pepper, nutmeg and coriander, colour stabiliser and preservative agent		215100 .001	Coarse Bratwurst CL/AF coriander, pepper and nutmeg	
201001 .001	Fine Bratwurst CL pepper, coriander and nutmeg		215155 .001	Homemade BBQ Bratwurst CL/AF -with Caraway- coriander, caraway, chili, nutmeg and garlic	
203000 .001	Coarse Farmer's Bratwurst F CL pepper, coriander nutmeg, preservative agent and colour stabiliser		215156 .001	Bratwurst with Smoked Paprika CL/AF smoked paprika, pepper, nutmeg and coriander	
206500 .001	Saxon Knacker AF whole caraway, pepper and paprika, roasting and preservative agent		218001 .001	Curry-Griller CL curry, coriander, nutmeg and parsley	
207001 .001	Grilled Bratwurst Thuringian Style "Golden Spice" CL pepper, nutmeg and caraway		222110 .001	Universal Sausage Seasoning CL/AF coriander, chili, nutmeg and pepper	
211001 .001	Franconian Bratwurst with Marjoram CL/AF marjoram, pepper and nutmeg		280100 .001	Teufli Sausage CL/AF chili, paprika and pepper	
213001 .001	Bratwurst Light with Lemon CL pepper, nutmeg and ginger, and lemon		558500 .030	Fresh Bratwurst Liquid CL/AF liquid seasoning with lemon, preservative agent and colour stabiliser	
213009 .001	Bratwurst ECO with Lemon CL pepper, coriander, nutmeg, table salt and lemon				

Typical and Exotic Seasonings

204100 .001	Merguez CL/AF paprika, coriander and caraway		653067 .001	Chorizo CL/AF paprika, chili, pepper, garlic, colour stabiliser and preservative agent	
558600 .023	Merguez Liquid CL/AF table salt, chili, coriander and paprika, colour and preservative agent		1019523 .001	Salsiccia Naturale/Caprese CL/AF salt, preservative, emulsifier and browning effect	
558601 .023	Merguez Liquid -without Carmine- CL/AF table salt, chili, coriander and paprika, colour and preservative agents				

Cutter Agents with Phosphate*

400000 .002/.006/ .015	Nubassan B CL/AF phosphate-based with a pH value of 7.3 (in 1 % solution)		406000 .001/.002/ .004	Nubassan B Plus CL/AF phosphate-based with emulsifier and browning effect	
401000 002/.004	Nubassan B Super CL/AF phosphate-based with a pH-value of 8.4 (in 1 % solution)		417500 .024	Nubassan B Liquid CL/AF liquid, phosphate based	

Cutter Agents without Phosphat

Art. No.	Name		Art. No.	Name	
401001 .001	Nubassan A CL/AF water-soluble aroma without phosphate, citrate, carbonate, without E-numbers		407300 .001	Nubassan C Super CL/AF based on citrate and flavor-enhancing effects	

Preservatives

453000 .001	Nuba-Combi-Superfresh CL/AF stabiliser, preservative and pH-value control		453600 .001/.002	Nuba-Combi-Superfresh A/L CL/AF freshness and redness stabiliser, pH-value regulator, keeps sausages fresh and bright for longer	
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Finishing Additives

434000 .001	Nubassin Crystal Super special sugar with ascorbic acid and Paprika Special		434100 .001	Nubassin Crystal Super CL/AF special sugar with ascorbic acid and Paprika Special, without allergens to declare	
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Emulsifiers

404900 .001/.002	Nuba-Bratfest 2000 CL/AF special emulsifier with browning effect	
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Details of packaging:

.001 = 1.5 kg bag, .002 = 25 kg sack, .004 = 10 kg bucket,
.006 = 2 kg bag, .015 = 12 kg bucket, .023 = 5 kg canister, .024 = 7.5 kg canister, .030 = 1.2 kg bottle

CL = without addition of glutamate, lactose, gluten, milk protein, artificial colorants and preservatives
AF = without declarable allergens

Illustrations may differ from the original in structure and colour.

Other packaging sizes on request.

Taste • Tradition • Technology

Raw Sausage



*Innovative products for delicious
raw sausage specialities!*

- Safe and efficient processing
- Controlled maturing process
- Optimale storage characteristics

Many products are free from:

- E-numbers and allergens
- Artificial colours and preservative agents

Natural Ripening & Shortend Natural Ripening -sliceable-

Art. No.	Name		Art. No.	Name	
280100 .001	Teufli Sausage CL/AF		653060 .001	Farmer's Salami RS CL/AF	
653000 .001	Universal Raw Sausage Nature with Coarse Pepper CL/AF		653061 .001	Garlic Salami CL/AF	
653010 .001	Universal Raw Sausage Nature without Coarse Pepper Pepper CL/AF		653062 .001	Caraway Salami CL/AF	
653015 .001	Noble Salami		653064 .001	Truffle Salami CL/AF	
653035 .001	Pepper Knacker Special -Shortened Ripening- CL/AF		653066 .001	Raw Sausage Sucuk CL/AF	
653050 .001	Raw Sausage Premium CL pepper, nutmeg, ginger and lemon		653067 .001	Chorizo CL/AF	
653052 .001	Raw Sausage Balkan CL		653350 .001	Paprika Sausage Hungarian Style CL/AF	

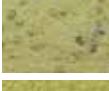
Natural Ripening -spreadable-

653033 .001	Mettenden AF		653310 .001	Westfälische Mettwurst CL/AF	
653250 .001	Braunschweiger Mettwurst with Rum AF		653311 .001	Coarse Mettwurst without Rum CL/AF	
653260 .001	Braunschweiger Mettwurst CL/AF		653320 .001	Coarse Mettwurst with Rum	
653270 .001	Teewurst Rügenwalder Style with Rum CL/AF		653361 .001	Onion Mettwurst -without GDL- CL/AF	
653271 .001	Teewurst Rügenwalder Style -with Jamaika Rum- CL/AF				

Refinement Additives / Ripening Agents

425000 .001	Nuba-Salpin-R/AF for a simple and specified salpetre dosage		434100 .001	Nubassin Crystal Super CL/AF special sugar with ascorbic acid, supports reddening and colour retention	
430000 .004/.009	Nubassin Record CL/AF Raw sausage ripening agent for sliceable and sliceable raw sausages on basis of GdL		436500 .002/.004/.006	Nubarom CL/AF for enhancement of the meat aroma and for activation of meat proteins	
431000 .001	Nubassin Nature CL/AF for all sliceable raw sausages, which are produced with nitrite curing salt/table salt & salpetre		456000 .023	Rohwusoft CL/AF special oil mixture to achieve and preserve the spreadability	
434000 .001	Nubassin Crystal Super special sugar with ascorbic acid and Paprika Special				

Quick Ripening -sliceable-

Art. No.	Name		Art. No.	Name	
606000 .001	Raw Sausages Special Class with Coarse Pepper CL/AF		606090 .001	Plockwurst Special Class with Coarse Pepper CL/AF	
606010 .001	Raw Sausage Special Class/Salami Italian Style CL/AF		606110 .001	Raw Sausage	
606020 .001	Universal Raw Sausage with Coarse Pepper CL/AF		606130 .001	Raw Sausage-Ferm „Golden Spice“ CL/AF	
606030 .001	Universal Raw Sausage without Coarse Pepper CL/AF		606150 .001	Salami German Style CL/AF	
606031 .001	Fire Ripper CL/AF		606170 .001	Salami Hungarian Style CL/AF	
606040 .001	Schlackwurst with Coarse Pepper CL/AF		606180 .001	Corbas CL/AF	
606050 .001	Raw Sausage Super CL/AF		606420 .001	Landjäger -without Nutmeg- CL/AF	
606060 .001	Holsteiner Cervelat CL/AF		606435 .001	Raw Beef Knacker Orient	
606070 .001	Westfälische Cervelat CL/AF		606450 .001	Schwäbische Rauchpeitschen CL/AF	
606080 .001	Katenwurst CL/AF				

Quick Ripening -spreadable-

606240 .001	Smoked Eel Mettwurst CL/AF		606350 .001	Coarse Mettwurst -without Rum- CL/AF	
606270 .001	Teewurst Rügenwalder Style -with Jamaika Rum- AF		606370 .001	Pepper Mettwurst -with Coarse Pepper- AF	
606280 .001	Teewurst Rügenwalder Style without Rum CL/AF		606380 .001	Vesperwurst CL/AF	
606300 .001	Westfälische Mettwurst -with Rum-		606400 .001	Raw Polish CL/AF	
606310 .001	Westfälische Mettwurst -without Rum- CL/AF		606410 .001	Raw Krakauer CL/AF	
606320 .001	Westfälische Mettwurst -with Paprika- AF		606430 .001	Raw Beef Fleischwurst CL/AF	
606330 .001	Westfälische Mettwurst with Paprika, without Rum CL/AF		606460 .001	Mettenden -without Rum- CL/AF	
606340 .001	Coarse Mettwurst -with Rum-		627001 .001	Teewurst Rügenwalder Style with Rum CL/AF	

Starter Cultures

Art. No.	Name		Art. No.	Name	
470200 .153	Baktoferment 61 CL/AF starter cultures for spreadable/sliceable raw sausages by natural or quick ripening with GdL		471000 .134	Nuba-Roh-Pök Ripening Cultures CL/AF starter cultures for production of raw sausages by shortend natural ripening (without GdL)	
470500 .153	Baktoferm 4 CL/AF noble mould cultures for the surface treatment of air-dried raw sausage		471100 .153	Nuba-Ripening Cultures -Listeria Stop- CL/AF ripening cultures with a protective function against listeria, for the production of raw ham	

Dipping Mass

480201 .002/.006	Chili Dipping Mass -eatable- for seasoned, eatable gelatine dipping mass with chili- and paprika flavour		480202 .002/.006	Garlic Dipping Mass -eatable- for seasoned, eatable gelatine dipping mass with garlic- and tumeric flavour	
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Turkey Pepper Knacker / Landjäger -Fast Ripening- AF

Ingredients:

85 kg	Turkey thigh meat	
15 kg	Turkey bacon without skin	
2,8 kg	Nitrite Curing Salt	(Art. 491500)
1 kg	Mettenden AF	(Art. 653033)
1 kg	Nubassin Record CL/AF	(Art. 430000)



Processing:

Mince the turkey thigh meat well chilled to 5 mm and freeze. Freeze the turkey bacon separately. Allow the turkey thigh meat to thaw a little, chop with Mettenden AF and Nubassin Record CL/AF to a grain size of approx. 5 mm. Then chop the frozen turkey bacon to the desired grain size and immediately sprinkle with nitrite curing salt. Then fill the mixture into 24/26 mm casings without any air bubbles and turn to the desired size. Allow the Knackers to redden and mature for around 24 hours at around 19 °C and 90% relative humidity. Then smoke in cold smoke to the desired smoke aroma and allow to dry further if necessary. For the Landjäger variant, press the pepper crackers in pairs and allow them to mature and set in an E2 box for around 24 hours. Then redden in the system at 25 - 30 °C and 90 - 92% humidity for about 60 minutes and dry for about 6 hours. Then smoke at 30 - 35 °C in 2 - 3 steps until the desired smoke aroma is achieved, drying for 10 - 15 minutes between each smoking process. Then dry at 15 - 18 °C until the desired weight loss.

Details of packaging

.001 = 1.5 kg bag, .002 = 25 kg sack, .004 = 10 kg bucket, .006 = 2.0 kg bag, .009 = 5 kg bucket, .023 = 5 kg canister, .134 = 30 g bag, .153 = 25 g bag

CL = without addition of glutamate, lactose, gluten, milk protein, artificial colourants and preservatives

AF = without declarable allergens

Illustrations may differ from the original in structure and colour.

Other packaging sizes on request.

Taste • Tradition • Technology

Minced Meat Specialties



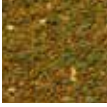
Classics in new diversity!

- Variety of seasonings
- Calorie-reduced minced meat products with Nuba-FB Plus CL/AF
- No additional ingredients required for fix products

Many products are free from:

- E-numbers and allergens
- Artificial colours and preservative agents

Minced Meat Seasonings

Art. No.	Name		Art. No.	Name	
536205 .001	Berliner Boulette CL whole egg powder, onion, caraway, spicy mustard flavour		586000 .001	Meatloaf Seasoning Salt pepper, nutmeg, herbs	
538000 .001	Cevapcici Seasoning Salt pepper, paprika, onions, garlic		586100 .001	Meatballs and Meatloaf Seasoning -without Salt- onions, parsley, pepper, paprika	
573000 .001	Hamburger Seasoning Salt pepper, nutmeg, onion		1019824 .001	Köfte -without Salt- CL/AF CL/AF paprika, garlic, cumin	
573005 .001/.002	Hamburger Seasoning Salt Special spicy with onions, chilli, pepper, parsley, mustard		1019927 .001	Köfte -Orient- mild paprika, pepper, cumin	

Compounds

529800 .003	Quinoa-Fix Beetroot CL/AF with quinoa, beetroot and carrots		537500 .001	Vegetable Burger Fix with spices, salt and binding	
536000 .001/.027	Meatballs and Meat Loaf Fix with spices, herbs, salt and binding		537610 .001	Green Spelt Cakes Fix with green spelt, dumpling bread, onions and garlic	
536201 .001	Meatball Fix CL with garlic, paprika, salt and binding		1019717 .001	Köfte -Turkish Meatball- with spices, salt and binding	
536905 .017	Meatball Fix R with spices, salt and binding		1019718 .001	Adana Spicy -Turkish Minced Meat Kebab- AF with spices and binding	
536906 .034/.010	Master Meatball Compound with spices, salt and binding		1019804 .001	Köfte Orient with spices, salt and binding	

Convenience for the Hot Counter

542501 .001	Chili Con Carne Mix CL/AF spice preparation with paprika, onions, chilli and pepper		801000 .006	Bolognese Sauce CL/AF complete seasoning with sauce binder for making ready-made minced meat sauce	
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Vegetable Mixtures

529000 .003	Paprika Onion Mix CL/AF vegetable mix with red and green pepper flakes, onions	
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Mett Specialities

Art. No.	Name		Art. No.	Name	
583100 .001	Thüringer Mett First Class CL paprika, pepper, nutmeg, onions		583500 .001	Thüringer-Mett S CL/AF table salt, pepper, nutmeg, caraway	
583300 .001	Thüringer Mett Compound CL/AF extract seasoning: pepper, nutmeg, onions, paprika				

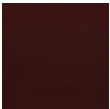
Reduced Calorie Fat Substitute

439601 .001/.002	Nuba-F/B Plus CL/AF modified alginate for the production of fat-reduced meat and sausage products	
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Spice Extract

436500 .002/.004 .006	Nubarom CL/AF seasoning combination to enhance the flavour of the meat	
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Liquid Spice Extracts

550000 .030	Roasted Onion Liquid CL/AF natural fried onion concentrate, double concentrated		554000 .030/.042	Paprika 3000 CU Liquid CL/AF natural paprika concentrate with 3000 colour units	
551000 .030	Onion Liquid CL/AF natural onion concentrate, double concentrated		554002 .030/.042	Paprika 3000 CU Liquid V CL/AF natural paprika extract with a strong note of paprika and 3000 colour units	
552000 .030	Garlic Liquid CL/AF natural garlic concentrate, double concentrated		557010 .237	Nuba-Würzferm Liquid fermented spice extract to intensify flavour	

Garlic and Onion Variations

1180 .001/.020	Garlic Powder		1821 .001	Onion Minced 3 mm	
1190 .001/.002	Garlic Granulated		1830 .001/.049	Onion Powder	
1805 .001/.069	Onion Kibbled 3–4 cm		1840 .026	Roasted Onion	
1820 .001/.020	Onion Granulated 1–2 mm		1841 .026	Roasted Onion gluten-free CL/AF	

Details of packaging:

.001 = 1,5 kg bag, .002 = 25 kg sack, .003 = 1 kg bag, .004 = 10 kg bucket, .006 = 2 kg bag, .010 = 7 kg bucket, .015 = 12 kg bucket, .017 = 8 kg bucket, .020 = 20 kg sack, .026 = 2,5 kg bag, .027 = 4 kg bucket, .030 = 1,2 kg bottle, .042 = 4 kg canister, .049 = 25 kg canister, .069 = 12,5 kg sack, .237 = 8,8 kg canister

CL = without addition of glutamate, lactose, gluten, milk protein, artificial colourants and preservatives

AF = without declarable allergens

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Taste • Tradition • Technology

Meat Specialities

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.

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 appetising 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



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.



Breadcrumbs



Everything for crispy pleasures!

- Wide variety of tastes
- Simple and quick preparation
- Excellent adhesion
- Crispy cover
- No juicing of the meat
- Optimal frying behaviour (pan, oven, deep fryer)
- Appetising appearance

Breadcrumbs Complete Seasoning Innovative

Art. No.	Name		Art. No.	Name	
538900 .001/.009	Panade-Fix Cornflakes with cornflakes, spices and table salt		539008 .001	Panade-Fix Multigrain CL/AF with quinoa, linseed, melon, pumpkin and sunflower seeds and table salt	
539003 .001	Panade-Fix Pumpkin Seeds CL/AF with pumpkin seeds, rice, spices and table salt		539009 .001	Panade-Fix Lemon-Thyme with fine lemon note, thyme and table salt	
539005 .001	Panade-Fix Hot & Smoky with salt, paprika, chili and smoke		539010 .001	Panade-Fix Sesam complete breading with black and white sesa NEW! seeds and table salt	
539006 .001	Panade-Fix Melon Seeds CL/AF with melon seeds, rice, spices and table salt		539011 .001	Panade-Fix Mohn CL/AF NEW! savory seasoned rice-based, with blue and white poppy seeds and table salt	
539007 .001	Panade-Fix Parmesan-Rosemary with parmesan, rosemary, pepper, onions and table salt				

Breadcrumbs Complete Seasoning Classical

539000 .001/.027	Panade-Fix with pepper, onions, leek and table salt		539200 .059	Panade-Fix Red with coarse pepper, minced onions, paprika and table salt	
539001 .001	Panade-Fix CL/AF -Gluten Free- with rice flour, corn starch, spices and table salt Minimum quantity 45 kg		539300 .059	Panade-Fix Yellow with pepper, curry and table salt	
539100 .001/.010/ .059	Panade-Fix Multicoloured with pepper, onions, paprika, parsley and table salt		539400 .059	Panade-Fix Gold with chili, coriander, without salt	

Seasoning

555250 .001	Schnitzel Light AF with pepper, lemon, spices and table salt	
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Fried Chicken

575601 .001/.002	Fried Chicken Spice-Mix AF spicy with pepper, garlic, nutmeg, cardamom and tabel salt, Minimum quanity 50kg	
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Pre-Batter

539801 .001/.002	Batter-Fix -Unseasoned- CL with starch	
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Breading Flour

491303 .001/.002	Panade-Fix Yellow Unseasoned made from wheat, with medium grain size, without E-numbers	
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Refinement Additive

435005 .001/.002	Nuba-Mürbin NEW CL/AF citrate-based meat tenderiser	
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Add-on for Combi-Steamer

491426 .253	Nuba-Krustin CL/AF special vegetable fat preparation for even browning and a crispy crust	
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Details of packaging:

.001 = 1.5 kg bag, .002 = 25 kg sack, .009 = 5 kg bucket, .010 = 7 kg bucket, .017 = 8 kg bucket, .027 = 4 kg bucket, .059 = 3,6 kg bucket, .253 = 5 l canister

CL = without addition of glutamate, lactose, gluten, milk protein, artificial colourants and preservatives

AF = without declarable allergens

Illustrations may differ from the original in structure and colour. Other packaging sizes on request.

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BBQ & Roast Spices



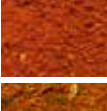
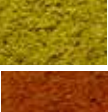
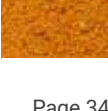
Exklusive seasonings in premium quality!

- Visual & taste diversity
- Simple & quick preparation
- For crispy & juicy specialities

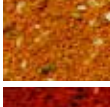
Many products are free from:

- E-numbers and allergens
- Artificial colours and preservative agents

BBQ and Roast Spices

Art. No.	Name		Art. No.	Name	
491200 .001/.040	Encapsulated Evaporated Salt for seasoning all meat and BBQ specialities		574101 .001	Steakers CL pepper, oregano, chili, mustard, onions, herbs and table salt	
491393 .002	Sea Salt Pure Natural for salting all types of food		574200 .001	Steak Pepper CL black pepper, onions, paprika and table salt	
530030 .001	Seasoning Salt Jalapeno CL/AF green jalapeno, coriander, mint and coconut		574500 .001/.015	Toronto Seasoning chili, paprika, pepper, nutmeg, garlic and encapsulated salt	
530035 .001	Seasoning Salt Pepper & Mint CL/AF pepper, mint and garlic		574501 .004	Toronto Seasoning Coarse paprika, chili, nutmeg, pepper and encapsulated salt	
530040 .001	Seasoning Salt Thai Chili CL/AF chili, pepper and curry		575000 .001	BBQ Chicken Seasoning Salt CL paprika, chili, celery and garlic	
530200 .001	Parisian Onion Roast onions, carrots, pepper, mushrooms and table salt		575100 .001	Chicken Seasoning Salt mustard, paprika and chili	
532000 .001	Greek Cream Roast paprika, pepper, garlic, onions, herbs and hail salt		575500 .001	Chicken Fix CL seasoning salt with juice-stop technology	
535001 .001	Herb Butter CL/AF parsley, chives, dill, tarragon, garlic and table salt		576000 .001	BBQ Spit Roast Seasoning Salt CL paprika, onion, celery and garlic	
535020 .001	Herbal Sea Salt CL/AF sea salt, chives, parsley and dill		576100 .001	BBQ Spit Roast Seasoning CL peppers, onions, mustard, celery, garlic, thyme and table salt	
535100 .001	Roast Lamb Seasoning Salt CL/AF garlic, parsley, tarragon, dill and chives		576215 .001	Montreal Steak Seasoning CL/AF pepper, caraway, nutmeg, onions and rock salt	
540000 .001	Gyros Seasoning Salt Super CL paprika, chili, curry, herbs, garlic and celery		576300 .001	Lumberjack Steak CL onions, paprika, pepper, nutmeg and encapsulated salt	
540101 .001	Gyros Seasoning Salt Ret CL paprika, curry, chili, rosemary, coriander and herbs		576400 .001	Winemaker Steak pepper, paprika, carrots, onions, curry, garlic and table salt	
540200 .001	Gyros Red paprika, curry, garlic, basil, thyme and table salt		576601 .001	Spit Roast CL paprika, cumin, chili and encapsulated salt	
555300 .001	Fried Potatoes and French Fries Seasoning Salt CL/AF paprika, coriander, curry and table salt		580406 .001	Shashlik Seasoning Salt onions, mustard, paprika, chili and iodised sea salt	
566500 .001	Lemon-Pepper G/AF pepper, lemon, curry and parsley		585000 .001	Torero Mix CL/AF paprika, garlic, parsley and encapsulated salt	
571000 .001	Bratengold CL/AF encapsulated salt, paprika and herbs		588900 .001	Roast Seasoning Salt AF pepper, paprika, onions, caraway and table salt	
571100 .001	Bratengold -without Salt- CL paprika, nutmeg, chili, ginger and herbs		589000 .001	BBQ and Roast Seasoning Salt AF paprika, nutmeg, caraway, garlic, herbs and encapsulated salt	

BBQ and Roast Spices

Art. No.	Name		Art. No.	Name	
589300 .001/.015	Seasoning Salt Special paprika, chili, garlic and encapsulated salt		593500 .001	Hunsrück Spit Roast AF paprika, chili, nutmeg, ginger, herbs and encapsulated salt	
589510 .001/.015	BBQ Seasoning Salt with Iodised Salt CL/AF paprika, chili and celery		593600 .001	Provencale CL/AF hail salt, pepper, onions, coriander and paprika	
589600 .015	Universal BBQ Seasoning Salt CL/AF paprika, coriander and curry		593800 .001	Montanara Fine BBQ Seasoning paprika, caraway, coriander, nutmeg, rosemary, onion, chili and table salt	
589900 .015/.122	BBQ Seasoning Salt Spicy CL/AF paprika, caraway, chili and fine herbs		593900 .001	Montanara BBQ Seasoning pepper, onions, nutmeg, paprika, red wine flavouring and encapsulated salt	
590101 .001	Samba Mix CL/AF pepper, garlic, onions, nutmeg and paprika, without salt		594001 .001	Mexicana Mix CL/AF curry, pepper, garlic, herbs and encapsulated salt	
590102 .001	Parisian Pepper CL/AF pepper, tomato, onion and garlic		596010 .001	Bacon Seasoning Coarse paprika, mustard, coriander, caraway, rum and salt	
590300 .001	Pepper Mix CL/AF white and black pepper semolina		597000 .001	Curry Mix CL/AF encapsulated salt, curry, paprika and parsley	
590400 .001	Ponderosa paprika, leek, celery, chili, herbs, onions and iodised table salt		597200 .001	Chinese Seasoning AF paprika, curry, fennel, pepper and nutmeg	
590800 .001	Rio Mix CL paprika, sesame seeds, chili, onions, garlic and encapsulated salt		599100 .001	Honey Mustard Spice CL mustard, curry, dill, a fine honey flavour and table salt	
593101 .001	Red Pepper Grilled CL paprika, pepper, onions, coriander, mustard, nutmeg, garlic and salt		599500 .001	Garlic Pepper G CL/AF encapsulated salt, pepper, garlic and curry	
593401 .001/.004	Schwenkbraten Saar CL/AF paprika, onions, garlic, carrots, curry, herbs and table salt		599505 .001	Garlic Pepper R/AF pepper, garlic, herbs, curry and encapsulated salt	

Herbal Mixtures

534000 .001	Herbs of Provence CL/AF rosemary, marjoram, thyme and savoury etc.		534500 .001	Chimichurri CL/AF onion, garlic, paprika, chili, pepper, herbs and tomato flakes	
534100 .001	7 Herbs Mix CL/AF chives, parsley, dill tips etc.				

Details of packaging:

.001 = 1.5 kg bag, .002 = 25 kg sack, .004 = 10 kg bucket, .015 = 12 kg bucket, .040 = 15 kg bucket

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Other packaging sizes on request.

BBQ Rubs

Art. No.	Name		Art. No.	Name	
530015 .001	BBQ Rub Golden Spice CL/AF orange-apple note, ginger, chili, carrots, herbs and lemon		596065 .001	Spareribs BBQ Rub Hot & Smoky CL/AF parsley, paprika, onions, nutmeg, garlic and table salt	
574206 .001	Spicy Pepper BBQ Rub CL/AF paprika, onion, garlic, chili, parsley, smoke flavour and table salt		596070 .001	Mexican BBQ Rub CL/AF paprika, cumin, onions, chili, coriander, herbs and sea salt	
596050 .001	Hot & Smoky BBQ Rub CL/AF paprika, cumin, onions, chili, coriander, herbs and sea salt		596075 .001	BBQ Rub Spareribs CL/AF pepper, onions, smoke and sea salt	
596060 .001	Smoked Paprika BBQ Rub CL/AF paprika, chili, onions, smoke flavour and sea salt				

Steak with Chimichurri Cream Cheese Filling



Ingredients:

- 1000 g Butterfly steaks from pork loin
- 200 g Cream Cheese
- 50 g **Chimichurri CL/AF** (Art. 534500)
- 40 g **Quicksoft Steak Pepper CL/AF** (Art. 854900)

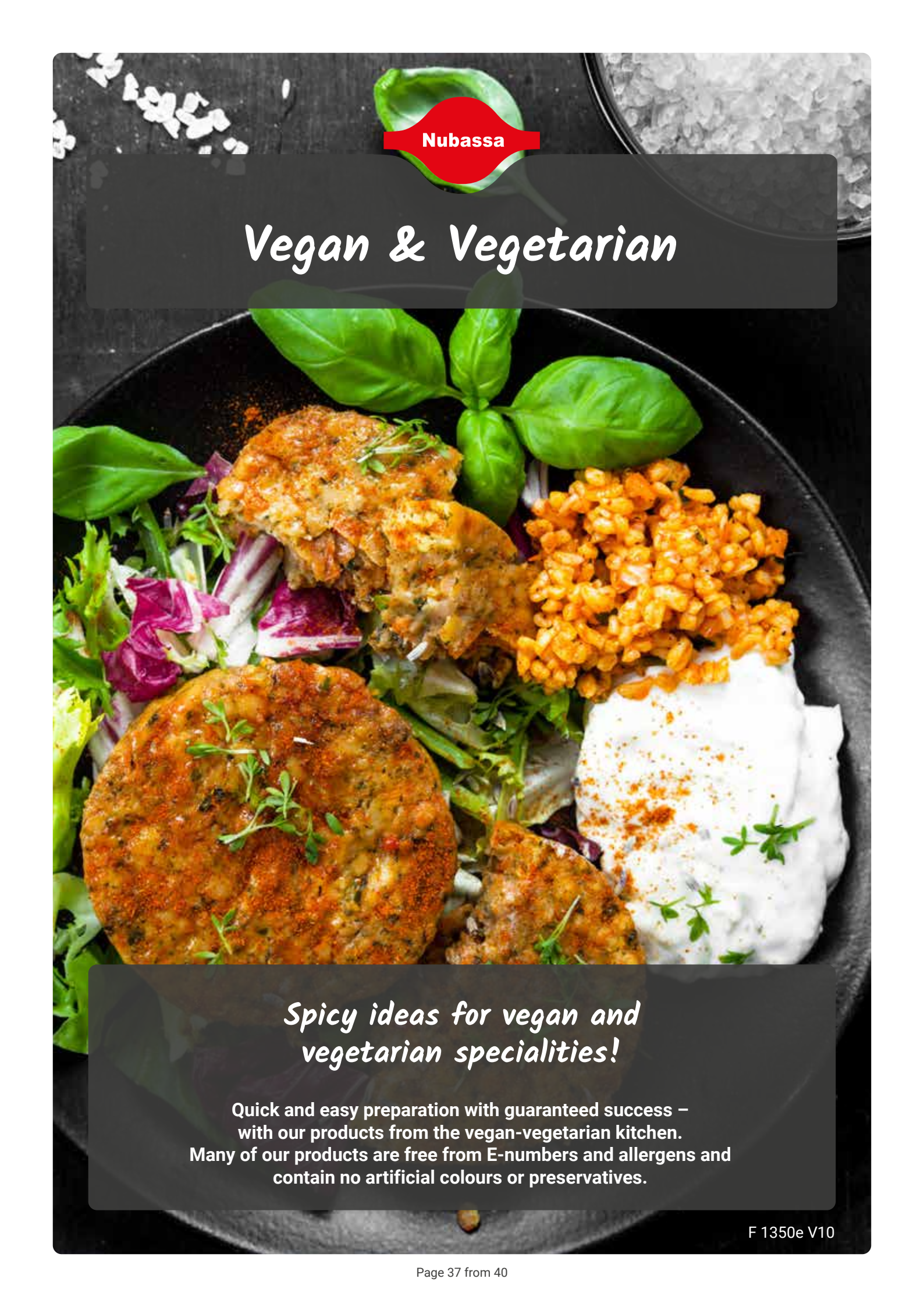
Auxiliary:

- Bamboo skewers with handle, 12 cm long (Art. 974904)

Processing:

For the filling, mix the cream cheese and Chimichurri CL/AF until homogeneous. Spread the butterfly steaks with the filling, fold together and skewer with bamboo skewers. Then marinate with Quicksoft Steak Pepper CL/AF and let it flavour. Fry or grill on both sides in a hot pan or on the barbecue for approx. 6 minutes.

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Nubassa

Vegan & Vegetarian

Spicy ideas for vegan and vegetarian specialities!

Quick and easy preparation with guaranteed success – with our products from the vegan-vegetarian kitchen. Many of our products are free from E-numbers and allergens and contain no artificial colours or preservatives.

F 1350e V10

Compounds/Texturates

Art. No.	Name		Art. No.	Name	
304415 .001	Nuba-Vegan Binding for Patties based on seitan dough		537500 .001	Vegetable Burger Fix with spices, salt and binder	
439802 .001/.029	Nubatex BP 65 CL/AF texturised bean protein with a protein content of 65%		537600 .001	Knödel-Fix for Fillings dumpling mix for savoury fillings minimum purchase 45 kg	
529800 .003	Quinoa-Fix Beetroot CL/AF with quinoa, beetroot and carrots		537610 .001	Green Spelt Cakes Fix with green spelt, dumpling bread, onions and garlic	

Seasonings

534500 .001	Chimichurri CL/AF onion, garlic, paprika, chili, pepper, herbs and tomato flakes		542800 .001	Tarte Flambee Mix onions, carrots, pepper and fine herbs	
535001 .001	Herb Butter CL/AF parsley, chives, dill, tarragon, garlic and table salt		555300 .001	Fried Potatoes and French Fries Seasoning Salt CL/AF paprika, coriander, curry and table salt	
535250 .219	Feta Seasoning CL/AF CL/AF paprika, garlic, typical Greek herbs		555700 .036	Pasta and Rice Seasoning CL/AF garlic and curcuma, liquid	
542000 .001	Pizza Seasoning CL/AF oregano, thyme and basil		591200 .001	Salad-Fix Herbs CL dry vinegar, salt, onions, mustard, parsley and chives	
542500 .001	Chili Con Carne Mix AF spice preparation with paprika, onions, chilli and pepper				

Fix-Sauces

840000 .084	Sauce-Fix Buttercream Light light-coloured, all-purpose butter cream sauce		841000 .084/.127	Sauce-Fix Tomato CL spicy flavoured, all-purpose tomato sauce	
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Seasoning Sauces/Marinades

841610 .042/.078	Seasoning Sauce Sweet Thai Chili piquant hot, with honey, apple, tomato, chili and curry		853510 .005/.007	Quicksoft Hot & Smoky CL/AF hot-spicy chili, smoke, pepper and onions	
852100 .005	Quicksoft Ginger CL/AF spicy, with fruity ginger pieces		859400 .005/.131	Quicksoft Herbs of Provence CL/AF high percentage of visible spices and herbs	
852700 .005/.131	Quicksoft Mango-Chili CL/AF fruity-spicy, fruit cubes, chili and mango flavour for exotic taste		872600 .005	Quicksoft Pure Red Pepper CL/AF sweet and spicy, with pumpkin and whole pink berries	

Details of packaging:

.001 = 1.5 kg bag, .003 = 1 kg bag, .005 = 3 kg bucket, .007 = 6 kg bucket, .029 = 10 kg sack, .036 = 900 g bottle, .042 = 4 kg canister, .078 = 600 g bottle, .084 = 800 g can, .127 = 3.5 kg canister, .131 = 5.7 kg bucket

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Notes

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Nubassa

Delivery Conditions

Minimum order value, packaging and energy flat rate,
refrigerated transport, special mixtures and
terms of payment by arrangement.



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