

Liquid Spice receives award at the IFFA

Butcher Technology Awards conferred for the sixth time and the Moguntia Food Group was among the award winners.

For the sixth time, the magazines *Butcher Technology* and *Butcher Trade* conferred the renowned industry awards Butcher Technology Award and Butcher Trade Award at the IFFA 2019 in Frankfurt am Main on May 5, 2019. Eleven winners in eight categories received the award for sustainable developments in the industry.

Following the premiere as the industry award for the meat processing industry at the ANUGA FOODTEC 2012, the magazines on 5 May 2019 for the third time gave out their awards to suppliers of the meat industry for developments that provide the customer with added value. The awards were handed out at the IFFA.

The prizes were based on a competition that took place between November 2018 and March 2019. It addressed companies in the equipment and supply industry as well as service providers whose developments achieve a sustainable advantage and added value for the production processes of meat-processing and sausage-producing businesses (with industrial as well as trade orientation). An expert jury, consisting of representatives of the specialist editors and the publishing house, carried out the evaluation of the applications received. Taking into account the factors quality improvement, cost reduction, sustainability and effective process design, the most sustainable developments were determined from the submissions

Companies will receive a Butcher Technology Award 2019 for developments in the categories automation & digitization, spices & quality additives, food technology & sustainability, process control & quality management, processing machines and packaging technology.

After the Butcher Technology Award 2018 the Indasia spice manufacturer GmbH – a company that is part of the Moguntia Food Group AG – achieved a repeat success: the Butchery Technology Award 2019 in the category "Spices & Quality Supplements". The main reason for this was the development of the new range Liquid Spice, which combines the advantages of dry and wet seasoning for optimum processing of premium meat.

Liquid Spice receives Butcher Technology Award

Liquid Spice achieves the revolution of marinating. Because this new range combines the advantages of dry and wet seasoning in an incomparable way – for optimum processing of premium meat. It refines the meat instead of covering it. The quality of the meat remains visible.

„Liquid Spice gives the meat an attractive shiny appearance and excellent taste at maximum yield. We recommend an addition of only 50g per one kilogram of product“, says sales manager Jörg Hecker.

Many advantages arise from the small addition and high quality ingredients like truffles, fine herbs, smoked paprika and whisky:



Pressemitteilung

- ✓ No drying out
- ✓ No layer of fat
- ✓ No dripping and therefore less danger of a BBQ fire
- ✓ Sustainable due to less material used, saving of resources and lower transport costs
- ✓ Ideally suited for FlatSkin® packaging*

We started with 12 varieties of this innovative product range. Every taste and almost every national cuisine is included. Besides classic flavours like Asia, Canadian, Curry and Paprika, the long-established company presents the new taste trends Picobello, Whiskey-Western and Speculoos. „A high quality product range like Liquid Spice does not need any additives. We also manage to do without palm fat, yeast extract, hydrogenated plant protein and synthetic aromas“, adds Olaf Müller, head of liquid product development at the site Georgsmarienhütte.

(*FlatSkin® is a registered brand of the Sealpac GmbH. Processing dependent on application specific parameters like temperature profile, raw material etc.)

For a better understanding: *Butcher Technology* and *Butcher Trade* are German trade magazines called *Fleischerei Technik* und *Fleischer Handwerk*.

