MOGUNTIA FOOD GROUP

Flavoursome solutions since 1903





ABOUT US



EVERYTHING FROM ONE SOURCE

MOGUNTIA is your professional direct supplier to create perfect taste. The quality and technological maturity of our products offers you the highest degree of safety. As the most modern spice factory in Europe, we specialize in the areas meat, food service, food retail and food industry. We work with the best spices and ingredients and we export to more than 40 countries.

- + certified according to IFS, BRC (unannounced), BIO, Halal, Super Kosher, GTS (GMO free), vegan label
- + retailer standards for example Tesco and Morrisons
- + patented FRIOSAFE[®] grinding processes
- + own product development department and laboratory
- + quality control via the accredited laboratory arotop food & environment GmbH

• • • • OUR PRODUCTION SITES

KIRCHBICHL, AUSTRIA

- specialized in DRY PRODUCTION, GRANULES, PASTES & FLAVOURINGS
- production practically free from cross contamination thanks to a unique container mixing process
- patented FRIOSAFE® grinding processes for 30% higher yield in taste
- site is free from high risk allergens, effective management of allergens

GEORGSMARIENHÜTTE, GERMANY

- specialized in LIQUID PRODUCTION AND MARINADES
- sterilization plant using infrared technology (reduction of the microbial load of the products, no aesthetic or sensory degradation of the products)



GOSSAU, SWITZERLAND

- specialized in STARTER CULTURES
- · production of own starter cultures according to the highest quality standards
- spices, additives and maturing compounds are perfectly adapted to our starter cultures
- · high flexibility in the fermentation of small and big production units

HETTON-LE-HOLE, ENGLAND

- specialized in HOT FILLING OF LIQUID PRODUCTS
- · state-of-the-art production line for hot filling of liquid products
- production of powder products and liquid products in pack size





OUR BEST INGREDIENTS FOR YOUR MEAT AND SAUSAGE PRO-DUCTION AS WELL AS FOR VEGETARIAN FOODS AND SNACKS



Marinades // 4



Liquid Spice // 4



Spices and technologies // 6



Small sausages // 7



Poultry ham and pies // 9



Snacks // 10



Breadcrumb coatings // 11

OUR PRODUCT FEATURES AND ADVANTAGES

- good value for money
- high yield
- best quality
- versatile applications (for example: small sausages, cold cuts,...)
- can be used for all types of meat (beef, lamb, chicken,...)







MARINADES



LIQUID SPICE



LIQUID SPICE - THE REVOLUTION OF MARINATING

- combines the advantages of dry seasoning and marinating
- refines the meat instead of overpowering it, the quality of the meat is retained
- first class ingredients and small addition of 50g
- great variety of flavours
- well suited for BBQ, no BBQ fire



Our marinades are perfectly suited for BBQ. There are many different flavours.

PAPRIKA, ASIA, TOMATO

LEMON, CURRY, HERBS



PEPPER, PROVENCE, SMOKEY



MUSTARD, YOGHURT, ETC.







SPICES AND TECHNOLOGIES



The right spice for your small sausages, nuggets, burgers, kofta, sausage, etc.

SPICES / HERBS

SPICE MIXTURES



COMPOUNDS



WHAT MATTERS IS THE RIGHT SEASONING

- varied range of mono-spices and mixtures
- for every taste and every cuisine
- selected raw materials for best quality
- give colour accents and an authentic flavour
- new compounds, especially for vegetarian foods!

SMALL SAUSAGES



The right spice for sausages of any kind.

FRANKFURTER

FRIED SAUSAGES / BBQ SAUSAGES





WIENER



SUCUK



BBQ SAUSAGE



CHILI BBQ SAUSAGE



GYROS BBQ SAUSAGE



CHEESE BBQ SAUSAGE

SNAIL SAUSAGE



GRILLED SAUSAGE



PARTY SAUSAGE



FRIED SAUSAGE / BBQ SKEWERS



FROM CLASSICS TO TREND PRODUCTS

- appropriate ingredients that meet halal guidelines, for fried sausage, sujuk , wiener etc.
- a great variety of compounds and matching seasoning mixtures
- sure to succeed for all types of meal like lamb, poultry or beef
- extensive recipe database
- also suitable for vegetarian sausages!

POULTRY HAM AND PIES



Compounds meeting halal guidelines and spices for your cooked cured products.

CURED PRODUCTS



HAM WITH ONIONS / PEPPER

HAM WITH PAPRIKA



POULTRY PIE



EVERYTHING FOR COOKED CURED PRODUCTS

- our ingredients are suitable both for artisanal and for industrial production
- pleasure perfected with GRIDMASTER®
- ask for our extensive collection of recipes
- compounds, injection agents, flavourings, products enhancing colour and texture
- starter cultures specific for sucuk



The suitable ingredients for finger food and similar.

BURGER

KOFTA

SNACKS



SHAWARMA

KEBAB



DISCOVER THE VARIETY OF OUR PRODUCTS

- snacking is a new trend
- we have not only the suitable ingredients, but also delicious recipes
- burger, shawarma, kofta: we offer technological compounds and well balanced processing additives
- discover our innovations for kebab and related products
- also available in vegetarian varieties!

Crunchy crusts for your products.

NUGGETS / MINI-SCHNITZEL



MINCED MEAT

SCHNITZEL / CORDON BLEU

BREADCRUMB COATINGS



MEAT STICKS



TENDER ON THE INSIDE, CRUNCHY ON THE OUTSIDE

- spiced crusts and coatings for meat and vegetables
- also gluten free
- coatings without egg are no problem for us
- we are happy to enclose matching recipes for schnitzel, nuggets and similar
- also suitable for vegetarian food!

COUNTIA FOOD GROUP

Flavoursome solutions since 1903

Discover our innovations for kebab and & co., as well as our starter cultures especially for sucuk.

Ask your contact person from our company for the folders on the individual topics.



ALTRIAN

NEW SEASONINGS & TECHNOLOGY COMPOUNDS FOR KEBAB & CO.

Kebab

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SUCUK SUCCESS MODULE BLOCKS OF PRODUCTON

Traditionally with MildSTART® FB-CA4 starter cultures or dynamically with FixSTART® FB-CA3

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