

Did you already know?

Rapeseed oil, also known as canola oil, is a vegetable oil obtained from rapeseed. It is the third most produced edible oil after palm and soya oil and accounts for approx. 32.8 million tonnes, that means around 1/8 of global vegetable oil production.

Europe and the United Kingdom harvested around 21 million tonnes of rapeseed oil in the last 2022/2023 season in particular, making them among the largest producers. As a result, the product is readily available throughout the EU, giving it broad market access*.

Due to its high content of monounsaturated and polyunsaturated fatty acids, rapeseed oil can also be heated up to 260 °C, making it very popular and used in many recipes.

*Sources: Oil Market Report 2023, Olenex & Rapeseed oil fob R'dam (MBP), Mintec Report

SIMPLE TRADITION, EXCEPTIONAL FLAVOUR!

In times of budget-consciousness, consumers are looking for meals that offer them guaranteed enjoyment. What could be better than traditional dishes, that consumers have known since childhood and that they are familiar with?

A classic roast, skewered shashlik or pork belly – just a few ingredients with guaranteed enjoyment!

Tap into the trend and score points by focusing on regional specialities that give your consumers a feeling of security – tradition with handcrafted perfection!

*The Food People, Cuisines & Ingredients – Trend Prediction 2024/25, 2023



TREND Magazine TRADITIONAL



MARINETTE® FIX SCHASCHLIK

Art. No.: **M4456** | Addition: **400 g/kg** | GTIN: **4008337445651**

INFO

- Red-brown, strong-spicy, hot marinade with chilli, pepper and paprika
- Glutamate-free and allergen-free
- Ready-to-use seasoning sauce
- Portioned for 2 kg of meat

RECIPE

SHASHLIK CHICKEN SKEWER

1 kg Chicken breast fillet
180 g Pepper mix fresh
180 g Onions red
544 g **MARINETTE® Fix Schaschlik** | M4456
1 pcs. Baking tray - easy in the oven. Set of 100 pcs. | M97654

PRODUCTION RECOMMENDATION:

Remove the tendon from the chicken breast fillets and cut into 3 x 3 cm cubes. Wash the peppers and onions and, like the chicken cubes, cut into 3 x 3 cm pieces. Skewer the chicken cubes with the peppers and onions. Marinate the chicken skewers and place in the baking tray.

PREPARATION RECOMMENDATION:

Preheat the oven to 130 °C and cook the skewers for 20 minutes.



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You can find the
recipe for pork strips
here!



4008337596605

DEKORA® STEAK SEASONING CANADIAN GRA OKZ

Art. No.: **I59660** | Addition: **20 g/kg** | GTIN: **4008337596605**

INFO

- Orange-brown mixture with coarse spices, toasted onions, black pepper, coriander and paprika
- Glutamate-free and allergen-free
- Ready-to-use seasoning powder
- For all types of meat and vegetables

RECIPE

PORK BELLY ROSES

- 1 kg Boneless pork belly
- 60 g **DEKORA® Raffiné Preparation for spice marinade OKZ** | I56600
- 30 g **DEKORA® Steak Seasoning Canadian GRA OKZ** | I59660
- 1 Stk. Baking tray - easy in the oven. Set of 100 pcs. | M97654

PRODUCTION RECOMMENDATION:

Roll up the pork belly and wrap at intervals of approx. 6 cm. Now cut the roll between the twine into pieces. Mix the Raffiné with the Canadian seasoning. Roll the belly rolls in the seasoning and then place in the baking trays.

PREPARATION RECOMMENDATION:

Cook the rolls at 160 °C for 1.5 hours.



Our recipe for
a rustic farmer's
roast is available
here!



DEKORA® FRIED ONION BRILLANT

Art. No.: **I52410** | Addition: **200 g/kg** | GTIN: **4008337991639**

INFO

- Beige-brown, spicy and slightly hot marinade with a hint of fried onions and visible spices
- Glutamate-free
- Ready-to-use seasoning sauce
- Versatile: for pork, beef, poultry and vegetables

RECIPE

GREASE PAN

1 kg Young bull hip
100 g **DEKORA® Fried Onions Brillant** | I52410

PRODUCTION RECOMMENDATION:

Cut the beef hip in two at the tendon and remove it. For the stir-fry, cut the beef rump into 3 mm thick slices. Then mix the meat with the marinade.

PREPARATION RECOMMENDATION:

Fry the stir-fry in a well-heated pan for approx. 3 minutes. After searing, remove the stir-fry from the heat and set aside with the lid on for about 5 minutes.



The recipe for a
roast beef with fried
onions can be found
here!