

Did you already know?

NITRITE & NITRATE

After lengthy discussions, the EU Commission has published Regulation (EU) 2023/2108, with which the reduction of nitrites (E249, E250) and nitrates (E251, E252) was decided.

This means that the use of curing salt and saltpetre will be **more strictly regulated** by this regulation. In addition, the maximum permitted levels are no longer calculated in milligrams, but in **ions**.

As **nitrites and nitrates** are not only used for reddening meat, but also have a preservative effect, this is likely to have an impact on our future production habits.

But don't panic! Our products are assessed as part of the product development process, which ensures that the **EU-wide limits are always adhered to** as long as the dosages and processing instructions stated on the product are followed.

FAR FROM THE EYE, CLOSE TO THE PALATE

From **Thai, Indian or Korean** to **Mexican, American** or even **Italian cuisine** - discovering new flavours from all over the world is no longer a challenge. All you have to do is go to the nearest supermarket and you will be inspired by a wide variety of flavours.

International cuisines are becoming more and more popular, so it's no wonder that up to **89% of consumers** would buy products from the cuisines mentioned above*.

With the **discovery of new grilling techniques**, such as flame grilling or indirect grilling, the grill is no longer just used for meat. Consumers are also increasingly discovering it for preparing vegetables, bread & even desserts.

Thus, the combination of international cuisines and new grilling techniques allows grill fans to bring even more creativity into the world of grilling and expand their culinary possibilities.

Discover with us how easily you can serve the next trends!

*Moguntia, „Would you buy this?“, own survey (n=504), 2023



TREND Magazin GLOBAL FLAVOURS



AROMETTE® ALABAMA BACON

Art. No.: **M4286** | Addition: **80-100 g/kg** | GTIN: **4008337428616**

INFO

- The marinade focuses on the individual BBQ styles in the USA and impresses with characteristic southern influences from Alabama.
- Flavour profile: bacon, onions, smoky note
- 5 kg in a bucket

RECIPE

FAKE TOMAHAWK

1 kg pork breast / thick rib
100 g **AROMETTE® Alabama Bacon** | M4286

PRODUCTION RECOMMENDATION:

Cut the long bones of the thick rib into 2 cm thick slices between the rib bones. Cleanly cut out the meat at the end of the bone approx. 2-3 cm wide. Scrape the bone free. Now marinate the tomahawk so that the bone remains clean.

PREPARATION RECOMMENDATION:

Cook in a pan or on the grill over a medium heat for approx. 3-4 minutes on each side.



The recipe for
a **beef cross rib**
can be found here!



AROMETTE® BIANCO VERDE

Art. No.: **M4289** | Addition: **100 g/kg** | GTIN: **4008337428913**

INFO

- Strikingly light-coloured, white marinade with visible herbs.
- Follows the trend of strong umami notes from the cheese, combined with Mediterranean herbs.
- Flavour profile: cheese, onions, garlic
- 5 kg in a bucket

RECIPE

TORTELLONI SKEWER

300 g fried and grilled cheese (see preparation*)
200 g tortelloni filled with ricotta and spinach
200 g courgette raw
40 g **AROMETTE® Bianco Verde** | M4289
1 pc. MOGUNTIA Bamboo skewers 20 cm | I89128

PRODUCTION RECOMMENDATION:

Marinate the tortelloni. Rinse the courgettes in hot water and slice crosswise into 2 mm thin slices on the slicing machine. Cut the grilled cheese into 4 x 1.5 cm wide blocks and wrap the courgette around the long side. Skewer the cheese and courgette pieces onto the skewer first, so that the open courgette side is facing inwards. Alternate between the tortelloni and the pieces of cheese and courgette. Finish with a piece of cheese and courgette.

PREPARATION RECOMMENDATION:

Fry or grill evenly on each side over a medium heat.



You can find the recipe for a **grilled Brussels sprouts skewer** and the ***basic recipe for roast & grilled cheese** here!

CEVAPCICI SEASONING SALT

Art. No.: **I50950** | Addition: **30 g/kg** | GTIN: **4008337509506**

INFO

- A fiery blend for the typical Balkan flavour.
- Flavour profile: paprika, black pepper, chilli & oregano
- 1 kg in a bag

RECIPE

CHEESEVAPCICI

1 kg minced meat mixed
30 g Cevapcici seasoning salt | I50950
8 g FORTEX® Paprika spice flavouring | I42070
210 g grated Emmental cheese
60 g water
30 g cream 30 % fat
14 g Frying and Grilling Cheese Compound | M1250

PRODUCTION RECOMMENDATION:

Make the grill cheese base from the Emmental cheese, water, cream and the compound. Mix the meat with the Cevapcici seasoning salt, FORTEX® Paprika and grind through the 2 mm disc. Then mix in the grill cheese base and shape into cheesevapcici using the cevapcici press.

PREPARATION RECOMMENDATION:

Fry in a pan or on the barbecue over a medium heat for approx. 8-10 minutes, turning several times.



The recipe for
a **cheese bacon**
mince steak can be
found here!