

The background of the entire page is a dark grey. It features several food items: a yellow bowl of soup with a green garnish in the top right; a white bowl of red tomato soup with cherry tomatoes in the middle right; a white bowl of green herbs in the middle left; a white bowl of red sauce in the bottom left; and a large white bowl of brown granules in the bottom left. There are also some loose ingredients like tomato slices, herbs, and croutons scattered around. Faint white line drawings of various vegetables like onions, tomatoes, and leaves are also present.

MOGUNTIA FOOD GROUP

Flavoursome solutions since 1903

BRINGING YOU FRESH THINKING FROM MOGUNTIA

TAILOR-MADE PRODUCTS FOR YOUR COMPANY

WHO WE ARE...

At MOGUNTIA FOOD GROUP, we have been creating **flavorsome solutions since 1903** and our guiding philosophy is **“Together we will inspire the world with taste and quality”**.

We offer comprehensive solutions to our national and international customers from the butcher's trade, meat and food industry, food trade, food service, and private label. From marketing and insight, product development and management to application consulting, we bring our corporate philosophy to life by consistently delivering high-quality products and concepts.

We are committed to providing our customers with the best possible service and products, and we are always looking for new ways to innovate and inspire.

Thank you for choosing MOGUNTIA FOOD GROUP as your partner in flavour.

OUR VISION IN THE PRIVATE LABEL SECTOR

As a private label service provider, we can be much more for you than a manufacturer who supports you in putting your own brands or products on the shelves.

We are a partner with whom you can develop and **produce innovations with our marketing and product team**. The result is sophisticated, attractively priced quality products, with which you can successfully strengthen your brand.

Together we create decisive competitive advantages.



OUR CORE COMPETENCIES

OUR PRODUCT GROUPS:

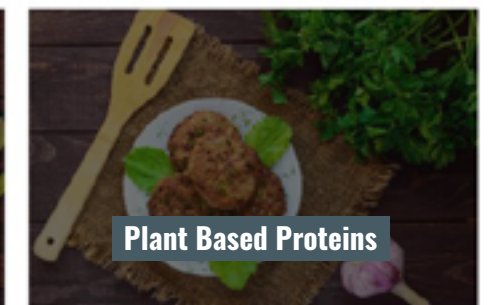
Not only do we provide high quality products, we can also manufacture with the following properties: organic, conventional, vegetarian, vegan, “clean label”, free from lactose/gluten/cholesterol/yeast/palm fat/low in salt, without salt, halal and kosher.



Spices, Spice Blends and Salts



Soups, Sauces and Mix Products



Plant Based Proteins



Dressings



Broths and Bouillon Cubes



Meat Substitutes



Marinades

OUR PACKAGING SOLUTIONS - DESIGN AND FUNCTION PERFECTLY COMBINED

We recognise that the packaging is as important as the product itself. All of our packaging is designed to protect your product and also to meet the needs of the end user. We provide the right packaging across all of the sectors from small sachets for B2C to large buckets for B2B.



B2C



B2B

OUR SIX STEPS

Based on your order, we develop recipes with up to 20 components. We draw from a portfolio of hundreds of raw materials. With our highly experienced product development team, we are able to bring to life the taste and functional properties of your idea.

1

PRESENTATION OF THE
PRODUCT IDEA/BRIEFING

2

PRODUCT
DEVELOPMENT

3

TESTING PHASE IN THE
LABORATORY

4

SAMPLING OF THE
PRODUCT

5

CUSTOMER ACCEPTANCE
OF THE RECIPE

6

PRODUCT
INTRODUCTION



QUALITY THAT KEEPS IT'S PROMISE

We never compromise when it comes to quality and taste. We take the safeguarding and quality management of our products with great importance and is a key success factor of the MOGUNTIA FOOD GROUP. We are ISO 9001, Bio, BRC, IFS, Halal and GTF certified. With our high quality services and products, we supply the leading retail companies in the consumer goods sector across Europe and the neighbouring markets.





OUR RANGE

SOUPS & SAUCES

ONE POT MEALS

PLANT BASED

AIR FRYER

SPICE BLENDS & RUBS

HERB BLENDS

OTHERS

NOTE: All products can be also produced as organic.

SOUPS & SAUCES

A top-down view of various soups and sauces arranged on a dark, textured surface. The items include: a white oval dish with a thick, reddish-brown sauce; a white square dish with a dark, glossy liquid; a white round dish with a thick white cream topped with a green herb; a glass jar with a chunky brown lentil soup; a glass jar with a thick green pesto; a white round dish with a smooth red tomato soup garnished with a green herb; a white round dish with a smooth yellow-orange soup; a white round dish with a dark, thick soup; and a glass jar with a white cream topped with a green herb. There are also some small white crystals scattered around the bottom left.

Winter Soups

- Apple cream soup with horeseradish
- Chicken curry cream soup
- Chicken soup like a mulligatawny
- Carrot and ginger cream soup

Alpine Soups

- Fleckerl soup, Tyrolean style
- Barley soup, Tyrolean style
- Horseradish cream soup with dill and apple
- Ham leek soup, Tyrolean style

Instant Soups

- Mushroom soup
- Chicken soup
- Asparagus soup
- Tomato soup
- Vegetable soup
- Leek potato soup
- Minestrone soup
- Oxtail soup
- Tomato basil soup

Pumpkin Soups

- Pumpkin and ginger soup
- Pumpkin and potato soup
- Pumpkin and mango cream soup
- Tomatoes and pumpkin soup
- Pumpkin cream soup

Tea Soups

- Japanese rice tea soup
- Coconut and banana matcha soup
- Apple matcha soup
- Kiwi moringa spinach with curcuma ginger

Traditional Soups

- Cream of garden soup with quinoa
- Chicken soup with noodles
- Clear vegetable soup
- Mushroom cream soup with quinoa
- Cream of vine tomato soup
- Tomato cream soup
- Tomato and mozzarella soup
- Onion soup
- Wild garlic soup
- Cauliflower and broccoli cream soup
- Alphabet soup
- Cream of mushroom soup
- Chinese vegetable soup
- Wild mushroom soup
- Cous cous soup
- Eggs clam chowder
- Spring soup
- Cream of garden soup
- Vegetable soup of japanese style
- Indian vegetable soup
- Potato leeks soup
- Potato soup
- Potato soup with creme fraiche
- Miso soup
- Beef soup
- Asparagus cream soup
- Mushroom cream soup
- Tomato soup Toscana

Breakfest Soups

- Apple beetroot with cinnamon ginger pepper
- Hibiscus raspberry with cardamom
- Pumpkin mango lemongrass with ginger fennel
- Kiwi moringa spinach with turmeric ginger
- Pineapple and apple leek with a fine curry
- Strawberry rhubarb with basil
- Pineapple-apple-carrot with ginger pepper
- Beetroot plum with cardamom

Oriental Specilaities

- „Chorba“, Moroccan soup with noodles
- „Harira Marocaine“, Moroccan tomato soup

Italian Specialties

- Seasoning for Pesto „Aglio olio“
- Seasoning for Pesto „Funghi“
- Seasoning for Pesto „Genovese“
- Seasoning for Pesto „Siciliana“



Asian Sauces

- Peanut satay sauce
- Hot and spicy sauce
- Red Thai curry sauce
- Sweet sour sauce

Traditional

- Roast sauce: chicken & herbs
- Brown onion sauce
- Cheese sauce
- Tomato sauce



ONE POT MEALS



One Pot Products

- Beef Hotpot
- Cottage pie
- Creamy Chicken Curry
- Devilled Sausages
- Hearty Chicken Casserole
- Juicy Lamb Shanks
- Lamb Casserole
- Mexican Nachos
- Rich & Saucy Beef Casserole
- Stroganoff



PLANT BASED

OUR NEW PRODUCT VEGAN PLANT PROTEIN BLEND FOR MINCED PRODUCTS

In the world of vegan food, there are more and more innovative products that enrich the plant-based market. Let us introduce our latest development - **the ideal vegan base for minced products**.

Quick and easy to prepare, our base is made from nutrient-rich fava beans and pea protein. It also contains no additives and is **100 % vegan and organic!**

The vegan base comes in four flavours: **Classic, Gyros, Curry** and **Italian**. They are extremely versatile and **can be used in a variety of meals** such as burger patties, kebabs, meatballs, or for a veggie bolognese sauce.



- Vegan & organic
- From fava beans & pea protein
- No additives
- High in protein

SO EASY!



AIR FRYER



AIR FRYER SEASONING



- Air Fryers make it possible to cook food in a **healthy way**
- Use of **a minimal of oil** compared to traditional deep fryers
- Offers many **different preparation options**
- **Various seasoning blends specially designed for the air fryer**
- Air fryers make it possible to cook **delicious tasting food**
- **Quick & cost-saving**

WE CREATED SOMETHING FOR EVERY TASTE:



SPICE BLENDS & RUBS

Seasoning Mixes

- Asian
- Barbecue
- Curry
- Italian
- Lamb
- Lasagne
- Mediterranean
- Mexican spice
- Nachos

- Pasta
- Pizza
- Potato and french fries
- Poultry
- Ras-el-Hanout
- Roast
- Tomato-Mozzarella
- Vegetables

Rubs

- Asian
- Barbecue
- Honey Mustard
- Herb Box
- Hot Pepper
- Sweet & Smoky
- Tandoori



HERB BLENDS



Herb Blends for Salad Dressings

- Caesar salad
- Dill herbs
- Garden herbs
- Herb yoghurt
- Italian herbs
- Peppers and herbs
- Paprika herbs
- Spicy garden herbs



OTHERS



Hearty Waffles

- Spelt waffles „Bruschetta“
- Spelt quinoa waffles
- Spelt waffles with hemp seeds
- Coconut waffles
- Waffles with quinoa and chia seeds
- Waffle vegan
- Potato waffles
- Waffles with quinoa and hemp seeds
- Waffles spicy
- Pumpkin waffles
- Waffle mix mediterranean

In addition the suitable dips:

- Basil and dill dip
- Herb dip ramson
- Tomato chili dip
- Chili dip
- Herb garden dip

Cereal/Morning Soups

- Cereal/Morning Soup
hibiscus-raspberry-cardamom-
with psyllium husks
- Cereal/Morning Soup
kiwi-moringa-spinach with
psyllium husks
- Cereal/Morning Soup
basil-strawberry-rhubarb
with psyllium husks

- Cereal/Morning Soup
pineapple-Apple-carrot with
psyllium husks
- Cereal/Morning Soup
pumpkin-mango with
psyllium husks

TAKE SOME NOTES

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and extend across the width of the page. There are no margins, text, or other markings on the paper.[illegible]

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