OGUNTIA FOOD GROUP

Flavoursome solutions since 1903

BRINGING YOU FRESH THINKING FROM MOGUNTIA TAILOR-MADE PRODUCTS FOR YOUR COMPANY



WHO WE ARE...

OUR CORE COMPETENCIES

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 guality".

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-guality 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.

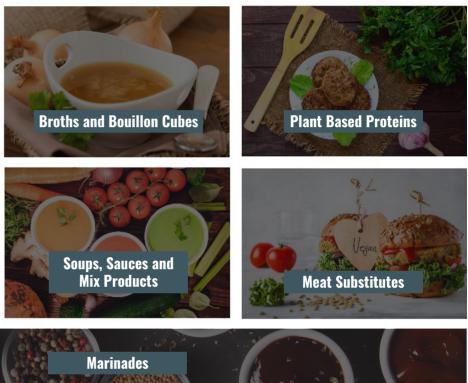
We are a partner with whom you can develop and produce innovations with our markteting and product team. The result is sophisticated, attractively priced quality products, with which you can successfully strengthen your brand.

Together we create decisive competitive advantages.

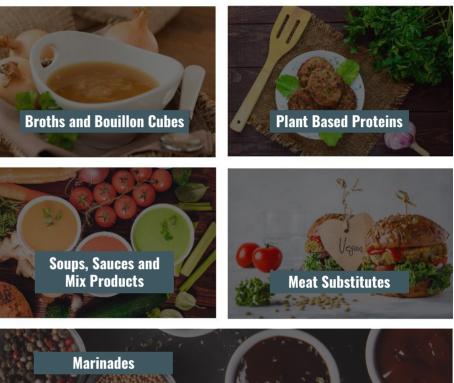


Not only do we provide high quality products, we can also manufacture with the following properties: organic, conventional, vegetarian, vegan, "clean label", free from lactose/gluten/cholesterol/yeast/palm fat/low in salt, without salt, halal and kosher.











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.







OUR PACKAGING SOLUTIONS - DESIGN AND FUNCTION PERFECTLY COMBINED



DELIVERED THE Moguntia Way. Worldwide.



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

PLANT BASED AIR FRYER HERB BLENDS **OTHERS**

NOTE: All products can be also produced as organic.

BOUILLON & STOCK CUBES

SOUPS & SAUCES

ONE POT MEALS

SPICE BLENDS & RUBS

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BOUILLON & STOCK CUBES

Classic Broths

- Chicken Broth
- Beef Broth
- Vegetable Broth
- Bone Broth
- Consommé
- Bouillons

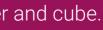
Mediterranean Broths

- Fish Stock (Fumet)
- Lamb Broth
- Harira Base
- Brodo
- Chickpea Broth

NOTE: Broths can be produced as powder and cube.

Asian Broths

- Tonkotsu
- Miso
- Phở Broth
- Tom Yum
- Tom Kha
- Shoyu



SOUPS & SAUCES

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

Oriental Specilaities

- "Chorba", Moroccan soup with noodles
- "Harira Marocaine", Morocan tomato soup

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



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 sauceRed 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



PLANT BASED

VEGAN PLANT PROTEIN BLEND FOR MINCED PRODUCTS

In the world of vegan food, there are more and more innovative products that enrich the plantbased 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.



SVEGGIE HACK

Vegan & organic
From fava beans & pea protein
No additives









EVEGGIE HAC





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

GARLIC, LEMON & HERB SEASONING



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SEA SALT & MALT VINEGAR POTATO SEASONING



n a healthy way litional deep fryers ns igned for the air frye ous tasting food



SOUTHERN-STYLE CRISPY COATING

INDIAN GARAM MASALA SEASONING

CHINESE-STYLE SALT & PEPPER SEASONING







SPICE BLENDS & RUBS

Seasoning Mixes

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

Rubs

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



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

HERB BLENDS

Herb Blends for Salad Dressings

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





OTHERS

Hearty Waffles

- Spelt waffles "Bruscetta"
- 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

Cereal/Morning Soups

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

In addition the suitable dips:

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

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

TAKE SOME NOTES

YOUR CONTACT PERSONS:

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Flavoursome solutions since 1903

