

TRENDMAGAZINE

SPEEDY SOLUTIONS



MOGUNTIA FOOD GROUP

Flavoursome solutions since 1903



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Welcome,

Year after year, we at the Moguntia Food Group do everything we can to track down the latest culinary trends, develop them further and prepare them for you in a practical way.

With this magazine, we want to offer you exciting insights into upcoming developments, provide inspiration for new flavour experiences and present solutions for everyday challenges in the kitchen and production.

Whether it's creative recipe ideas, innovative ingredients or sophisticated preparation techniques - we show you how modern trends can be put into practice.

In doing so we always keep an eye on what really works - whether in the catering trade, retail or professional food processing.

Let us inspire you and join us on this journey into the flavour world of tomorrow.

TREND: SPEEDY SOLUTIONS

In a world where efficiency and quality are crucial, sophisticated solutions for the catering and food trade are becoming increasingly important. Our products support you optimise work processes, increase sales and at the same time offer your customers uncomplicated, high-quality moments of pleasure.

Whether for the counter, the kitchen or production - with our solutions, savoury dishes can be prepared quickly, attractively and with minimal effort. Trends such as one-pot dishes or Quick & Tasty not only offer flavourful variety, but also enable efficient and sales-boosting presentation.

Rely on practical concepts that make your day-to-day work easier and guarantee your customers the best possible enjoyment. Enjoy discovering our first trend magazine for this year.

ONION PEPPER

Art. No.: **M3980** | Addition: **20-25 g/kg** | GTIN: **9001409005109**



INFO

- Strong onion seasoning salt with a subtle pepper flavour.
- Ideal for seasoning and flavouring - for the finishing touch.
- With an excellently balanced combination of herbs and spices.
- Perfect for pork, beef, lamb & vegetables.
- Ingredients such as onion, carrot, parsley and chilli provide a special flavour.

NEU!

RECIPE

ONION AND PEPPER-ROAST

- 1 kg Pork nut / ball with rind
- 20 g GRILLETTE® Grill and Roast seasoning oil | M4260
- 20 g **Onion Pepper Seasoning salt** | M3980

PRODUCTION RECOMMENDATION:

- Cut the pork nut into neat pieces and score the rind evenly.
- Brush all over with the GRILLETTE® seasoning oil and then season with the onion and pepper seasoning salt.

PREPARATION RECOMMENDATION:

Roast in the oven at 160 °C for 1-1.5 hours, depending on the size of the roast.

Recommended side dish: spaetzle or napkin dumplings.

ADDITION

YOUR ARTICLE FOR ADDITIONAL SALES

Art. No.: **S106078** | Fill quantity: **130 g** | GTIN: **9001409202683**

- Our new spice shaker brand
- For more occasions for your customers to use at home
- Without plastic shaker insert
- 100% recyclable premium metal tin



TREND PRODUCT



You can find a recipe for onion and pepper slices with **Onion Pepper** from **The Spice Lab** here!





A recipe for
shashlik skewers
with our
MARINETTE® Fix
shashlik can be
found here!

TREND PRODUCT



MARINETTE® FIX SHASHLIK

Art. No.: **M4456** | Addition: **400 g/kg** | GTIN: **4008337445668**



INFO

- Spicy red marinade with visible pieces of paprika
- Flavour profile: slightly hot like paprika
- 1.6 kg in a bucket
- Free from allergens

RECIPE

SHASHLIK-TOPF

- 1 kg Fresh pork ham, boneless
- 400 g **MARINETTE® Fix Shashlik** | M4456
- 250 g Express Basmati rice
- 200 g Red/green/yellow peppers
- 100 g Vegetable onion

PRODUCTION RECOMMENDATION:

- Cut the pork ham into neat pieces and shred.
- Also cut the peppers and onions into strips.
- Mix everything with the MARINETTE® Fix Shashlik and the Express Basmati rice.

PREPARATION RECOMMENDATION:

Place in a pan and simmer over a medium heat for 10-15 minutes.

Side dish recommendation: Fresh coleslaw



OPTIPRALL® CL PUR



Your innovative helper for fast, uncomplicated sausage production.

Art. No.: **M7730** | Addition: **5-13 g/kg** | GTIN: **9001409096428**

PRODUCT

Get the best out of your sausage recipe - in the simplest and **most simplest** and **most natural** way imaginable! With our unique sausage optimiser for emulsified scalded and cooked sausages, you benefit from an innovative solution that **takes many work steps off your hands**. Whereas you previously had to combine various aids and additives to achieve the desired result, the sausage optimiser performs this task for you in a single, perfectly perfectly harmonised product.

This intelligent addition not only optimises your sausage and cooked sausage production, but also **ensures improved stabilisation** of the emulsion in liver sausage. This gives you a first-class end product with an optimum consistency and outstanding quality - with maximum production efficiency.

INFO

YOUR ADVANTAGES AT A GLANCE

- Optimised water-binding capacity
- Optimised emulsifying behaviour
- Optimised yield
- Optimised pouring
- Optimised juice retention and low brewing losses as well as low losses into the end consumer's refrigerator
- Optimum frying behaviour with burst stopper for sausages
- Optimum browning
- Optimum bite thanks to optimum sausage meat stabilisation
- Optimum canning stability
- Optimum levelling behaviour with fluctuating raw material qualities
- Optimum success
- Without declarable additives
- Without E-numbers

MORE CONVENIENCE FOR YOUR SAUSAGE PRODUCTION!





For more inspiration, you can find our **sausage seasoning catalogue** here.

TASTEFUL ADDITIONS

Do you want to give your sausage that certain something? With our numerous sausage seasonings, you can easily decide which flavour you want.

COARSE FRANCONIAN GRILLED SAUSAGE

The hearty seasoning, finely flavoured with caraway and marjoram | M2082



BRILLANTOS® FRIOSAFE®

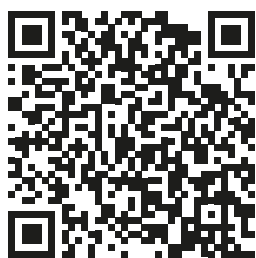
The classic spice for fresh bratwurst | M2050



MERGUEZ STYLE COARSE SAUSAGE

The spice preparation for strong paprika sausage with a hint of cumin | M2002





Further products
in our
PERLET®
range can be
found here!

KITCHEN PRODUCT



PERLET® SAUCE HOLLANDAISE

Art. No.: **M05236** | Addition: **260 g/l** | GTIN: **9001409090372**



PRODUCT

Hollandaise sauce is one of the classic whipped butter sauces butter sauces and is traditionally served with asparagus, ham, tender meat fillets or fresh fish.

With our Hollandaise sauce granules, you can make this fine butter sauce effortlessly - without any risk of curdling. Thanks to the reduced fat content, it is also a lighter, modern alternative to classic hollandaise to classic hollandaise, without sacrificing its characteristic flavour. flavour.

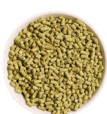
INFO

THE PERLETS®

Thanks to their special properties, our PERLETS® fit in perfectly with the trend towards convenience food. At a time when consumers have less and less time and often also a limited budget, any simplification in preparation is appreciated as real added value. At the same time, many consumers are prepared to invest more for high-quality convenience products if they can enjoy an uncomplicated flavour experience at the highest level.

- **Simple dosing & preparation**
- **No specialised staff required**
- **Gentle food handling:** food residues are avoided
- **Tasty & concentrated flavour experience**
with high-quality flavours
- **No clumping** - unlike powder sauces
- **Without** colourings, flavour enhancers and preservatives

MORE PERLETS® FOR YOUR SPRING



PERLET® Pesto Genovese

Traditional green Italian pasta seasoning with herbs | M05225 10



PERLET® Tomaten Sauce

Classic tomato sauce with a fine, fruity note and exquisite flavour | M05234 12



PERLET® Béchamel Sauce

Granulated white milk cream sauce | M05268 12



THE SPICE LAB!

The Spice Lab is the result of an exciting fusion of two established brands: **MOGUNTIA** and **INDASIA**.

Discover all the products of our **new spice shaker brand** now for more additional sales.

More information on our website.

