

Chopped/minced fresh (raw) products: tradicional i8n one way and regional and hamburgers onthe other one, represent an important Group of meat products.

Specially selected blend of natural spices, flavour enhancers and functional ingredients for the manufacture of meat and poultry products.

- Homogeneous productions
- Better conservation
- Increase of the performance
- Personalized flavours
- Adapted to the different sanitary regulations

Also has introduced innovative blends of ingredientes for the elaboration of formed and coaated meals.

The benefits are:

- Better food safety
- Higher perfomance
- Better juiciness
- Tasty products
- Better creaking

1	DESCRIPTION	DOSSAGE	COLOUR	CHARACTERISTICS
	FRESH SAUSAGE		ı	
1008	NATURAL FRESH SAUSAGE	40	Τ 0	No dye, general flavour potato starch
1020	FRESH SAUSAGE R / 0	40	T O	No dye and general flavour
1021	FRESH SAUSAGE R	40	T 60	Tone meat and general flavour
1033	FRESH SAUSAGE R / 1	40	T 100	Tone meat and general flavour
1034	FRESH SAUSAGE R / 2	40	T 125	Tone meat and general flavour

1037	FRESH SAUSAGE R / 4	40	T 150	Tone meat and general flavour
1004	FRESH SAUSAGE 1004	40	T 60	Tone Pink and general flavour
1006	FRESH SAUSAGE 1006	40	T 100	Tone Pink and general flavour
1007	FRESH SAUSAGE 1007	40	T 125	Tone Pink and general flavour
1018	FRESH SAUSAGE CAT	40	T 60	Tone Pink and high peppery taste
1001	FRESH SAUSAGE	40	T O	No dye, anise flavour
1001	S/COLOR	40	70	No dye, anise navoui
1002	FRESH SAUSAGE M.C.	40	T 40	Tone Pink and anise flavour
1003	FRESH SAUSAGE	40	T 60	Tone Pink and anise flavour
1005	FRESH SAUSAGE HF	40	T 100	Tone Pink and anise flavour
1009	FRESH SAUSAGE S/PTA	40	T 60	Tone Pink and anise flavour
2				
	BURGER MEAT			

1052

1055

**BURGER MEAT 1052** 

**BURGER MEAT 1055** 

30

30

T O

T 40

General flavour

General flavour

1050	BURGER MEAT 1050	30	T 70	General flavour
1058	BURGER MEAT 1058	30	T 100	General flavour
1059	BURGER MEAT 1059	30	T 125	General flavour
1060	BURGER MEAT 1060	30	T 150	General flavour
1105	BURGER MEAT 1105 *NF*	30	T 150	Two days, general flavour
1051	BURGER MEAT ALB-1051	30	Т 0	With a touch of garlic, flavoured meatballs
1168	BURGER MEAT ALB-1168	30	T 70	With a touch of garlic, onion and Paisley leaves, flavoured meatballs
1082	BURGER MEAT 1082	30	T 70	Grill flavour
1098	BURGER MEAT 1098	30	Т 0	With a touc of garlic and onion, breaded steack flavour
1053	BURGER MEAT 1050 (LOW IN SALT)	20	T 70	Provides 9 grs/k. salt
2603	BREAKFAST SAUSAGE XV7291			English sausage
	FRESH MINCED PR	ODUCTS		
11	CONDITABER EPC		25	T 50 Burger meat flavour,,preservative free

25

T O

Buttered beef steak flavour , preservative free

CONDITABER EPC1135

1135

1136	CONDITABER EPC1136	25	T 50	Meatballs flavour, preservative free
1010	FRESH RED SAUSAGE	50		Typical flavour
1203	FRESH CHORIZO	55		General flavour
1234	FRESH CHORIZO C1234	60		Vera flavour
	CARNISOLES			FRESH SAUSAGE BASES
1623	CARNISOL BASIC	1	T O	Provides Orly preservative
1607	CARNISOL S.C.	10	T O	Salt 1 gr/kg.
1621	CARNISOL C-1	10	T 30	Pink tonality, salt 1 gr/kg.
1600	CARNISOL	10	T 50	Pink tonality, salt 1 gr/kg.
1615	CARNISOL R	10	T 70	Meat tonality, salt 1 gr/kg.
1617	CARNISOL R/1	10	T 100	Meat tonality, salt 1 gr/kg.
1622	CARNISOL - NG50	5	T 50	Pink tonality, salt 1 gr/kgstarch free