

Food stuff

Delight made in Austria





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50 years of expertise in terms of delight...

For 50 years, »Delight made in Austria« has been our promise to our customers and partners.

As a family business, we are responsible for our environment and pay attention to regional origin as well as the best product quality when buying. We produce exclusively at two production sites in the Salzburg area. This is also a clear commitment to our credo.

We support you not only with professional and contemporary products, but also with know-how and perfect service. This creates confidence and security in your daily work and helps you to create clarity on your menu.

We constantly adapt our product assortment to the requirements of the market and the current legal situation. We dispense with non-contemporary ingredients and expand our portfolio with a large number of new assortment groups.

Our **quality seals**, which show you at a glance the absence of possible undesirable ingredients such as palm oil, serve as an orientation aid for our products.

For bulk buyers, we also offer customised solutions as a preliminary stage for their processes. As an »extended workbench«, we are perfectly positioned thanks to our innovation and flexibility. Of course, we are certified according to FSSC 22000.

Our standard assortment ranges from herbs, spices, vinegars and oils to soups, stocks, side dishes and desserts to cereals, binding agents or dipping sauces. Just keep on browsing, get an idea of the product variety yourself and contact us for a no-obligation consultation.

We provide safe delight made in Austria!!



Organic quality, that inspires!



Our organic products stand for the best quality, environmentally friendly production, GMO-free and controls from the field to the table!

**So that you can offer your customers
the best organic quality**



AT-BIO-501 DE-ÖKO-039
EU-/Nicht-EU-Landwirtschaft

Nannerl's organic products stand for the best quality, environmentally friendly production, GMO-free engineering and the highest quality assurance with constant controls.



www.nannerl.at



Regionality, that impresses!



Our Salzburg products stand for the best ingredients from the region, short distances and personal contact with suppliers!

**More regionality
you can hardly get in a product!**



Delight in perfection!



Our Culinarium range stands for selected and high-quality ingredients and unusual, exquisite recipes.

**For offering your customers
that extra bit of delight!!**

Quality seals

Here you can see at a glance the suitability and characteristics of our products.



After the cooking process the dishes get cooled down to storage temperature quickly in a blast chiller and regenerated before serving.



Products wearing this label are thickened in a way that the enzyme amylase contained in saliva cannot destroy the desired consistency and eases swallowing.



Products with this label do not contain any ingredients, which must be indicated on menu cards according to the EU authorisation regulation §9.



These products are prepared according to recipes free from the 14 main allergens listed in the EU food information regulation (LMIV). (Technologically unavoidable traces can not be excluded.)



Products wearing this seal are also suitable for making a sauce. The mix ratio for sauce is indicated separately on every package.



Products bearing this seal are made without onions. Onions can cause bloating and stomach pain in sensitive persons.



When cooking and frying, our instant products can be spread or stirred directly into liquids of any temperature without lumping.



Products with this seal are based on a palm oil-free formula.



Products with this symbol are based on an ovolactovegetable recipe (they are made just of vegetable ingredients, milk products and eggs).



Products marked with this seal were prepared without yeast addition.



Products with this symbol are based on a vegan recipe (they are made just of vegetable ingredients).



Lactose free according to the recipe. Lactose may cause drowsiness, bloating, stomach pain, diarrhea and nausea at persons affected.



This seal marks products containing at least 3 g fibre per 100 g of ready product or 1,5 g fibre per 100 kcal. Dietary supplements support normal intestinal activity.



Products labeled with this seal are processed without gluten and are suitable for people who suffer from gluten intolerance.



Main Allergenes

A brief overview of the 14 main allergens and examples of products in which they can be included.



EGGS

Includes: eggs of chickens, geese, ducks, turkeys, quails, pigeons, ostrich

Found in: egg yolks, egg whites, egg yam, lady's fingers, meringue, cakes, ice cream, sauces (for example Sauce Hollandaise, etc.), mayonnaise, minced meat.



PEANUTS

Includes: peanuts, peanut oil (also called frying fat), peanut butter

Found in: vegetarian meat substitutes, dressings, pesto, exotic kitchens (e.g. Asian, Indian), nut mixes.



FISH

Includes: any fish: raw, prepared, as a preserve, caviar, roe, paste

Found in: Sashimi, Surimi, Kamaboko (Japanese Surimi), Worcester sauce, various spice sauces, sushi, paella, vitello tonnato, etc.



CEREALS CONTAINING GLUTEN

Includes: all kinds of cereals containing gluten: wheat, barley, oats, rye, spelled, green core, einkorn, emmer, kamut

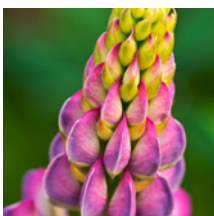
Found in: Bread, pastry, pastries, cakes, biscuits, muesli, etc.



CRUSTACEANS & SHELLFISH

Includes: shrimps, prawns, lobsters, crabs, krill, crawfish, shrimp, scampi, sea spider

Found in: Sashimi, Surimi, Bouillabaisse, crab butter, shrimp paste, etc.



LUPINS

Includes: any species of the euphorbia family. Dennis Moore wants them all!

Found in: vegetable proteins (lupins) in bakery products and vegetarian meat substitutes, lupine flour, lupine sprouts, etc.



MILK & MILK PRODUCTS

Includes: milk, butter, double cream, cream, crème fraîche, cheese, curd, yoghurt

Found in: margarine, sour cream, whipped cream, vegetable fat spreads, chocolate, pastry, nougat, ice cream, desserts, coffee whitener, mashed potatoes, etc.



NUTS

Includes: Cashew, hazelnut, macadamia nuts, almonds, pecan nuts, paranuts, pistachios, walnuts

Found in: nut oils (hazelnut, walnut, almond), nut paste, nut butter, etc.



SULPHUR DIOXIDE

(ALSO KNOWN AS SULPHITES)

Includes: Sulphur dioxide and sulphite (for more than 10 mg/kg or mg/l).

Found in: Wine (sulphurized), other alcoholic beverages, sulfurized dried fruits (plums, apricots, etc.), grated horseradish products, etc.



CELERY

Includes: Celery tubers, celery seeds, celery rod or bleached celery.

Found in: vegetable juices with celery, seasonings (celery salt), spic mixes, vegetable soups, bouillons, salads (Waldorf salad), snacks, sauces, etc.



MUSTARD

Includes: mustard, mustard seed, mustard oil, sprouts, leaves and flowers.

Found in: marinades, soups, sauces, chutneys, currys, spices, sausage and meat products, pickled vegetables, gourmet salads, etc.



SESAME SEEDS

Includes: sesame seed, oil, butter, flour and salt, seasoning with sesame.

Found in: bread, pastry, hamburgers, crackers, breakfast cereals, sweets, falafel, hummus, etc.



SOY

Includes: soybeans, soy sprouts, soy flour, soy grease, soy milk, soy protein, soy oil.

Found in: sweet soy dishes, tofu, miso, tempeh, seasonings, vegetarian spreads and dishes, surimi, bread and pastry, burgers, sausages, etc.



MOLLUSCS

Includes: mussels (venus, common mussels, queen and common scallops, oysters), Snails, squids (calamari, polpi, octopus, pulpo)

Found in: black noodles, Surimi, Sashimi, bouillabaisse, paella, etc.)

Herbs & Spices

Herbs | Spices | Spice mixes | Deco spices | Sweet Spices

With herbs and spices
you can create extraordinary culinary delights.

That is why we are always looking
for the best possible quality and flavour in order

to take treat to a new level
and to grant new flavour adventures.

Over and over again.



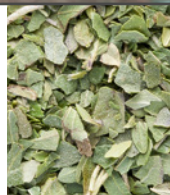
Freeze-dried herbs



Basil freeze-dried

Strong, slightly peppery piquancy with a slight sweet note.

Art.no.	Trading unit	Content	BBD
1237	1,3-liter-tin	40 g	24 M



Oregano freeze-dried

Vigorous, spicy and aromatic piquancy with a slightly tart touch.

Art.no.	Trading unit	Content	BBD
1277	1,3-liter-tin	70 g	24 M



Chervil freeze-dried

Gives a mild, slightly peppery sweetness and a delightful flavour similar to anise.

Art.no.	Trading unit	Content	BBD
1280	0,6-liter-tin	35 g	18 M



Parsley freeze-dried

Pleasant spicy flavour with a mild, slightly sweet bitterness.

Art.no.	Trading unit	Content	BBD
1273	1,3-liter-tin	40 g	24 M



Chives freeze-dried

A classic herb with a mild, leek- and onion-like aroma.

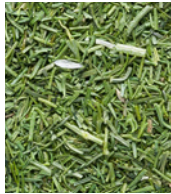
Art.no.	Trading unit	Content	BBD
2238	Zip bag	200 g	24 M
1250	1,3-liter-tin	40 g	24 M



Rosemary freeze-dried

Strong, resinous aroma with a slightly tart bitterness.

Art.no.	Trading unit	Content	BBD
1258	1,3-liter-tin	120 g	24 M



Dill freeze-dried

Characteristic sweet, spicy flavour with an aniseed-like touch.

Art.no.	Trading unit	Content	BBD
1222	1,3-liter-tin	80 g	24 M



Sage freeze-dried

A standard herb of the mediterranean cuisine with a characteristic scent and pleasantly bitter and spicy taste.

Art.no.	Trading unit	Content	BBD
1300	0,6-liter-tin	30 g	24 M



Herbs de Provence freeze dried

Herbal mix of rosemary, thyme, marjoram, chervil and tarragon.

Art.no.	Trading unit	Content	BBD
2239	Zip bag	200 g	24 M
1255	1,3-liter-tin	80 g	24 M



Salad herb blend freeze-dried

Classic salad herb mix of parsley, shallots, chives and onions with a slight hint of garlic.

Art.no.	Trading unit	Content	BBD
1274	1,3-liter-tin	60 g	24 M



Italian herb blend freeze dried

Mediterranean seasoning containing basil, oregano, rosemary, thyme, marjoram, sage and savory.

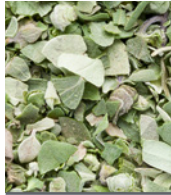
Art.no.	Trading unit	Content	BBD
1301	1,3-liter-tin	60 g	24 M



Tarragon freeze-dried

Spicy and flavourful, complemented by a slight bitterness.

Art.no.	Trading unit	Content	BBD
1256	0,6-liter-tin	30 g	24 M



Marjoram freeze-dried

Mild, pleasant spice, underlined by a fruity-lemony bitterness.

Art.no.	Trading unit	Content	BBD
1257	1,3-liter-tin	60 g	24 M




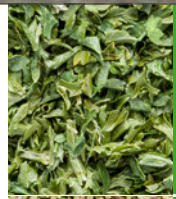
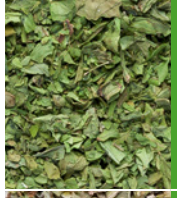




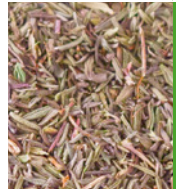
Thyme freeze-dried

Intense spicy aroma with a slightly peppery note.

Art.no.	Trading unit	Content	BBD
1238	1,3-liter-tin	80 g	24 M



Crushed herbs

	<p>Basil crushed Strong, slightly peppery piquancy with a slight sweet note.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1230</td> <td>1,3-liter-tin</td> <td>180 g</td> <td>24 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1230	1,3-liter-tin	180 g	24 M		<p>Parsley dried Pleasant spicy flavour with a mild, slightly sweet bitterness.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2232</td> <td>Zip bag</td> <td>500 g</td> <td>24 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	2232	Zip bag	500 g	24 M				
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2232	Zip bag	500 g	24 M																				
	<p>Lovage crushed Strong and aromatic flavour, underlining the taste of the dish itself.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1287</td> <td>1,3-liter-tin</td> <td>130 g</td> <td>18 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1287	1,3-liter-tin	130 g	18 M		<p>Rosemary cut Strong, resinous aroma with a slightly tart bitterness.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1248</td> <td>1,3-liter-tin</td> <td>300 g</td> <td>24 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1248	1,3-liter-tin	300 g	24 M				
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	<p>Marjoram crushed Has a mild, pleasant pungency with a fruity, lemonlike bitter note.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2233</td> <td>Zip bag</td> <td>500 g</td> <td>24 M</td> </tr> <tr> <td>1227</td> <td>1,3-liter-tin</td> <td>100 g</td> <td>24 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	2233	Zip bag	500 g	24 M	1227	1,3-liter-tin	100 g	24 M		<p>Savory crushed Fresh, strong tart flavour with a savoury peppery note.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1281</td> <td>1,3-liter-tin</td> <td>180 g</td> <td>18 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1281	1,3-liter-tin	180 g	18 M
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	<p>Oregano crushed Vigorous, spicy and aromatic piquancy with a slightly tart touch.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2230</td> <td>Zip bag</td> <td>500 g</td> <td>24 M</td> </tr> <tr> <td>1228</td> <td>1,3-liter-tin</td> <td>150 g</td> <td>24 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	2230	Zip bag	500 g	24 M	1228	1,3-liter-tin	150 g	24 M		<p>Thyme crushed Intense spicy aroma with a slightly peppery note.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1288</td> <td>1,3-liter-tin</td> <td>200 g</td> <td>24 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1288	1,3-liter-tin	200 g	24 M
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All-spice whole

Versatile in use with a spicy flavour, provides a wide taste.

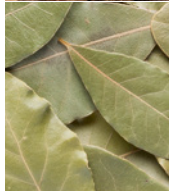
Art.no.	Trading unit	Content	BBD
1807	1,3-liter-tin	400 g	24 M



Chili Bird Eyes whole

Hot and fiery sun-ripened dried chillies of *Capsicum frutescens* (approx. 90,000 Scoville).

Art.no.	Trading unit	Content	BBD
1735	0,6-liter-tin	100 g	18 M



Bay leaves whole

Aromatic, gentle tangy piquancy and a slightly tart note.

Art.no.	Trading unit	Content	BBD
2244	Zip bag	250 g	24 M
1232	1,3-liter-tin	60 g	24 M



Chili flakes

Hot and spicy chili flakes for all hearty and spicy dishes.

Art.no.	Trading unit	Content	BBD
1236	0,6-liter-tin	150 g	24 M



Caraway seeds coarse

Spicy flavour with a bitter herb note.

Art.no.	Trading unit	Content	BBD
1293	1,3-liter-tin	700 g	18 M



Chili ground

Hot and spicy chili powder for all hearty and spicy dishes.

Art.no.	Trading unit	Content	BBD
1249	0,6-liter-tin	220 g	24 M



Caraway seeds ground

Spicy flavour with a bitter herb note.

Art.no.	Trading unit	Content	BBD
2241	Zip bag	2kg	24 M
1226	1,3-liter-tin	600 g	24 M



Cinnamon ground

This fine cinnamon impresses with its soft sweetness, which is complemented by a mild piquancy.

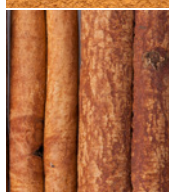
Art.no.	Trading unit	Content	BBD
1245	1,3-liter-tin	500 g	18 M



Caraway seeds whole

Spicy flavour with a bitter herb note.

Art.no.	Trading unit	Content	BBD
2240	Zip bag	2kg	24 M
1234	1,3-liter-tin	600 g	24 M



Cinnamon whole

This fine cinnamon impresses with its soft sweetness, which is complemented by a mild piquancy.

Art.no.	Trading unit	Content	BBD
1246	1,3-liter-tin	300 g	18 M



Cardamom ground

Its characteristic sweet and spicy flavour is perfectly suited to enhance Asian or Middle Eastern dishes.

Art.no.	Trading unit	Content	BBD
1304	0,6-liter-tin	220 g	24 M



Cloves whole

Fiery-spicy flavour with aromatic piquancy, perfect for game or sweet specialties like gingerbread, etc.

Art.no.	Trading unit	Content	BBD
1247	0,6-liter-tin	190 g	24 M



Cayenne pepper ground

From fiery red Chilis with the characteristic, delicately smoky taste and an intense sharpness (10,000 Scoville).


Art.no.	Trading unit	Content	BBD
1702	1,3-liter-tin	450 g	18 M



Coriander ground

Smooth and spicy, underlined by its slight sweetness. Fits for all kinds of dishes such as bread seasoning, Christmas seasoning, etc.

Art.no.	Trading unit	Content	BBD
1286	0,6-liter-tin	190 g	24 M

	<p>Cummin ground</p> <p>Intense fresh flavour with a gentle piquancy. An essential ingredient of the Arab, oriental and Asian cuisine.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1251</td> <td>1,3-liter-tin</td> <td>450 g</td> <td>24 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1251	1,3-liter-tin	450 g	24 M		<p>Paprika noble sweet</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>804</td> <td>18-liter-bucket</td> <td>6 kg</td> <td>24 M</td> </tr> <tr> <td>2236</td> <td>Zip bag</td> <td>2 kg</td> <td>24 M</td> </tr> <tr> <td>1803</td> <td>1-3-liter-tin</td> <td>600 g</td> <td>24 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	804	18-liter-bucket	6 kg	24 M	2236	Zip bag	2 kg	24 M	1803	1-3-liter-tin	600 g	24 M				
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	<p>Garlic paste fine</p> <p>Made from carefully selected, top-quality garlic, finely puréed and seasoned with sea salt, olive oil and a dash of lemon juice.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1812</td> <td>1-liter-squeeze-bottle</td> <td>1 kg</td> <td>12 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1812	1-liter-squeeze-bottle	1 kg	12 M		<p>Paprika smoked</p> <p>Sun-dried, fruity paprika with a fine smoky note, intensive seasoning power thanks to gentle processing.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1262</td> <td>0,6-liter-tin</td> <td>200 g</td> <td>24 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1262	0,6-liter-tin	200 g	24 M												
Art. no.	Trading unit	Content	BBD																												
1812	1-liter-squeeze-bottle	1 kg	12 M																												
Art. no.	Trading unit	Content	BBD																												
1262	0,6-liter-tin	200 g	24 M																												
	<p>Garlic paste garlic preparation</p> <p>Made from hand-picked, gently processed fresh garlic, crushed with fine salt and brought to pasty consistency.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1811</td> <td>1-kg-bucket</td> <td>1 kg</td> <td>12 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1811	1-kg-bucket	1 kg	12 M		<p>Pepper black coarse</p> <p>Spicy and aromatic pepper with a strong pepperiness.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1294</td> <td>1-3-liter-tin</td> <td>600 g</td> <td>24 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1294	1-3-liter-tin	600 g	24 M												
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1294	1-3-liter-tin	600 g	24 M																												
	<p>Garlic slices</p> <p>Hot and spicy flavour with a slightly sweet note.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1225</td> <td>1,3-liter-tin</td> <td>400 g</td> <td>24 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1225	1,3-liter-tin	400 g	24 M		<p>Pepper black ground</p> <p>Spicy and aromatic pepper with a strong pepperiness.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2229</td> <td>Zip bag</td> <td>2,5kg</td> <td>24 M</td> </tr> <tr> <td>1229</td> <td>1-3-liter-tin</td> <td>600 g</td> <td>24 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	2229	Zip bag	2,5kg	24 M	1229	1-3-liter-tin	600 g	24 M								
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2229	Zip bag	2,5kg	24 M																												
1229	1-3-liter-tin	600 g	24 M																												
	<p>Ginger ground</p> <p>Spicy and hot with subtle lemon notes, perfect for the Asian cuisine, piquant dishes and sweet specialities.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1243</td> <td>0,6-liter-tin</td> <td>220 g</td> <td>24 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1243	0,6-liter-tin	220 g	24 M		<p>Pepper black whole</p> <p>Spicy and aromatic pepper with a strong pepperiness.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2243</td> <td>Zip bag</td> <td>2,5kg</td> <td>24 M</td> </tr> <tr> <td>1240</td> <td>1-3-liter-tin</td> <td>700 g</td> <td>24 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	2243	Zip bag	2,5kg	24 M	1240	1-3-liter-tin	700 g	24 M								
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1243	0,6-liter-tin	220 g	24 M																												
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2243	Zip bag	2,5kg	24 M																												
1240	1-3-liter-tin	700 g	24 M																												
	<p>Juniper berries whole</p> <p>Spicy flavour, mild bitter note and a slightly resinous sweetness.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2227</td> <td>Zip bag</td> <td>1,5 kg</td> <td>24 M</td> </tr> <tr> <td>1235</td> <td>1-3-liter-tin</td> <td>400 g</td> <td>24 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	2227	Zip bag	1,5 kg	24 M	1235	1-3-liter-tin	400 g	24 M		<p>Pepper coloured coarse</p> <p>Balanced, strong and spicy pepper mix of white, black and green pepper and red pepper berries.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1261</td> <td>0,6-liter-tin</td> <td>300 g</td> <td>24 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1261	0,6-liter-tin	300 g	24 M								
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1261	0,6-liter-tin	300 g	24 M																												
	<p>Nutmeg ground</p> <p>Intense spicy powder, highly aromatic with a slightly sweet-bitter piquancy.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1223</td> <td>0,6-liter-tin</td> <td>220 g</td> <td>18 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1223	0,6-liter-tin	220 g	18 M		<p>Pepper coloured whole</p> <p>Balanced, strong and spicy pepper mix of white, black and green pepper and rose pepper berries.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1244</td> <td>1,3-liter-tin</td> <td>600 g</td> <td>24 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1244	1,3-liter-tin	600 g	24 M												
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1223	0,6-liter-tin	220 g	18 M																												
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1244	1,3-liter-tin	600 g	24 M																												
	<p>Nutmeg whole</p> <p>Intense spicy, highly aromatic with a slightly sweet-bitter piquancy.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1275</td> <td>0,6-liter-tin</td> <td>300 g</td> <td>24 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1275	0,6-liter-tin	300 g	24 M		<p>Pepper green whole freeze-dried</p> <p>Mild aromatic pepper with a pleasant, mild piquancy.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1239</td> <td>1,3-liter-tin</td> <td>200 g</td> <td>24 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1239	1,3-liter-tin	200 g	24 M												
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1239	1,3-liter-tin	200 g	24 M																												
	<p>Mustard Seeds whole</p> <p>Perfect for pickling vegetables such as cucumbers, but also for use in marinades, game seasonings or meat marinades.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1310</td> <td>0,6-liter-tin</td> <td>300 g</td> <td>24 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1310	0,6-liter-tin	300 g	24 M		<p>Pepper green whole in brine</p> <p>Finest fresh green peppercorns, pickled in brine and vinegar. Fresh and spicy with characteristic pepperiness.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1289</td> <td>800-g-tin</td> <td>500 g</td> <td>36 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1289	800-g-tin	500 g	36 M												
Art. no.	Trading unit	Content	BBD																												
1310	0,6-liter-tin	300 g	24 M																												
Art. no.	Trading unit	Content	BBD																												
1289	800-g-tin	500 g	36 M																												



Pepper white ground

Full bodied pepper with a strong and direct pepperiness.

Art.no.	Trading unit	Content	BBD
2228	Zip bag	2,5 kg	24 M
1241	1,3-liter-tin	600 g	24 M



Saffron threads

Strong aromatic spice, light bitter note with an earthy finish, enriched by a mild, fruity and flowery honey note.

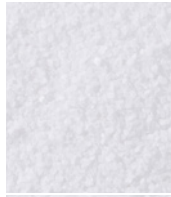
Art.no.	Trading unit	Content	BBD
1307	3-g-tray	3 g	36 M



Pepper white whole

Full bodied pepper with a strong and direct pepperiness.

Art.no.	Trading unit	Content	BBD
1260	1,3-liter-tin	750 g	24 M



Sea salt coarse

Gained through natural vaporisation, coarse-grained, natural sea salt with a balanced mineral note.

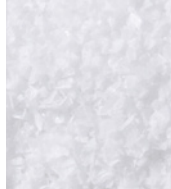
Art.no.	Trading unit	Content	BBD
1778	5-kg-bucket	5 kg	36 M



Pepper- and salt mill filled

Finest mills made of glass and stainless steel with ceramic grinder.

Art.no.	Filling	Content	BBD
723	Pepper mix coloured	45 g	24 M
722	Sea salt coarse	80 g	36 M



Sea salt flakes

Pyramid Salt from Cyprus with a crispy consistency and a spicy-salty, pleasantly bitter taste.

Art.no.	Trading unit	Content	BBD
1779	0,6-liter-tin	250 g	36 M



Rose pepper dried

Pleasant sweetness with a subtle bitter fruity note. Perfect as decoration, gives a delicious flavour.

Art.no.	Trading unit	Content	BBD
1282	0,6-liter-tin	140 g	24 M



Tomato Flakes dried

Ideal with Italian dishes such as risotto, caprese, pesto, pasta, bruschetta or also as an ingredient for pastries such as ciabatta.

Art.no.	Trading unit	Content	BBD
1303	0,6-liter-tin	200 g	12 M



Saffron ground

Strong aromatic spice, light bitter note with an earthy finish, enriched by a mild, fruity and flowery honey note.

Art.no.	Trading unit	Content	BBD
1305	10-g-tray	10 g	36 M



Turmeric ground

Earthy, bitter and spicy aroma with a slight piquancy and a slightly bitter note. Main component of curry mixtures.

Art.no.	Trading unit	Content	BBD
1283	0,6-liter-tin	230 g	18 M

Spice mixes



Arrabiata spice mix

Garlic and Chili give a tasty piquancy, red pepper, tomatoes and selected herb grant a mediterranean flair.

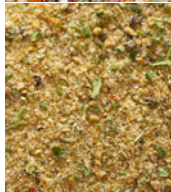
Art.no.	Trading unit	Content	BBD
1777	1,3-liter-tin	500 g	18 M



Bowl Peppa spice preparation

The ideal finishing touch for bowls and salads. Black sesame, garlic, paprika, raspberries and pepper create an explosion of flavour.

Art.no.	Trading unit	Content	BBD
1737	0,6-liter-tin	200 g	15 M



Barbecue seasoning salt

Coarsely grained French sea salt, with paprika, aromatic herbs and spices, refined with a light smoky note.

Art.no.	Trading unit	Content	BBD
1720	1,3-liter-tin	800 g	24 M


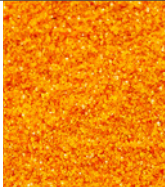




















Cajun spice mix

Creole spice mixture of sea salt, fruity paprika, spicy garlic, coriander, pepper, chilli and fine smoke aromas.

Art.no.	Trading unit	Content	BBD
1723	0,6-liter-tin	250 g	24 M



	<p>Celery seasoning salt</p> <p>Spice salt with high celery content for a varied taste in soups, sauces, meat, stews, etc.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1712</td> <td>1,3-liter-tin</td> <td>1000 g</td> <td>18 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1712	1,3-liter-tin	1000 g	18 M		<p>French fries seasoning salt</p> <p>Made from finely grained sea salt and fruity paprika, seasoned with onions, pepper, oregano and a hint of garlic.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1710</td> <td>2-kg-pouch-pack</td> <td>2 kg</td> <td>24 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1710	2-kg-pouch-pack	2 kg	24 M				
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1710	2-kg-pouch-pack	2 kg	24 M																				
	<p>Chicken seasoning salt</p> <p>Aromatic fruity pepper flavour and a spicy piquancy of pepper and curry and a mild onion-garlic note.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1794</td> <td>1,3-liter-tin</td> <td>1000 g</td> <td>18 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1794	1,3-liter-tin	1000 g	18 M		<p>Game spice mix</p> <p>A gentle touch of juniper, a pinch of garlic and fine pepper aromas make this spice blend perfect for game dishes.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1808</td> <td>1,3-liter-tin</td> <td>400 g</td> <td>18 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1808	1,3-liter-tin	400 g	18 M				
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1794	1,3-liter-tin	1000 g	18 M																				
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1808	1,3-liter-tin	400 g	18 M																				
	<p>Chili spice mix</p> <p>Made from fruity paprika, fiery chilli, selected spices and herbs as well as a hint of garlic.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1703</td> <td>1,3-liter-tin</td> <td>500 g</td> <td>18 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1703	1,3-liter-tin	500 g	18 M		<p>Garam Masala spice mix</p> <p>Spicy coriander and cumin notes enriched by cardamom, pepper, nutmeg a pinch of cinnamon and a hint of clove.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1731</td> <td>0,6-liter-tin</td> <td>180 g</td> <td>24 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1731	0,6-liter-tin	180 g	24 M				
Art. no.	Trading unit	Content	BBD																				
1703	1,3-liter-tin	500 g	18 M																				
Art. no.	Trading unit	Content	BBD																				
1731	0,6-liter-tin	180 g	24 M																				
	<p>Colour-Fresh colour stabilizer</p> <p>Preparation for colour stabilization of natural colours of white fruit, vegetables and mushrooms.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1638</td> <td>0,6-liter-tin</td> <td>400 g</td> <td>18 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1638	0,6-liter-tin	400 g	18 M		<p>Garlic seasoning salt</p> <p>Spicy seasoning salt with a high garlic content for seasoning meat and vegetables.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1709</td> <td>1,3-liter-tin</td> <td>1000 g</td> <td>18 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1709	1,3-liter-tin	1000 g	18 M				
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Art. no.	Trading unit	Content	BBD																				
1709	1,3-liter-tin	1000 g	18 M																				
	<p>Crispy Chicken seasoning salt</p> <p>Spice salt with fruity paprika taste and aromatic caraway, underlaid with a discreet pepper note.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1719</td> <td>1,3-liter-tin</td> <td>1000 g</td> <td>18 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1719	1,3-liter-tin	1000 g	18 M		<p>Goulash spice mix</p> <p>Spice mixture with fruity paprika, selected spices and herbs as well as a hint of garlic and a pinch of chilli.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1707</td> <td>1,3-liter-tin</td> <td>450 g</td> <td>18 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1707	1,3-liter-tin	450 g	18 M				
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1707	1,3-liter-tin	450 g	18 M																				
	<p>Curry Powder seasoning mix</p> <p>Indian spice mix according to a traditional recipe.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2242</td> <td>Zip bag</td> <td>2,5 kg</td> <td>24 M</td> </tr> <tr> <td>1791</td> <td>1-3-liter-tin</td> <td>700 g</td> <td>24 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	2242	Zip bag	2,5 kg	24 M	1791	1-3-liter-tin	700 g	24 M		<p>»Grill Gaucho« spice mix</p> <p>Strong and aromatic spice blend with a fruity pepper note and a pleasant piquancy, underlined by classic grill herbs.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1797</td> <td>1,3-liter-tin</td> <td>800 g</td> <td>18 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1797	1,3-liter-tin	800 g	18 M
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2242	Zip bag	2,5 kg	24 M																				
1791	1-3-liter-tin	700 g	24 M																				
Art. no.	Trading unit	Content	BBD																				
1797	1,3-liter-tin	800 g	18 M																				
	<p>Curry green "Siam" spice preparation</p> <p>Spice preparation with the fiery heat of cayenne pepper, enhanced by coconut milk, mango and a hint of cinnamon.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1730</td> <td>0,6-liter-tin</td> <td>200 g</td> <td>24 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1730	0,6-liter-tin	200 g	24 M		<p>»Grill Mexico« seasoning salt</p> <p>Fiery barbecue seasoning salt with chili and red pepper, flavoured with cumin and garlic and an aromatic herbal note.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1816</td> <td>1,3-liter-tin</td> <td>800 g</td> <td>18 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1816	1,3-liter-tin	800 g	18 M				
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Art. no.	Trading unit	Content	BBD																				
1816	1,3-liter-tin	800 g	18 M																				
	<p>Curry red "Roshanee" spice prep.</p> <p>Spice preparation with pleasant spiciness, dominated by sumac, fenugreek seeds, paprika and coriander.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1729</td> <td>0,6-liter-tin</td> <td>200 g</td> <td>24 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1729	0,6-liter-tin	200 g	24 M		<p>»Grill Provence« spice mix</p> <p>Spicy aromatic herbs from the Provence flavoured with classic BBQ spices, underlined by a fine hint of garlic.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1798</td> <td>1,3-liter-tin</td> <td>500 g</td> <td>18 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1798	1,3-liter-tin	500 g	18 M				
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	<p>Duck & Goose seasoning salt</p> <p>Balanced, mild spice blend of vegetables, spices and herbs, accented with a subtle flavour of orange and ginger.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1733</td> <td>0,6-liter-tin</td> <td>400 g</td> <td>24 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1733	0,6-liter-tin	400 g	24 M		<p>Grill seasoning salt</p> <p>Fruity-spicy barbecue seasoning salt, enriched with typical spices and herbs, with a tasty garlic note.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1793</td> <td>1,3-liter-tin</td> <td>800 g</td> <td>18 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1793	1,3-liter-tin	800 g	18 M				
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	<p>Fish seasoning Dalmacija</p> <p>Fine sea salt with aromatic spices and carefully selected vegetables, underlined by fine herbs and a fresh lemon note.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1792</td> <td>1,3-liter-tin</td> <td>900 g</td> <td>18 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1792	1,3-liter-tin	900 g	18 M		<p>Gyros seasoning salt</p> <p>With sea salt, thyme, oregano, a hint of garlic and a pinch of pepper and chilli for a pleasant spiciness.</p> <table border="1"> <thead> <tr> <th>Art. no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>1708</td> <td>1,2-kg-pouch-pack</td> <td>1,2kg</td> <td>18 M</td> </tr> </tbody> </table>	Art. no.	Trading unit	Content	BBD	1708	1,2-kg-pouch-pack	1,2kg	18 M				
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Art. no.	Trading unit	Content	BBD																				
1708	1,2-kg-pouch-pack	1,2kg	18 M																				



Herb butter seasoning salt

Spice salt with aromatic herb mix (parsley, dill, chervil and tarragon) and mildly spicy garlic flavour.

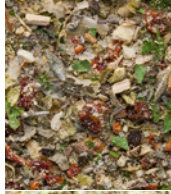
Art.no.	Trading unit	Content	BBD
1790	1,3-liter-tin	500 g	18 M



Herbal sea salt seasoning salt

Seasoned salt with an aromatic blend of herbs (parsley, basil, marjoram, oregano, rosemary) and a mildly spicy hint of garlic.

Art.no.	Trading unit	Content	BBD
1801	1,3-liter-tin	1000 g	18 M



Italia spice mix

Spicy aromatic mix of typical Italian herbs, fruity peppers with a mild peppery piquancy and a touch of garlic.

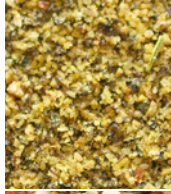
Art.no.	Trading unit	Content	BBD
1800	1,3-liter-tin	400 g	18 M



Lamb seasoning salt

Fine French sea salt with typical herbs such as rosemary and oregano as well as a fine note of garlic.

Art.no.	Trading unit	Content	BBD
1721	1,3-liter-tin	700 g	18 M



Lemon pepper seasoning mix

Sicilian lemon, black pepper and French sea salt result in a tangy, fresh piquancy.

Art.no.	Trading unit	Content	BBD
1825	1,3-liter-tin	800 g	12 M



Mediterranean spice mix

Spicy mixture of tomato flakes, pine nuts, paprika, garlic, herbs, capers, pepper and a hint of lemon.

Art.no.	Trading unit	Content	BBD
1722	0,6-liter-tin	150 g	15 M



Mushroom spice mix

Mushrooms, porcini mushrooms and shiitake mushrooms impart an intense mushroom flavour, complemented by pepper and ginger.

Art.no.	Trading unit	Content	BBD
2091	0,6-liter-tin	250	24 M



Pizza spice herb mix

Mediterranean herbal blend with intense oregano and basil notes, accompanied by rosemary, savory and thyme.

Art.no.	Trading unit	Content	BBD
1718	300-g-Alubeutel	300 g	24 M



Ras el-Hanout spice mix

Fruity spicy mixture from Moroccan cuisine with seductive oriental and slightly floral flavours.

Art.no.	Trading unit	Content	BBD
1726	0,6-liter-tin	200 g	24 M



Roast chicken seasoning salt

Classic roast chicken spice salt made from fine table salt, fruity paprika and a hint of fiery pepper.

Art.no.	Trading unit	Content	BBD
1701	2-kg-pouch-pack	2 kg	24 M



Roast pork seasoning salt

Rustic spice mixture with a pleasant, peppery piquancy tempered by sweet peppers, underscored by savory garlic aromas.

Art.no.	Trading unit	Content	BBD
1796	1,3-liter-tin	1000 g	18 M



Sauerbraten spice mix

For marinating sauerbraten with typical spices and herbs such as mustard, coriander, juniper, pimento and clove.

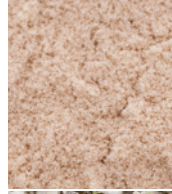
Art.no.	Trading unit	Content	BBD
1711	1,3-liter-tin	500 g	18 M



Smoked BBQ seasoning salt

Coarse grained French sea salt, with smoked peppers and spicy herbs, refined with tasty vegetables.

Art.no.	Trading unit	Content	BBD
1824	1,3-liter-tin	800 g	18 M



Smoked salt

Fine, golden-brown salt speciality with the intense smoky taste of spicy hickory wood.

Art.no.	Trading unit	Content	BBD
1295	1,3-liter-tin	1000 g	15 M



Steak seasoning salt

Fiery piquancy of black pepper, combined with the fruity piquancy of red peppers, seasoned with aromatic herbs.

Art.no.	Trading unit	Content	BBD
1818	1,3-liter-tin	1100 g	18 M



Vegetable fresh with colour stabilizer

Ideal for green vegetables such as spinach, peas, courgettes, kohlrabi, etc. Green vegetables retain their colour when kept warm.

Art.no.	Trading unit	Content	BBD
1639	1,6-kg-bucket	1,6 kg	15 M



Vegetable seasoning butter flavour

Balanced, mild spice blend of vegetables, spices and herbs, underlined by a delicious butter flavour.

Art.no.	Trading unit	Content	BBD
1799	1,3-liter-tin	900 g	15 M



Blossom mix for decoration

Decorative flower mix of cornflower blossoms, marigolds, tagetes flowers and rose petals.

Art. no.	Trading unit	Content	BBD
2703	1,3-liter-tin	35 g	24 M



Blossom mix yellow

Edible marigold and tagetes flowers. Their characteristic scent and vibrant yellow colour enrich any culinary creation.

Art. no.	Trading unit	Content	BBD
2700	0,6-liter-tin	15 g	24 M



Chili threads fine

Universal, decorative condiment with subtle piquancy and a mild fruity flavour.

Art. no.	Trading unit	Content	BBD
1278	0,6-liter-tin	45 g	18 M



Cornflower petals sorted

Edible cornflower blossoms. Their characteristic fragrance and delicate blue-violet colour enrich any culinary creation.

Art. no.	Trading unit	Content	BBD
2701	0,6-liter-tin	15 g	24 M



Fruit & flower mix for decoration

Colourful mixture of flowers and fruit pieces to decorate desserts and other sweet dishes.

Art. no.	Trading unit	Content	BBD
1727	0,6-liter-tin	50 g	15 M



Rose petals sorted

Pure eatable rose petals. The typical odour and the beautiful dark red colour enrich every culinary creation.

Art. no.	Trading unit	Content	BBD
2702	0,6-liter-tin	15 g	24 M

Sweet spices & Baking



Blue poppy seeds whole

Free-flowing blue poppy with a characteristic slightly nutty flavour underlined by a mild bitter note.

Art.no.	Trading unit	Content	BBD
1292	1,3-liter-tin	700 g	10 M



Vanilla Magic spice preparation.

Specially treated vanilla seeds with a natural vanilla flavour for a particularly intense vanilla flavour.

Art.no.	Trading unit	Content	BBD
1306	screw cap glass	80 g	18 M



Cream of tartar baking powder organic

High-quality organic baking powder with natural tartaric acid as an alternative to conventional baking powder, gluten- and phosphate-free.

Art.no.	Trading unit	Content	BBD
1604	0,6-liter-tin	400 g	24 M



Vanilla Bourbon ground

Unique spicy-sweet flavour with a complex game of intense, harmonic and very well-balanced flavours.

Art.no.	Trading unit	Content	BBD
1285	screw cap glass	80 g	18 M



Limona lemon preparation

The intense flavour of fresh sour lemon is complemented by fine fruit aromas.

Art.no.	Trading unit	Content	BBD
1822	0,6-liter-tin	250 g	12 M



Vanilla pods Tahiti

Tahiti vanilla pods have a sweet and aromatic flavour and an intense bloomy aroma.

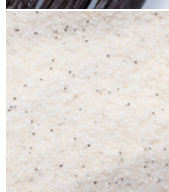
Art.no.	Trading unit	Content	BBD
1276	glass vials	5 × 2 pods	24 M



Naranja orange preparation

The intense flavour of fresh and fruity oranges is complemented by a mild fruit acid.

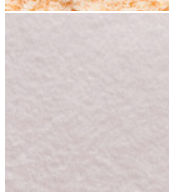
Art.no.	Trading unit	Content	BBD
1821	0,6-liter-tin	250 g	12 M



Vanilla sugar Bourbon

Tahiti vanilla pods have a sweet and aromatic flavour and an intense bloomy aroma.

Art.no.	Trading unit	Content	BBD
1819	0,6-liter-tin	450 g	18 M



Natron cooking soda

A proven universal helper for cooking. Slackens pastry's dough and softens surplus fruit acids.

Art.no.	Trading unit	Content	BBD
1806	1,3-liter-tin	1300 g	18 M



Vanillin sugar

The typical sweet-spicy taste of vanilla as well as hints of clove result in this aromatic mix.

Art.no.	Trading unit	Content	BBD
1809	1,3-liter-tin	1000 g	24 M



Star anise whole

Star anise has a strong sweet, spicy-warm taste with a subtle bitter note. For Far Eastern and sweet cuisine.

Art.no.	Trading unit	Content	BBD
1725	0,6-liter-tin	95 g	24 M

Vinegar & Oil

Vinegars | Premium oils | Kitchen oils | Gelling agent | Cruets

Vinegars and oils are constant companions in the kitchen.

Selected products of special origin
as well as finely composed, aromatic creations
offer you an optimal base.



Vinegars



Aceto Balsamico di Modena IGP

Finest vinegar made from wine vinegar and grape must. 6% acidity.

Art.no.	Trading unit	Content	BBD
10033	5-liters-tin	5 liters	24 M
10030	0,5-liters-bottle	0,5 liters	24 M

Balm Plum

Light wine vinegar with a pleasant fruity white wine aroma, refined with fruity-sour plums. With 3% acidity.

Art.no.	Trading unit	Content	BBD
10078	0,5-liters-bottle	0,5 liters	15 M

Aceto Balsamico di Modena

Balsamic vinegar made from wine vinegar and grape must with 6% acidity.

Art.no.	Trading unit	Content	BBD
10039	0,25-liters-bottle	0,25 liters	24 M

Balm Pomegranate

Bright wine vinegar with a pleasantly fruity white wine aroma, underlined by fruity-sweet pomegranates. With 4% acidity.

Art.no.	Trading unit	Content	BBD
10045	0,5-liters-bottle	0,5 liters	15 M

Balm Apple

Bright wine vinegar with a pleasantly fruity white wine flavour, completed by the mild acid of ripe apples. With 3% acidity.

Art.no.	Trading unit	Content	BBD
10035	0,5-liters-bottle	0,5 liters	15 M

Balm Raspberry

Bright wine vinegar with a pleasantly fruity white wine aroma, completed by the fruitiness of ripe raspberries. With 3% acidity.

Art.no.	Trading unit	Content	BBD
10037	0,5-liters-bottle	0,5 liters	15 M

Balm Damson Plum

Light wine vinegar with a pleasant fruity white wine aroma, refined with the fruity sweetness of puréed damson plums. With 4% acidity.

Art.no.	Trading unit	Content	BBD
10040	0,5-liters-bottle	0,5 liters	15 M

Balm Tomato

Bright wine vinegar with a pleasantly fruity white wine flavour, underlined by the taste of sun-ripened tomatoes. With 4% acidity.

Art.no.	Trading unit	Content	BBD
10042	0,5-liters-bottle	0,5 liters	15 M

Balm Date

Bright wine vinegar with a pleasantly fruity white wine aroma, underlined by the mild sweetness of ripe dates. With 3% acidity.

Art.no.	Trading unit	Content	BBD
10046	0,5-liters-bottle	0,5 liters	15 M

Condimento bianco

Art.no.	Trading unit	Content	BBD
10034	5-liters-tin	5 liters	24 M
10031	0,5-liters-bottle	0,5 liters	24 M
10038	0,25-liters-bottle	0,25 liters	24 M

Balsam Mango

Bright wine vinegar with a pleasantly fruity white wine aroma, complemented by the fruity sweetness of gently puréed, ripe mangoes.

Art.no.	Trading unit	Content	BBD
10064	0,5-liters-bottle	0,5 liter	15 M



Crema Aceto Balsamico di Modena IGP

Classic viscous balsamico glaze with a fruity, tenderly sweet flavour for the extraordinary note. With 3% acidity.

Art.no.	Trading unit	Content	BBD
10032	0,5-liters-bottle	0,5 liters	24 M

Balm Pear

Bright wine vinegar with a pleasantly fruity white wine flavour, completed by the fruity sweetness of ripe pears. With 3% acidity.

Art.no.	Trading unit	Content	BBD
10036	0,5-liters-bottle	0,5 liters	15 M

Premium oils



Premium Oil Basil

Aromatic oil with the extract of fresh basil leaves.
Gives an elegant peppery piquancy.

Art. no.	Trading unit	Content	BBD
10053	0,5-liter-bottle	0,5 liter	15 M

Premium Oil Chili

High quality oil with the extract of selected, aromatic chilies.
Gives a subtle spiciness.

Art. no.	Trading unit	Content	BBD
10050	0,5-liter-bottle	0,5 liter	15 M

Premium Oil Garlic

High-quality oil with the flavour of spicy garlic.
Gives dishes an intense-spicy taste.

Art. no.	Trading unit	Content	BBD
10052	0,5-liter-bottle	0,5 liter	15 M

Premium Oil Lemon

High-quality oil with the flavour of fresh lemons.
Gives a subtle and fresh note.

Art. no.	Trading unit	Content	BBD
10056	0,5-liter-bottle	0,5 liter	15 M

Premium Oil Peanut

Intense oil from roasted peanuts, perfect for salads, seasonings and refinings as well as for Asian cuisine.

Art. no.	Trading unit	Content	BBD
10055	0,5-liter-bottle	0,5 liter	15 M

Premium Oil Sesame

Intense oil from roasted sesame seeds.
Authentic, dark original recipe with typical sesame flavour.

Art. no.	Trading unit	Content	BBD
10051	0,5-liter-bottle	0,5 liter	15 M

Premium Oil Walnut

Fine oil from roasted walnuts with very intense, nutty flavour.
Perfect for cold and warm kitchen.

Art. no.	Trading unit	Content	BBD
10054	0,5-liter-bottle	0,5 liter	15 M

Pumpkin Seed Oil, Styria, P.G.I.

Intensive nutty oil with fine roasted aromas and a velvety oily texture,
100% pure, cold pressed!

Art. no.	Trading unit	Content	BBD
10021	0,5-liter-bottle	0,5 liter	12 M

Olive Oil, Classic Selection

Extra virgin olive oil. Premium olive oil obtained directly from olives
using mechanical processes. Cold extracted.

Art. no.	Trading unit	Content	BBD
10025	5-liter-tinister	5 liter	24 M

Olive Oil, Greece, Kalamata, P.D.O.

High-quality 100% pure, extra virgin olive oil,
cold pressed from Kalamata/Greece.

Art. no.	Trading unit	Content	BBD
10024	0,5-liter-bottle	0,5 liter	24 M

Olive Oil, Greece, 100 % pure

100% pure, extra virgin, cold pressed, from Gargaliani/Greece.

Art. no.	Trading unit	Content	BBD
10023	5-liter-tinister	5 liter	24 M
10022	0,25-liter-bottle	0,25 liter	24 M

Sunflower Oil organic

High oleic acid, gently pressed, from controlled organic cultivation,
with a mild and pleasant taste.

Art. no.	Trading unit	Content	BBD
10057	0,5-liter-bottle	0,5 liter	12 M



Kitchen Oils



Premium Basil Oil

Aromatic oil with the extract of fresh basil leaves. Gives an elegant peppery piquancy.

Art.no.	Trading unit	Content	BBD
10070	1-liter-PET-bottle	1 liter	15 M

Premium Walnut Oil

Fine oil from roasted walnuts with very intense, nutty flavour. Perfect for cold and warm kitchen.

Art.no.	Trading unit	Content	BBD
10073	1-liter-PET-bottle	1 liter	15 M

Premium Chili Oil

High quality oil with the extract of selected, aromatic chilies. Gives a subtle spiciness.

Art.no.	Trading unit	Content	BBD
10071	1-liter-PET-bottle	1 liter	15 M

Premium Wok Oil

High-quality oil with ginger extract and natural garlic flavour. Ideal for stir-fries and Asian cuisine.

Art.no.	Trading unit	Content	BBD
10069	1-liter-PET-bottle	1 liter	15 M

Premium Garlic Oil

High-quality oil with the flavour of spicy garlic. Gives dishes an intense-spicy taste.

Art.no.	Trading unit	Content	BBD
10068	1-liter-PET-bottle	1 liter	15 M

Premium Lemon Oil

High-quality oil with the flavour of fresh lemons. Gives a subtle and fresh note.

Art.no.	Trading unit	Content	BBD
10067	1-liter-PET-bottle	1 liter	15 M

Premium Mediterranean Oil

Made from high-quality rapeseed oil and fine olive oil.

Art.no.	Trading unit	Content	BBD
10076	5-liter-tinister	5 Liter	15 M
10075	1-liter-PET-bottle	1 Liter	15 M

Premium Peanut Oil

Intense oil from roasted peanuts, perfect for salads, seasonings and refinings as well as for Asian cuisine.

Art.no.	Trading unit	Content	BBD
10074	1-liter-PET-bottle	1 liter	15 M

Premium Sesame Oil

Intense oil from roasted sesame seeds. Authentic, dark original recipe with typical sesame flavour.

Art.no.	Trading unit	Content	BBD
10066	1-liter-PET-bottle	1 liter	15 M

Prep Gourmet

Salt-free vegetable oil mixture with a natural butter flavour.

Art.no.	Trading unit	Content	BBD
10015	10-liter-bucket	10 liter	12 M
10014	2-liter-PET-bottle	2 liter	12 M

Spray-on Oil Gelling agent

Pure vegetable, tasteless, free from main allergens. Easily soluble on all materials such as tinplate, aluminium or porcelain.

Art.no.	Trading unit	Content	BBD
6654	500-ml-tin	500 ml	18 M

Cruet stand filled

Coarse sea salt and coloured pepper in a mill as well as 250 ml of virgin olive oil and aceto balsamico di Modena.

Art.no.	Dimensions	Content	VE
721	224 × 68 × 40 mm	4-piece	2 sets

Cruet two-staged

Two-stage vinegar and oil cruet from solid oak wood for seven 500-ml-bottles. Made in Austria. Without content!

Art.no.	Dimensions	Content	VE
6066	306 × 175 × 80 mm	1-piece	2 pieces



Dressings & Dips



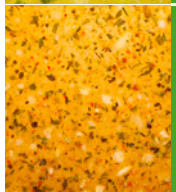
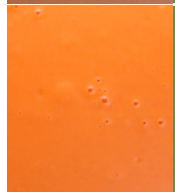



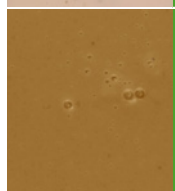


Salad dressings | Ready-to-serve salad dressings
Ready-to-serve dip sauces

You will find a vast array of products
and flavours in this assortment.
There surely is a delightful solution
to suit everyone's taste.



Salad dressings



	<p>Garden Herbs Salad dressing Made from typical garden herbs such as chives and parsley, with a hint of garlic.</p> <table border="1"> <thead> <tr> <th>Art.no.</th> <th>Trading unit</th> <th>Content</th> <th>gives</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2380</td> <td>2,3-liter-tin</td> <td>1200 g</td> <td>ca. 6,9 liter</td> <td>18 M</td> </tr> </tbody> </table>	Art.no.	Trading unit	Content	gives	BBD	2380	2,3-liter-tin	1200 g	ca. 6,9 liter	18 M		<p>Balsamico Dressing ready-to-use Mediterranean dressing made from real aceto balsamico, fine white wine vinegar and grape must, rounded off with fine herbs and spices.</p> <table border="1"> <thead> <tr> <th>Art.no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2370</td> <td>2-liter-bottle</td> <td>2 liter</td> <td>6 M</td> </tr> </tbody> </table>	Art.no.	Trading unit	Content	BBD	2370	2-liter-bottle	2 liter	6 M
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	<p>Italian Salad dressing Made with a Mediterranean mix of herbs, refined with balsamic vinegar and fine garlic aromates.</p> <table border="1"> <thead> <tr> <th>Art.no.</th> <th>Trading unit</th> <th>Content</th> <th>gives</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2381</td> <td>2,3-liter-tin</td> <td>1200 g</td> <td>ca. 10,6 liter</td> <td>18 M</td> </tr> </tbody> </table>	Art.no.	Trading unit	Content	gives	BBD	2381	2,3-liter-tin	1200 g	ca. 10,6 liter	18 M		<p>Cocktail Dressing ready-to-use Spicy dressing made from oil, white wine and grape must. Tomatoes, onions and a pinch of garlic give a fruity note.</p> <table border="1"> <thead> <tr> <th>Art.no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2371</td> <td>2-liter-bottle</td> <td>2 liter</td> <td>6 M</td> </tr> </tbody> </table>	Art.no.	Trading unit	Content	BBD	2371	2-liter-bottle	2 liter	6 M
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	<p>Yoghurt-Herbs Salad dressing Creamy dressing with spicy salad herbs, mild acidity and a fine yoghurt texture.</p> <table border="1"> <thead> <tr> <th>Art.no.</th> <th>Trading unit</th> <th>Content</th> <th>gives</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2382</td> <td>2,3-liter-tin</td> <td>1200 g</td> <td>ca. 6,6 liter</td> <td>12 M</td> </tr> </tbody> </table>	Art.no.	Trading unit	Content	gives	BBD	2382	2,3-liter-tin	1200 g	ca. 6,6 liter	12 M		<p>French Dressing ready-to-use Classic dressing made from oil, white wine vinegar, grape must and egg, rounded off with mustard, onion, paprika and a pinch of turmeric.</p> <table border="1"> <thead> <tr> <th>Art.no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2372</td> <td>2-liter-bottle</td> <td>2 liter</td> <td>6 M</td> </tr> </tbody> </table>	Art.no.	Trading unit	Content	BBD	2372	2-liter-bottle	2 liter	6 M
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2372	2-liter-bottle	2 liter	6 M																		
	<p>Tomato-Basil Salad dressing Spicy dressing made from tomatoes and basil, refined with garlic and a pinch of pepper.</p> <table border="1"> <thead> <tr> <th>Art.no.</th> <th>Trading unit</th> <th>Content</th> <th>gives</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2383</td> <td>2,3-liter-tin</td> <td>1200 g</td> <td>ca. 6,9 liter</td> <td>18 M</td> </tr> </tbody> </table>	Art.no.	Trading unit	Content	gives	BBD	2383	2,3-liter-tin	1200 g	ca. 6,9 liter	18 M		<p>Pumpkin seed oil dressing ready-to-use Mild dressing with 8% pumpkin seed oil, seasoned with the finest white wine vinegar, mustard and complementary spices.</p> <table border="1"> <thead> <tr> <th>Art.no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2374</td> <td>2-liter-bottle</td> <td>2 liter</td> <td>6 M</td> </tr> </tbody> </table>	Art.no.	Trading unit	Content	BBD	2374	2-liter-bottle	2 liter	6 M
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Art.no.	Trading unit	Content	BBD																		
2374	2-liter-bottle	2 liter	6 M																		
	<p>Onion-Bacon Salad dressing Rustic, hearty dressing with finely smoked bacon cubes and spicy onion brunoise.</p> <table border="1"> <thead> <tr> <th>Art.no.</th> <th>Trading unit</th> <th>Content</th> <th>gives</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2384</td> <td>2,3-liter-tin</td> <td>1200 g</td> <td>ca. 10,6 liter</td> <td>15 M</td> </tr> </tbody> </table>	Art.no.	Trading unit	Content	gives	BBD	2384	2,3-liter-tin	1200 g	ca. 10,6 liter	15 M		<p>Yoghurt Dressing ready-to-use Mild dressing with 54% yoghurt, seasoned with finest white wine vinegar and fine herbs.</p> <table border="1"> <thead> <tr> <th>Art.no.</th> <th>Trading unit</th> <th>Content</th> <th>BBD</th> </tr> </thead> <tbody> <tr> <td>2373</td> <td>2-liter-bottle</td> <td>2 liter</td> <td>6 M</td> </tr> </tbody> </table>	Art.no.	Trading unit	Content	BBD	2373	2-liter-bottle	2 liter	6 M
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Art.no.	Trading unit	Content	BBD																		
2373	2-liter-bottle	2 liter	6 M																		

**Spicy & versatile:
Dip sauces!**



Delight made in Austria



Barbecue Dip Sauce ready-to-use



Ready to serve, pleasantly smoky dipsauce of fruity tomatoes, garlic, chili and Worcester sauce, completed with a hint of caramel.

TIP: Perfect for marinating spareribs!

Vegan – purely vegetable!

Art. no.	Trading unit	Content	BBD
2331	1-liter-squeeze-bottle	1 L	12M

Nutritional values per 100 ml dip

Energy	663 kJ/158 kcal
Fat	< 0,5 g
Carbohydrates	36 g
Protein	1,7 g



Curry-Mango Dip Sauce ready-to-use



Ready-to-serve fruity dip sauce of pureed mangos, completed with a spicy curry mix.

TIP: Ideal for serving spicy poultry salads

Free from main allergens! Vegan – purely vegetable!

Art. no.	Trading unit	Content	BBD
2332	1-liter-squeeze-bottle	1 L	6M

Nutritional values per 100 ml dip

Energy	1255 kJ/299 kcal
Fat	28 g
Carbohydrates	11 g
Protein	< 0,5 g



Steakhouse Dip Sauce ready-to-use



Ready to serve, sweet and spicy sauce with a fruity note of tomatoes and paprika, completed with fiery chillies and a fine note of garlic.

Vegan – purely vegetable!

Art. no.	Trading unit	Content	BBD
2336	1-liter-squeeze-bottle	1 L	12M

Nutritional values per 100 ml dip

Energy	709 kJ/169 kcal
Fat	< 0,5 g
Carbohydrates	37 g
Protein	2,1 g



Sweet Chili Dip Sauce ready-to-use



Ready-to-serve, spicy-peppery sauce with a fruity note. Marinate spareribs with Sweet Chilli sauce before grilling.

TIP: Before serving, sauté fried scampi in sweet chilli sauce.

Free from main allergens! Vegan – purely vegetable!

Art. no.	Trading unit	Content	BBD
2330	1-liter-squeeze-bottle	1 L	15M

Nutritional values per 100 ml dip

Energy	981 kJ/234 kcal
Fat	0,8 g
Carbohydrates	55 g
Protein	< 0,5 g



Clear soups

Beef bouillons & stocks | Chicken bouillons | Vegetable bouillons & stocks
Fish Stock | Soup Garnishes | Clear Soups with Garnish

An almost unbelievable variety of soups and bouillons shows creativity and a wealth of variations.

Our **organic products** stand for the best quality from controlled organic cultivation.

With our **regional products** such as the Salzburger Tafelspitzbouillon we follow the path of the greatest possible regionality.

Our **Culinarium line** stands for sophisticated recipes and exquisite ingredients and offers a particularly exclusive taste experience.

We hardly dare to describe our standard range as such, because it is anything but average. It is the solid basis, that serves reliably and, like everything else that leaves our factory, and, like everything else that leaves our factory, stands for first-class product quality.

What all products have in common is the highest quality and the best taste according to our credo »Delight made in Austria«.



Delight made in Austria



Our organic products are subject to the strictest controls and guarantee the best organic quality from the field to the table.

Beef Bouillon organic



High aromatic bouillon of gently boiled beef and tasty herbs and root vegetables, salted to taste with sea salt. Highly versatile, be it for seasoning or refining of soups, sauces and various other dishes.

High beef amount! Without garnish!!

Organic inspection authority AT-organic-501/DE-ÖKO-039

Art. no.	Trading unit	gives	Dosage	BBD
1119	15-kg-bucket	750 L	20 g/L	12M

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

Energy	18 kJ/4 kcal
Fat	< 0,5 g
Carbohydrates	0,7 g
Protein	< 0,5 g



In our Salzburg products we use only high-quality regional ingredients.

For example, the beef for our Boiled Beef Bouillon Salzburg Style comes from a beef farmer in the province of Salzburg and is prepared by a quality butcher in Salzburg.

Boiled Beef Bouillon

Salzburg Style



Aromatic beef broth with exquisite boiled fillet from local Austrian butchers. Perfect for the making and refinement of clear soups or as a base for soups, sauces etc.

Art. no.	Trading unit	gives	Dosage	BBD
1924	15-kg-bucket	682 L	22 g/L	18M
123	1-kg-tin	45,5 L	22 g/L	18M

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

Energy	18 kJ/4 kcal
Fat	< 0,5 g
Carbohydrates	0,6 g
Protein	< 0,5 g





Our Culinarium line stands for sophisticated recipes and exquisite ingredients and offers a particularly exclusive taste experience.

Beef Bouillon Culinarium



Highly aromatic, rich beef bouillon like a consommé with a subtle hint of Madeira.

High beef amount!
Free from added flavour enhancers!

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

Energy	23 kJ/5 kcal
Fat	< 0,5 g
Carbohydrates	0,8 g
Protein	< 0,5 g

Art.no.	Trading unit	gives	Dosage	BBD
974	15-kg-bucket	625 L	24 g/L	18 M



Clear meat broth with fine herbs



Classic meat broth with hearty beef extract and spice extracts, easy to tin and versatile in use. Suitable for refining and as a base for soups, sauces etc.

Free from main allergens!

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

Energy	16 kJ/4 kcal
Fat	< 0,5 g
Carbohydrates	< 0,5 g
Protein	< 0,5 g

Art.no.	Trading unit	gives	Dosage	BBD
991	15-kg-bucket	750 L	20 g/L	18 M



Clear Beef Broth without visible ingredients



Highly aromatic thanks to savoury beef extract and beef fat, highlighted by a balanced bouquet of spices such as nutmeg and turmeric.

Free from added flavour enhancers!

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

Energy	22 kJ/5 kcal
Fat	< 0,5 g
Carbohydrates	0,9 g
Protein	< 0,5 g

Art.no.	Trading unit	gives	Dosage	BBD
132	15-kg-bucket	625 L	24 g/L	18 M

Clear Beef Broth without visible ingredients



Beefy broth with aromatic beef extract and spice extracts, easily to tin and versatile in use.

Free from added flavour enhancers!

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

Energy	21 kJ/5 kcal
Fat	< 0,5 g
Carbohydrates	0,6 g
Protein	< 0,5 g

Art.no.	Trading unit	gives	Dosage	BBD
1114	15-kg-bucket	682 L	22 g/L	18 M





Our organic products are subject to the strictest controls and guarantee the best organic quality from the field to the table.

Clear Chicken Bouillon organic



Strong chicken bouillon made of premium organic ingredients, chicken and chicken fat. Highly versatile and ideal as addition to fresh organic products, for flavouring and refining of soups, sauces, meat and vegetable dishes.

Free from yeast extract!

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

Energy	20 kJ/5 kcal
Fat	< 0,5 g
Carbohydrates	0,8 g
Protein	< 0,5 g

Art. no.	Trading unit	gives	Dosage	BBD
1127	4-kg-bucket	182 L	22 g/L	12M



Clear Chicken Bouillon



Typical chicken broth made of tasty chicken meat and chicken fat and congenial spices. The best choice for refining dishes or for preparing a beefy chicken broth. Easy and versatile to use.

Free from main allergens! Free from added flavour enhancers!

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

Energy	19 kJ/5 kcal
Fat	< 0,5 g
Carbohydrates	0,7 g
Protein	< 0,5 g

Art. no.	Trading unit	gives	Dosage	BBD
902	15-kg-bucket	682 L	22 g/L	15M
904	15-kg-bucket	45,5 L	22 g/L	15M





Our organic products are subject to the strictest controls and guarantee the best organic quality from the field to the table.

Clear Vegetable Bouillon organic without added yeast extract



Tasty vegetable bouillon made from pure vegetable organic raw materials. Highly versatile and ideal as addition to fresh organic products, for flavouring and refining.

Free from added flavour enhancers! Free from added yeast extract!

Art. no.	Trading unit	gives	Dosage	BBD
1126	4-kg-bucket	200 L	20 g/L	12 M

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

Energy	17 kJ/4 kcal
Fat	< 0,5 g
Carbohydrates	0,7 g
Protein	< 0,5 g



Clear Vegetable Bouillon organic



Tasty vegetable bouillon made from pure vegetable organic raw materials. Highly versatile and ideal as addition to fresh organic products, for flavouring and refining of soups, sauces, meat and vegetable dishes.

Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1120	15-kg-bucket	750 L	20 g/L	12 M

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

Energy	16 kJ/4 kcal
Fat	< 0,5 g
Carbohydrates	0,7 g
Protein	< 0,5 g



In our Salzburg products we use only high-quality regional ingredients.

We get the vegetables for our popular Salzburg vegetable bouillon from the Walser family farm Dandlhof just outside Salzburg.

Vegetable Bouillon Salzburg Style



Spicy vegetable bouillon for making clear soups and perfectly suitable as refinement or as a base for soups, sauces etc.

Free from main allergens! Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1905	15-kg-bucket	682 L	22 g/L	18 M
1904	4-kg-bucket	182 L	22 g/L	18 M
104	900-g-tin	41 L	22 g/L	18 M

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

Energy	19 kJ/5 kcal
Fat	< 0,5 g
Carbohydrates	0,8 g
Protein	< 0,5 g





Vegetable Bouillon Salzburg Style without visible ingredients



Spicy vegetable bouillon for making clear soups and perfectly suitable as refinement or as a base for soups, sauces etc.

Free from main allergens! Free from added flavour enhancers!

Art.no.	Trading unit	gives	Dosage	BBD
1906	15-kg-bucket	682 L	22 g/L	18 M

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

Energy	19 kJ/5 kcal
Fat	< 0,5 g
Carbohydrates	0,8 g
Protein	< 0,5 g



Granulated Clear Soup pure vegetable



Pure vegetable soup with highly aromatic excerpts from a classic mirepoix, highlighted by a subtle spice bouquet.

Art.no.	Trading unit	gives	Dosage	BBD
242	15-kg-bucket	625 L	24 g/L	18 M

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

Energy	22 kJ/5 kcal
Fat	< 0,5 g
Carbohydrates	< 0,5 g
Protein	< 0,5 g



Clear Vegetable Bouillon with fine herbs



Classic clear broth of the finest vegetable stock, based on carrots, parsnip and leeks, flavoured with typical soup spices.

Art.no.	Trading unit	gives	Dosage	BBD
1903	15-kg-bucket	750 L	20 g/L	18 M

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

Energy	15 kJ/4 kcal
Fat	< 0,5 g
Carbohydrates	< 0,5 g
Protein	< 0,5 g



Clear Vegetable Bouillon salt-reduced



Tasty broth with spicy herbs and vegetable mix.

**Without main allergens! Without added flavour enhancers!
Without added yeast extract!**

Art.no.	Trading unit	gives	Dosage	BBD
1128	15-kg-bucket	750 L	20 g/L	12 M

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

Energy	16 kJ/4 kcal
Fat	< 0,5 g
Carbohydrates	0,7 g
Protein	< 0,5 g



Clear Vegetable Bouillon salt-reduced



Classic broth with fine herbs for making clear soups.

Perfect for refinement and as a base for soups, sauces etc. suitable.

Free from main allergens! Free from added flavour enhancers!

Art.no.	Trading unit	gives	Dosage	BBD
906	15-kg-bucket	750 L	20 g/L	18 M

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

Energy	18 kJ/4 kcal
Fat	< 0,5 g
Carbohydrates	0,7 g
Protein	< 0,5 g



Vegetable Bouillon purely vegetable



Classic, purely vegetable bouillon made of plant proteins with a garnish consisting of parsley and small carrot bits.

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

Energy	23 kJ/6 kcal
Fat	< 0,5 g
Carbohydrates	0,7 g
Protein	< 0,5 g

Art.no.	Trading unit	gives	Dosage	BBD
209	15-kg-bucket	625 L	24 g/L	18M



Fish Bouillon



With its natural and strong flavour, it is perfect as a base for fish soups and fish sauces or for seasoning fish dishes as well as stews and side dishes.

Free from added flavour enhancers!

Preparation: Pour powder in boiling water, stir and bring to a boil.

Nutritional value per 100 ml soup

Energy	19 kJ/5 kcal
Fat	< 0,5 g
Carbohydrates	0,7 g
Protein	< 0,5 g

Art.no.	Trading unit	gives	Dosage	BBD
3700	400-g-tin	18 L	22 g/L	24M





Soup Pearls Garnish



Classic soup garnish made of best wheat, milk and egg.

Free from added flavour enhancers!

Preparation: Place the desired amount of garnish into hot soup and serve.

Nutritional value per 100 g garnish

Energy	2145 kJ/512 kcal
Fat	30 g
Carbohydrates	51 g
Protein	8,7 g

Art. no.	Trading unit	gives	Dosage	BBD
959	1,5-kg-box	—	—	8 M

Profiteroles Garnish



Traditionally made from choux pastry as garnish for soups and also for decoration.

Free from added flavour enhancers!

Preparation: Place the desired amount of baking soda into the hot soup and serve.

Nutritional value per 100 g garnish

Energy	2156 kJ/515 kcal
Fat	28 g
Carbohydrates	48 g
Protein	17 g

Art. no.	Trading unit	gives	Dosage	BBD
958	350-g-box	—	—	9 M



Beef Bouillon with garnish



Highly aromatic, tasty beef bouillon with a rich garnish consisting of beef, finest noodles, light spring vegetable and selected spices.

With freeze-dried beef! Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
538	2,5-kg-box	28 l	90 g/l	15 M

Preparation: Stir the powder into boiling water and let simmer half covered for 10 minutes while stirring.

Nutritional value per 100 ml soup

Energy	136 kJ/32 kcal
Fat	0,8 g
Carbohydrates	4,8 g
Protein	1,3 g



Clear Onion Soup



Classic French onion soup made of tasty mild onion slices, enriched with notes of white wine and a gentle garlic note.

Free from main allergens! Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
691	2-kg-box	22 l	90 g/l	18 M

Preparation: Stir the powder into boiling water and let simmer half covered for 10 minutes while stirring.

Nutritional value per 100 ml soup

Energy	118 kJ/28 kcal
Fat	0,9 g
Carbohydrates	3,7 g
Protein	0,6 g



Colourful Spring Soup with noodles



Purely vegetable bouillon with fine vermicellis, a mixture of Austrian vegetables like leek, peas and tomatoes, refined with parsley and subtle spices.

Free from added flavour enhancers! Free from added yeast extract!

Art. no.	Trading unit	gives	Dosage	BBD
1338	2,5-kg-box	31 l	80 g/l	18 M

Preparation: Stir the powder into boiling water and let simmer half covered for 10 minutes while stirring.

Nutritional value per 100 ml soup

Energy	103 kJ/24 kcal
Fat	< 0,5 g
Carbohydrates	4,5 g
Protein	0,6 g



Minestrone Italian vegetable soup



Hearty Italian style soup with rich garnish consisting of typical Mediterranean vegetables and finest noodles, underlined with a sophisticated composition of smoky bacon and tasty herbs.

Free from added flavour enhancers! Free from added yeast extract!

Art. no.	Trading unit	gives	Dosage	BBD
1339	3-kg-box	33 l	90 g/l	15 M

Preparation: Stir the powder into boiling water and let simmer half covered for 12 minutes while stirring.

Nutritional value per 100 ml soup

Energy	120 kJ/28 kcal
Fat	0,6 g
Carbohydrates	4,7 g
Protein	0,8 g



Shell Noodle Soup



Hearty bouillon with shell noodles made of semolina and eggs as well as carrots, celery, leek and onions, refined with a classic bouquet of mirepoix.

Free from added flavour enhancers! Free from added yeast extract!

Art. no.	Trading unit	gives	Dosage	BBD
1340	3-kg-box	37,5 l	80 g/l	18 M

Preparation: Stir the powder into boiling water and let simmer half covered for 10 minutes while stirring.

Nutritional value per 100 ml soup

Energy	101 kJ/24 kcal
Fat	< 0,5 g
Carbohydrates	4,4 g
Protein	0,6 g



Blended Soups

Cream soups | Stews

We have the appropriate soup
for every guest and every taste.

Here, too, our **Culinarium Line** stands for
sophisticated recipes and exquisite ingredients and offers
a particularly exclusive taste experience.

Benefit from the variety,
our well balanced and delightful recipes
and the best product quality.





Asparagus Cream Soup Culinarium



Tender asparagus bits, gently topped with rich cream.
Fine spices give this classic soup an exclusive taste.

Contains bits of green asparagus!
Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1325	2,5-kg-box	26 l	100 g/l	18 M

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

Energy	183 kJ/45 kcal
Fat	2,6 g
Carbohydrates	4,7 g
Protein	0,7 g



Broccoli Cream Soup Culinarium



This velvety smoothbroccoli cream soup is complemented by an elegant bouquet of spice and a touch of spinach.

Exceptional full flavour by the use of freeze-dried broccoli!
Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1326	2,5-kg-box	26 l	100 g/l	18 M

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

Energy	178 kJ/43 kcal
Fat	2,2 g
Carbohydrates	5,1 g
Protein	0,6 g



Carrot Cream Soup Culinarium



Slightly sweet cream soup with the incomparably fruitiness of carrots, freeze-dried chives give a very tasty look.

Exceptional full flavour by the use of a high percentage of carrots and extra gentle processing! Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1324	2,5-kg-box	26 l	100 g/l	18 M

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

Energy	172 kJ/41 kcal
Fat	2,2 g
Carbohydrates	4,2 g
Protein	0,6 g



Cauliflower Cream Soup Culinarium



The typical mild flavour of cauliflower is underlined with a subtle turmeric note.

Exceptional full flavour by the use of freeze-dried cauliflower!
Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1329	2,5-kg-box	26 l	100 g/l	18 M

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

Energy	186 kJ/45 kcal
Fat	2,5 g
Carbohydrates	5,0 g
Protein	< 0,5 g



Cep Cream Soup Culinarium



Elegant and creamy composition of ceps and selected spices and herbs.

Exceptional full flavour by the use of gentle processed ceps!
Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1328	2,5-kg-box	26 l	100 g/l	18 M

Preparation: Stir powder in cold, warm or boiling water and let simmer for 5 minutes while stirring.

Nutritional value per 100 ml soup

Energy	184 kJ/44 kcal
Fat	2,5 g
Carbohydrates	4,9 g
Protein	< 0,5 g





Chanterelle Cream Soup Culinarium



Aromatic chanterelles, smoothly seasoned with onions, cream and a slight fruity white wine, give this velvety creamy soup its distinctive character.

Exceptional full flavour by the use of freeze-dried chanterelles!
Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
851	2,5-kg-box	22 l	120 g/l	18 M

Preparation: Stir powder in cold, warm or boiling water and let simmer for 5 minutes while stirring.

Nutritional value per 100 ml soup	
Energy	256 kJ/61 kcal
Fat	4,5 g
Carbohydrates	4,3 g
Protein	0,8 g



Garlic Cream Soup Culinarium



Specially treated sautéed garlic softens the sharpness and convinces with full-bodied spicy flavour. The high percentage of cream gives this specialty outstanding creaminess.

Exceptional full flavour by the use of freeze-dried garlic!
Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
618	2,5-kg-box	26 l	100 g/l	12 M

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup	
Energy	207 kJ/49 kcal
Fat	3,3 g
Carbohydrates	4,1 g
Protein	0,9 g



Courgette Cream Soup Culinarium



Smooth and creamy soup with typical unobtrusive colour, whose tasty courgette flavour is completed with a sophisticated combination of vegetables and spices.

A high percentage of vegetables gives extra tasty flavour!
Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1322	2,5-kg-box	26 l	100 g/l	18 M

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup	
Energy	181 kJ/43 kcal
Fat	2,4 g
Carbohydrates	4,9 g
Protein	< 0,5 g



Herb Cream Soup Culinarium



Delicious fresh herb cream soup, whose savory taste is enhanced by a subtle blend of spices. This soup can also be used as a sauce base.

Exceptional full flavour by the use of freeze-dried herbs!
Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1321	2,5-kg-box	26 l	100 g/l	18 M

Preparation: Stir powder in cold, warm or boiling water and bring to a boil while stirring. Let simmer for 2 minutes.

Nutritional value per 100 ml soup	
Energy	185 kJ/44 kcal
Fat	2,7 g
Carbohydrates	4,3 g
Protein	< 0,5 g



Leek Cream Soup Culinarium



Delicious and mild cream soup with a smooth leek flavour.

A high percentage of leek gives a well balanced taste!
Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1320	2,5-kg-box	26 l	100 g/l	18 M

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup	
Energy	180 kJ/43 kcal
Fat	2,3 g
Carbohydrates	5,1 g
Protein	< 0,5 g



Lobster Cream Soup Culinarium



Cream soup made of best lobster, refined with an aromatic atlantic lobster stock and the subtle acidity of lemon. This soup can also be used as a sauce base.

**Exceptional full flavour by the use of whole freeze-dried shrimps!
Free from added flavour enhancers!**

Art. no.	Trading unit	gives	Dosage	BBD
642	2,5-kg-box	20 l	130 g/l	12 M

Preparation: Stir powder in cold, warm or boiling water and let simmer for 5 minutes while stirring.

Nutritional value per 100 ml soup

Energy	313 kJ/74 kcal
Fat	5,9 g
Carbohydrates	4,2 g
Protein	0,9 g



Mushroom Cream Soup Culinarium



Aromatic cream soup with the full flavour of fresh mushrooms, complemented by a subtle parsley and turmeric as well as a delicious white wine note.

**Exceptional full flavour by the use of freeze-dried mushrooms!
Free from added flavour enhancers!**

Art. no.	Trading unit	gives	Dosage	BBD
1323	2,5-kg-box	26 l	100 g/l	18 M

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

Energy	175 kJ/42 kcal
Fat	2,3 g
Carbohydrates	4,5 g
Protein	0,7 g



Poultry Cream Soup Culinarium



Delicious creamy soup with the flavour of tender chicken, meat sophisticatedly refined with an aromatic spice bouquet.

**Exceptional full flavour by the use of freeze-dried chicken meat!
Free from added flavour enhancers!**

Art. no.	Trading unit	gives	Dosage	BBD
1327	2,5-kg-box	26 l	100 g/l	15 M

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

Energy	182 kJ/43 kcal
Fat	2,5 g
Carbohydrates	4,6 g
Protein	0,7 g



Pumpkin Cream Soup Culinarium



Typical autumn soup with an intense fruity pumpkin flavour, deliciously seasoned with ginger and nutmeg.

**A high percentage of pumpkin gives an extra fruity aroma!
Free from added flavour enhancers!**

Art. no.	Trading unit	gives	Dosage	BBD
1336	2,5-kg-box	26 l	100 g/l	18 M

Preparation: Stir powder in cold, warm or boiling water and let simmer for 5 minutes while stirring.

Nutritional value per 100 ml soup

Energy	177 kJ/42 kcal
Fat	2,1 g
Carbohydrates	5,2 g
Protein	< 0,5 g



Wild Garlic Cream Soup Culinarium



The Nannerl Wild Garlic Cream Soup combines the intense spicy flavour of wild garlic with a deliciously smooth creaminess.

Exceptional full flavour by the use of a high percentage of wild garlic! Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1627	2,5-kg-box	26 l	100 g/l	18 M

Preparation: Stir powder in cold, warm or boiling water and let simmer for 5 minutes while stirring.

Nutritional value per 100 ml soup

Energy	203 kJ/48 kcal
Fat	3,4 g
Carbohydrates	3,8 g
Protein	0,7 g







Asparagus Cream Soup cold swelling



Tender bits of asparagus and fine cream define the character of this velvety smooth soup, enriched with a hint of turmeric.

Cold swelling: suitable for cold and hot preparation!
Free from main allergens! Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1835	9-kg-bucket	86 l	110 g/l	18 M

Cold preparation: Pour powder into cold water and stir vigorously. After about 10 minutes the soup has its proper consistency.

Hot preparation: Powder directly into hot water. Ready!

Nutritional value per 100 ml soup

Energy	217 kJ/52 kcal
Fat	2,9 g
Carbohydrates	5,8 g
Protein	< 0,5 g



Basil-Parmesan-Soup



Spicy Parmesan and fresh basil give this creamy, velvety soup a fresh-full-bodied aroma.

Also suitable for sauces!
Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1347	2,5-kg-box	18 l	150 g/l	15 M

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

Energy	362 kJ/86 kcal
Fat	6,8 g
Carbohydrates	4,7 g
Protein	1,3 g



Celery Cream Soup



Velvety smooth soup, whose flavour is defined by the pleasant hearty pepperness of celery, completed by spices and a decent tartness.

Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
941	2,5-kg-box	26 l	100 g/l	18 M

Preparation: Stir powder in cold, warm or boiling water and bring to a boil while stirring. Let simmer half covered for 10 minutes. Stir every now and then.

Nutritional value per 100 ml soup

Energy	176 kJ/43 kcal
Fat	2,4 g
Carbohydrates	4,8 g
Protein	0,6 g



Chervil Cream Soup



Fine spicy Chervil, flavoured with turmeric, nutmeg and a subtle note of caramel.

Free from main allergens! Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1346	2,5-kg-box	26 l	100 g/l	18 M

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

Energy	215 kJ/51 kcal
Fat	3,7 g
Carbohydrates	4,0 g
Protein	< 0,5 g



Corn Cream Soup



Fruity sweet cream soup made of sweet corn and fine cream, accompanied with a smooth hint of butter and parsley.

With freeze-dried corn!
Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1623	2,5-kg-box	26 l	100 g/l	18 M

Preparation: Stir powder in cold, warm or boiling water and let simmer for 5 minutes while stirring.

Nutritional value per 100 ml soup

Energy	176 kJ/42 kcal
Fat	2,2 g
Carbohydrates	4,8 g
Protein	< 0,5 g





Cream Soup Base



Base compound for composing delicious blended soups and sauces, based on fine wheat flour and milk.

Also suitable for a basic white sauce!

Preparation: Stir powder in lukewarm water and bring to a boil whilst frequently stirring. Let simmer half covered for 5 minutes.

Nutritional value per 100 ml soup

Energy	128 kJ/30 kcal
Fat	1,1 g
Carbohydrates	4,0 g
Protein	1,2 g

Art. no.	Trading unit	gives	Dosage	BBD
668	3-kg-box	37 l	85 g/l	18 M



Cress Cream Soup



The taste of fresh garden cress and smooth cream is underlined with a dash of nutmeg.

Free from added flavour enhancers!

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

Energy	229 kJ/55 kcal
Fat	4,1 g
Carbohydrates	3,5 g
Protein	0,8 g

Art. no.	Trading unit	gives	Dosage	BBD
585	2,5-kg-box	26 l	100 g/l	15 M



Garlic Soup Old Salzburg Style



Soup specialty with full-bodied, tasty garlic, perfectly blended by finest wheat flour, refined with a hint of parsley.

Preparation: Stir powder in lukewarm water and bring to a boil while stirring frequently. Let simmer half covered for 5 minutes.

Nutritional value per 100 ml soup

Energy	108 kJ/28 kcal
Fat	0,7 g
Carbohydrates	3,6 g
Protein	1,2 g

Art. no.	Trading unit	gives	Dosage	BBD
640	3-kg-box	39 l	80 g/l	18 M



Goulash Soup



Piquant goulash soup made of freeze-dried beef, gently ready-cooked potatoes, roasted onions, aromatic goulash spices, savoury paprika and distinctively fruity tomatoes.

With freeze-dried beef!

Free from main allergens! Free from added flavour enhancers!

Preparation: Stir powder in cold, warm or boiling water and let simmer for 15 minutes while stirring.

Nutritional value per 100 ml soup

Energy	325 kJ/78 kcal
Fat	2,6 g
Carbohydrates	11 g
Protein	2,4 g

Art. no.	Trading unit	gives	Dosage	BBD
789	2,5-kg-box	14 l	200 g/l	15 M



Green Pea Soup vegetarian



Purely vegetable pea soup made of whole, freeze-dried green peas, refined with garden vegetables, selected spices and a hint of garlic.

With whole freeze-dried green peas!

Preparation: Stir powder fast in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

Energy	115 kJ/27 kcal
Fat	< 0,5 g
Carbohydrates	4,5 g
Protein	1,9 g

Art. no.	Trading unit	gives	Dosage	BBD
629	3-kg-box	35 l	90 g/l	15 M



Kohlrabi Cream Soup



The interplay of hearty kohlrabi, turmeric and parsley is completed by the gentle taste of potatoes.

Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
577	2,5-kg-box	26 l	100 g/l	18 M

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

Energy	177 kJ/42 kcal
Fat	2,4 g
Carbohydrates	4,6 g
Protein	< 0,5 g



Potato Soup



Tasty soup specialty made of potato flakes, Austrian vegetables, hearty bacon, highlighted by an aromatic blend of spices.

Free from main allergens! Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1349	2,5-kg-box	26 l	100 g/l	10 M

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

Energy	160 kJ/38 kcal
Fat	1,4 g
Carbohydrates	5,4 g
Protein	0,8 g



Spelt Grain Soup



Unripe spelt grain extracted from finest spelt defines the pleasant earthy basic flavour of this soup specialty, completed with carrots, leek and a harmonic blend of spices.

Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
579	2,5-kg-box	22 l	120 g/l	12 M

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

Energy	225 kJ/54 kcal
Fat	3,4 g
Carbohydrates	5,0 g
Protein	1,0 g



Spring Onion Cream Soup



Perfectly blended with finest rice flour, this gentle tasty soup specialty gets its full flavour from freeze-dried spring onions, highlighted by subtle notes of mustard. With freeze-dried spring onions!

Free from main allergens! Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
582	2,5-kg-box	26 l	100 g/l	18 M

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

Energy	219 kJ/52 kcal
Fat	3,8 g
Carbohydrates	4,0 g
Protein	< 0,5 g



Tomato Cream Soup/Sauce organic



Velvet smooth cream soup with strong colour, whose full-bodied, fruity tomato flavour is underlined with a fine blend of spices.

**Free from main allergens!
Free from added flavour enhancers!**

Art. no.	Trading unit	gives	Dosage	BBD
530	3-kg-box	26,5 l	120 g/l	12 M

Preparation: Stir the powder into cold, warm or boiling water using a whisk and bring to a boil briefly while stirring.

Nutritional value per 100 ml soup

Energy	179 kJ/42 kcal
Fat	0,6 g
Carbohydrates	8,1 g
Protein	0,7 g





Tomato Cream Soup cold swelling



Velvet smooth cream soup with strong colour, whose full-bodied, fruity tomato flavour is underlined with a fine blend of spices.

Cold swelling: suitable for cold and hot preparation!
Free from main allergens! Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1834	9-kg-bucket	80 l	120 g/l	18 M

Cold preparation: Pour powder into cold water and stir vigorously. After about 10 minutes the soup has its proper consistency.

Hot preparation: Powder directly into hot water. Ready!

Nutritional value per 100 ml soup

Energy	167 kJ/40 kcal
Fat	1,0 g
Carbohydrates	7,6 g
Protein	0,9 g



Tomato Cream Soup



Velvety smooth cream soup with strong colour, whose full-bodied, fruity tomato flavour is underlined with a fine blend of spices.

Free from main allergens! Free from added flavour enhancers!
Also suitable for sauces!

Art. no.	Trading unit	gives	Dosage	BBD
1330	3-kg-box	26,5 l	120 g/l	18 M

Preparation: Stir powder in cold, warm or boiling water and bring to a short boil while stirring.

Nutritional value per 100 ml soup

Energy	173 kJ/41 kcal
Fat	1,1 g
Carbohydrates	6,8 g
Protein	0,8 g



Tomato Cream Soup



Velvety smooth cream soup with strong color, whose fruity tomato flavour is accompanied with vegetables and spices.

Also suitable for sauces!

Art. no.	Trading unit	gives	Dosage	BBD
550	3-kg-box	26,5 l	120 g/l	18 M

Preparation: Stir powder in cold, warm or boiling water and bring to a boil while stirring. Let simmer half covered for 5 minutes. Stir every now and then.

Nutritional value per 100 ml soup

Energy	168 kJ/40 kcal
Fat	0,9 g
Carbohydrates	6,6 g
Protein	1,3 g



Veal Cream Soup



Delicious, aromatic cream soup made of tasty veal, completed with fine spices and a subtle white wine note.

Free from main allergens!
Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1348	2,5-kg-box	26 l	100 g/l	15 M

Preparation: Stir powder in cold, warm or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml soup

Energy	217 kJ/52 kcal
Fat	3,8 g
Carbohydrates	3,8 g
Protein	0,6 g



Vegetable Cream Soup



Rich cream soup with carrots, leek, celery, onions, savoy cabbage and cauliflower, seasoned with nutmeg, turmeric and a hint of caramel.

Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
561	3-kg-box	31,5 l	100 g/l	18 M

Preparation: Stir powder in cold, warm or boiling water and let simmer for 5 minutes while stirring.

Nutritional value per 100 ml soup

Energy	210 kJ/50 kcal
Fat	3,7 g
Carbohydrates	3,6 g
Protein	0,6 g



Lentil Stew with bacon



Piquant home-style cooking of lentils and gently steamed potato bits. Earthy and strong vegetables, garden herbs and finely smoked bacon grant a hearty delight.

Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
563	2,5-kg-box	14 l	200 g/l	15 M

Preparation: Stir powder in lukewarm water and bring to a boil while stirring. Let simmer half covered for 20 minutes. Stir every now and then.

Nutritional value per 100 ml stew

Energy	259 kJ/62 kcal
Fat	1,7 g
Carbohydrates	6,4 g
Protein	3,6 g



Pea Stew with bacon



Piquant home-style cooking of fine peas and gently steamed potato bits. A tasty vegetable mix and finely smoked bacon grant a hearty delight.

Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
564	2,5-kg-box	16 l	170 g/l	15 M

Preparation: Stir powder in lukewarm water and bring to a boil while stirring. Let simmer half covered for 20 minutes. Stir every now and then.

Nutritional value per 100 ml stew

Energy	200 kJ/48 kcal
Fat	0,8 g
Carbohydrates	6,4 g
Protein	1,5 g



Thickeners & Seasonings

Gelling agent | Thickening agent | Starch | Creamer
Thickeners | Gelatin | Roux | Seasoning

Easy to use and
above all perfect
in your support.
Assured success
by Nannerl.



Delight made in Austria



All-purpose thickener cold swelling



Universal binding agent with neutral taste!

Perfect for cold and hot use.

Free from main allergens! Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
963	5-kg-box	82,5 l	62,5 g/l	36 M

Cold preparation: Stir powder into liquid and let steep for 3 minutes.

Hot preparation: Stir powder into hot liquid and bring to a short boil.

Nutritional value per 100 g powder

Energy	1452 kJ/346 kcal
Fat	< 0,5 g
Carbohydrates	84 g
Protein	< 0,5 g



Corn starch organic



Corn starch is a versatile, neutral flavour binding agent for thickening soups and sauces, for cooking and baking.

Free from main allergens!

Art. no.	Trading unit	gives	Dosage	BBD
988	2,5-kg-box	–	see instructions	24 M

For cooking: Mix with liquid and bring to the boil while stirring.

For binding: Stir into hot liquid and let swell.

Nutritional value per 100 g powder

Energy	1484 kJ/349 kcal
Fat	< 0,5 g
Carbohydrates	87 g
Protein	< 0,5 g



Corn starch Fine starch flour



Corn starch is a versatile, neutral flavour binding agent for thickening soups and sauces, for cooking and baking.

Free from main allergens!

Art. no.	Trading unit	gives	Dosage	BBD
940	2,5-kg-box	–	see instructions	24 M

For cooking: Mix with liquid and bring to the boil while stirring.

For binding: Stir into hot liquid and let swell.

Nutritional value per 100 g powder

Energy	1479 kJ/353 kcal
Fat	< 0,5 g
Carbohydrates	87 g
Protein	< 0,5 g



Creamer vegan



Instant-Creamer with high fat content for adjusting the covering power and creaminess or as vegetable alternative to cream. Extremely versatile.

Unsuitable for whipping! Free from main allergens!

Art. no.	Trading unit	gives	Dosage	BBD
961	5-kg-bucket	36 l	150 g/l	15 M

Guide formulation:
150 g creamer replaces
1 litre liquid cream!

Nutritional value per 100 g powder

Energy	3000 kJ/716 kcal
Fat	65 g
Carbohydrates	33 g
Protein	< 0,5 g



Gravy thickener dark



Perfect for quick thickening meat juice, dark gravies, sauce Demi Glace and many others.

Free from main allergens! Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
2551	1,2-kg-box	12,6 l	100 g/l	18 M

Preparation: Stir gravy thickener directly into boiling liquid while stirring. Cook for about 1 minute, ready. Can be dosed at your own will according to the needed consistency.

Nutritional value per 100 g powder

Energy	1517 kJ/362 kcal
Fat	< 0,5 g
Carbohydrates	89 g
Protein	< 0,5 g





Gravy thickener white



Ideal for quickly thickening light sauces, pasta sauces, velouté and many other derivations.

Free from main allergens! Free from added flavour enhancers!

Art.no.	Trading unit	gives	Dosage	BBD
2550	1,2-kg-box	12,6 l	100 g/l	18 M

Preparation: Stir gravy thickener directly into boiling liquid while stirring. Cook for about 1 minute, ready. Can be dosed at your own will according to the needed consistency.

Nutritional value per 100 g powder

Energy	1517 kJ/362 kcal
Fat	< 0,5 g
Carbohydrates	89 g
Protein	< 0,5 g



Instant gelatin Beef



Best instant gelatin for easy and quick preparation. Time saving by cold preparation (no heating and cooling). 4 g of instant gelatin = 1 sheet of gelatin. 220 Bloom!

Free from main allergens!

Art.no.	Trading unit	gives	Dosage	BBD
907	400-g-tin	–	see instructions	24 M

Preparation: Quickly stir powder into liquid with an egg whip for about 2 minutes, until it is completely dissolved.

Nutritional value per 100 g powder

Energy	1600 kJ/382 kcal
Fat	< 0,5 g
Carbohydrates	48 g
Protein	45 g



Xanthan Vegan thickening agent



Heat stable, can be used cold and hot. High yielding with excellent stability. Perfect for thickening liquids and food.

Pure vegetable!

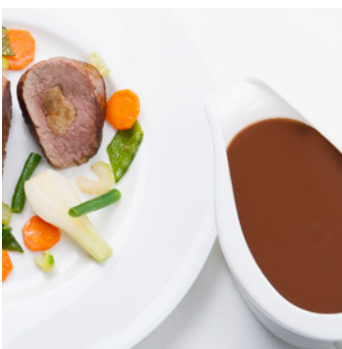
Free from major allergens!

Art.no.	Trading unit	gives	Dosage	BBD
1902	250-g-tin	–	2–4 g/L	18 M

Preparation: Depending on the type of application and the desired texture. Xanthan dissolves well in oil or pure alcohol.

Nutritional value per 100 g powder

Energy	878 kJ/200 kcal
Fat	< 0,5 g
Carbohydrates	4,0 g
Protein	7,0 g



Rice flour Roux dark Granulate



The perfect base for all dark soups and sauces. Best suited for all recipes based on a dark roux. For thickening and binding.

Free from main allergens! Free from added flavour enhancers!

Art.no.	Trading unit	gives	Dosage	BBD
1868	14-kg-bucket	182 l	80 g/l	12 M
946	5-kg-bucket	65 l	80 g/l	12 M

Preparation: Stir granulate into boiling liquid. Let boil for 1 minute while stirring every now and then.

Nutritional value per 100 g granulate

Energy	2530 kJ/604 kcal
Fat	43 g
Carbohydrates	49 g
Protein	4,4 g



Rice flour Roux white Granulate



The perfect base for all white soups and sauces. Best suited for all recipes based on a white roux. For thickening and binding.

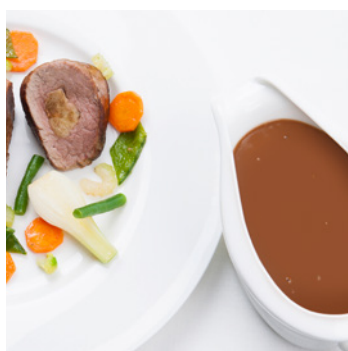
Free from main allergens! Free from added flavour enhancers!

Art.no.	Trading unit	gives	Dosage	BBD
1867	14-kg-bucket	182 l	80 g/l	12 M
945	5-kg-bucket	65 l	80 g/l	12 M

Preparation: Stir granulate into boiling liquid. Let boil for 1 minute while stirring every now and then.

Nutritional value per 100 g granulate

Energy	2547 kJ/608 kcal
Fat	44 g
Carbohydrates	49 g
Protein	4,5 g



Roux dark Granulate



Classic dark roux as base for dark soups and sauces. Perfect for thickening and binding.

Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
922	12,5-kg-bucket	182 l	80 g/l	12 M
920	5-kg-bucket	65 l	80 g/l	12 M

Preparation: Stir granulate into boiling liquid. Let boil for 1 minute while stirring every now and then.

Nutritional value per 100 g granulate

Energy	2576 kJ/615 kcal
Fat	47 g
Carbohydrates	44 g
Protein	5,1 g



Roux white Granulate



Classic white roux as base for white soups and sauces. Perfect for thickening and binding.

Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
926	12,5-kg-bucket	182 l	80 g/l	12 M
937	5-kg-bucket	65 l	80 g/l	12 M

Preparation: Stir granulate into boiling liquid. Let boil for 1 minute while stirring every now and then.

Nutritional value per 100 g granulate

Energy	2461 kJ/587 kcal
Fat	44 g
Carbohydrates	40 g
Protein	5,9 g





All-purpose seasoning spicy



Pure vegetable, versatile in use, for unobtrusive seasoning. Perfect for seasoning and flavouring dishes such as soups, sauces, salads, side dishes and sausages.

**Free from main allergens! Free from added flavour enhancers!
Made of valuable, plant raw materials rich of protein!**

Art. no.	Trading unit	gives	Dosage	BBD
122	6-kg-tinister	–	–	60 M

Use: For spicy, unobtrusive seasoning. The subtle taste of dishes is enhanced or lifted, without being drowned. Use according to your taste.

Nutritional value per 100 g powder

Energy	272 kJ/64 kcal
Fat	< 0,5 g
Carbohydrates	< 0,5 g
Protein	16 g



All-purpose seasoning spicy



Well balanced seasoning for spicy and unobtrusive seasoning.

Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
927	15-kg-bucket	–	–	18 M

Use: For spicy, unobtrusive seasoning. The subtle taste of dishes is enhanced or lifted, without being drowned. Use according to your taste.

Nutritional value per 100 g powder

Energy	785 kJ/187 kcal
Fat	5,5 g
Carbohydrates	30 g
Protein	3,4 g



All-purpose seasoning spicy



Well balanced seasoning for spicy and unobtrusive seasoning.

Art. no.	Trading unit	gives	Dosage	BBD
622	15-kg-bucket	–	–	18 M
621	5-kg-bucket	–	–	18 M

Use: For spicy, unobtrusive seasoning. The subtle taste of dishes is enhanced or lifted, without being drowned. Use according to your taste.

Nutritional value per 100 g powder

Energy	900 kJ/214 kcal
Fat	2,6 g
Carbohydrates	21 g
Protein	19 g



Premium Ketjap Manis Seasoning sauce



Soy-based seasoning sauce for wok and pan dishes. The seasoning sauce is also ideal as a marinade and dip.

Art. no.	Trading unit	gives	Dosage	BBD
10080	1-liter-bottle	–	–	15 M

Use: Add seasoning sauce directly to the hot dish and bring to a boil briefly.

Nutritional value per 100 ml sauce

Energy	875 kJ/206 kcal
Fat	< 0,5 g
Carbohydrates	47 g
Protein	2,4 g



Premium Soy Sauce



Naturally brewed, purely plant-based soy sauce made from soybeans and wheat for seasoning and refining. Ideal for refining any dish!

Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
10077	1-liter-bottle	–	–	15 M

Nutritional value per 100 ml sauce

Energy	279 kJ/66 kcal
Fat	< 0,5 g
Carbohydrates	2,1 g
Protein	9,1 g



Premium Teriyaki Sauce

Seasoning sacue



Ideal for seasoning wok dishes with meat or fish, but also vegetable dishes, teriyaki sauce adds a spicy-sweet flavour. The seasoning sauce is also suitable for dipping or marinating when cold.

Art.no.	Trading unit	gives	Dosage	BBD
10081	1-liter-bottle	–	–	15 M

Nutritional value per 100 ml sauce

Energy	812 kJ/191 kcal
Fat	< 0,5 g
Carbohydrates	41 g
Protein	3,9 g



Umami Condiment



Purely vegetable Asian seasoning sauce based on clear tomato juice with natural additives. Enhances the spicy taste.

Ideally suited for the refinement of any dishes!

Vegan seasoning made from clear tomato juice and natural additives.

Art.no.	Trading unit	gives	Dosage	BBD
10063	0,5-liter-bottle	–	–	24 M

Nutritional value per 100 ml sauce

Energy	724 kJ/171 kcal
Fat	< 0,5 g
Carbohydrates	25 g
Protein	14 g



Spicy basic products

Basic products

Hier finden Sie die beste Basis für Ihre Küche.

Zuverlässig, geling- und geschmackssicher
sparen unsere Basisprodukte Ihnen Zeit und
sorgen doch für Qualität in der Küche!



Delight made in Austria



Base for Minced Meat



Excellent for meatballs, minced roast, cevapcici, stuffed peppers, onion, cucumber, cabbage roll and all kinds of fillings.
Gently flavoured, tasty, simple in handling and safe in preparation.

Contains any ingredient except meat!
Free from added flavour enhancers!

Art. no.	Trading unit	gives	BBD
633	6-kg-box	ca. 630 portions à 80 g	15 M

Preparation: Mix powder and water and let steep for 2 minutes. Mix well again. Merge blend and meat with hands or by machine and process as needed.

Nutritional value per 100 g powder

Energy	1038 kJ/247 kcal
Fat	2,6 g
Carbohydrates	42 g
Protein	10 g



Base for piquant Casserole



Versatile base, safe in preparation for all kinds of casseroles.
The creamy basic nature is refined with fine spices and a dash of nutmeg.

Fits perfectly for gastronorm pans 1/1.
Free from added flavour enhancers!

Art. no.	Trading unit	gives	BBD
555	2,5-kg-box	ca. 156 portions à 160 g	18 M

Preparation: Stir powder in milk and let swell. Mix fresh or unfrozen deep-freeze vegetables with matter and spread in appropriate pan.
Place in preheated oven.

Nutritional value per 100 g powder

Energy	2045 kJ/488 kcal
Fat	33 g
Carbohydrates	37 g
Protein	11 g



Base for Sauce Bolognese



Classic meat sauce based on tomatoes, onions and a hint of garlic, seasoned with oregano, bay leaves, basil and rosemary.

Contains any ingredient except meat!
Free from added flavour enhancers!

Art. no.	Trading unit	gives	BBD
645	5-kg-bucket	ca. 376 portions à 125 g	18 M

Preparation: Fry minced meat in oil. Add water, pour in powder, stir und bring to a boil. Let simmer for 10 minutes while stirring.

Nutritional value per 100 g powder

Energy	1793 kJ/428 kcal
Fat	28 g
Carbohydrates	39 g
Protein	5,6 g



Goulash Preparation



Preparation for a savoury goulash, with a characteristic paprika flavour, enriched with typical spices like garlic, marjoram and caraway.

Contains any ingredient except meat!
Free from main allergens! Free from added yeast extract!

Art. no.	Trading unit	gives	BBD
112	12-kg-bucket	ca. 355 portions à 80 g	15 M
986	6-kg-box	ca.178 portions à 80 g	15 M

Preparation: Stir powder in lukewarm water and bring to a bouil. Add meat and let stew. Stir every now and then. Add hot water until goulash got the desired consistency.

Nutritional value per 100 g powder

Energy	1297 kJ/309 kcal
Fat	10 g
Carbohydrates	47 g
Protein	3,9 g



Vegan patties

Falafel | Grain patties

Our purely vegetable loafs have a crisp bite!

Versatile, as a meat substitute or as a side dish, they impress with their ingenious recipe.

Crunchy, juicy, firm to the bite, with an excellent taste, they can be prepared literally with a flick of the wrist.



Burger Patties vegan ready mix



Purely plant-based ready-made mix for crispy patties made from soy texturate and fine potato flakes. With their spicy barbecue and beef flavour and perfect crunchy bite, these easy-to-prepare patties are the perfect vegan burger and barbecue treat.

Preparation: Mix the powder well with cold water. Leave the mixture to stand in the refrigerator for 30 minutes. With moistened hands, form patties and fry them on both sides in vegetable oil over medium heat.

Nutritional value per 100 g powder

Energy	1547 kJ/368 kcal
Fat	3,4 g
Carbohydrates	46 g
Protein	32 g

Art. no.	Trading unit	gives patties	Dosage	BBD
541	2,5-kg-box	76 patties à 70 g	870 g/l	12 M



Delight made in Austria



Falafel mix



Classic Arabic dish made from chickpeas and potatoes, completed with typical herbs and spices such as coriander, curry and parsley.

Free from main allergens! Free from added flavour enhancers!

Art. no.	Trading unit	gives patties	Dosage	BBD
542	2,5-kg-box	ca. 220 pieces à 25 g	800 g/l	12 M

Preparation: Stir powder into cold water and let it swell for 5 minutes. Shape as desired and bake in hot fat at 180°C until golden brown.

Nutritional value per 100 g powder

Energy	1453 kJ/344 kcal
Fat	6,5 g
Carbohydrates	57 g
Protein	14 g



7-Grain-Patties with herbs



A crispy base made of a valuable cereal mix of rye, spelt, soy, barley, wheat, corn and oat flakes supports a healthy nutrition.

A tasty herb and vegetable mix grants full flavour.

With sea salt! Purely vegetable! Free from added flavour enhancers!

Art. no.	Trading unit	gives patties	Dosage	BBD
546	2,5-kg-box	ca. 92 pieces à 70 g	640 g/l	12 M

Preparation: Mix powder well into cold water, let steep for 5 minutes. Knead well. Form patties with moistened hands. Stir-fry both sides in hot vegetable oil.

Nutritional value per 100 g powder

Energy	1452 kJ/347 kcal
Fat	3,7 g
Carbohydrates	61 g
Protein	13 g



Millet Patties with broccoli



Savoury base of rich in minerals millet and gently dried broccoli, refined by a sophisticated bouquet of spices, vegetables and herbs.

With sea salt! Purely vegetable! Free from added flavour enhancers!

Art. no.	Trading unit	gives patties	Dosage	BBD
544	2,5-kg-box	ca. 92 pieces à 70 g	640 g/l	12 M

Preparation: Mix powder well into cold water, let steep for 5 minutes. Knead well. Form patties with moistened hands. Stir-fry both sides in hot vegetable oil.

Nutritional value per 100 g powder

Energy	1480 kJ/353 kcal
Fat	3,8 g
Carbohydrates	65 g
Protein	12 g



Soy Patties with vegetables



Meatless blend of valuable, Austrian soy flakes and crunchy carrots, topped off with selected spices and gently dried herbs.

With sea salt! Purely vegetable! Free from added flavour enhancers!

Art. no.	Trading unit	gives patties	Dosage	BBD
545	2,5-kg-box	ca. 92 pieces à 70 g	640 g/l	12 M

Preparation: Mix powder well into cold water, let steep for 5 minutes. Knead well. Form patties with moistened hands. Stir-fry both sides in hot vegetable oil.

Nutritional value per 100 g powder

Energy	1542 kJ/368 kcal
Fat	11 g
Carbohydrates	35 g
Protein	26 g



Spelt Patties with mushrooms



Hearty, fail-proof mix of valuable spelt and tasty freeze-dried mushrooms. An aromatic herb seasoning mix adds a spicy note.

With sea salt! Purely vegetable! Free from added flavour enhancers!

Art. no.	Trading unit	gives patties	Dosage	BBD
543	2,5-kg-box	ca. 92 pieces à 70 g	640 g/l	12 M

Preparation: Mix powder well into cold water, let steep for 5 minutes. Knead well. Form patties with moistened hands. Stir-fry both sides in hot vegetable oil.

Nutritional value per 100 g powder

Energy	1462 kJ/349 kcal
Fat	3,3 g
Carbohydrates	60 g
Protein	15 g

Sauces & Gravies

Stock concentrates | Basic sauces | Complete sauces
Pasta sauces | Wild cranberries | Wok sauces

Special production methods, selected ingredients, gently prepared according to classic recipes, give all our sauces their incomparable, full flavour.

The taste of the main course is emphasised and enhanced.

First, you will find our ready-to-use **stock concentrates**, followed by **classic gravy** and **roast sauces**.

Next come **dark base sauces**, **light base sauces** and **red base sauces**. Then our **complete sauces**, such as curry sauce or fish sauce. Finally, our **pasta sauces** and our **wok sauces**.

On the next page, we have listed the **Intended use** and **binding properties** of the basic sauces, as most products are not only suitable for use as solo sauces, but also for derivatives, for diluting, for binding, for adjusting colour and taste, or for cold preparation.

Art. no.	Item description	Trading unit	BINDING	INTENDED USE						
				Solo Sauce	Base for derivatives	Dilute	Bind	Adjust color	Boost taste	For cold preparation
531	Jus for Roast organic	3-kg-box	medium	✗		✗	✗			
2316	Salzburg Veal Jus pasty	1,6-kg-box	medium	✗		✗	✗			
933	Clear Roast Jus	12-kg-bucket	medium	✗		✗	✗			
571	Clear Roast Jus	3-kg-box	medium	✗		✗	✗			
1168	Clear Gravy	12-kg-bucket	strong	✗		✗	✗			
1112	Fine Gravy	12-kg-bucket	medium	✗		✗	✗			
1832	Gravy cold swelling	9-kg-bucket	medium	✗		✗	✗			✗
1125	Fine Gravy	12-kg-bucket	strong	✗	✗	✗				
932	Demi Glace brown base sauce	10-kg-bucket	strong		✗	✗	✗			
572	Demi Glace brown base sauce	2,5-kg-box	strong		✗	✗	✗			
125	Dark Gravy	12-kg-bucket	low			✗		✗	✗	
975	Dark Gravy	6-kg-box	low			✗		✗	✗	
2226	Dark Gravy	900-g-tin	low			✗		✗	✗	
1108	Sauce for Poultry	12-kg-bucket	medium	✗		✗	✗			
1870	Sauce for Poultry Granulate	8-kg-bucket	medium	✗		✗	✗			
953	Sauce for Beef	12-kg-bucket	medium	✗		✗	✗			
1110	Roast Pork	12-kg-bucket	medium	✗		✗	✗			
593	Roast Pork Sauce	1,2-kg-bucket	medium	✗		✗	✗		✗	
574	Sauce Hollandaise with vegetable fats and butter	2,4-kg-box	strong	✗	✗					
2314	Sauce Hollandaise ready to serve	4×3-liter bag	strong	✗	✗					
1113	Velouté	9-kg-bucket	medium		✗	✗	✗			
1634	White Sauce low-sodium	12-kg-bucket	strong		✗	✗	✗			
1105	White Sauce	10-kg-bucket	medium		✗	✗	✗			
1830	White Sauce cold swelling	9-kg-bucket	strong		✗	✗	✗			✗
587	Cream Sauce cold swelling	2,5-kg-bucket	medium	✗	✗	✗	✗			✗
938	Sauce Béchamel	5-kg-box	strong	✗	✗					
1817	Tomato Sauce	12-kg-bucket	strong	✗	✗	✗	✗			
1833	Tomato Sauce/Soup cold swelling	9-kg-bucket	strong	✗	✗	✗	✗			✗
573	Game Sauce	2,5-kg-box	medium	✗	✗					
547	Curry Fix! Red Sauce cold swelling	1,25-kg-bag	medium	✗						✗
627	Fish Sauce	2-kg-Karton	medium	✗	✗	✗	✗			
594	Sauce Chasseur	1-kg-box	medium	✗						
597	Cheese Preparation for soups & sauces	1-kg-box	medium	✗						
596	Pepper Sauce	1-kg-box	medium	✗						
581	Lemon-Butter-Sauce	2,5-kg-box	strong	✗						



Beef Stock liquid concentrate 1+29



Instant beef concentrate made of best South American beef, harmoniously underlined by mild flavours of roasted onions and a subtle spice bouquet.

Free from main allergens! Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
2324	1-liter-squeeze-bottle	ca. 30 L	see formula	15 M

Suggested formula:

967 ml water
+ 33 ml concentrate
= 1 litre stock.

Nutritional value/100 ml concentrate

Energy	554 kJ/132 kcal
Fat	< 0,5 g
Carbohydrates	19 g
Protein	12 g



Crustacean Stock liquid concentrate 1+29



Extremely rich instant stock concentrate made from the finest lobster and delicate crab, enhanced by a mild vegetable julienne, appropriate spices and a hint of garlic.

Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
2319	1-liter-squeeze-bottle	ca. 30 L	see formula	15 M

Suggested formula:

967 ml water
+ 33 ml concentrate
= 1 litre stock.

Nutritional value/100 ml concentrate

Energy	508 kJ/120 kcal
Fat	0,7 g
Carbohydrates	23 g
Protein	3,8 g



Fish Stock liquid concentrate 1+29



Instant fish stock concentrate made of spicy fish soup, finely seasoned with a combination of light fruity white wine, the pleasant acidity of white wine vinegar and notes of vermouth.

Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
2320	1-liter-squeeze-bottle	ca. 30 L	see formula	15 M

Suggested formula:

967 ml water
+ 33 ml concentrate
= 1 litre stock.

Nutritional value/100 ml concentrate

Energy	554 kJ/132 kcal
Fat	< 0,5 g
Carbohydrates	19 g
Protein	12 g



Game Stock liquid concentrate 1+29



Instant game stock made from a rich, dark game broth, rounded with a fruity red wine note and underpinned by subtle flavours from an earthy vegetable blend and tart cranberries.

Free from main allergens! Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
2321	1-liter-squeeze-bottle	ca. 30 L	see formula	15 M

Suggested formula:

967 ml water
+ 33 ml concentrate
= 1 litre stock.

Nutritional value/100 ml concentrate

Energy	704 kJ/168 kcal
Fat	< 0,5 g
Carbohydrates	33 g
Protein	7,5 g



Poultry Stock liquid concentrate 1+29



Instant poultry stock concentrate made from a highly concentrated, aromatic chicken broth, enhanced by a hint of rosemary and a subtle interplay of cooking and roasting flavours.

Free from main allergens! Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
2323	1-liter-squeeze-bottle	ca. 30 L	see formula	15 M

Suggested formula:

967 ml water
+ 33 ml concentrate
= 1 litre stock.

Nutritional value/100 ml concentrate

Energy	754 kJ/180 kcal
Fat	0,9 g
Carbohydrates	28 g
Protein	15 g



Veal Stock liquid concentrate 1+29



Instant veal stock concentrate from fine dark veal broth, refined by the intense flavour of roasted vegetables such as carrots, onions and celery, combined with the fruity acidity of ripe tomatoes.

Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
2322	1-liter-squeeze-bottle	ca. 30 L	see formula	15 M

Suggested formula:

967 ml water
+ 33 ml concentrate
= 1 litre stock.

Nutritional value/100 ml concentrate

Energy	619 kJ/148 kcal
Fat	< 0,5 g
Carbohydrates	28 g
Protein	7,6 g



Vegetable Stock liquid concentrate 1+29



Instant stock made from flavourful vegetables, seasoned with delicate notes of spices and herbs and a subtle hint of caramel.

Free from main allergens! Free from added flavour enhancers!

Made from valuable, protein-rich plant-based raw materials!

Art. no.	Trading unit	gives	Dosage	BBD
2325	1-liter-squeeze-bottle	ca. 30 L	see formula	15 M

Suggested formula:

967 ml water
+ 33 ml concentrate
= 1 litre stock.

Nutritional value/100 ml concentrate

Energy	535 kJ/128 kcal
Fat	1,0 g
Carbohydrates	23 g
Protein	3,0 g





Jus for Roast organic



Intended use: ✖ Solo ✖ Dilute ✖ Bind

Binding: medium

Purely plant-based dark sauce with ingredients from certified organic agriculture. Perfect for any roast, for seasoning and refining.

Art. no.	Trading unit	gives	Dosage	BBD
531	3-kg-box	31,5L	100 g/L	12 M

Preparation: Stir powder into cold, warm or boiling water with a whisk and bring to the boil briefly while stirring..

Nutritional value per 100 ml sauce

Energy	144 kJ/34 kcal
Fat	0,7 g
Carbohydrates	6,4 g
Protein	< 0,5 g



Salzburg Veal Jus pasty



Intended use: ✖ Solo ✖ Dilute ✖ Bind

Binding: medium

Dark sauce with a high veal content, finely seasoned with vegetables and spices, seasoned with a dash of white wine vinegar. Perfect with roasts.

Art. no.	Trading unit	gives	Dosage	BBD
2316	1,6-kg-box	11,5L	150 g/L	15 M

Preparation: Stir paste into hot or boiling water and cook for two minutes, stirring continuously!

Nutritional value per 100 ml sauce

Energy	145 kJ/34 kcal
Fat	1,3 g
Carbohydrates	4,9 g
Protein	0,8 g



Clear Roast Jus



Intended use: ✖ Solo ✖ Dilute ✖ Bind

Binding: medium

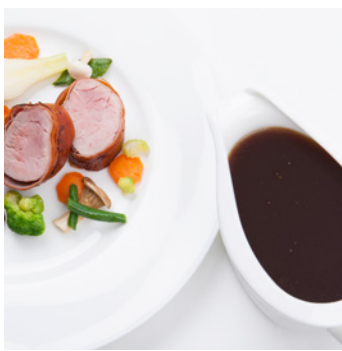
The high beef content ensures a very strong meat flavour. Spices and delicate roasted aromas enhance the taste and give it a full flavour.

Art. no.	Trading unit	gives	Dosage	BBD
933	12-kg-bucket	126 L	100 g/L	18 M
571	3-kg-box	31,5 L	100 g/L	18 M

Preparation: Stir powder into cold, hot or boiling water and bring to a boil while stirring. Let boil for 2 minutes.

Nutritional value per 100 ml sauce

Energy	189 kJ/45 kcal
Fat	2,7 g
Carbohydrates	4,1 g
Protein	0,9 g



Clear Gravy



Intended use: ✖ Solo ✖ Dilute ✖ Bind

Binding: strong

Tasty gravy with flavours of spicy meat and roasted vegetables. Perfect for all types of roasts and for refining.

Art. no.	Trading unit	gives	Dosage	BBD
1168	12-kg-bucket	126L	100 g/L	18 M

Preparation: Pour powder into hot water and let simmer for 2 minutes. Can already be used to flavour the roast!

Nutritional value per 100 ml sauce

Energy	187 kJ/45 kcal
Fat	1,5 g
Carbohydrates	7,3 g
Protein	< 0,5 g



Fine Gravy



Intended use: ✖ Solo ✖ Dilute ✖ Bind

Binding: medium

Hearty gravy with notes of spicy meat and with roasted vegetables. Perfect for all types of roasts and refines.

Art. no.	Trading unit	gives	Dosage	BBD
1112	12-kg-bucket	106L	120 g/L	18 M

Preparation: Stir powder into cold, hot or boiling water or pour directly into hot roast and add water as desired. Let simmer for a minute while stirring.

Nutritional value per 100 ml sauce

Energy	187 kJ/45 kcal
Fat	1,5 g
Carbohydrates	7,3 g
Protein	< 0,5 g



Gravy cold swelling



Intended use: ✖ Solo ✖ Dilute ✖ Bind
✖ For cold preparation

Binding: medium

Purely vegetable, dark sauce for roast with a hearty, beefy flavour of stock and roasted vegetables.

Art. no.	Trading unit	gives	Dosage	BBD
1832	9-kg-bucket	95L	100 g/L	18 M

Cold preparation: Pour powder into cold water and stir vigorously. After about 10 minutes the sauce has its proper consistency.

Hot preparation: Powder directly into hot water. Ready!

Nutritional value per 100 ml sauce

Energy	135 kJ/21 kcal
Fat	< 0,5 g
Carbohydrates	7,0 g
Protein	< 0,5 g



Fine Gravy



Intended use: ✖ Solo ✖ Base for derivations ✖ Dilute

Binding: strong

Hearty gravy with notes of spicy meat and with roasted vegetables. Perfect for all types of roasts and refines.

Art. no.	Trading unit	gives	Dosage	BBD
1125	12-kg-bucket	106 L	120 g/L	18 M

Preparation: Stir powder into cold, hot or boiling water or pour directly into hot roast. Let simmer for a minute while stirring.

Nutritional value per 100 ml sauce

Energy	213 kJ/51 kcal
Fat	1,8 g
Carbohydrates	8,1 g
Protein	0,6 g



Demi Glace brown base sauce



Intended use: ✖ Base for derivations ✖ Dilute ✖ Bind

Binding: strong

Very strong meat flavour with aromas of red wine, thyme and rosemary and a sophisticated blend of mirepoix, perfect for refining premium meat dishes.

Art. no.	Trading unit	gives	Dosage	BBD
932	10-kg-bucket	72 L	150 g/L	18 M
572	2,5-kg-box	18 L	150 g/L	18 M

Preparation: Stir powder into cold, hot or boiling water or pour directly into hot roast and bring to a boil while stirring. Let simmer half covered for 2 minutes.

Nutritional value per 100 ml sauce

Energy	276 kJ/65 kcal
Fat	3,5 g
Carbohydrates	7,6 g
Protein	0,7 g



Dark Gravy



Intended use: ✖ Dilute ✖ Boost flavour
✖ Adjust color

Binding: low

Art. no.	Trading unit	gives	Dosage	BBD
125	12-kg-bucket	126 L	100 g/L	18 M
975	6-kg-box	63L	100 g/L	18 M
2226	900-g-tin	9,5L	100 g/L	18 M

Preparation: Stir powder into hot water and let simmer for 2 minutes. Use according to own taste.

Nutritional value per 100 ml sauce

Energy	154 kJ/37 kcal
Fat	0,8 g
Carbohydrates	4,0 g
Protein	3,1 g



Sauce for Poultry



Intended use: ✖ Solo ✖ Dilute ✖ Bind

Binding: medium

Delicious sauce with chicken fat and a spicy mix of braised peppers, rosemary and subtle smoky aromas. Ideal for chicken, turkey, poularde, duck, goose and wild fowl.

Free from main allergens! Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1108	12-kg-bucket	126L	100 g/L	15 M

Preparation: Stir powder into cold, hot or boiling water and bring to a boil while stirring..

Nutritional value per 100 ml sauce

Energy	159 kJ/38 kcal
Fat	1,8 g
Carbohydrates	4,9 g
Protein	< 0,5 g





Sauce for Poultry Granulate



Intended use: ✖ Solo ✖ Dilute ✖ Bind

Binding: medium

Hearty, golden-brown sauce with chicken fat, rosemary and fine roast chicken flavours, completed with a subtle caramel note.

Free from main allergens! Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1870	8-kg-bucket	57L	150 g/L	15 M

Preparation: Stir granulate into hot or boiling water using an egg beater. Let simmer for 2 minutes whilst constantly stirring.

Nutritional value per 100 ml sauce

Energy	323 kJ/77 kcal
Fat	5,5 g
Carbohydrates	6,3 g
Protein	< 0,5 g



Sauce for Beef



Intended use: ✖ Solo ✖ Dilute ✖ Bind
✖ Braising beef roast

Binding: medium

Spicy sauce made from tasty vegetables, with a hint of thyme and juniper and a slight garlic note.

Art. no.	Trading unit	gives	Dosage	BBD
953	12-kg-bucket	126L	100 g/L	18 M

Preparation: Stir powder into cold, hot or boiling water and bring to a boil while stirring. Let simmer for 2 minutes.

Nutritional value per 100 ml sauce

Energy	164 kJ/39 kcal
Fat	2,0 g
Carbohydrates	4,8 g
Protein	< 0,5 g



Sauce for Roast Pork



Intended use: ✖ Solo ✖ Dilute ✖ Bind

Binding: medium

Typical dark gravy, with subtle tomato flavour, completed with a garlic caraway note.

Free from main allergens! Free from added flavour enhancers!

Free from added yeast extract!

Art. no.	Trading unit	gives	Dosage	BBD
1110	12-kg-bucket	126L	100 g/L	15 M

Preparation: Stir powder into cold, hot or boiling water using an egg beater and bring to a boil while stirring..

Nutritional value per 100 ml sauce

Energy	160 kJ/38 kcal
Fat	1,3 g
Carbohydrates	6,1 g
Protein	< 0,5 g



Roast Pork Sauce



Intended use: ✖ Solo ✖ Dilute ✖ Bind
✖ Boost flavour

Binding: medium

Dark sauce with strong garlic and caraway note as well as real pork fat. Fits perfectly to roast pork, spaetzle, smoked meat or ribs.

Art. no.	Trading unit	gives	Dosage	BBD
593	1,2-kg-box	12,6	100 g/L	15 M

Preparation: Stir powder into cold, hot or boiling water and let simmer half covered for 2 minutes.

Nutritional value per 100 ml sauce

Energy	161 kJ/38 kcal
Fat	1,3 g
Carbohydrates	4,5 g
Protein	2,2 g



Sauce Hollandaise with vegetable fats and butter



Intended use: ✖ Solo ✖ Base for derivations

Binding: strong

Rich, creamy butter sauce with a delicate aroma of egg yolk and white wine.

Art. no.	Trading unit	gives	Dosage	BBD
574	2,4-kg-box	11L	240g/L	12M

Preparation: Stir powder into cold, hot or boiling water and bring to a boil.

Nutritional value per 100 ml sauce

Energy	587 kJ/142 kcal
Fat	8,0 g
Carbohydrates	11 g
Protein	1,9 g



Sauce Hollandaise ready-to-use from vegetable oils



Intended use: ✖ Solo ✖ Base for derivations

Binding: strong

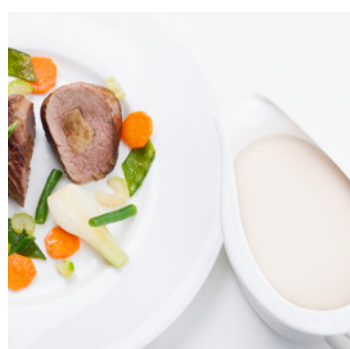
Ideal with asparagus, vegetables and various meat and fish dishes.

Art. no.	Trading unit	gives	Dosage	BBD
2314	4 x 3-Liter-bag	12L	–	6 M

Preparation: Heat the desired quantity in a covered container in a microwave oven or on a plate while stirring. Alternatively heat whole bag in the combi steamer at max. 100 ° C. !

Nutritional value per 100 ml sauce

Energy	2005 kJ/478 kcal
Fat	52 g
Carbohydrates	2,2 g
Protein	1,1 g



Velouté



Intended use: ✖ Dilute ✖ Bind ✖ Base for derivations

Binding: medium

White sauce base for the creation of a great variety of sauces (herbs, mustard, horseradish, etc.). Creamy texture with a slight mushroom note, completed with flavours of turmeric and lemon.

Art. no.	Trading unit	gives	Dosage	BBD
1113	9-kg-bucket	94,5L	100g/L	18M

Preparation: Stir powder into cold, hot or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml sauce

Energy	217 kJ/52 kcal
Fat	3,7 g
Carbohydrates	4,4 g
Protein	< 0,5 g



White Sauce Base low-sodium



Intended use: ✖ Dilute ✖ Bind ✖ Base for derivations

Binding: strong

Vegan white sauce base for a great variety of sauces.

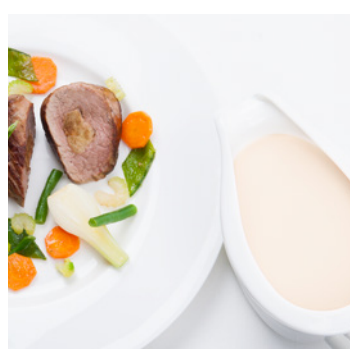
In case of potassium deficiency, especially in case of renal insufficiency, use only after consulting a doctor. 100 ml Sauce ≈ 115 mg Potassium!

Art. no.	Trading unit	gives	Dosage	BBD
1634	12-kg-bucket	126L	100g/L	18M

Preparation: Stir powder into cold, hot or boiling water and bring to a boil while stirring. Let simmer half covered for 5 minutes.

Nutritional value per 100 ml sauce

Energy	230 kJ/55 kcal
Fat	3,9 g
Carbohydrates	4,1 g
Protein	0,6 g



White Sauce



Intended use: ✖ Dilute ✖ Bind ✖ Base for derivations

Binding: medium

White sauce base made of vegetable fats, rice flour and selected spices for a great variety of sauces (herbs, mustard, etc.).

Free from main allergens! Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1105	10-kg-bucket	105L	100g/L	18M

Preparation: Stir powder into cold, hot or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml sauce

Energy	219 kJ/52 kcal
Fat	3,9 g
Carbohydrates	3,9 g
Protein	< 0,5 g



White Sauce cold swelling



Intended use: ✖ Dilute ✖ Bind ✖ Base for derivations
✖ For cold preparation

Binding: strong

White sauce base made of vegetable fat for a great variety of sauces (herbs, mustard, horse radish, etc.).

Art. no.	Trading unit	gives	Dosage	BBD
1830	9-kg-bucket	80L	120 g/L	18 M

Cold preparation: Pour powder into cold water and stir vigorously. After about 10 minutes the sauce has its proper consistency.

Hot preparation: Powder directly into hot water. Ready!!

Nutritional value per 100 ml sauce

Energy	246 kJ/59 kcal
Fat	3,6 g
Carbohydrates	6,1 g
Protein	< 0,5 g



Cream Sauce cold swelling



Intended use: ✖ Solo ✖ Dilute ✖ Bind
✖ Base for derivations
✖ For cold preparation

Binding: medium

Creamy sauce with mild roast beef notes, versatile in use, perfect for white sauces.

Art. no.	Trading unit	gives	Dosage	BBD
587	2,5-kg-bucket	19L	140 g/L	12 M

Cold preparation: Pour powder into cold water and stir vigorously. After about 10 minutes the sauce has its proper consistency.

Hot preparation: Powder directly into hot water. Ready!!

Nutritional value per 100 ml sauce

Energy	281 kJ/67 kcal
Fat	4,1 g
Carbohydrates	6,5 g
Protein	1,2 g



Sauce Béchamel



Intended use: ✖ Solo ✖ Base for derivations

Binding: strong

Light sauce of flour, cream and nutmeg, ideal as companion sauce for casseroles, vegetables and gratins such as lasagna.

Art. no.	Trading unit	gives	Dosage	BBD
938	5-kg-box	ca. 30,5L	180 g/L	18 M

Preparation: Stir powder into hot water and bring to a boil while stirring. Let simmer half covered for 2 minutes.

Nutritional value per 100 ml sauce

Energy	371 kJ/89 kcal
Fat	5,4 g
Carbohydrates	8,6 g
Protein	1,3 g



Tomato Sauce



Intended use: ✖ Solo ✖ Dilute ✖ Bind
✖ Base for derivations

Binding: strong

Fruity tomato sauce with a smooth consistency. Perfect for pasta and a great variety of Mediterranean dishes.

Art. no.	Trading unit	gives	Dosage	BBD
1817	12-kg-bucket	92L	140 g/L	18 M

Preparation: Stir powder into cold, hot or boiling water and let simmer for 2 minutes while stirring.

Nutritional value per 100 ml sauce

Energy	191 kJ/46 kcal
Fat	1,2 g
Carbohydrates	7,5 g
Protein	1,0 g



Tomato Sauce/Soup cold swelling



Intended use: ✖ Solo ✖ Dilute ✖ Bind
✖ Base for derivations
✖ For cold preparation

Binding: strong

Fruity with a wonderfully creamy consistency and a hint of garlic.

Art. no.	Trading unit	gives	Dosage	BBD
1833	9-kg-bucket	79L	120 g/L	18 M

Cold preparation: Pour powder into cold water and stir vigorously. After about 10 minutes the sauce has its proper consistency.

Hot preparation: Powder directly into hot water. Ready!!

Nutritional value per 100 ml sauce

Energy	195 kJ/47 kcal
Fat	1,1 g
Carbohydrates	7,6 g
Protein	1,0 g



Game Sauce



Intended use: ✖ Solo ✖ Base for derivations
✖ Base for roasts & ragouts

Binding: medium

Red wine, juniper and subtle roast aromes give our game sauce its multitude and depth of flavours. A well balanced companion to rabbit and venison.

Art. no.	Trading unit	gives	Dosage	BBD
573	2,5-kg-box	18 L	150g/L	18 M

Preparation: Stir powder into cold, hot or boiling water and bring to a boil while stirring. Let simmer half covered for 2 minutes.

Nutritional value per 100 ml sauce

Energy	270 kJ/64 kcal
Fat	3,2 g
Carbohydrates	8,2 g
Protein	< 0,5 g



Curry Fix! Red Sauce cold swelling



Intended use: ✖ Solo ✖ For cold preparation

Binding: medium

Spicy red tomato curry sauce for meat products and sausages. Fruity tomatoes, classic curry spices like turmeric, coriander, cumin, black pepper, chili and clove, completed with a subtle note of cider vinegar.

Art. no.	Trading unit	gives	Dosage	BBD
547	1,25-kg-bag	5,6L	250g/L	18 M

Cold preparation: Pour powder into cold water and stir vigorously. After about 10 minutes the sauce has its proper consistency.

Hot preparation: Powder directly into hot water. Ready!

Nutritional value per 100 ml sauce

Energy	364 kJ/87 kcal
Fat	< 0,5 g
Carbohydrates	19 g
Protein	0,9 g



Fish Sauce



Intended use: ✖ Solo ✖ Dilute ✖ Bind
✖ Base for derivations

Binding: medium

A delicate, creamy fish sauce with a hint of tartness from lemon and white wine flavours, which is also ideal for use in velouté de poisson.

Art. no.	Trading unit	gives	Dosage	BBD
627	2-kg-box	11,5L	190g/L	15 M

Preparation: Stir powder into cold, hot or boiling water or pour directly into hot roast and bring to a boil while stirring. Let simmer for 2 minutes.

Nutritional value per 100 ml sauce

Energy	430 kJ/104 kcal
Fat	7,3 g
Carbohydrates	8,6 g
Protein	0,9 g



Sauce Chasseur



Intended use: ✖ Solo

Binding: medium

Sauce with two kinds of mushrooms, paprika, onion, bacon and a fresh herb bouquet.

Art. no.	Trading unit	gives	Dosage	BBD
594	1-kg-box	9L	120g/L	15 M

Preparation: Stir powder into lukewarm water. Bring to a boil and let simmer for 5 minutes.

Nutritional value per 100 ml sauce

Energy	182 kJ/43 kcal
Fat	1,2 g
Carbohydrates	5,9 g
Protein	2,0 g



Cheese Preparation for soups & sauces



Intended use: ✖ Solo

Binding: medium

Creamy sauce with spicy cheddar and gouda notes, ideal with pasta dishes and for gratinating vegetables and meat.

Art. no.	Trading unit	gives	Dosage	BBD
597	1-kg-bucket	10,5L	130g/L	15 M

Preparation: Stir powder into lukewarm water and bring to a boil while stirring. Let simmer half covered for 5 minutes.

Nutritional value per 100 ml sauce

Energy	255 kJ/61 kcal
Fat	3,3 g
Carbohydrates	6,1 g
Protein	1,4 g



Pepper Sauce



Intended use: ✖ Solo

Binding: medium

Flavoursome sauce made of green pepper and a sophisticated herb mix, an ideal companion to steak, meat and game.

Art. no.	Trading unit	gives	Dosage	BBD
596	1-kg-bucket	7,6L	140 g/L	18 M

Preparation: Stir powder into luke-warm water and bring to a boil while stirring. Let simmer half covered for 5 minutes.

Nutritional value per 100 ml sauce

Energy	254 kJ/61 kcal
Fat	3,4 g
Carbohydrates	5,6 g
Protein	1,9 g



Lemon Butter Sauce



Intended use: ✖ Solo

Binding: strong

Sophisticated light sauce with a fine hint of butter and an exquisite lemon flavour as well as a hint of white wine.

Art. no.	Trading unit	gives	Dosage	BBD
581	2,5-kg-Karton	14L	200 g/L	12 M

Preparation: Stir powder into cold, hot or boiling water and bring to a boil while stirring. Let simmer half covered for 2 minutes.

Nutritional value per 100 ml sauce

Energy	481 kJ/115 kcal
Fat	8,9 g
Carbohydrates	7,7 g
Protein	0,8 g





Pasta Sauce Napoli Culinarium



Classic pasta sauce made of fruity, sun-ripened tomatoes, perfectly flavoured with typical Italian herbs. A special processing grants its unique, pulp-like consistency.

Free from main allergens! Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1617	2,5-kg-box	14 L	200 g/L	15M

Preparation: Stir powder into water and brint to a boil while stirring. Let simmer half covered for 5 minutes. Stir every now and then.

Nutritional values per 100 ml sauce

Energy	296 kJ/71 kcal
Fat	2,0 g
Carbohydrates	11 g
Protein	1,8 g



Pasta Sauce Ricotta Spinach Culinarium



Pleasantly spicy pasta sauce with delicious, gently freeze-dried spinach leaves, refined with a subtle garlic note. Italian ricotta cheese gives unique creaminess.

Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1609	2,5-kg-box	14 L	200 g/L	15M

Preparation: Stir powder into water and brint to a boil while stirring. Let simmer half covered for 5 minutes. Stir every now and then.

Nutritional values per 100 ml sauce

Energy	467 kJ/111 kcal
Fat	8,8 g
Carbohydrates	6,3 g
Protein	1,9 g



Basis für Sauce Bolognese



Classic meat sauce based on tomatoes, onions and a hint of garlic, seasoned with oregano, bay leaves, basil and rosemary.

Contains any ingredient except meat! Free from added flavour enhancers!

Art. no.	Trading unit	gives	BBD
645	5-kg-bucket	ca. 376 portions à 125 g	18M

Preparation: Fry minced meat in oil. Add water, pour in powder, stir und bring to a boil. Let simmer for 10 minutes while stirring.

Nutritional values per 100 g powder

Energy	1793 kJ/428 kcal
Fat	28 g
Carbohydrates	39 g
Protein	5,6 g



Pasta Sauce Carbonara



Hearty pasta specialty made of smoked bacon, mild cream and egg, flavoured with a light parmesan note, parsley and a hint of garlic.

Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1616	2,5-kg-box	14 L	200 g/L	15M

Preparation: Stir powder into water and brint to a boil while stirring. Let simmer half covered for 5 minutes. Stir every now and then.

Nutritional values per 100 ml sauce

Energy	466 kJ/111 kcal
Fat	8,9 g
Carbohydrates	5,8 g
Protein	2,0 g



Pasta Sauce Funghi



Aromatic mushroom cream sauce made according to a classic Italian recipe. With ceps and mushrooms, accompanied by an elegantly fragrant wine flavour.

With freeze-dried mushrooms! Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1610	2,5-kg-box	14 L	200 g/L	15M

Preparation: Stir powder into water and brint to a boil while stirring. Let simmer half covered for 5 minutes. Stir every now and then.

Nutritional values per 100 ml sauce

Energy	457 kJ/109 kcal
Fat	8,2 g
Carbohydrates	7,0 g
Protein	1,9 g





Pasta Sauce Quattro Formaggi



Four different kinds of cheese – emmentaler, gouda, parmesan, ricotta – completed with cream, basil and nutmeg, give this classic pasta sauce its typical touch.

Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1619	2,5-kg-box	14 L	200 g/L	15 M

Preparation: Stir powder into water and brint to a boil while stirring. Let simmer half covered for 5 minutes. Stir every now and then.

Nutritional values per 100 ml sauce

Energy	465 kJ/111 kcal
Fat	8,8 g
Carbohydrates	5,8 g
Protein	2,1 g



Sauce Bolognese vegan



Mediterranean pasta sauce made of fruity tomatoes, selected vegetables and typical Italian herbs and soy proteins.

Vegan – purely vegetable!

Free from yeast extract! Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
637	2,5-kg-box	ca. 14 L	200 g/L	18 M

Preparation: Stir powder into cold, hot or boiling water and bring to a boil.

Nutritional values per 100 ml sauce

Energy	298 kJ/71 kcal
Fat	2,6 g
Carbohydrates	8,3 g
Protein	3,2 g



Wild Lingonberries

THE ICING ON THE CAKE!

The hand-picked wild cranberries give an unsurpassed fruity aroma with a pleasantly mild acidity.

The finely bitter taste gives game and meat dishes as well as numerous desserts an unmistakable note.

Art. no. 911 | Inhalt: 5 kg | BBD 12 M



Wok Sauce Garam Masala cold swelling



Dominated by a variety of oriental spices. Lentils give an elegant consistency, fine curry leaves, the mild sharpness of chilli as well as the fruity nuances of mango and pineapple create an oriental taste experience.

Perfect for front cooking and creative cuisine! Cold swelling!
Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1763	2-kg-box	13 l	180 g/l	18 M

Preparation: Stir powder into water. Mix needed amount of sauce with roasted ingredients in a wok pan and bring to a boil.

Nutritional value per 100 ml sauce

Energy	288 kJ/69 kcal
Fat	1,9 g
Carbohydrates	10 g
Protein	1,7 g



Wok Sauce Green Thai cold swelling



The tasty spicyness of green curry finds its perfect counterpart in the creamy sweetness of coconut milk, accompanied by lemon grass notes and a subtle dash of soy sauce.

Perfect for front cooking and creative cuisine! Cold swelling!
Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1760	2-kg-box	13 l	180 g/l	18 M

Preparation: Stir powder into water. Mix needed amount of sauce with roasted ingredients in a wok pan and bring to a boil.

Nutritional value per 100 ml sauce

Energy	376 kJ/90 kcal
Fat	5,9 g
Carbohydrates	7,5 g
Protein	1,3 g



Wok Sauce Sesam-Garlic cold swelling



The complex taste of this Cantonese specialty is dominated by a dialogue of sesame seeds, spicy soy sauce and a strong garlic note, completed by exotic hoisin sauce.

Perfect for front cooking and creative cuisine! Cold swelling!
Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1764	2-kg-box	13 l	180 g/l	18 M

Preparation: Stir powder into water. Mix needed amount of sauce with roasted ingredients in a wok pan and bring to a boil.

Nutritional value per 100 ml sauce

Energy	286 kJ/68 kcal
Fat	1,2 g
Carbohydrates	13 g
Protein	0,6 g



Wok Sauce sweet & sour cold swelling



The fruity sweetness of tomato and pineapple and the elegant flavour of curry, cardamom and cinnamon give this popular specialty depth and complexity.

Perfect for front cooking and creative cuisine! Cold swelling!
Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1762	2-kg-box	13 l	180 g/l	18 M

Preparation: Stir powder into water. Mix needed amount of sauce with roasted ingredients in a wok pan and bring to a boil.

Nutritional value per 100 ml sauce

Energy	198 kJ/47 kcal
Fat	< 0,5 g
Carbohydrates	10 g
Protein	< 0,5 g



Wok Sauce Teriyaki cold swelling



Sweet soy sauce and sake flavours dominate this classic Japanese specialty. Garlic and vinegar give this mild wok sauce an interplay of flavours.

Perfect for front cooking and creative cuisine! Cold swelling!
Free from added flavour enhancers!

Art. no.	Trading unit	gives	Dosage	BBD
1767	2-kg-box	13 l	180 g/l	18 M

Preparation: Stir powder into water. Mix needed amount of sauce with roasted ingredients in a wok pan and bring to a boil.

Nutritional value per 100 ml sauce

Energy	265 kJ/63 kcal
Fat	0,6 g
Carbohydrates	14 g
Protein	< 0,5 g



Che delizia!

Nannerl Delicata stands for finished or semi-finished tomato and vegetable products of outstanding quality and best taste. Completely in line with our promise of delight.

Our tomato products are made from selected sun-ripened Italian tomatoes, which are characterized by a special fruitiness and an intense flavour.

Originating from the area around Bologna, they are produced by a classic, third-generation family-run farm and an agricultural cooperative, which is specialized in the environmentally friendly production and processing of vegetables.

Both suppliers are multi-certified producers who have a strong connection to the region as well as the same striving for the highest product quality as Nannerl and also guarantee this through permanent controls and certifications.



Nannerl Delicata



Tomato sauce complete with fresh vegetables and herbs

Spicy tomato sauce made from sun-ripened Italian tomatoes, seasoned with fresh vegetables and herbs.

With 86% tomato content!

Art. no.	Trading unit	Content	BBD
10106	Bag-in-box	10 kg	21 M
10105	Can	2,55 kg	41 M



Tomato pulp

Creamy pulp made from sun-ripened Italian tomatoes. Only the best tomatoes are carefully peeled, drained and crushed.

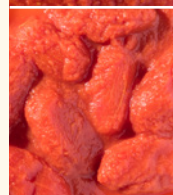
Art. no.	Trading unit	Content	BBD
10104	Bag-in-box	10 kg	21 M
10103	Can	2,5 kg	41 M



Tomato pulp fine

Fine pulp made from aromatic, sun-ripened Italian tomatoes. Only the best tomatoes are carefully peeled, drained and crushed.

Art. no.	Trading unit	Content	BBD
10102	Bag-in-box	10 kg	21 M
10101	Can	2,5 kg	36 M



Tomatoes peeled

Sun-ripened Italian tomatoes with a fruity aroma, peeled whole, pickled in their own juice and seasoned with a hint of lemon.

Art. no.	Trading unit	Content	BBD
10107	Can	2,5 kg	36 M



Tomato paste double concentrated

Double concentrated tomato paste made from fresh and ripe tomatoes, processed within 24 hours of harvest.

Bright red, intense and balanced flavour.

Art. no.	Trading unit	Content	BBD
10109	Can	0,8 kg	24 M



Tomato quarters sun-dried with herbs and garlic in oil

Sun-ripened, quartered Italian tomatoes, mildly spiced with aromatic herbs and a little garlic, pickled in high-quality oils.

With Italian olive oil!

Art. no.	Trading unit	Content	BBD
10100	Can	2,5 kg	41 M



Side Dishes

Mashes (with & without milk) | Spaetzle | Roasted Onions
Riso Gallo Rice assortment

Be it as garnish or as simple complement,
our side dishes let you define your
dish's character and highlight your main dish.





Potato Flakes for Mash



For making mashed potatoes and potato dough or for thickening.

Free from main allergens! Free from added flavour enhancers!
Suitable for vegan nutrition!

Preparation: Put boiling water with salt in a pot. Add cold milk, stir in puree flakes. Let swell, done!

Nutritional value per 100 g powder

Energy	1459 kJ/348 kcal
Fat	0,6 g
Carbohydrates	76 g
Protein	8,3 g

Art. no.	Trading unit	gives	Dosage	BBD
578	5-kg-box	37 kg	153 g/l	12 M



Mashed Potatoes complete Culinarium



Bain-marie-stable mashed potatoes with a high amount of potatoes and 10% milk powder, seasoned subtly with a pinch of nutmeg.

Free from added flavour enhancers!
Consistency can be changed later on!

Preparation: Bring water to a boil, turn of plate, pour in powder, stir thoroughly, ready!

Nutritional value per 100 g powder

Energy	1454 kJ/347 kcal
Fat	2,9 g
Carbohydrates	68 g
Protein	9,4 g

Art. no.	Trading unit	gives	Dosage	BBD
1931	4,5-kg-box	27 kg	200 g/l	12 M



Mashed Potatoes complete



Bain-marie-stable mashed potatoes with a high amount of potatoes and 4% milk powder, seasoned subtly with a pinch of nutmeg.

Free from added flavour enhancers!
Consistency can be changed later on!

Preparation: Bring water to a boil, turn of plate, pour in powder, stir thoroughly, ready!

Nutritional value per 100 g powder

Energy	1490 kJ/356 kcal
Fat	4,2 g
Carbohydrates	69 g
Protein	8,4 g

Art. no.	Trading unit	gives	Dosage	BBD
1930	4 x 4,5-kg-bags	4 x 27 kg	200 g/l	12 M



Mashed Potatoes complete colour stable



Bain-marie-stable mashed potatoes with a high amount of potatoes and 2% milk powder, seasoned subtly with a pinch of nutmeg.

Free from added flavour enhancers!
Consistency can be changed later on!

Preparation: Bring water to a boil, turn of plate, pour in powder, stir thoroughly, ready!

Nutritional value per 100 g powder

Energy	1480 kJ/353 kcal
Fat	3,7 g
Carbohydrates	69 g
Protein	8,1 g

Art. no.	Trading unit	gives	Dosage	BBD
929	4 x 4,5-kg-bags	4 x 27 kg	200 g/l	12 M



Potato Flakes for Mash cold swelling organic



Mashed potatoes made with organic potato flakes from Austria and 9% whole milk powder, finely seasoned with a pinch of nutmeg.

No added flavour enhancers!
No milk required for preparation!

Preparation: Stir powder into cold water, leave to soak for 5–10 minutes, heat before consumption.

Nutritional value per 100 g powder

Energy	1494 kJ/353 kcal
Fat	2,8 g
Carbohydrates	70 g
Protein	9,5 g

Art. no.	Trading unit	gives	Dosage	BBD
2624	4 x 3-kg-bags	4 x 16,5 kg	222 g/L	12 M





Potato Flakes for Mash with skimmed milk



Mashed potatoes with a high amount of potatoes and 4 % skimmed milk powder, seasoned subtly with a pinch of nutmeg.

Free from added flavour enhancers!
No milk needed for preparation!

Art. no.	Trading unit	gives	Dosage	BBD
1937	4 × 3-kg-bags	4 × 19 kg	183 g/l	12 M

Preparation: Heat water up to 80–85 °C. Stir powder into hot water quickly using an egg beater. After 2–3 minutes briefly stir again.

Nutritional value per 100 g powder

Energy	1548 kJ/369 kcal
Fat	5,2 g
Carbohydrates	69 g
Protein	9 g



Potato Flakes for Mash cold swelling



Mashed potatoes with a high amount of potatoes and 12 % milk powder, seasoned subtly with a pinch of nutmeg.

Free from added flavour enhancers!
No milk needed for preparation!

Art. no.	Trading unit	gives	Dosage	BBD
1932	4 × 3-kg-bags	4 × 16,5 kg	222 g/l	12 M

Preparation: Stir powder into cold water, let swell 5–10 minutes, heat before consumption.

Nutritional value per 100 g powder

Energy	1498 kJ/358 kcal
Fat	3,6 g
Carbohydrates	68 g
Protein	10 g



Potato Flakes for Mash free from lactose cold swelling



Mashed potatoes with a high amount of potatoes and 6 % lactose-free milk powder, seasoned subtly with a pinch of nutmeg.

Free from added flavour enhancers! Free from lactose
No milk needed for preparation! Suitable for vegan nutrition!

Art. no.	Trading unit	gives	Dosage	BBD
1934	4 × 3-kg-bags	4 × 16,5 kg	222 g/l	12 M

Preparation: Stir powder into cold water, let swell 5–10 minutes, heat before consumption.

Nutritional value per 100 g powder

Energy	1498 kJ/358 kcal
Fat	3,6 g
Carbohydrates	68 g
Protein	10 g



Egg Spaetzle made of semolina



Best semolina guarantees a rich flavour, a high amount of eggs provides softness and color.

5 kg raw Spaetzle give 15 kg ready product!
Free from added flavour enhancers!

Art. no.	Trading unit	gives	BBD
918	5-kg-box	ca. 150 portions à 100 g	18 M

Preparation: Put egg spaetzle into boiling salted water, boil for 15 minutes and let steep covered for 20 minutes. Then sweep off with cold water and mix with melted butter.

Nutritional value per 100 g spaetzle

Energy	1541 kJ/368 kcal
Fat	3,5 g
Carbohydrates	69 g
Protein	14 g



Roasted Onions



Roasted onions with subtle roast notes, gently baked in unhydrogenated plant oil and wheat flour. As garnish for roast beef, spaetzle and potato dishes like mashed potatoes, fried potatoes, as garnish for creamy soups or as decoration.

Art. no.	Trading unit	gives	BBD
583	10-kg-box	-	12 M
586	2,5-kg-bags	-	12 M

Preparation: Versatile in use.

Nutritional value per 100 g onions

Energy	2530 kJ/610 kcal
Fat	46 g
Carbohydrates	44 g
Protein	60 g



Riso Gallo Rice assortment



Riso Arborio Premium Risotto Rice

Arborio is the most popular and best-known risotto rice in Italy, with light-coloured, large rice grains.

Its high starch content and excellent absorption capacity for liquids and spices make it the perfect choice for a traditional risotto.

Nutritional values per 100 g rice

Energy	1476 kJ/348 kcal
Fat	1,0 g
Carbohydrates	77 g
Protein	6,9 g

Art. no.	Trading unit	Cooking time	gives	BBD
10124	5-kg-bag	16–18 minutes	ca. 62 port. (80 g)	36 M



Riso Carnaroli Premium Risotto Rice

Carnaroli is the king among Riso Gallo's risotto rice varieties.

This rice comes from the Lombardy region and stands out for its large and dense grains. It is favoured by great chefs because its grains always remain »al dente« at the core and combine harmoniously with all the ingredients!

Nutritional values per 100 g rice

Energy	1476 kJ/348 kcal
Fat	1,0 g
Carbohydrates	77 g
Protein	6,9 g

Art. no.	Trading unit	Cooking time	gives	BBD
10123	5-kg-bag	15–17 minutes	ca. 62 port. (80 g)	36 M
10120	6 × 1-kg-bag	15–17 minutes	ca. 6 × 12 port. (80 g)	36 M



Riso Thaibonnet Long Grain Rice Parboiled

Best pre-cooked Thai Bonnet long grain rice, produced in exclusive Riso Gallo quality.

Perfect for any kind of food:
from rice dishes to salads and starters.

Nutritional values per 100 g rice

Energy	1482 kJ/349 kcal
Fat	0,8 g
Carbohydrates	78 g
Protein	6,9 g

Art. no.	Trading unit	Cooking time	gives	BBD
10125	5-kg-bag	12–14 minutes	n.a.	36 M



Riso Basmati Basmati Long Grain Rice

The best pre-cooked basmati long grain rice, with its unmistakable noble aroma.

The fragrant aroma of sandalwood is typical for this type of rice, which is one of the most aromatic rice varieties in the world today.

Nutritional values per 100 g rice

Energy	1495 kJ/352 kcal
Fat	1,0 g
Carbohydrates	77 g
Protein	8,3 g

Art. no.	Trading unit	Cooking time	gives	BBD
10126	5-kg-bag	12 minutes	n.a.	36 M

Cereals

7-Grain-Muesli | Bircher Muesli | Fruit Muesli | Crunchy Muesli

Our diverse cereal mixes grant a perfect start into the day:
Selected kinds of fruits and grains make Nannerl's cereals
the highlight of any breakfast!



7-Grain-Muesli



A well balanced grain blend made of classic cereals like oat, barley, spelt, wheat and rye get combined with soy, corn and a tasty blend of fruits and nuts.

Nutritional value per 100 g muesli

Energy	1364 kJ/326 kcal
Fat	5,1 g
Carbohydrates	60 g
Protein	9,7 g

Art. no.	Trading unit	gives	Dosage	BBD
989	6-kg-box	-	-	10 M



Bircher Muesli without added sugar



A well-balanced cereal mixture of classic cereals such as rye, wheat, barley and oats, combined with apples, apricots, figs, sultanas and hazelnuts for the best Bircher muesli.

Contains naturally occurring sugar.

Nutritional value per 100 g muesli

Energy	1418 kJ/337 kcal
Fat	3,6 g
Carbohydrates	45 g
Protein	9,5 g

Art. no.	Trading unit	gives	Dosage	BBD
110	2-kg-bag	-	-	8 M



Delight made in Austria



Fruit Muesli without added sugar



Over 30% of fruits (gently dried raisins, apples, bananas, apricots and figs) ensure a tasty and fruity flavour, completed with a hearty flake mix.

Art. no.	Trading unit	gives	Dosage	BBD
890	2-kg-bag	-	-	8 M

Nutritional value per 100 g muesli

Energy	1440 kJ/344 kcal
Fat	3,7 g
Carbohydrates	63 g
Protein	8,4 g



Crunchy Muesli Exotic



Roasted rice crispies, wholemeal oat flakes, cornflakes, hearty coconut flakes and a fruity mix of pineapple, orange, peach and apricot make this muesli an exotic crispy treat.

Art. no.	Trading unit	gives	Dosage	BBD
1887	5-kg-box	-	-	8 M

Nutritional value per 100 g muesli

Energy	1830 kJ/437 kcal
Fat	14 g
Carbohydrates	67 g
Protein	8,6 g



Crunchy Muesli with Cornflakes



Crispy roasted rice crispies, wholemeal oat flakes and cornflakes, savoury grated coconut and a hint of caramel syrup turn this muesli into a crunchy delight.

Art. no.	Trading unit	gives	Dosage	BBD
891	5-kg-box	-	-	8 M

Nutritional value per 100 g muesli

Energy	1848 kJ/441 kcal
Fat	15 g
Carbohydrates	66 g
Protein	9,1 g



Crunchy Muesli with Chocolate



Crispy roasted chocolate crunchies with cocoa, wholemeal oat flakes and cornflakes make this muesli incredibly chocolatey crispy.

Art. no.	Trading unit	gives	Dosage	BBD
888	5-kg-box	-	-	8 M

Nutritional value per 100 g muesli

Energy	1860 kJ/442 kcal
Fat	14 g
Carbohydrates	67 g
Protein	9,0 g



Crunchy Muesli with Wild Berries



A balanced mix of blueberries, strawberries and red currants gives our crunchy muesli with wild berries its incredibly fruity berry flavour.

Art. no.	Trading unit	gives	Dosage	BBD
892	5-kg-box	-	-	8 M

Nutritional value per 100 g muesli

Energy	1815 kJ/433 kcal
Fat	14 g
Carbohydrates	66 g
Protein	8,9 g

Desserts

Mousse Specialties | Dessert Specialties | Rice Pudding
Cream Desserts | Yoghurt Desserts | Kaiserschmarrn | Sweet Basic Dishes
Premium Puddings | Puddings | Fruit Groat | Fruit Cold Bowls
Baking Mixes | Filling creams | Dessert sauces | Dessert toppings

Whether cream desserts,
classic puddings
or Austrian specialties
like Kaiserschmarrn,
Nannerls dessert specialties
are worth almost anything.





Gingerbread Mousse



The balanced flavour mix of coriander, cinnamon, all-spice and cloves, made perfect with Bourbon vanilla and cocoa create a Christmas note on your dessert menu.

Cream doubles its volume! Available only seasonally!

Art.no.	Trading unit	gives	Dosage	BBD
1034	2,5-kg-box	153 portions à 75 g	280 g/l	15 M

Preparation: Mix well milk and whip for 5 minutes until you have a creamy consistency. Portion and put in a cold place for at least 1 hour.

Nutritional value per 100 g powder

Energy	1969 kJ/470 kcal
Fat	20 g
Carbohydrates	67 g
Protein	4,7 g



Mousse au Chocolat



Dark chocolate with a high cocoa content gives this light dessert specialty incomparably delicious bitter note.

Cream doubles its volume! For preparation with milk as well as with milk and cream!

Art.no.	Trading unit	gives	Dosage	BBD
1039	2,5-kg-box	116 portions à 75 g	400 g/l	15 M

Preparation: Mix well milk (or milk + cream) and whip for 5 minutes until you have a creamy consistency. Portion and put in a cold place for at least 1 hour.

Nutritional value per 100 g powder

Energy	1944 kJ/465 kcal
Fat	22 g
Carbohydrates	57 g
Protein	7 g



Mousse Egg Liqueur Flavour



An airy mousse with a delicate creamy egg liqueur taste and the perfect consistency for forming dumplings.

Cream doubles its volume!

Art.no.	Trading unit	gives	Dosage	BBD
1600	2,5-kg-box	144 portions à 75 g	300 g/l	15 M

Preparation: Mix well milk and whip for 5 minutes until you have a creamy consistency. Portion and put in a cold place for at least 1 hour.

Nutritional value per 100 g powder

Energy	1915 kJ/455 kcal
Fat	14 g
Carbohydrates	82 g
Protein	1,5 g



Mousse Latte Macchiato



Finest coffee and a high percentage of milk emphasized by a delicious caramel bouquet give this fluffy mousse a Mediterranean flair.

Cream doubles its volume!

Art.no.	Trading unit	gives	Dosage	BBD
1027	2,5-kg-box	152 portions à 75 g	280 g/l	15 M

Preparation: Mix well milk and whip for 5 minutes until you have a creamy consistency. Portion and put in a cold place for at least 1 hour.

Nutritional value per 100 g powder

Energy	1965 kJ/469 kcal
Fat	18 g
Carbohydrates	76 g
Protein	1,9 g



Mousse Lemon Yoghurt



The overwhelming fruity and sourly taste of fresh lemons and creamy yoghurt make this pleasantly sour mousse a fresh and fluffy delight.

Cream doubles its volume! For preparation with milk as well as with milk and cream!

Art.no.	Trading unit	gives	Dosage	BBD
1010	2,5-kg-box	152 portions à 75 g	280 g/l	15 M

Preparation: Mix well milk (or milk + cream) and whip for 5 minutes until you have a creamy consistency. Portion and put in a cold place for at least 1 hour.

Nutritional value per 100 g powder

Energy	1990 kJ/476 kcal
Fat	20 g
Carbohydrates	62 g
Protein	12 g





Mousse Mango Yoghurt



The overwhelming fruity taste of fresh mangoes and creamy yoghurt make this pleasantly sour mousse a heavenly fluffy delight.

Cream doubles its volume!

For preparation with milk as well as with milk and cream!

Art. no.	Trading unit	gives	Dosage	BBD
1009	2,5-kg-box	152 portions à 75 g	280 g/l	15 M

Preparation: Mix well milk (or milk + cream) and whip for 5 minutes until you have a creamy consistency. Portion and put in a cold place for at least 1 hour.

Nutritional value per 100 g powder

Energy	1962 kJ/469 kcal
Fat	20 g
Carbohydrates	61 g
Protein	12 g



Mousse Pistachio Flavour



Fine pistachios produce a firm mousse with a light and airy consistency, which is suitable for dumplings and as a filling cream.

Cream doubles its volume!

For preparation with milk as well as with milk and cream!

Art. no.	Trading unit	gives	Dosage	BBD
1090	2,5-kg-box	152 portions à 75 g	280 g/L	15 M

Preparation: Mix well milk (or milk + cream) and whip for 5 minutes until you have a creamy consistency. Portion and put in a cold place for at least 1 hour.

Nutritional value per 100 g powder

Energy	1877 kJ/445 kcal
Fat	12 g
Carbohydrates	82 g
Protein	2,4 g



Mousse Vanilla Flavour



The wonderful tender taste of fine Bourbon vanilla and fluffy mousse give a wonderful smooth flavour mix.

Cream doubles its volume!

For preparation with milk as well as with milk and cream!

Art. no.	Trading unit	gives	Dosage	BBD
1040	2,5-kg-box	166 portions à 75 g	250 g/l	15 M

Preparation: Mix well milk (or milk + cream) and whip for 5 minutes until you have a creamy consistency. Portion and put in a cold place for at least 1 hour.

Nutritional value per 100 g powder

Energy	2036 kJ/487 kcal
Fat	21 g
Carbohydrates	71 g
Protein	3,4 g



Mousse White Chocolate



The high percentage of white milk chocolate gives this fluffy mousse its incomparable, pleasantly sweet flavour.

Cream doubles its volume!

For preparation with milk as well as with milk and cream!

Art. no.	Trading unit	gives	Dosage	BBD
1008	2,5-kg-box	144 portions à 75 g	300 g/l	15 M

Preparation: Mix well milk (or milk + cream) and whip for 5 minutes until you have a creamy consistency. Portion and put in a cold place for at least 1 hour.

Nutritional value per 100 g powder

Energy	2049 kJ/489 kcal
Fat	21 g
Carbohydrates	74 g
Protein	2,6 g



Crème Brûlée/Crème Caramel



Mediterranean dessert with finely balanced flavours of almonds, vanilla, cinnamon and caramelized sugar.

Usable as Crème brûlée as well as Crème Caramel/ Crème Catalan!

Preparation: Stir powder in milk, add cream and bring to a boil. Let boil for 2 minutes while stirring. Portion and put in a cold place for some time.

Nutritional value per 100 g powder

Energy	1656 kJ/395 kcal
Fat	1,0 g
Carbohydrates	93 g
Protein	1,4 g

Art.no.	Trading unit	gives	Dosage	BBD
1026	3-kg-box	252 portions à 100 g	135 g/l	15 M



Lemon Fromage



Creamy and fluffy dessert specialty with lemon and cottage cheese flavour.

Preparation: Mix thoroughly milk, cream and powder, whip for about 5 minutes until you have a creamy consistency. Portion and keep in a cool place for at least 1 hour.

Nutritional value per 100 g powder

Energy	1841 kJ/439 kcal
Fat	11 g
Carbohydrates	74 g
Protein	8,7 g

Art.no.	Trading unit	gives	Dosage	BBD
1007	2,5-kg-box	109 portions à 100 g	300 g/l	15 M



Panna Cotta



The quintessential Italian dessert seduction. Finest cream and fragrant vanilla give this creamy dessert strength and taste.

Preparation: Bring milk to a boil. Remove pot from plate, add cream and powder bring to a boil. Stir matter thoroughly, fill out appropriate forms and put in a cold place for 2 hours.

Nutritional value per 100 g powder

Energy	1821 kJ/435 kcal
Fat	7,9 g
Carbohydrates	81 g
Protein	8,7 g

Art.no.	Trading unit	gives	Dosage	BBD
445	3-kg-box	183 portions à 100 g	200 g/l	15 M



Rice Pudding Vanilla Flavour



Whether as a sweet main dish or dessert, the pleasant vanilla flavour added to our rice pudding makes it an easy and fast prepared dessert specialty.

Free from main allergens!

Preparation: Bring milk to a boil. Remove pot from plate and stir matter into hot milk. Stir again for about 1 minute. Let steep, afterwards stir again.

Nutritional value per 100 g powder

Energy	1548 kJ/369 kcal
Fat	< 0,5 g
Carbohydrates	86 g
Protein	4,2 g

Art.no.	Trading unit	gives	Dosage	BBD
1099	3-kg-box	115 portions à 150 g	210 g/l	18 M





Cream Dessert Banana flavour



This fluffy and creamy dessert shines with a play of full-bodied fruit notes, carefully processed bananas and the splashy tanginess of fresh lemons.

Art. no.	Trading unit	gives	Dosage	BBD
468	2,5-kg-box	166 portions à 75 g	250 g/l	15 M

Preparation: Stir milk and powder and whip until you have a creamy consistency. Portion immediately and put in a cold place for about 1 hour or put in a cold place whole matter and portion before serving.

Nutritional value per 100 g powder

Energy	1793 kJ/427 kcal
Fat	8,8 g
Carbohydrates	83 g
Protein	3,9 g



Cream Dessert Blueberry flavour



Carefully freeze-dried blueberries give this fluffy cream a well balanced fruit bouquet, which is underlined by the subtle acidity of fresh lemons!

Art. no.	Trading unit	gives	Dosage	BBD
467	2,5-kg-box	166 portions à 75 g	250 g/l	15 M

Preparation: Stir milk and powder and whip until you have a creamy consistency. Portion immediately and put in a cold place for about 1 hour or put in a cold place whole matter and portion before serving.

Nutritional value per 100 g powder

Energy	1787 kJ/426 kcal
Fat	9,2 g
Carbohydrates	81 g
Protein	4,6 g



Cream Dessert Chocolate



Rich and fluffy cream dessert with a pleasantly tart cocoanote, refined with fine, specially processed chocolate pieces.

Art. no.	Trading unit	gives	Dosage	BBD
466	2,5-kg-box	166 portions à 75 g	250 g/l	15 M

Preparation: Stir milk and powder and whip until you have a creamy consistency. Portion immediately and put in a cold place for about 1 hour or put in a cold place whole matter and portion before serving.

Nutritional value per 100 g powder

Energy	1824 kJ/435 kcal
Fat	14 g
Carbohydrates	71 g
Protein	4,5 g



Cream Dessert Nougat



This fluffy creamy dessert gets its delicious nutty flavour by carefully roasted hazelnuts. A high amount of cocoa ensures a subtle tart note.

Art. no.	Trading unit	gives	Dosage	BBD
476	2,5-kg-box	166 portions à 75 g	250 g/l	15 M

Preparation: Stir milk and powder and whip until you have a creamy consistency. Portion immediately and put in a cold place for about 1 hour or put in a cold place whole matter and portion before serving.

Nutritional value per 100 g powder

Energy	1888 kJ/450 kcal
Fat	16 g
Carbohydrates	72 g
Protein	3,8 g



Cream Dessert Stracciatella



A sophisticated flavour bouquet of rum, chocolate and cinnamon make this fluffy dessert cream a special delight.

Art. no.	Trading unit	gives	Dosage	BBD
465	2,5-kg-box	152 portions à 75 g	280 g/l	15 M

Preparation: Stir milk and powder and whip until you have a creamy consistency. Portion immediately and put in a cold place for about 1 hour or put in a cold place whole matter and portion before serving.

Nutritional value per 100 g powder

Energy	1926 kJ/459 kcal
Fat	16 g
Carbohydrates	78 g
Protein	1,9 g



Cream Dessert Strawberry flavour



The mix of gently freeze-dried strawberries and a splash of lemon grant a refreshingly fruity taste experience.

Art. no.	Trading unit	gives	Dosage	BBD
436	2,5-kg-box	166 portions à 75 g	250 g/l	15 M

Preparation: Stir milk and powder and whip until you have a creamy consistency. Portion immediately and put in a cold place for about 1 hour or put in a cold place whole matter and portion before serving.

Nutritional value per 100 g powder

Energy	1791 kJ/427 kcal
Fat	9,0 g
Carbohydrates	82 g
Protein	3,9 g



Cream Dessert Vanilla flavour



A fluffy and creamy dessert which impresses with its strong Bourbon vanilla flavour.

Art. no.	Trading unit	gives	Dosage	BBD
469	2,5-kg-box	166 portions à 75 g	250 g/l	15 M

Preparation: Stir milk and powder and whip until you have a creamy consistency. Portion immediately and put in a cold place for about 1 hour or put in a cold place whole matter and portion before serving.

Nutritional value per 100 g powder

Energy	1886 kJ/448 kcal
Fat	13 g
Carbohydrates	82 g
Protein	1,7 g



Yoghurt Dessert Apricot Flavour



Refreshing dessert specialty with a high amount of yoghurt and the tender fruity flavour of Austrian apricots.

Best suitable for cake fillings or for sweet dumplings!

Art. no.	Trading unit	gives	Dosage	BBD
1065	3-kg-box	225 portions à 100 ml	200 g/l	12 M

Preparation: Give milk in mixing bowl. Stir powder completely at low level. Stir at highest level for about 5 minutes. Portion and put in a cold place for at least 1 hour.

Nutritional value per 100 g powder

Energy	1524 kJ/364 kcal
Fat	< 0,5 g
Carbohydrates	65 g
Protein	15 g



Yoghurt Dessert Pear Flavour



The high amount of yoghurt and the flavour of ripe pears get made perfect by the subtle sourish freshness of a splash of lemon.

Best suitable for cake fillings or for sweet dumplings!

Art. no.	Trading unit	gives	Dosage	BBD
1066	3-kg-box	225 portions à 100 ml	200 g/l	12 M

Preparation: Give milk in mixing bowl. Stir powder completely at low level. Stir at highest level for about 5 minutes. Portion and put in a cold place for at least 1 hour.

Nutritional value per 100 g powder

Energy	1626 kJ/388 kcal
Fat	< 0,5 g
Carbohydrates	75 g
Protein	17 g





»Kaiserschmarrn« Austrian pancakes



The classic amongst Austrian desserts, irresistible fluffy consistence due to a high amount of eggs, without raisins.

Top rated the trade magazine Gastwirt 10/2011: Tastes like homemade!

Art. no.	Trading unit	gives	Dosage	BBD
889	3-kg-box	29 portions à 220 g	820 g/l	12 M

Preparation: Stir powder into water, process to a smooth dough. Let swell, fry until it's golden brown, then tear in to pieces and bake for a short time.

Nutritional value per 100 g powder

Energy	1648 kJ/391 kcal
Fat	11 g
Carbohydrates	59 g
Protein	14 g



»Kaiserschmarrn« vegan ready-mix



Purely plant-based ready-made mix for a hearty Kaiserschmarrn. This classic Austrian dessert captivates with its light and fluffy consistency and delicate aromas of egg and vanilla. An irresistible treat that can be refined with raisins, apple sauce or icing sugar, depending on your taste.

Art. no.	Trading unit	gives	Dosage	BBD
886	3-kg-box	17 portions à 370 g	945 g/L	12 M

Preparation: Stir the powder into cold water, knead into a smooth dough and leave to stand for 5 minutes. Place in hot vegetable oil and fry on both sides until golden brown. Break into pieces and continue to fry briefly.

Nutritional value per 100 g powder

Energy	1551 kJ/367 kcal
Fat	5,1 g
Carbohydrates	71 g
Protein	8,2 g



Base for Wine Cream Culinarium



Light and fluffy cream for preparation with milk and wine or juice for a smooth, pleasantly sourish dessert delight.

Cream triples its volume!
For preparation with wine as well as juice!

Art. no.	Trading unit	gives	Dosage	BBD
1011	2,5-kg-box	250 portions à 50 g	250 g/l	15 M

Preparation: Mix milk and powder and whip thoroughly. Add white wine or fruit juice and whip again. Fill in forms and serve.

Nutritional value per 100 g powder

Energy	2096 kJ/501 kcal
Fat	22 g
Carbohydrates	72 g
Protein	3,8 g



Base for Sweet Casseroles



A multi-purpose base preparation for sweet specialties e.g. like strudel, sweet casseroles, sweet dumplings, etc.

Specially treated semolina grants a very fluffy texture!

Art. no.	Trading unit	gives	Dosage	BBD
480	6 × 1-kg-bag	520 portions à 100 g	667 g/l	18 M

Preparation: Mix curd cheese with water. Stir in powder, until you get a creamy consistency. Stir in fruits (fresh, canned or deep-frozen fruits) and fill matter into greased gastronorm pan.

Nutritional value per 100 g powder

Energy	1896 kJ/453 kcal
Fat	13 g
Carbohydrates	72 g
Protein	10 g



Base for Tiramisu



Basis preparation according to the original Italian recipe for a light, aromatic filling.

You just need to add milk, mascarpone and lady's fingers!

Art. no.	Trading unit	gives	Dosage	BBD
478	2,5-kg-box	150 portions à 100 g	433 g/l	15 M

Preparation: Mix well milk and powder and whip at highest level. Stir in mascarpone. Fill cream and biscuits in layers in appropriate form. Put in a cold place for 2 hours. Sprinkle with cocoa powder.

Nutritional value per 100 g powder

Energy	2055 kJ/491 kcal
Fat	22 g
Carbohydrates	69 g
Protein	5 g



Semolina Flummeri organic



Finest wheat semolina, refined with a light cinnamon note, gives this traditional dessert an especially full-bodied flavour.

Art. no.	Trading unit	gives	Dosage	BBD
1102	2,5-kg-box	229 port. à 100 ml	120 g/L	15 M

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional values per 100 g powder

Energy	1485 kJ/354 kcal
Fat	0,7 g
Carbohydrates	81 g
Protein	4,5 g



Pudding Chocolate organic



Impresses with an intense chocolaty taste due to a distinctive cacao flavour, underlined by an elaborate vanilla bouquet.

Free from main allergens!

Art. no.	Trading unit	gives	Dosage	BBD
1101	2,5-kg-box	305 port. à 100 ml	90 g/L	18 M

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional values per 100 g powder

Energy	1392 kJ/332 kcal
Fat	2,1 g
Carbohydrates	71 g
Protein	4,5 g



Pudding Vanilla organic



Classical pudding with a smooth vanilla note, perfected by a gentle breeze of cream.

Free from main allergens!

Art. no.	Trading unit	gives	Dosage	BBD
1100	2,5-kg-box	305 port. à 100 ml	90 g/L	18 M

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional values per 100 g powder

Energy	1505 kJ/354 kcal
Fat	0,6 g
Carbohydrates	86 g
Protein	0,7 g



Premium Pudding Coconut Culinarium



Coconut milk and fine almond notes make this premium pudding a velvety smooth delight.

With coconut milk.

Art. no.	Trading unit	gives	Dosage	BBD
1087	2,5-kg-box	305 port. à 100 ml	90 g/L	18 M

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional values per 100 g powder

Energy	1584 kJ/378 kcal
Fat	7,0 g
Carbohydrates	77 g
Protein	1,2 g



Premium Pudding Hazelnut Culinarium



Freshly roasted hazelnuts and the tempting sweetness of golden yellow baked caramel, underlined with a touch of cocoa, ensure a full-bodied flavour.

With hazelnut paste, caramel and deoiled cocoa powder.

Art. no.	Trading unit	gives	Dosage	BBD
1086	2,5-kg-box	305 port. à 100 ml	90 g/L	18 M

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional values per 100 g powder

Energy	1492 kJ/356 kcal
Fat	3,3 g
Carbohydrates	80 g
Protein	1,3 g





Semolina Flummerl



Finest wheat semolina, refined with a light cinammon note, gives this traditional dessert an especially full-bodied flavour.

Art. no.	Trading unit	gives	Dosage	BBD
1035	2,5-kg-box	229 port. à 100 ml	120 g/L	15 M

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional values per 100 g powder

Energy	1571 kJ/375 kcal
Fat	3,7 g
Carbohydrates	79 g
Protein	5,0 g



Pudding Almond Apricot Flavour



This sophisticated pudding creation has an overwhelming dialogue of finest notes of almond and the taste of tree-ripened apricots.

Free from main allergens!

Art. no.	Trading unit	gives	Dosage	BBD
1092	2,5-kg-box	344 portions à 100 ml	80 g/l	18 M

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional value per 100 g powder

Energy	1405 kJ/335 kcal
Fat	< 0,5 g
Carbohydrates	82 g
Protein	< 0,5 g



Pudding Banana Flavour



The pleasantly sweet taste of ripe »Cavendish« dessert bananas grant this pudding a fruity and full bodied flavour.

Free from main allergens!

Art. no.	Trading unit	gives	Dosage	BBD
1096	2,5-kg-box	344 portions à 100 ml	80 g/l	18 M

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional value per 100 g powder

Energy	1442 kJ/344 kcal
Fat	< 0,5 g
Carbohydrates	84 g
Protein	0,6 g



Pudding Caramel Flavour



This tender creamy dessert classic impresses with its full-bodied caramel flavour and a hint of hazelnut.

Free from main allergens!

Art. no.	Trading unit	gives	Dosage	BBD
1081	2,5-kg-box	367 portions à 100 ml	75 g/l	18 M

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional value per 100 g powder

Energy	1430 kJ/341 kcal
Fat	< 0,5 g
Carbohydrates	84 g
Protein	< 0,5 g



Pudding Chocolate



A classic amongst the dessert puddings, which impresses with its tasty chocolatey taste thanks to a very distinctive cocoa flavour, underlined by a sophisticated bouquet of vanilla.

Free from main allergens!

Art. no.	Trading unit	gives	Dosage	BBD
1432	6 × 1 kg-bag	732 portions à 100 ml	90 g/l	18 M
1083	2,5-kg-box	305 portions à 100 ml	90 g/l	18 M

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional value per 100 g powder

Energy	1367 kJ/326 kcal
Fat	4,5 g
Carbohydrates	72 g
Protein	4,0 g



Pudding Cream Flavour



The delicate taste of cream is refined with a hint of crusty caramel.

Free from main allergens!

Art.no.	Trading unit	gives	Dosage	BBD
1082	2,5-kg-box	392 portions à 100 ml	70 g/l	18 M

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional value per 100 g powder

Energy	1436 kJ/343 kcal
Fat	< 0,5 g
Carbohydrates	84 g
Protein	< 0,5 g



Pudding Pistachio Flavour



The tender green colour and the full-bodied flavour of sun-ripened pistachios are highlighted by a subtle hint of almond.

Free from main allergens!

Art.no.	Trading unit	gives	Dosage	BBD
1091	2,5-kg-box	344 portions à 100 ml	80 g/l	18 M

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional value per 100 g powder

Energy	1437 kJ/343 kcal
Fat	< 0,5 g
Carbohydrates	84 g
Protein	< 0,5 g



Pudding Raspberry Flavour



The taste of ripe "Tulameen" raspberries – which impress with an especially intense and sweet flavour – and a touch of lemon make this pudding a complex taste experience.

Free from main allergens!

Art.no.	Trading unit	gives	Dosage	BBD
1095	2,5-kg-box	344 portions à 100 ml	80 g/l	18 M

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional value per 100 g powder

Energy	1436 kJ/343 kcal
Fat	< 0,5 g
Carbohydrates	84 g
Protein	< 0,5 g



Pudding Strawberry Flavour



The distinctive fruity taste of this pudding comes by the flavour of „Senga sengana“, a very popular type of strawberry.

Free from main allergens!

Art.no.	Trading unit	gives	Dosage	BBD
1080	2,5-kg-box	392 portions à 100 ml	70 g/l	18 M

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional value per 100 g powder

Energy	1438 kJ/343 kcal
Fat	< 0,5 g
Carbohydrates	84 g
Protein	0,8 g



Pudding Vanilla



Classic pudding with a smooth vanilla flavour, completed with a splash of cream.

Also suitable as base for a wide variety of sweet specialties!

Art.no.	Trading unit	gives	Dosage	BBD
1433	6 × 1 kg-bag	942 portions à 100 ml	70 g/l	18 M
1084	2,5-kg-box	392 portions à 100 ml	70 g/l	18 M

Preparation: Stir powder and sugar with some milk. Bring remaining milk to a boil, add mix and let boil for 1–2 minutes while stirring.

Nutritional value per 100 g powder

Energy	1425 kJ/340 kcal
Fat	< 0,5 g
Carbohydrates	83 g
Protein	< 0,5 g



Red Fruit Groat



Delicious fruity, refreshingly tartish red groat made of red currants, morello cherries, blueberries and raspberries, spiced with a shot of lemon.

Preparation: Stir powder into water. Put in a cold place and let swell for 10 minutes. Afterwards stir thoroughly and serve cold.

Nutritional value per 100 g groat

Energy	311 kJ/74 kcal
Fat	< 0,5 g
Carbohydrates	17 g
Protein	< 0,5 g

Art. no.	Trading unit	gives	Dosage	BBD
1131	3-kg-box	100 port. à ca 125 ml	240 g/L	15 M



Cold Fruit Bowl Morello Flavour



Smoothy and velvety sweet cold fruit soup with the delightful tart flavour of sun-ripened morello cherries.

Free from main allergens!

Art. no.	Trading unit	gives	Dosage	BBD
1133	3-kg-box	72 portions à 250 ml	180 g/l	24 M

Preparation: Stir powder into cold water. Put in a cold place and let swell for 10 minutes. Afterwards stir thoroughly and serve cold.

Nutritional value per 100 g soup

Energy	301 kJ/72 kcal
Fat	< 0,5 g
Carbohydrates	17 g
Protein	< 0,5 g



Cold Fruit Bowl Pear Flavour



Smoothy and velvety sweet cold fruit soup with the sweet taste of sun-ripened pears.

Free from main allergens!

Art. no.	Trading unit	gives	Dosage	BBD
1143	3-kg-box	72 portions à 250 ml	180 g/l	24 M

Preparation: Stir powder into cold water. Put in a cold place and let swell for 10 minutes. Afterwards stir thoroughly and serve cold.

Nutritional value per 100 g soup

Energy	296 kJ/71 kcal
Fat	< 0,5 g
Carbohydrates	17 g
Protein	< 0,5 g



Cold Fruit Bowl Strawberry Flavour



Smoothy and velvety sweet cold fruit soup with the intense flavour of fresh strawberries.

Free from main allergens!

Art. no.	Trading unit	gives	Dosage	BBD
1132	3-kg-box	72 portions à 250 ml	180 g/l	24 M

Preparation: Stir powder into cold water. Put in a cold place and let swell for 10 minutes. Afterwards stir thoroughly and serve cold.

Nutritional value per 100 g soup

Energy	301 kJ/72 kcal
Fat	< 0,5 g
Carbohydrates	17 g
Protein	< 0,5 g



Cold Fruit Bowl Tropic Flavour



Smoothy and velvety sweet cold fruit soup with the exotic flavour of tropical fruits as passion fruit, pineapple and banana.

Free from main allergens!

Art. no.	Trading unit	gives	Dosage	BBD
1136	3-kg-box	72 portions à 250 ml	180 g/l	24 M

Preparation: Stir powder into cold water. Put in a cold place and let swell for 10 minutes. Afterwards stir thoroughly and serve cold.

Nutritional value per 100 g soup

Energy	300 kJ/72 kcal
Fat	< 0,5 g
Carbohydrates	17 g
Protein	< 0,5 g



Cold Fruit Bowl Wild Berries Flavour



Smoothy and velvety sweet cold fruit soup with a delightful tartish mix of blackberries and elderflower berries.

Free from main allergens!

Art. no.	Trading unit	gives	Dosage	BBD
1135	3-kg-box	72 portions à 250 ml	180 g/l	24 M

Preparation: Stir powder into cold water. Put in a cold place and let swell for 10 minutes. Afterwards stir thoroughly and serve cold.

Nutritional value per 100 g soup

Energy	301 kJ/72 kcal
Fat	< 0,5 g
Carbohydrates	17 g
Protein	< 0,5 g





Molten Chocolate Cake baking mix



Easy to handle baking mix with crispy dough and liquid chocolate hearts with a soft-melting texture. Consistency and size of the core adjustable!

No milk needed for preparation!

Art. no.	Trading unit	gives	Dosage	BBD
1603	3-kg-box	78 portions à 80 g	2000 g/l	15 M

Preparation: Mix baking mixture with water and oil to a smooth dough in approx. 5 minutes. Pour the finished mixture into the appropriate moulds and bake at 190 ° C for approx. 8 minutes.

Nutritional value per 100 g powder

Energy	1727 kJ/410 kcal
Fat	11 g
Carbohydrates	67 g
Protein	11 g



Potato Dough



Ready mix made of selected potatoes for preparation of spicy and sweet dumplings as well as Gnocchi. Dough is perfectly easy to handle and form!

Only water needed for preparation.

Also perfectly suited for spicy dumplings!

Art. no.	Trading unit	gives	Dosage	BBD
1936	4-kg-box	–	–	12 M

Preparation: Stir powder into cold Water. Let swell for 5 minutes and knead well. Form dumplings with moistened hands. Put dumplings in boiling salted water and let steep for 20 minutes.

Nutritional value per 100 g powder

Energy	1502 kJ/358 kcal
Fat	4,2 g
Carbohydrates	69 g
Protein	7,3 g



Batter with egg baking mix



Ready-made dough mix for the simple preparation of fruit cakes, muffins and cupcakes. Can be covered with fruits and other baking ingredients just as needed. Gives wonderful marble cakes if combined with cocoa powder.

One bag for one 1/1-gastronorm tray with 6 cm sides.

Art. no.	Trading unit	gives	Dosage	BBD
1036	6×1 -kg-bag	–	–	15 M

Preparation: Give powder into mixing bowl, add water and oil and process to a smooth dough. Spread ready matter inside tray. Bake at 170 ° C for 30–40 minutes.

Nutritional value per 100 g powder

Energy	1733 kJ/414 kcal
Fat	9,1 g
Carbohydrates	73 g
Protein	8,6 g



Waffle baking mix



Classic baking mix for the making of wonderfully light, fluffy waffles with a hearty buttermilk flavour and genuine Bourbon vanilla.

Only water needed for preparation.

Art. no.	Trading unit	gives ready mix	Dosage	BBD
1601	6×1 -kg-bag	14,4 L	1250 g/L	15 M

Preparation: Place baking mixture in a bowl, add water and mix for 2–3 minutes until dough is smooth. Heat waffle iron. Fill in dough in portions and bake waffles until golden brown.

Nutritional value per 100 g powder

Energy	1638 kJ/388 kcal
Fat	9,3 g
Carbohydrates	67 g
Protein	8,6 g



Crème Bavaoise



Bavarian Creame or Crème Bavaoise is a classic dessert of the Haute Cuisine. To be refined at one's option with fruits, syrup, chocolate, liqueur etc. or suitable as base recipe for a great variety of classic desserts.

Art. no.	Trading unit	gives	Dosage	BBD
481	10-kg-bucket	848 portions à 75 g	187 g/l	15 M
477	2,5-kg-box	212 portions à 75 g	187 g/l	15 M

Preparation: Mix cold whipped cream, cold water and powder and whip it at highest level for about 5 minutes. Refine as needed, portion and put in a cold place for at least 1 hour.

Nutritional value per 100 g powder

Energy	1857 kJ/442 kcal
Fat	11 g
Carbohydrates	74 g
Protein	12 g



Dessert Sauce Vanilla Flavour



Fast and easy prepared, rich and creamy, refines any sweet dish.

Can be used hot as well as cold!

Preparation: Stir thoroughly powder into milk for 1 minute. Let steep for 10 minutes, then stir again.

Nutritional value per 100 g powder

Energy	1667 kJ/397 kcal
Fat	< 0,5 g
Carbohydrates	97 g
Protein	< 0,5 g

Art. no.	Trading unit	gives	Dosage	BBD
1031	3-kg-box	26,5 l	120 g/l	18 M



Instant Dessert Sauce Vanilla Flavour



Smooth creamy texture with a high amount of milk.

No milk needed for preparation!

The dessert sauce can be used hot as well.

Preparation: Stir thoroughly powder into Water. Let steep for 10 minutes, then stir again.

Nutritional value per 100 g sauce

Energy	476 kJ/113 kcal
Fat	5,2 g
Carbohydrates	15 g
Protein	1,9 g

Art. no.	Trading unit	gives	Dosage	BBD
1024	3-kg-box	11,5 l	300 g/l	15 M



Caramel Topping ready to serve



Ready to serve caramel topping with the perfect consistency for refining sweet dishes like Crème Caramel, flan, cream desserts, ice cream cups etc.

Ready to serve! Suitable for cold and hot serving!

Great for fruit glazes:

Perfect coverage allows beautiful colour compositions in combination with other toppings!!

Nutritional value per 100 g topping

Energy	1109 kJ/265 kcal
Fat	1,6 g
Carbohydrates	61 g
Protein	1,5 g

Art. no.	Trading unit	gives	BBD
2302	1,3-kg-squeeze-bottle	ca. 1 l	18 M



Chocolate Topping ready to serve



Highly aromatic, ready to serve chocolate topping, ideal for refining sweet dishes like cream desserts, ice cream cups, etc.

Ready to serve! Suitable for cold and hot serving!

Art.no.	Trading unit	gives	BBD
2303	1,3-kg-squeeze-bottle	ca. 1 l	18 M

Great for fruit glazes:

Perfect coverage allows beautiful colour compositions in combination with other toppings!!

Nutritional value per 100 g topping

Energy	1151 kJ/275 kcal
Fat	2,3 g
Carbohydrates	58 g
Protein	3,4 g



Mango-Apricot Topping ready to serve



Ready to serve topping made of exotic mangoes and fruity apricots, ideal for refining sweet dishes like cream desserts, ice cream cups, sweet dumplings or sweet casseroles.

Free from main allergens!

Ready to serve! Suitable for cold and hot serving!

Art.no.	Trading unit	gives	BBD
2305	1,3-kg-squeeze-bottle	ca. 1 l	18 M

Great for fruit glazes:

Perfect coverage allows beautiful colour compositions in combination with other toppings!!

Nutritional value per 100 g topping

Energy	1131 kJ/270 kcal
Fat	< 0,5 g
Carbohydrates	66 g
Protein	< 0,5 g



Raspberry Topping ready to serve



Dessert Topping made of delicious raspberries, ideal for refining sweet dishes like cream desserts, ice cream cups, sweet dumplings or sweet casseroles.

Free from main allergens!

Ready to serve! Suitable for cold and hot serving!

Art.no.	Trading unit	gives	BBD
2306	1,3-kg-squeeze-bottle	ca. 1 l	18 M

Great for fruit glazes:

Perfect coverage allows beautiful colour compositions in combination with other toppings!!

Nutritional value per 100 g topping

Energy	1077 kJ/257 kcal
Fat	< 0,5 g
Carbohydrates	62 g
Protein	< 0,5 g



Strawberry Topping ready to serve



Dessert topping made of fruity strawberries, ideal for refining sweet dishes like cream desserts, ice cream cups, sweet dumplings or sweet casseroles.

Free from main allergens!

Ready to serve! Suitable for cold and hot serving!

Art.no.	Trading unit	gives	BBD
2304	1,3-kg-squeeze-bottle	ca. 1 l	18 M

Great for fruit glazes:

Perfect coverage allows beautiful colour compositions in combination with other toppings!!

Nutritional value per 100 g topping

Energy	1152 kJ/275 kcal
Fat	< 0,5 g
Carbohydrates	67 g
Protein	< 0,5 g



Wild Berries Topping ready to serve



Dessert topping made of fruity wild berries, ideal for refining sweet dishes like cream desserts, ice cream cups, sweet dumplings or sweet casseroles.

Free from main allergens!

Ready to serve! Suitable for cold and hot serving!

Art.no.	Trading unit	gives	BBD
2307	1,3-kg-squeeze-bottle	ca. 1 l	18 M

Great for fruit glazes:

Perfect coverage allows beautiful colour compositions in combination with other toppings!!

Nutritional value per 100 g topping

Energy	1087 kJ/259 kcal
Fat	< 0,5 g
Carbohydrates	62 g
Protein	< 0,5 g

Ready in a blink of an eye!

1 Empty the contents of the sachet into a beaker or a cup.

2 Stir **hot water immediately** (min. 30 seconds).

3 Let swell and cool whilst stirring.



Sweet cup snack Milk soup chocolate



Nourishing milk soup with a rich chocolate flavour, lightly sweetened.

Free from added flavour enhancers!

Preparation: Pour pouch content into cup, stir in 200 ml hot water. Let swell and cool while stirring.

Nutritional values per 100 ml soup

Energy	360 kJ/86 kcal
Fat	3,9 g
Carbohydrates	10 g
Protein	2,2 g

Art. no.	Trading unit	gives	Dosage	BBD
1161	100 pouches/box	100 port. à 200 ml	195g/L	15 M



Sweet cup snack Milk soup semolina



Nourishing Milk soup made with best wheat semolina, subtle sweetened.

Free from added flavour enhancers!

Preparation: Pour pouch content into cup, stir in 200 ml hot water. Let swell and cool while stirring.

Nutritional values per 100 ml soup

Energy	359 kJ/86 kcal
Fat	2,8 g
Carbohydrates	12 g
Protein	1,8 g

Art. no.	Trading unit	gives	Dosage	BBD
1162	100 pouches/box	100 port. à 200 ml	190g/L	15 M



Sweet cup snack Milk soup vanilla flavour



Nourishing milk soup with fine vanilla flavour, subtle sweetened.

Free from added flavour enhancers!

Preparation: Pour pouch content into cup, stir in 200 ml hot water. Let swell and cool while stirring.

Nutritional values per 100 ml soup

Energy	388 kJ/93 kcal
Fat	4,4 g
Carbohydrates	11 g
Protein	1,9 g

Art. no.	Trading unit	gives	Dosage	BBD
1160	100 pouches/box	100 port. à 200 ml	190g/L	15 M



LIFELINE

nutrition for better care

LifeLine combines high-calorie complete meals with a flexible modular system.

This allows daily meal plans to be implemented in a standardised manner, adapted individually where necessary, and used to supplement existing meals in a targeted way – simply, quickly and practically.

Preparation is based on the LifeLine concept comprising a complete system, a modular system, rapid water preparation and coverage of daily requirements.

The products can be used both in the kitchen and on individual care wards.



Delight made in Austria



Milkshake Banana flavour enriched



Enriched with vitamins, minerals and fibre. Ready to serve immediately.

One cup (230 ml) gives 345 kcal!

Art. no.	Trading unit	gives	Dosage	BBD
2154	2-kg-bucket	7,6L	300g/L	12 M

Preparation: Stir powder well into water. Ready to drink!

Nutritional values per 100 g powder

Energy	2100 kJ/501 kcal
Fat	25 g
Carbohydrates	54 g
Protein	6,0 g



Milkshake Chocolate-Hop enriched



Enriched with vitamins, minerals and fibre. Ready to serve immediately.

One cup (230 ml) gives 347 kcal!

Art. no.	Trading unit	gives	Dosage	BBD
2153	2-kg-bucket	7,6L	300g/L	12 M

Preparation: Stir powder well into water. Ready to drink!

Nutritional values per 100 g powder

Energy	2108 kJ/503 kcal
Fat	26 g
Carbohydrates	51 g
Protein	7,6 g



Milkshake Strawberry flavour enriched



Enriched with vitamins, minerals and fibre. Ready to serve immediately.

One cup (230 ml) gives 347 kcal!

Art. no.	Trading unit	gives	Dosage	BBD
2152	2-kg-bucket	7,6L	300g/L	12 M

Preparation: Stir powder well into water. Ready to drink!

Nutritional values per 100 g powder

Energy	2104 kJ/502 kcal
Fat	25 g
Carbohydrates	55 g
Protein	6,0 g



Milkshake Vanilla flavour enriched



Enriched with vitamins, minerals and fibre. Ready to serve immediately.

One cup (230 ml) gives 345 kcal!

Art. no.	Trading unit	gives	Dosage	BBD
2151	2-kg-bucket	7,6L	300g/L	12 M

Preparation: Stir powder well into water. Ready to drink!

Nutritional values per 100 g powder

Energy	2097 kJ/501 kcal
Fat	25 g
Carbohydrates	54 g
Protein	6,0 g



Unskimmed Milk 26% Fat spray-dried



High-quality milk powder with a fat content of 26 %.

Can be processed cold or hot!

Art. no.	Trading unit	gives	Dosage	BBD
948	12x1-kg-bag	120 L	100g/L	9 M

Preparation: Stir powder well into water. Ready to drink!

Nutritional values per 100 g powder

Energy	2067 kJ/494 kcal
Fat	26 g
Carbohydrates	39 g
Protein	26 g



Typ Cappuccino 3 in 1 decaffeinated instant drink



Easily soluble and enriched powder made of Arabica beans.

One cup (230 ml) gives 352 kcal!

Art. no.	Trading unit	gives	Dosage	BBD
2150	2-kg-bucket	7,7L	300g/L	12 M

Preparation: Stir powder well into water. Ready to drink!

Nutritional values per 100 g powder

Energy	2142 kJ/511 kcal
Fat	27 g
Carbohydrates	62 g
Protein	4,9 g





Breakfast porridge enriched



Lightly sweetened, high grain content, balanced mix of vitamins and minerals. Pleasant taste, ready to serve immediately, can be refined as desired.

One portion (145 g) gives 287 kcal

Art. no.	Trading unit	gives	Dosage	BBD
2155	2-kg-bucket	6,5 kg	300 g/L	12 M

Preparation: Stir powder into the required amount of hot water. Let steep for 5 minutes. The porridge is ready to serve.

Nutritional values per 100 g powder

Energy	1840 kJ/439 kcal
Fat	18 g
Carbohydrates	57 g
Protein	7,9 g



Fruit porridge with sweetener enriched



Oats and fruits, enriched with a vitamin and mineral mixture.

One portion (ca. 230 g) gives 104 kcal!

Art. no.	Trading unit	gives	Dosage	BBD
2184	2-kg-bucket	15 kg	150 g/L	12 M

Preparation: Sprinkle in the powder and stir until it has completely dissolved. Allow to swell and cool to the desired temperature.

Nutritional values per 100 g powder

Energy	1472 kJ/348 kcal
Fat	4,8 g
Carbohydrates	61 g
Protein	14 g



Protein bread ready-made baking mix



Ready-made baking mix based on whole egg powder. For making protein bread that is easy to swallow.

Art. no.	Trading unit	gives	Dosage	BBD
2183	2-kg-bucket	5,2 kg	300 g/L	12 M

Preparation: Mix with water and oil until smooth. Pour into a greased loaf tin and bake in a combi steamer until done. Leave to cool.

Nutritional values per 100 g powder

Energy	2190 kJ/525 kcal
Fat	34 g
Carbohydrates	20 g
Protein	32 g



Asparagus cream soup enriched



LIFELINE Asparagus cream soup is enriched with minerals such as zinc and iodine. It contains inulin as a soluble dietary fibre and cellulose as an insoluble dietary fibre.

One portion (200 ml) gives 348 kcal!

Art. no.	Trading unit	gives	Dosage	BBD
2158	2-kg-bucket	7,6L	300 g/L	12 M

Preparation: Pour powder in hot water, stir quickly, ready.

Nutritional values per 100 g powder

Energy	729 kJ/174 kcal
Fat	13 g
Carbohydrates	13 g
Protein	< 0,5 g



Potato cream soup enriched



LIFELINE Potato cream soups is enriched with minerals such as zinc and iodine. It contains inulin as a soluble dietary fibre and cellulose as an insoluble dietary fibre.

One portion (200 ml) gives 340 kcal!

Art. no.	Trading unit	gives	Dosage	BBD
2157	2-kg-bucket	7,6L	300 g/L	12 M

Preparation: Pour powder in hot water, stir quickly, ready.

Nutritional values per 100 g powder

Energy	711 kJ/170 kcal
Fat	12 g
Carbohydrates	13 g
Protein	< 0,5 g



Tomato cream soup enriched



LIFELINE Tomato cream soups is enriched with minerals such as zinc and iodine. It contains inulin as a soluble dietary fibre and cellulose as an insoluble dietary fibre.

One portion (200 ml) gives 330 kcal!

Art. no.	Trading unit	gives	Dosage	BBD
2156	2-kg-bucket	7,6L	300 g/L	12 M

Preparation: Pour powder in hot water, stir quickly, ready..

Nutritional values per 100 g powder

Energy	692 kJ/165 kcal
Fat	12 g
Carbohydrates	12 g
Protein	0,9 g



Milk soup Chocolate cold-swelling



Nourishing milk soup with an elegant chocolate taste, which is ideal for enriching with the LIFELINE modular system!

For hot or cold preparation!

Art. no.	Trading unit	gives	Dosage	BBD
1032	2,5-kg-box	14,5 l	190 g/l	12 M

Cold prep.: Stir powder into cold water, let swell for 5–10 minutes, stir thoroughly.

Hot prep.: Stir powder into hot water. Let swell for 5 minutes, stir.

Nutritional values per 100 ml soup

Energy	411 kJ/98 kcal
Fat	2,0 g
Carbohydrates	17 g
Protein	2,8 g



Milk soup Semolina cold-swelling



Nutritious milk soup with easily digestible semolina, which is ideal for enrichment through the LIFELINE modular system!

For hot or cold preparation!

Art. no.	Trading unit	gives	Dosage	BBD
1033	2,5-kg-box	14,5 l	190 g/l	12 M

Cold prep.: Stir powder into cold water, let swell for 5–10 minutes, stir thoroughly.

Hot prep.: Stir powder into hot water. Let swell for 5 minutes, stir.

Nutritional values per 100 ml soup

Energy	367 kJ/88 kcal
Fat	1,7 g
Carbohydrates	16 g
Protein	1,9 g



Milk soup Vanilla flavour cold-swelling



Nourishing milk soup with a mildly sweet vanilla taste, which is ideal for enriching with the LIFELINE modular system!

For hot or cold preparation!

Art. no.	Trading unit	gives	Dosage	BBD
1038	2,5-kg-box	14,5 l	190 g/l	12 M

Cold prep.: Stir powder into cold water, let swell for 5–10 minutes, stir thoroughly.

Hot prep.: Stir powder into hot water. Let swell for 5 minutes, stir.

Nutritional values per 100 ml soup

Energy	348 kJ/83 kcal
Fat	2,3 g
Carbohydrates	8,9 g
Protein	2,9 g



Mug Pudding Chocolate enriched



Soft spoon pudding with a full bodied chocolate taste.

Amylase-resistant – ensures safe swallowing!
One mug (150 g) gives 249 kcal!

Art. no.	Trading unit	gives	Dosage	BBD
2161	2,3-kg-bucket	40 mugs à 150 ml	467 g/l	12 M

Preparation: Stir powder quickly into hot water. Let swell. Ready to serve!

Nutritional values per 100 g powder

Energy	2180 kJ/520 kcal
Fat	29 g
Carbohydrates	52 g
Protein	10 g



Mug Pudding Semolina enriched



Soft spoon pudding with a pleasant semolina taste.

Amylase-resistant – ensures safe swallowing!
One mug (150 g) gives 254 kcal!

Art. no.	Trading unit	gives	Dosage	BBD
2159	2,3-kg-bucket	40 mugs à 150 ml	467 g/l	12 M

Preparation: Stir powder quickly into hot water. Let swell. Ready to serve!

Nutritional values per 100 g powder

Energy	2225 kJ/531 kcal
Fat	28 g
Carbohydrates	55 g
Protein	11 g



Mug Pudding Vanilla flavour enriched



Soft spoon pudding with a sweet vanilla taste.

Amylase-resistant – ensures safe swallowing!
One mug (150 g) gives 263 kcal!

Art. no.	Trading unit	gives	Dosage	BBD
2160	2,3-kg-bucket	40 mugs à 150 ml	467 g/l	12 M

Preparation: Stir powder quickly into hot water. Let swell. Ready to serve!

Nutritional values per 100 g powder

Energy	2300 kJ/549 kcal
Fat	33 g
Carbohydrates	52 g
Protein	9,2 g



L-Fibre

Dietary fibres



A dietary supplement to ensure an adequate intake of plant-based fibre to support natural bowel function.

Useful for: L-fiber supports the intestinal flora and helps to regulate intestinal activity. As a rule, we recommend 15 - 25 g per day as a guideline dosage.

Art. no.	Trading unit	Scoop	BBD
2170	200-g-tin	Scoop nr. 12 (3 g [6 kcal] per level scoop)	24 M

Preparation: Depending on daily requirements, simply add to liquid or soft food, usually 15–25 g per day.

Nutritional values per 100 g powder

Energy	905 kJ/216 kcal
Fat	< 0,5 g
Carbohydrates	14 g
Protein	< 0,5 g



Maltodextrin

neutral flavour



Odorless powder with a mild sweet taste. A supplementary nutrition for adequate supply of maltodextrin in case of increased energy requirements and energy deficits.

Useful for: Wherever an increased calorie requirement is required or an enrichment with carbohydrates is desired.

Art. no.	Trading unit	Scoop	BBD
2165	2-kg-bucket	Scoop nr. 12 (5 g [20 kcal] per level scoop)	18 M

Preparation: Depending on the energy requirement, dissolve in cold or hot food. One level scoop (approx. 5 g powder) equates to approx. 20 kcal.

Nutritional values per 100 g powder

Energy	1615 kJ/380 kcal
Fat	< 0,5 g
Carbohydrates	95 g
Protein	< 0,5 g



Instant-Milk protein

Easy soluble protein



For sufficient supply of low lactose protein when protein intake is too low, when protein loss occurs and when there is an increased need for protein.

Useful for: Wherever a soft and homogeneous consistency and a high energy density (high number of calories with small portions) is required for food intake. Acid stable, can also be dissolved in fruit juices.

Art. no.	Trading unit	Scoop	BBD
2180	1,2-kg-bucket	Scoop nr. 12 (4,5 g [17 kcal] per level scoop)	18 M

Preparation: Limited heat stability - do not stir into boiling liquid. Allow food to cool slightly before adding the powder.

Nutritional values per 100 g powder

Energy	1565 kJ/374 kcal
Fat	1,5 g
Carbohydrates	2,5 g
Protein	88 g



Protein 86

enriched milk protein



Additional nutrition of milk protein, enriched with a vitamin and mineral mix. Suitable as low-carb source of protein. Especially suitable for shakes and milk drinks.

Useful for: Wherever there is an increased need for protein during the intake of food. It is suitable as a low-carbohydrate protein source. Especially suitable for shakes and milk drinks.

Art. no.	Trading unit	Scoop	BBD
2167	1,5-kg-bucket	Scoop nr. 12 (4,5 g [17 kcal] per level scoop)	12 M

Preparation: Add protein only after cooking.

Nutritional values per 100 g powder

Energy	1577 kJ/376 kcal
Fat	1,4 g
Carbohydrates	3,3 g
Protein	87 g

LIFELINE
Ernährung mit System



The products of the **Lifeline modular system** are ideal for enriching all cream desserts or cream soups from the Nannerl range. Our **cold-swelling cream soups** (from page 40) or our **cooked puddings** (from page 91) have proved particularly successful in laboratory tests due to their **easy handling** and **quick and uncomplicated preparation**. Depending on the product, you can also provide **special diet forms** here (lactose-free, gluten-free, without main allergens).



Instant starch

neutral flavour



Vegetable starch for thickening liquids, pureed dishes, soups and sauces. Cold and hot soluble, freeze stable. Perfect in case of swallowing and chewing problems.

Useful for: Ideal for thickening food and drinks with chewing and swallowing disorders. Thickening facilitates food intake and swallowing and energetically enriches the food.

Art.no.	Trading unit	Scoop	BBD
2168	1,5-kg-bucket	Scoop nr. 12 (4g [15 kcal] per level scoop)	24 M

Preparation: Slowly add instant starch to the pureed food or drink, stirring constantly. Stir until the powder is completely dissolved. After a short waiting time, the desired thickening is achieved.

Nutritional values per 100 g powder

Energy	1592 kJ/380 kcal
Fat	< 0,5 g
Carbohydrates	93 g
Protein	< 0,5 g



Thickener clear intense

cold-swelling | amylase-resistant | clear soluble



Spray-dried, clearly soluble thickener based on xanthan gum. Even small quantities lead to a strong increase in consistency. Dissolves completely and does not affect colour, odour or taste.

Useful for: For thickening food and drinks. Facilitates food intake and swallowing.

Art.no.	Trading unit	Scoop	BBD
2181	250-g-tin	Scoop nr. 8 (1,2g [3,8 kcal] per level scoop)	24 M

Preparation: Pour powder in drinks or pureed food and stir well with a spoon or whisk. Allow to infuse briefly to achieve the desired consistency.

Nutritional values per 100 g powder

Energy	1351 kJ/319 kcal
Fat	< 0,5 g
Carbohydrates	67 g
Protein	1,8 g



Thickener

cold-swelling & amylase-resistant



Completely soluble, odorless and neutral flavour. Cold and heat resistant: thickened dishes can be heated, frozen or cooled down. Stable consistency whilst saliva contact.

Useful for: Ideal for thickening food and drinks with chewing and swallowing disorders. Thickening facilitates food intake and swallowing and energetically enriches the food.

Art.no.	Trading unit	Scoop	BBD
2162	2-kg-bucket	Scoop nr. 12 (5,5g [21 kcal] per level scoop)	24 M

Preparation: Pour powder in drinks or pureed food and stir well with a spoon or whisk. Let rest for a few minutes to achieve the desired consistency.

Nutritional values per 100 g powder

Energy	1615 kJ/380 kcal
Fat	< 0,5 g
Carbohydrates	92 g
Protein	< 0,5 g



Thickener

for pureed & jellied food



Changes fruits, vegetables, meat or fish etc. into heat resistant jellied dishes. Can be completely dissolved in cold and warm dishes, neutral in odor and taste.

Useful for: Produces a heat-resistant and cut-resistant jelly, which is the optimal diet for chewing and swallowing problems.

Art.no.	Trading unit	Scoop	BBD
2169	2-kg-bucket	Scoop nr. 12 (4,5g [12 kcal] per level scoop)	24 M

Preparation: Add thickener to pureed food, stir and heat up to at least 90° C. Bring the food into the desired shape and chill to below 10° C. Regenerate in a combi steamer.

Nutritional values per 100 g powder

Energy	1148 kJ/274 kcal
Fat	0,7 g
Carbohydrates	46 g
Protein	< 0,5 g



Supplementary Food

neutral flavour



Valuable supplementary food with vegetable oil, milk protein, maltodextrin, fibres, vitamins and minerals for the enrichment of foods and beverages.

Useful for: Wherever there is an increased need for energy, vitamins and minerals.

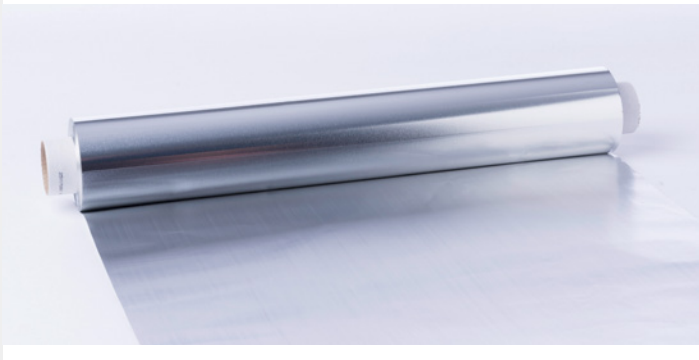
Art.no.	Trading unit	Scoop	BBD
2164	2-kg-bucket	Scoop nr. 4 (16g [68 kcal] per level scoop)	9 M

Preparation: Dissolve four level scoops (60 g) in 180 ml water or the product desired to be enriched (= 1 portion).

Nutritional values per 100 g powder

Energy	1772 kJ/423 kcal
Fat	14 g
Carbohydrates	57 g
Protein	15 g





Aluminium foil in a dispenser box

Aluminium foil for use in the kitchen and catering!
With practical clip-on saw.

Suitable for: Item no. 6055 Foil dispenser 45 cm single

Art. no.	Thickness	Width	Length	TU
6053	16 µm	44 cm	150 m	1 Rolle

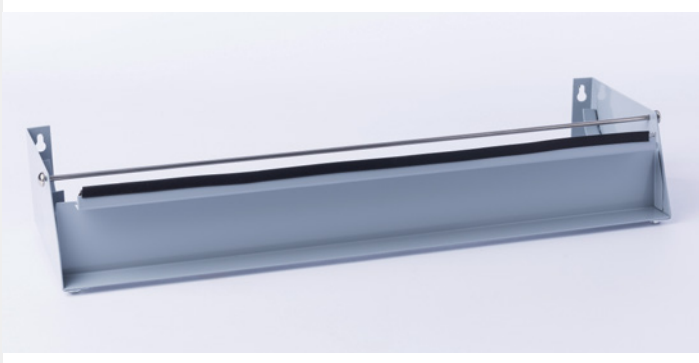


Self-adhesive cling film pink in dispenser box

Self-adhesive cling film for use in the kitchen and catering!
With practical clip-on saw.

Suitable for: Item no. 6055 Foil dispenser 45 cm single

Art. no.	Thickness	Width	Length	TU
6054	10 µm	45 cm	300 m	1 Rolle



Foil dispenser basic

Film dispenser for aluminium foil and cling film.
With practical tear-off edge.

Art. no.	Thickness	Width	Length	TU
6055	16 cm	49,5 cm	8 cm	1 Spender



Hygienic piping bag with non-slip grip

Hygienic piping bag with non-slip surface.
Suitable for temperatures ranging from -30°C to +110°C [microwave safe]
Can be sealed with vacuum devices with a sealing function.

Production-sterile inner surfaces – HACCP compliant!

Art. no.	Ø	Width	Length	TU
6285	21"	27 cm	53 cm	24 Beutel





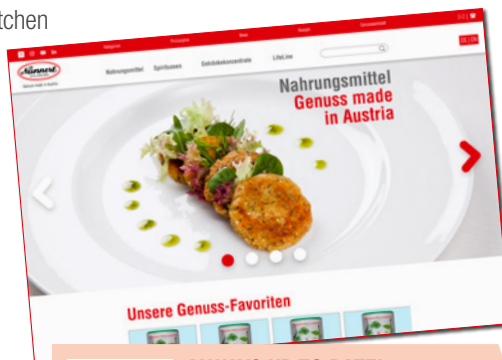
Delight made in Austria ...

The very soul of Nannerl is the responsible and respectful treatment towards what we call the Austrian delight guarantee and the the commitment to a great tradition. The power and the influence of the local region is a thrilling motivation – that's why we exclusively produce in Salzburg.

We guarantee constant outstanding quality by the use of best raw materials, sophisticated recipes and security of supply.

First class product know-how, technological competence, professional processing, innovative recipes and ideas makes life easier for chefs and caterers.

The Nannerl professionals are on a par with kitchen chiefs, so they can react quickly to the needs of restaurants and large catering establishments and recognize their needs. The result of this are trend-oriented products and a perfect consulting.



ALWAYS UP TO DATE!

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- Attractive bundles
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All products shown are serving suggestions and can vary in colour and consistency due to the individual processing.



Delight made in Austria



Delight made in Austria

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