



Nubassa

## *Variety Of Taste*

*Taste • Tradition • Technology*

M 327e GFM 2025



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# About Nubassa Gewürzwerk



## History

The founder of the company Nikolaus Effler was especially fascinated of the exotic spices from all over the world, their variety and the exclusive taste. His entrepreneurial spirit, his courage and his idea to offering standardized spice mixes and additives for the meat and butcher shops was in 1932 the start for today's company. From these beginnings an internationally active and successful family company developed, which is already managed in the third generation. In the spirit of the company's founder the company continues to develop, combining tradition and innovative technology.

## Products

Our portfolio includes tasteful and technological products for the sausage and meat production for the food processing industry, the trade and the gastronomy. Our products make production easier, guarantee production reliability, optimal functionality and the highest quality for an exquisite taste. In order to meet the requirements and the food-trends of the global market, we are continuously developing new products. Also individual and protected recipes as well as country-specific spice blends and compounds are developed in cooperation with our customers. angefertigt.

## Quality

We convince with quality, because we process high-quality raw materials from the best growing areas of the world. We grind the spices according to the Nubafrost® cold-grinding process. This gentle grinding guarantees the preservation of the valuable and flavour-giving essential oils, an optimal aroma development and a constant seasoning strength due to aroma-regulated seasoning. To guarantee this high quality-standard and product security on highest level our quality management checks, controls and documents according to a defined test system along the entire value chain.

## Sustainability

Sustainability is part of our corporate strategy. Our basic principles are responsible and effective use of resources in the areas energy, economy, ecology and social issues. We also involve our suppliers in our sustainability strategy, because the exotic spices are mainly grown in tropical regions and the worldwide protection of environment and biodiversity is a fundamental concern. Our values include ethics, job security and compliance with fair social standards. Our employees are involved in the responsible use of resources in order to guarantee the reduction of waste, material and water consumption.



## *Sales*

Our aim is to advise our customers worldwide and individually. We are partners for taste and technological support. We sell our products for meat, sausage and food refinement worldwide and work together in more than 40 countries with independent exclusive partners. We convince with service and maintain sustainable customer relationships.

## *Experts Advice*

The international market expects innovative products for the meat, sausage and food processing. In order to meet these requirements we monitor continuously the market development, so that we can offer the right products for the newest trends as quick as possible. Our technologists are constantly developing new taste directions and innovative products, so that our global and international customers can position themselves well on the market and can secure a market edge. In our seminar- and training rooms we provide you with the latest market trends, efficient technologies, latest production methods and their application. We are also happy in presenting your goods, nationally and internationally, with sales promotion measures.

## *Certificates*

We attach particular importance to high quality-standards and the food-safety of our products. Our quality management-system with integrated HACCP-concept is certified according to the International Featured Standard IFS Food, ISO 22000 and ISO 9001. This guarantees seamless control and batch traceability in all production processes. Regular audits confirm our high quality standards and guarantee our customers an optimum of product safety. Further certifications such as RSPO, Kosher and Halal are regularly checked by independent institutes and the certificates are supplemented with new products.

## *Products free from*

With our extensive nature-based ingredient-portfolio and our innovation strengths we support you in offering consumers exactly, what they want. With unique "Free from" products, marked with CL\* and AF\*, we can take successfully this path together.

We are constantly expanding this most-popular product line by new innovative articles. In this way we present a large number of articles in each product group without allergens that require declaration.

\* CL = without added gluten, lactose, milk protein, flavour enhancers, artificial colour and preservative agents.

AF = without allergens to label

## *Nature Pure Seasonings*

Our Nature Pure products for sausage specialities are spice blends made from pure natural spices without the use of additives. With these products we have created ideal seasonings with the appropriate recipes for Wiener, cold cuts, meat sausage, ham sausage, Bockwurst, Bratwurst and liver sausage.

## *Natural Spices And Herbs*

High-quality raw materials of all growing areas of the world are the best basis for the Nubassa recipe for success. We offer spices and herbs in exquisite quality from anise to cinnamon, sterilized and carefully processed with our Nubafrost® cold grinding in all grades.





# Marinades

A large number of our marinades are free from E-numbers, allergens and artificial colorants and preservatives. Exquisite spices, fine herbs, pure sea salt, as well as other fine ingredients are the taste-giving basis for this product group. Seasoning and refining in one step are guaranteed. The taste profiles range from fruity-spicy to fiery-spicy to smoky-sweet.

## Quicksoft

These seasoning marinades are based on a special, non-hydrogenated oil-fat mixture made from sustainably grown raw materials. The Quicksoft marinades are available in over 60 refined flavours and offer very special advantages. Unopened, these marinades can be kept for up to 18 months without refrigeration. These marinades also score points for the small amount dosage, give the products an appetising shine, stabilise shelf life and freshness and have excellent adhesion. Quicksoft marinades are particularly suitable for barbecued products and quick-roasted meats. This group is complemented by the Quicksoft cream marinades, which we recommend for pan-fried and roast dishes. The addition of liquid creates delicious, creamy sauces.

## Marinadefix

Our Marinadefix products are water-oil emulsions without artificial preservatives, refined with flavouring ingredients and aromatic herbs. This refrigerated marinade is the ideal seasoning component for pan-fried dishes, as a delicious and visually appealing sauce is created during cooking. Mixed with cream or crème fraîche, you can also make delicious dips for vegetable sticks and barbecue spits in no time at all.

## Dry Marinades

The advantage of our dry marinades is in the practical storage and the long shelf life. These marinades also offer a colourful variety of aromatic spice mixes for the best taste results in technological perfection. The dry marinades are simply emulsified with water and oil. In this mixture meat, fish, and vegetables can be marinated ideally.

## Seasoned Sauces

Our seasoned sauces are ready-made water-based sauces to produce varied pan dishes, ragouts and tasty fish-specialities. With the seasoning sauces, which partly must be cooled, you can easily produce delicate dips or creamy sauces by adding oil or yoghurt.

## BBQ Oil

The BBQ oil-range La Finesse in various taste directions is ideal for marinating meat, fish and vegetable specialities. They impress by their mild aroma and a slightly piquant note, and they guarantee an optical gloss and a tender consistency of the delicacies. Harmonised with excellent spice mixes, there develop original compositions.





Nubassa

## *Our Marinade Products*



*Refinement for taste and  
visual highlights!*

- Low dosage
- Stabilisation of shelf life and freshness
- Appetising gloss and appearance

Many products are free from:


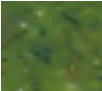

















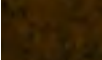
- E-numbers and allergens
- Artificial colour and preservative agents



**Quicksoft** (Dosage 40 – 60 g/kg)

Art. No.	Name		Art. No.	Name	
<b>850000</b> .005/.131	<b>Pussta CL/AF</b> hot-spicy paprika, chili, pepper and garlic		<b>853900</b> .005	<b>Beer</b> with pepper, nutmeg and beer Dosage 60 – 80 g/kg	
<b>852000</b> .005	<b>Hubertus</b> finely tuned with wild mushrooms		<b>853920</b> .005	<b>Tennessee CL</b> with natural whiskey flavour, sesame and pepper, Dosage 80 – 120 g/kg	
<b>852700</b> .005/.131	<b>Mango Chili CL/AF</b> fruity-spicy, fruit cubes, chili and mango-aroma for exotic taste		<b>853931</b> .005	<b>Gin-Basil CL/AF</b> with gin, basil and a hint of lemon Dosage 60 – 80 g/kg	
<b>852800</b> .005/.007	<b>Thai Chili CL/AF</b> with visible herbs and a fiery-hot spice note		<b>853940</b> .005	<b>Bloody Mary CL</b> spicy with vodka aroma, tomato, celery, pepper	
<b>852810</b> .005	<b>Hot Chili CL/AF</b> fiery-hot chili, paprika and chili extract Dosage 60 – 80 g/kg		<b>854000</b> .005	<b>Grill Roast CL</b> spicy, with paprika, onions and fine herbs	
<b>853000</b> .005/.131	<b>Curry CL/AF</b> with classic curry note with herbs		<b>854100</b> .005	<b>Texas CL/AF</b> with a hint of smoke, sea salt, paprika and pepper, Dosage 100 g/kg	
<b>853001</b> .005	<b>Bali CL</b> with curcuma, ginger, pepper and sea salt Dosage 50 g/kg		<b>854200</b> .005	<b>Butter CL/AF</b> typical spicy taste of BBQ and butter	
<b>853100</b> .005	<b>Pariser Zwiebli CL/AF</b> strong onion note and fine herbs		<b>854500</b> .005/.007	<b>Sorento CL/AF</b> spicy with a taste of BBQ and onions	
<b>853210</b> .005/.007	<b>Golden Africa CL/AF</b> fruity-spicy, with orange and apple taste Dosage 80 – 120 g/kg		<b>854540</b> .005/.007	<b>Western Style CL/AF</b> pepper, onions, paprika and a smoky note Dosage 60 – 80 g/kg	
<b>853211</b> .005	<b>African Fire CL/AF</b> spicy with chili, cinnamon, apple & orange Dosage 80 – 120 g/kg		<b>854600</b> .005/.007	<b>Spareribs CL/AF</b> spicy with honey, chili and paprika	
<b>853213</b> .005	<b>Exotic Lemon CL/AF</b> with ginger, lemon and natural calamansi flavouring, Dosage 100 g/kg		<b>854610</b> .005	<b>Canadian CL/AF</b> with maple syrup, chili and garlic Dosage 60 – 80 g/kg	
<b>853300</b> .005	<b>Hot Pepper CL/AF</b> spicy with chili, pepper and coriander		<b>854700</b> .005	<b>Bistro Bordeaux CL</b> peppery flavour with coriander and honey note	
<b>853310</b> .005	<b>Lemon Herbs CL/AF</b> with lemon and fine herbs Dosage 80 – 100 g/kg		<b>854800</b> .005/.131	<b>Brazil Pepper CL/AF</b> sweetish-hot, with whole pink pepper Dosage 70 – 90 g/kg	
<b>853350</b> .005	<b>Lemon Pepper CL/AF -With Lemongrass-</b> with visible herbs and real lemongrass, fruity-spicy and peppery		<b>854900</b> .005	<b>Steak Pepper CL/AF</b> with coarse black pepper & visible herbs	
<b>853500</b> .005/.131	<b>Barbecue American Bacon CL</b> with sesame, pepper & BBQ-taste		<b>855000</b> .005	<b>Mexikana CL/AF</b> fiery note, curry, pepper, caraway and fine herbs	
<b>853510</b> .005	<b>Hot &amp; Smoky CL/AF</b> hot-spicy chili, smoke, pepper and onions		<b>855200</b> .005	<b>Salsa CL/AF</b> with a spicy tomato, paprika and chili note Dosage 80 – 100 g/kg	
<b>853625</b> .005	<b>Kentucky CL/AF</b> with black pepper and paprika Dosage 80 – 120 g/kg		<b>855301</b> .005/.007	<b>Bonanza CL/AF</b> with chili, pepper, paprika and fine herbs	
<b>853700</b> .005/.131	<b>Verdi CL/AF</b> with fine green herbs and butter flavour		<b>855303</b> .005/.131	<b>Bosporus CL/AF</b> with a spicy, oriental taste	
<b>853800</b> .005/.007	<b>Barbecue Rio CL</b> with sesame, paprika, slightly spicy BBQ-taste		<b>855305</b> .005/.007	<b>Brasil 2014 CL</b> with spicy-smoky note and visible herbs	

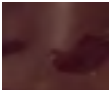



## Quicksoft (Dosage 40 – 60 g/kg)

Art. No.	Name		Art. No.	Name	
<b>856000</b> .005/.131	<b>Timberjack CL</b> with a rustic spicy character		<b>859200</b> .005/.131	<b>Herbs Butter CL</b> with a hint of garlic and a high percentage of fine green herbs	
<b>857000</b> .005/.131	<b>Roasted Chicken CL</b> spicy, paprika, onions and garlic		<b>859310</b> .005	<b>Honey Mustard CL</b> with visible herbs, fine honey and mustard note Dosage 80 – 100 g/kg	
<b>857050</b> .005	<b>Hot Chicken CL/AF</b> spicy with chili, pepper and grilled chicken note		<b>859320</b> .005	<b>Mustard CL</b> with table mustard, onions and fine herbs	
<b>858100</b> .005/.131	<b>Herbs-Garlic Green</b> fine garlic note, spicy mushroom flavour and fine herbs		<b>859400</b> .005	<b>Herbs of Provence CL/AF</b> high percentage of visible spices and herbs	
<b>858200</b> .005	<b>Herbs-Garlic Yellow</b> fine garlic note, spicy mushroom flavour and fine herbs		<b>859420</b> .005	<b>Rosmary CL/AF</b> with rosemary, pepper and onions Dosage 80 – 120 g/kg	
<b>858400</b> .005	<b>Wild Garlic CL</b> spicy with a fine note of wild garlic		<b>859421</b> .005	<b>Rosmary-Lemon CL/AF</b> with rosemary, paprika, lemon and sea salt Dosage 80 – 100 g/kg	
<b>859000</b> .005/.131	<b>Garlic CL/AF</b> spicy, with a hearty note of garlic		<b>859422</b> .005	<b>Italia</b> with fine herbs, pepper and sea salt	
<b>859005</b> .005	<b>Black Garlic</b> with black pepper and black garlic		<b>859425</b> .005	<b>Basil CL/AF</b> with basil, pepper and sea salt Dosage 100 g/kg	
<b>859100</b> .005/.131	<b>Gyros CL/AF</b> typical spices of the Aegean and fine herbs		<b>859430</b> .005	<b>Chimichurri CL/AF</b> with onions, parsley, tomato, garlic, oregano and paprika	
<b>859120</b> .005/.231	<b>Onion Gyros CL/AF</b> spicy, with onions and fine herbs Dosage 80 – 120 g/kg		<b>859500</b> .005	<b>Torero CL/AF</b> spicy-fiery, paprika, coarse pepper and green herbs	
<b>859140</b> .005	<b>Akropolis Gyros CL/AF</b> with garlic, pepper and fine herbs Dosage 60 – 80 g/kg		<b>859900</b> .005	<b>Zwiebli CL</b> with onions and lots of herbs	

## Quicksoft Cream (Dosage 70 g/kg)



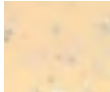



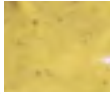




<b>862000</b> .005	<b>Hubertus Cream</b> finely tuned with wild mushrooms		<b>863600</b> .005	<b>Winter Cream CL/AF</b> with orange, almond and honey flavour	
<b>862200</b> .005	<b>Wiener Cream CL/AF</b> tomato and strong mushroom note		<b>863800</b> .005	<b>Barbecue Rio Cream CL</b> with BBQ flavour and onions	

## Barbecue-Fix (Dosage 50 g/kg)

<b>841500</b> .208	<b>Chicken Sauce CL/AF</b> with paprika, chili and onions		<b>841610</b> .042	<b>Seasoning Sauce Sweet Thai Chili CL/AF</b> spicy hot, with honey, apple, tomato, chili and curry, Dosage 80 – 120 g/kg	
<b>841505</b> .208	<b>Chicken Sauce Mediterranean CL/AF</b> with paprika, chili, onions and herbs		<b>842500</b> .042	<b>Seasoning Sauce Pulled Pork CL/AF</b> with honey, apple fruit powder, paprika, tomato & chili, Dosage 120 – 180 g/kg	



## Marinadefix (Dosage 100 g/kg) **REQUIRES REFRIGERATION**

Art. No.	Name		Art. No.	Name	
<b>820000</b> .012/.011	<b>Marinadefix Delfti</b> with mild herbs for production of pan dishes like the original Delft pan		<b>827500</b> .011	<b>Marinadefix Herbs Garlic</b> with restrained creme- and strong herb-garlic note	
<b>820500</b> .011	<b>Marinadefix Hubertus</b> with strong mushroom note		<b>829101</b> .042	<b>Marinadefix Red Wine Meat CL</b> with strong red wine flavour, green pepper and onions	
<b>821000</b> .012/.011	<b>Marinadefix Pussta</b> spicy, with much paprika and tomatoes		<b>833200</b> .011	<b>Marinadefix Paprika Cream</b> with paprika flakes and a slight mushroom touch	
<b>822000</b> .012/.011	<b>Marinadefix Bangkok</b> with fine curry taste		<b>833500</b> .011	<b>Marinadefix Gourmet Mushroom</b> with mushrooms and onions	
<b>822500</b> .012/.011	<b>Marinadefix Wiener Cream</b> creamy and mild sauce with slight mushroom taste		<b>842000</b> .010	<b>Marinadefix Barbecue</b> with harmonic honey-herb and smoky BBQ note Dosage 150 g/kg	
<b>823000</b> .010	<b>Marinadefix Madagaskar</b> peppery, sweet and spicy, suitable as a fondue sauce				



### Details of packaging:

.005 = 3 kg bucket, .007 = 6 kg bucket, .010 = 7 kg bucket, .011 = 6.3 kg bucket, .012 = 500 g bag, .042 = 4 kg canister, .131 = 5.7 kg bucket, .208 = 3.8 kg canister, .231 = 5.6 kg bucket

**CL** = without addition of glutamate, lactose, gluten, milk protein, artificial colourants and preservatives

**AF** = without declarable allergens

Illustrations may differ from the original in structure and colour.

Other packaging sizes on request.

*Taste • Tradition • Technology*

# Additives & Refinement

## Cutter Agents

To improve the consistency of sausage specialities we present a large number of different cutter agents in liquid and powder form. The highly functional refinement agents with and without curing, based on citrate, carbonate- and phosphate, meet the high requirements for an optimal quality, perfect binding and an appetising appearance of the sausage products. The cutter agents of the Nuba-Fosrot-range accelerate the curing and support the stable colour and freshness. In addition they enhance, like also the cutter agents of the Nubassan B- and C-series, the binding and improve the protein activation.

Our innovative cutter-aroma of the Nubassan-range enables the production of brewed sausages without additives like phosphate, citrate and carbonate. Made on the base of spice extracts and aroma, this product does not contain declarable allergens and E-numbers.

## Curing

The curing agents of the Nuba-Feinrot-range are based on ascorbic acid and contain as well emulsifiers and stabilisers. They guarantee a safe, quick and stable curing for brewed and cooked sausages. In addition the products ensure a good colour and freshness keeping.

## Preservative

With the product line Nuba-Combi-Superfresh we present universal preservative agents such as pH-value regulator for brewed sausage-like products, processing meat and meat trimmings. These preservatives support a stable reddening and also prevent formation of pressure marks in sausage products.

## Gelatin

The seasoned and unseasoned beef gelatines of the Nuba-Goldas-range are ideal for the production of clear, sliceable aspics as well as for glazing.

## Emulsifiers

With spreadable cooked sausages, brewed sausages and preserved liver sausages the emulsifiers of the Nubassan E range prevent fat depositions and cooking losses and effect an even fat dispersion without massaging. The Nuba-Bratfest product line improves the stability, the binding and the colour keeping. They minimize roast- and grill losses of Bratwurst specialities by a strengthened meat-fat-water-emulsion. The special emulsifier is the ideal supplement for complete seasonings.

The tasteless fat and water emulsifiers of the Nuba-Meatprot-series reduce cooking losses and support a good adhesion of the meat pieces. Brewed sausage specialities and cooked cured products get a better cutting ability and consistency.

## Flavour Enhancer

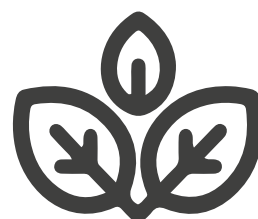
The all-purpose flavour enhancers out of the Nubalin-range have a natural taste enhancing effect and refine food products such as meat and sausage preparations, soups, sauces and salads. The advantages to point out are an intensive and rounded seasoning to strengthen and stabilise the meat flavour, as well as a reduction of aroma losses during the storage.

## Nuba-F/B Plus CL/AF

Protein instead of fat. The tasteless, calorie- and cholesterol-free product on basis of seaweeds replaces fat and reduces the fat-content by at least 30 percent. This enables the production of energy-reduced meat- and sausage specialities.

## Nuba-Mürbin NEW CL/AF

This refinement agent for juicy and tender meat enjoyment is suitable for tumbling and injecting. The meat tenderizer can be used for all meat preparations, reduces frying losses and is tasteless. Delicious delicacies are created individually with our Quicksoft®, marinades, breadcrumps, BBQ spices or BBQ seasoning salts.





# Ham & Sausage Specialities

## Cooked Ham

For the production of high quality cooked ham, in constant quality curing agents and taste-giving components are used. These products are guarantee for juicy and tasteful hams with a typical meaty taste and a perfect structure.

With our curing agents out of the Nuba-Combi-Lak- and Nubassan range delicious hams in master quality with complete curing and optimal slice cohesion are achieved. They are available liquid and in powder form, as well as on phosphate-, citrate or carbonate-basis.

These curing products support the protein swelling, what means that the meat juice is completely bound and the drying- and cooking losses are reduced. A special pH-value control ensures an optimal curing. The curing colour is stabilised and the colour-keeping significantly improved. In our Nubassan range there is a special curing agent without allergens to label and free from E-numbers on basis of aroma and spice extracts, which makes the use of phosphate, citrate and carbonate superfluous in the production of cooked cured products.

## Raw Ham

Raw ham are classics with typical, regional and traditional flavours. For all production methods we have a perfectly balanced product range of seasoned curing mixes and smoke products, as well as the appropriate technology for safe production.

The Nuba-Roh-Pök curing mixes stabilise the curing colour and control the ripening (pH-value development). The result are ham specialities with tender bite, complete curing, aromatic taste and stable colour and freshness keeping.

## Customised blends

We are constantly designing customised blends at the highest technical level, tailored to the specific requirements such as production processes, machines and resources of the meat processing plants.

## Bratwurst, Cooked & Brewed Sausages

Our various spice blends, spice preparations and preparations with seasoning ingredients and compounds guarantee best taste, a high level of safety and shelf life in the production of cooked-, boiled- and fried sausages. To intensify the taste a variety of natural flavours and spice extracts in liquid and powder form are available.

## Raw Sausage

With our seasonings, refinement products, ripening/ starter cultures and coating masses we develop raw sausage specialities in natural ripening method, shortened natural ripening and quick ripening method with excellent taste and perfect appearance. There is the right sausage for each connoisseur, if it is aromatic, savoury, national, international, sliceable or spreadable. The Nubassa compound solutions in different flavours guarantee constant quality and a safe production.

We constantly develop individual mixes at the highest technical level tailored to the special requirements such as production processes, machines and resources of the meat plants.

## Minced Meat Specialities

A wide range of various seasonings, compounds, binding agents and freshness components are available for national and international minced meat specialities. Therewith you make in no time at all tasty burgers, Italian pasta-dishes or Turkish & Oriental specialities. Our diverse seasoned minced meat products are the optimal seasoning of raw but also fried minced meat creations of the highest quality.





Nubassa

## *Cooked Ham*



*Delicious ham in perfect quality!*

- Variety of flavours
- Perfect ham cohesion
- Typical meat structure
- Complete reddening and stability








Many products are free from:

- E-numbers and allergens
- Artificial colours and preservative agents


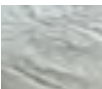
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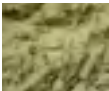






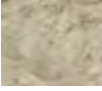




## Curing Agents Liquid

Art. No.	Name		Art. No.	Name	
<b>420201</b> .028	<b>Nuba-Combi-Lak GS CL/AF</b> without phosphate		<b>422200</b> .039	<b>Nuba-Combi-Lak Special P -with Smoke Flavour- CL/AF</b> phosphate-based	
<b>420500</b> .024/.037	<b>Nuba-Combi-Lak P/AF</b> phosphate-based		<b>422400</b> .039/.108	<b>Nuba-Combi-Lak Special P -with Red Wine Flavour- CL/AF</b> phosphate-based	
<b>421100</b> .039/.108	<b>Nuba-Combi-Lak Special P/AF</b> phosphate-based		<b>422500</b> .039	<b>Nuba-Combi-Lak Special P -with Asparagus Flavour- CL/AF</b> phosphate-based	
<b>421600</b> .043	<b>Nuba-Combi-Lak Special P CL/AF</b> phosphate-based				




## Curing Agents Powder

<b>421000</b> .002/.017*	<b>Nubassan Super-Phos CL/AF</b> special phosphate mixture *minimum quantity 45 kg		<b>422001</b> .001/.035	<b>Nubassan Super 2000 A CL/AF</b> without phosphate, citrate and carbonate	
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## Flavours

<b>501000</b> .001/.002/ .017	<b>Pepper Special I CL/AF</b>		<b>521100</b> .001	<b>Meat Flavour Typ K</b>	
<b>502000</b> .001	<b>Nutmeg Special I CL/AF</b>		<b>524000</b> .001	<b>Bacon Flavour CL/AF</b>	
<b>503000</b> .001	<b>Chili Special CL/AF</b>		<b>525500</b> .003	<b>Asparagus Flavour Liquid CL/AF</b>	
<b>505000</b> .001	<b>Garlic Special CL/AF</b>		<b>525600</b> .001	<b>Walnut Flavour CL/AF</b>	
<b>506000</b> .001	<b>Onion Special CL/AF</b>		<b>551000</b> .030	<b>Onion Liquid CL/AF</b>	
<b>521000</b> .001	<b>Aroma-Fit CL/AF</b>		<b>552000</b> .030	<b>Garlic Liquid CL/AF</b>	

## Refining Additives

<b>443000</b> .029	<b>Smoky Gold CL/AF</b>		<b>1032</b> .003	<b>Asparagus green, sliced</b>	
<b>463110</b> .003	<b>Grill Glaze for Smoked Ham</b>				

### Details of packaging:

.001 = 1.5 kg bag, .002 = 25 kg sack, .003 = 1 kg bag, .017 = 8 kg bucket, .024 = 7.5 kg canister, .028 = 7 kg canister, .029 = 10 kg sack, .030 = 1.2 kg bottle, .035 = 9 kg bucket, .037 = 17.5 kg canister, .039 = 8 kg canister, .043 = 9 kg canister, .108 = 18 kg canister

**CL** = without addition of glutamate, lactose, gluten, milk protein, artificial colourants and preservatives

**AF** = without declarable allergens

Illustrations may differ from the original in structure and colour. Other packaging sizes on request.

*Taste • Tradition • Technology*



Nubassa

## *Raw Ham*

*Exquisite hams in premium quality!*

- Typical, regional and traditional flavours
- Perfectly coordinated product range for safe production

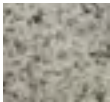


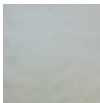


Many products are free from:

- E-numbers and allergens
- Artificial colours and preservative agents




F 1250e V14




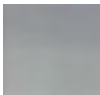
## Seasoning Pickling Mixtures

Art. No.	Name		Art. No.	Name	
<b>423000</b> .001/.053	<b>Nuba-Roh-Pök CL/AF</b> allspice, juniper, pepper for Black Forest ham		<b>423310</b> .001	<b>Nuba-Roh-Pök Mediterranean WL/PH CL/AF</b> with Mediterranean/South Tyrolean ham flavour (water soluble)	
<b>423300</b> .001/.004	<b>Nuba-Roh-Pök WL/PH CL/AF</b> pepper, juniper, garlic, smoke flavor (water soluble)		<b>425000</b> .001	<b>Nuba-Salpin-R/AF</b> preparation with mild seasoning for a correct dosage of saltpetre	
<b>423301</b> .001	<b>Nuba-Roh-Pök WL Basterma Original CL/AF</b> pepper, juniper, smoke flavor (water soluble)		<b>431000</b> .001	<b>Nubassin Nature CL/AF</b> for natural ripening	


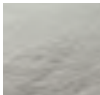
## Smoking Products

<b>443000</b> .029	<b>Smoky Gold CL/AF</b> spice granules for a finely rounded smoke flavour		<b>443600</b> .001	<b>Fumal P CL/AF</b> smoke flavour powder for a strong smoke taste	
<b>443500</b> .001	<b>Nuba-Katensmök AF</b> grill and smoke flavouring powder for smoke flavour				



## Preservative Agents

<b>453600</b> .001/.002	<b>Nuba-Combi-Superfresh A/L CL/AF</b> stabiliser, preservative and pH-value regulator to keep things fresh and reduce germs		<b>490200</b> .042/.050	<b>Sodium Lactate 60 AF</b> acidity regulator and salt of lactic acid for surface treatment	
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## Curing Agents

<b>471000</b> .134	<b>Nuba-Roh-Pök Ripening Cultures CL/AF</b> for the production of raw ham using a combined wet-dry vacuum curing process		<b>471100</b> .153	<b>Nuba-Ripening Cultures -Listeria Stop- CL/AF</b> ripening cultures with a protective function against listeria, for the production of raw ham	
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## Decorative Seasonings

<b>1019320</b> .001	<b>Basterma Coating CL/AF</b> for external seasoning of raw ham		<b>1019740</b> .001	<b>Cemen Red CL/AF</b> fenugreek, paprika, pepper and cumin	
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### Details of packaging:

.001 = 1,5 kg bag, .002 = 25 kg sack, .004 = 10 kg bucket, .029 = 10 kg sack, .042 = 4 kg canister, .050 = 17 kg canister, .053 = 4,5 kg bucket, .134 = 30 g bag, .153 = 125 g bag

CL = without addition of glutamate, lactose, gluten, milk protein, artificial colourants and preservatives

AF = without declarable allergens

Illustrations may differ from the original in structure and colour.

Other packaging sizes on request.

*Taste • Tradition • Technology*



Nubassa

# Bratwurst



## *Fine Bratwurst Specialities!*

- Diverse flavours
- Highest production reliability
- Excellent binding
- Perfect tanning





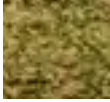
















Many products are free from:

- E-numbers and allergens
- Artificial colour and preservative agents






F 1068e V29







## Seasonings

Art. No.	Name		Art. No.	Name	
<b>200000</b> .001	<b>Bratwurst 2000 F</b> pepper, mace, nutmeg, colour and preservative agent		<b>214000</b> .001	<b>Bratwurst „Golden Spice“ F CL/AF</b> pepper, coriander and nutmeg, preservative agent and colour stabiliser	
<b>200200</b> .001	<b>Bratwurst F Compound with Lemon</b> pepper, coriander, nutmeg, table salt and lemon		<b>214074</b> .001	<b>Bratwurst Hemp CL/AF</b> hemp seeds, garlic, pepper, coriander, cloves and cinnamon (minimum quantity 45 kg)	
<b>200700</b> .001	<b>Wild Garlic Bratwurst CL/AF</b> pepper, nutmeg, wild garlic, colour stabiliser and preservative agent		<b>214085</b> .001	<b>Game Bratwurst CL/AF</b> pepper, juniper, nutmeg and mushrooms	
<b>201000</b> .001	<b>Fine Bratwurst F CL</b> pepper, nutmeg and coriander, colour stabiliser and preservative agent		<b>215100</b> .001	<b>Coarse Bratwurst CL/AF</b> coriander, pepper and nutmeg	
<b>201001</b> .001	<b>Fine Bratwurst CL</b> pepper, coriander and nutmeg		<b>215155</b> .001	<b>Homemade BBQ Bratwurst CL/AF -with Caraway-</b> coriander, caraway, chili, nutmeg and garlic	
<b>203000</b> .001	<b>Coarse Farmer's Bratwurst F CL</b> pepper, coriander nutmeg, preservative agent and colour stabiliser		<b>215156</b> .001	<b>Bratwurst with Smoked Paprika CL/AF</b> smoked paprika, pepper, nutmeg and coriander	
<b>206500</b> .001	<b>Saxon Knacker AF</b> whole caraway, pepper and paprika, roasting and preservative agent		<b>218001</b> .001	<b>Curry-Griller CL</b> curry, coriander, nutmeg and parsley	
<b>207001</b> .001	<b>Grilled Bratwurst Thuringian Style "Golden Spice" CL</b> pepper, nutmeg and caraway		<b>222110</b> .001	<b>Universal Sausage Seasoning CL/AF</b> coriander, chili, nutmeg and pepper	
<b>211001</b> .001	<b>Franconian Bratwurst with Marjoram CL/AF</b> marjoram, pepper and nutmeg		<b>280100</b> .001	<b>Teufli Sausage CL/AF</b> chili, paprika and pepper	
<b>213001</b> .001	<b>Bratwurst Light with Lemon CL</b> pepper, nutmeg and ginger, and lemon		<b>558500</b> .030	<b>Fresh Bratwurst Liquid CL/AF</b> liquid seasoning with lemon, preservative agent and colour stabiliser	
<b>213009</b> .001	<b>Bratwurst ECO with Lemon CL</b> pepper, coriander, nutmeg, table salt and lemon				



## Typical and Exotic Seasonings

<b>204100</b> .001	<b>Merguez CL/AF</b> paprika, coriander and caraway		<b>653067</b> .001	<b>Chorizo CL/AF</b> paprika, chili, pepper, garlic, colour stabiliser and preservative agent	
<b>558600</b> .023	<b>Merguez Liquid CL/AF</b> table salt, chili, coriander and paprika, colour and preservative agent		<b>1019523</b> .001	<b>Salsiccia Naturale/Caprese CL/AF</b> salt, preservative, emulsifier and browning effect	
<b>558601</b> .023	<b>Merguez Liquid -without Carmine- CL/AF</b> table salt, chili, coriander and paprika, colour and preservative agents				



## Cutter Agents with Phosphate\*

<b>400000</b> .002/.006/ .015	<b>Nubassan B CL/AF</b> phosphate-based with a pH value of 7.3 (in 1 % solution)		<b>406000</b> .001/.002/ .004	<b>Nubassan B Plus CL/AF</b> phosphate-based with emulsifier and browning effect	
<b>401000</b> 002/.004	<b>Nubassan B Super CL/AF</b> phosphate-based with a pH-value of 8.4 (in 1 % solution)		<b>417500</b> .024	<b>Nubassan B Liquid CL/AF</b> liquid, phosphate based	

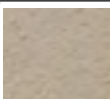

## Cutter Agents without Phosphat

Art. No.	Name		Art. No.	Name	
<b>401001</b> .001	<b>Nubassan A CL/AF</b> water-soluble aroma without phosphate, citrate, carbonate, without E-numbers		<b>407300</b> .001	<b>Nubassan C Super CL/AF</b> based on citrate and flavor-enhancing effects	

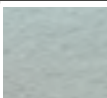
## Preservatives

<b>453000</b> .001	<b>Nuba-Combi-Superfresh CL/AF</b> stabiliser, preservative and pH-value control		<b>453600</b> .001/.002	<b>Nuba-Combi-Superfresh A/L CL/AF</b> freshness and redness stabiliser, pH-value regulator, keeps sausages fresh and bright for longer	
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## Finishing Additives

<b>434000</b> .001	<b>Nubassin Crystal Super</b> special sugar with ascorbic acid and Paprika Special		<b>434100</b> .001	<b>Nubassin Crystal Super CL/AF</b> special sugar with ascorbic acid and Paprika Special, without allergens to declare	
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## Emulsifiers

<b>404900</b> .001/.002	<b>Nuba-Bratfest 2000 CL/AF</b> special emulsifier with browning effect	
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### Details of packaging:

.001 = 1.5 kg bag, .002 = 25 kg sack, .004 = 10 kg bucket,  
.006 = 2 kg bag, .015 = 12 kg bucket, .023 = 5 kg canister, .024 = 7.5 kg canister, .030 = 1.2 kg bottle

**CL** = without addition of glutamate, lactose, gluten, milk protein, artificial colorants and preservatives  
**AF** = without declarable allergens

Illustrations may differ from the original in structure and colour.

Other packaging sizes on request.

*Taste • Tradition • Technology*





Nubassa

# *Raw Sausage*



*Innovative products for delicious  
raw sausage specialities!*

- Safe and efficient processing
- Controlled maturing process
- Optimale storage characteristics















Many products are free from:

- E-numbers and allergens
- Artificial colours and preservative agents






F 1062e V20




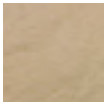
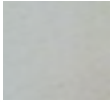




## Natural Ripening & Shortend Natural Ripening -sliceable-

Art. No.	Name		Art. No.	Name	
280100 .001	Teufli Sausage CL/AF		653060 .001	Farmer's Salami RS CL/AF	
653000 .001	Universal Raw Sausage Nature with Coarse Pepper CL/AF		653061 .001	Garlic Salami CL/AF	
653010 .001	Universal Raw Sausage Nature without Coarse Pepper Pepper CL/AF		653062 .001	Caraway Salami CL/AF	
653015 .001	Noble Salami		653064 .001	Truffle Salami CL/AF	
653035 .001	Pepper Knacker Special -Shortened Ripening- CL/AF		653066 .001	Raw Sausage Sucuk CL/AF	
653050 .001	Raw Sausage Premium CL pepper, nutmeg, ginger and lemon		653067 .001	Chorizo CL/AF	
653052 .001	Raw Sausage Balkan CL		653350 .001	Paprika Sausage Hungarian Style CL/AF	




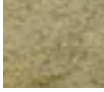
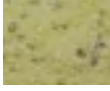


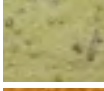
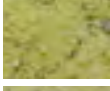

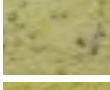

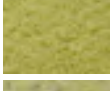

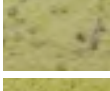



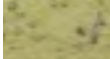
## Natural Ripening -spreadable-

653033 .001	Mettenden AF		653310 .001	Westfälische Mettwurst CL/AF	
653250 .001	Braunschweiger Mettwurst with Rum AF		653311 .001	Coarse Mettwurst without Rum CL/AF	
653260 .001	Braunschweiger Mettwurst CL/AF		653320 .001	Coarse Mettwurst with Rum	
653270 .001	Teewurst Rügenwalder Style with Rum CL/AF		653361 .001	Onion Mettwurst -without GDL- CL/AF	
653271 .001	Teewurst Rügenwalder Style -with Jamaika Rum- CL/AF				

## Refinement Additives / Ripening Agents

425000 .001	Nuba-Salpin-R/AF for a simple and specified salpetre dosage		434100 .001	Nubassin Crystal Super CL/AF special sugar with ascorbic acid, supports reddening and colour retention	
430000 .004/.009	Nubassin Record CL/AF Raw sausage ripening agent for sliceable and sliceable raw sausages on basis of GdL		436500 .002/.004/.006	Nubarom CL/AF for enhancement of the meat aroma and for activation of meat proteins	
431000 .001	Nubassin Nature CL/AF for all sliceable raw sausages, which are produced with nitrite curing salt/table salt & salpetre		456000 .023	Rohwusoft CL/AF special oil mixture to achieve and preserve the spreadability	
434000 .001	Nubassin Crystal Super special sugar with ascorbic acid and Paprika Special				

## Quick Ripening -sliceable-

Art. No.	Name		Art. No.	Name	
606000 .001	Raw Sausages Special Class with Coarse Pepper CL/AF		606090 .001	Plockwurst Special Class with Coarse Pepper CL/AF	
606010 .001	Raw Sausage Special Class/Salami Italian Style CL/AF		606110 .001	Raw Sausage	
606020 .001	Universal Raw Sausage with Coarse Pepper CL/AF		606130 .001	Raw Sausage-Ferm „Golden Spice“ CL/AF	
606030 .001	Universal Raw Sausage without Coarse Pepper CL/AF		606150 .001	Salami German Style CL/AF	
606031 .001	Fire Ripper CL/AF		606170 .001	Salami Hungarian Style CL/AF	
606040 .001	Schlackwurst with Coarse Pepper CL/AF		606180 .001	Corbas CL/AF	
606050 .001	Raw Sausage Super CL/AF		606420 .001	Landjäger -without Nutmeg- CL/AF	
606060 .001	Holsteiner Cervelat CL/AF		606435 .001	Raw Beef Knacker Orient	
606070 .001	Westfälische Cervelat CL/AF		606450 .001	Schwäbische Rauchpeitschen CL/AF	
606080 .001	Katenwurst CL/AF				

## Quick Ripening -spreadable-

606240 .001	Smoked Eel Mettwurst CL/AF		606350 .001	Coarse Mettwurst -without Rum- CL/AF	
606270 .001	Teewurst Rügenwalder Style -with Jamaika Rum- AF		606370 .001	Pepper Mettwurst -with Coarse Pepper- AF	
606280 .001	Teewurst Rügenwalder Style without Rum CL/AF		606380 .001	Vesperwurst CL/AF	
606300 .001	Westfälische Mettwurst -with Rum-		606400 .001	Raw Polish CL/AF	
606310 .001	Westfälische Mettwurst -without Rum- CL/AF		606410 .001	Raw Krakauer CL/AF	
606320 .001	Westfälische Mettwurst -with Paprika- AF		606430 .001	Raw Beef Fleischwurst CL/AF	
606330 .001	Westfälische Mettwurst with Paprika, without Rum CL/AF		606460 .001	Mettenden -without Rum- CL/AF	
606340 .001	Coarse Mettwurst -with Rum-		627001 .001	Teewurst Rügenwalder Style with Rum CL/AF	



# *Minced Meat Specialities*




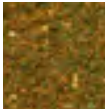




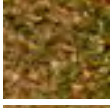


## *Classics in new diversity!*

- Variety of seasonings
- Calorie-reduced minced meat products with Nuba-FB Plus CL/AF
- No additional ingredients required for fix products











Many products are free from:

- E-numbers and allergens
- Artificial colours and preservative agents



## Minced Meat Seasonings

Art. No.	Name		Art. No.	Name	
<b>536205</b> .001	<b>Berliner Boulette CL</b> whole egg powder, onion, caraway, spicy mustard flavour		<b>586100</b> .001	<b>Meatballs and Meatloaf Seasoning -without Salt-</b> onions, parsley, pepper, paprika	
<b>538000</b> .001	<b>Cevapcici Seasoning Salt</b> pepper, paprika, onions, garlic		<b>1017655</b> .001	<b>Meatloaf and Swabian Ravioli CL/AF</b> Onions, nutmeg, pepper, paprika, salt	
<b>573000</b> .001	<b>Hamburger Seasoning Salt</b> pepper, nutmeg, onion		<b>1019824</b> .001	<b>Köfte -without Salt- CL/AF CL/AF</b> paprika, garlic, cumin	
<b>573005</b> .001/.002	<b>Hamburger Seasoning Salt Special</b> spicy with onions, chilli, pepper, parsley, mustard		<b>1019927</b> .001	<b>Köfte -Orient- mild</b> paprika, pepper, cumin	
<b>586000</b> .001	<b>Meatloaf Seasoning Salt</b> pepper, nutmeg, herbs				


## Compounds

<b>529800</b> .003	<b>Quinoa-Fix Beetroot CL/AF</b> with quinoa, beetroot and carrots		<b>537500</b> .001	<b>Vegetable Burger Fix</b> with spices, salt and binding	
<b>536000</b> .001/.027	<b>Meatballs and Meat Loaf Fix</b> with spices, herbs, salt and binding		<b>537610</b> .001	<b>Green Spelt Cakes Fix</b> with green spelt, dumpling bread, onions and garlic	
<b>536201</b> .001	<b>Meatball Fix CL</b> with garlic, paprika, salt and binding		<b>1019717</b> .001	<b>Köfte -Turkish Meatball-</b> with spices, salt and binding	
<b>536905</b> .017	<b>Meatball Fix R</b> with spices, salt and binding		<b>1019718</b> .001	<b>Adana Spicy -Turkish Minced Meat Kebab- AF</b> with spices and binding	
<b>536906</b> .034/.010	<b>Master Meatball Compound</b> with spices, salt and binding		<b>1019804</b> .001	<b>Köfte Orient</b> with spices, salt and binding	

## Convenience for the Hot Counter




<b>542501</b> .001	<b>Chili Con Carne Mix CL/AF</b> spice preparation with paprika, onions, chilli and pepper		<b>801000</b> .006	<b>Bolognese Sauce CL/AF</b> complete seasoning with sauce binder for making ready-made minced meat sauce	
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## Vegetable Mixtures


<b>529000</b> .003	<b>Paprika Onion Mix CL/AF</b> vegetable mix with red and green pepper flakes, onions	
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## Mett Specialities

Art. No.	Name		Art. No.	Name	
<b>583100</b> .001	<b>Thüringer Mett First Class CL</b> paprika, pepper, nutmeg, onions		<b>583500</b> .001	<b>Thüringer-Mett S CL/AF</b> table salt, pepper, nutmeg, caraway	
<b>583300</b> .001	<b>Thüringer Mett Compound CL/AF</b> extract seasoning: pepper, nutmeg, onions, paprika				

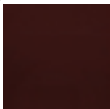

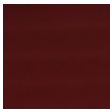

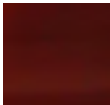

## Reduced Calorie Fat Substitute

<b>439601</b> .001/.002	<b>Nuba-F/B Plus CL/AF</b> modified alginate for the production of fat-reduced meat and sausage products	
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## Spice Extract

<b>436500</b> .002/.004 .006	<b>Nubarom CL/AF</b> seasoning combination to enhance the flavour of the meat	
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## Liquid Spice Extracts

<b>550000</b> .030	<b>Roasted Onion Liquid CL/AF</b> natural fried onion concentrate, double concentrated		<b>554000</b> .030/.042	<b>Paprika 3000 CU Liquid CL/AF</b> natural paprika concentrate with 3000 colour units	
<b>551000</b> .030	<b>Onion Liquid CL/AF</b> natural onion concentrate, double concentrated		<b>554002</b> .030/.042	<b>Paprika 3000 CU Liquid V CL/AF</b> natural paprika extract with a strong note of paprika and 3000 colour units	
<b>552000</b> .030	<b>Garlic Liquid CL/AF</b> natural garlic concentrate, double concentrated		<b>557010</b> .237	<b>Nuba-Würzferm Liquid CL</b> fermented spice extract to intensify flavour	

## Garlic and Onion Variations

<b>1180</b> .001/.020	<b>Garlic Powder</b>		<b>1821</b> .001	<b>Onion Minced</b> 3 mm	
<b>1190</b> .001/.002	<b>Garlic Granulated</b>		<b>1830</b> .001/.049	<b>Onion Powder</b>	
<b>1805</b> .001/.069	<b>Onion Kibbled</b> 3–4 cm		<b>1840</b> .026	<b>Roasted Onion</b>	
<b>1820</b> .001/.020	<b>Onion Granulated</b> 1–2 mm		<b>1841</b> .026	<b>Roasted Onion gluten-free CL/AF</b>	

### Details of packaging:

.001 = 1,5 kg bag, .002 = 25 kg sack, .003 = 1 kg bag, .004 = 10 kg bucket, .006 = 2 kg bag, .010 = 7 kg bucket, .015 = 12 kg bucket, .017 = 8 kg bucket, .020 = 20 kg sack, .026 = 2,5 kg bag, .027 = 4 kg bucket, .030 = 1,2 kg bottle, .042 = 4 kg canister, .049 = 25 kg canister, .069 = 12,5 kg sack, .237 = 8,8 kg canister

**CL** = without addition of glutamate, lactose, gluten, milk protein, artificial colourants and preservatives

**AF** = without declarable allergens

Illustrations may differ from the original in structure and colour.

Other packaging sizes on request.

*Taste • Tradition • Technology*

# Diverse Specialities

## BBQ and Roast Spices

With our refined BBQ and roast spices you can create temptingly delicious pan and roast specialities. The product range offers a delicious selection of finely tuned spices, delicious variety without much effort is guaranteed!

## Kebab

Kebab has become a popular dish worldwide. The consumer expects a product with an appetising colour, optimal juiciness and perfect seasoning.

With our innovative technologies, effective active ingredients and diverse flavours, we simplify kebab production. The exclusive products of the Nubatec line guarantee excellent water retention and freshness, especially in kebab specialities. In addition, these unique binding components improve firmness and reduce frying losses.

We develop individual flavours and customer specific recipes in cooperation with our customers. In doing so, we take into account their wishes and requirements. The protection and discretion of these recipes is a matter of course for us.



## Vegan And Vegetarian

With our marinades, sauces, seasoning mixes, breadcrumbs, vegetable mixes and compounds enable you to create popular vegan and vegetarian creations in modern cuisine. The vegan sausage compounds we have developed and the unique production technology enable us to produce firm and tasty sausage analogues.

## Fish And Seafood

The variety of delicacies from the sea is impressive. Refined with the finest spice creations, spicy BBQ oils, crispy breadcrumbs or colourful marinades in a wide variety of flavours, fish and seafood become exclusive dishes. For this maritime world we also present a variety of suitable technologies, seasoning ideas and exclusive recipes.



## Snacks And Convenience

A fresh and wide range of delicious food is also expected as food to go. Our comprehensive range of products with colourful marinades, basic sauces for salads, delicate roast sauces, crispy breadcrumbs and excellent spice mixtures guarantee a variety of flavours and simple, time-saving preparation of cold or hot gourmet meals for the food service market.

## Decorative Seasonings

A seductively delicious and appetising appearance as well as attractive accents in the counter are guaranteed by our decorative seasonings. Applicable for inside- and surface seasoning, the spice-mixes bring colour and variety on the plate.

## Accessories

For the customers there are various accessories available, especially for the production and the presentation of the goods. The large range of additional items for the meat and sausage goods include cold cuts plates, sausage threads, roasting nets, casings, one-way aluminium-moulds, wooden skewers, cling films and roast foils. Our release spray is the perfect separating agent and protection spray for meat loaf moulds and baking trays.





Nubassa

## *BBQ & Roast Spices*

*Exklusive seasonings in premium quality!*

- Visual & taste diversity
- Simple & quick preparation
- For crispy & juicy specialities

Many products are free from:

- E-numbers and allergens
- Artificial colours and preservative agents




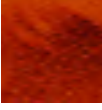








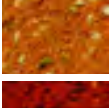

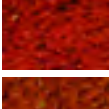





F 1070e V57






## BBQ and Roast Spices

Art. No.	Name		Art. No.	Name	
<b>491200</b> .001/.040	<b>Encapsulated Evaporated Salt</b> for seasoning all meat and BBQ specialties		<b>574500</b> .001/.015	<b>Toronto Seasoning</b> chili, paprika, pepper, nutmeg, garlic and encapsulated salt	
<b>491393</b> .002	<b>Sea Salt Pure Natural</b> for salting all types of food		<b>574501</b> .004	<b>Toronto Seasoning Coarse</b> paprika, chili, nutmeg, pepper and encapsulated salt	
<b>530030</b> .001	<b>Seasoning Salt Jalapeno CL/AF</b> green jalapeno, coriander, mint and coconut		<b>575000</b> .001	<b>BBQ Chicken Seasoning Salt CL</b> paprika, chili, celery and garlic	
<b>530035</b> .001	<b>Seasoning Salt Pepper &amp; Mint CL/AF</b> pepper, mint and garlic		<b>575100</b> .001	<b>Chicken Seasoning Salt</b> mustard, paprika and chili	
<b>532000</b> .001	<b>Greek Cream Roast</b> paprika, pepper, garlic, onions, herbs and hail salt		<b>575500</b> .001	<b>Chicken Fix CL</b> seasoning salt with juice-stop technology	
<b>535001</b> .001	<b>Herb Butter CL/AF</b> parsley, chives, dill, tarragon, garlic and table salt		<b>576000</b> .001	<b>BBQ Spit Roast Seasoning Salt CL</b> paprika, onion, celery and garlic	
<b>535020</b> .001	<b>Herbal Sea Salt CL/AF</b> sea salt, chives, parsley and dill		<b>576100</b> .001	<b>BBQ Spit Roast Seasoning CL</b> peppers, onions, mustard, celery, garlic, thyme and table salt	
<b>535100</b> .001	<b>Roast Lamb Seasoning Salt CL/AF</b> garlic, parsley, tarragon, dill and chives		<b>576215</b> .001	<b>Montreal Steak Seasoning CL/AF</b> pepper, caraway, nutmeg, onions and rock salt	
<b>540000</b> .001	<b>Gyros Seasoning Salt Super CL</b> paprika, chili, curry, herbs, garlic and celery		<b>576300</b> .001	<b>Lumberjack Steak CL</b> onions, paprika, pepper, nutmeg and encapsulated salt	
<b>540101</b> .001	<b>Gyros Seasoning Salt Ret CL</b> paprika, curry, chili, rosemary, coriander and herbs		<b>576400</b> .001	<b>Winemaker Steak</b> pepper, paprika, carrots, onions, curry, garlic and table salt	
<b>540200</b> .001	<b>Gyros Red</b> paprika, curry, garlic, basil, thyme and table salt		<b>576601</b> .001	<b>Spit Roast CL</b> paprika, cumin, chili and encapsulated salt	
<b>555300</b> .001	<b>Fried Potatoes and French Fries Seasoning Salt CL/AF</b> paprika, coriander, curry and table salt		<b>580406</b> .001	<b>Shashlik Seasoning Salt</b> onions, mustard, paprika, chili and iodised sea salt	
<b>566500</b> .001	<b>Lemon-Pepper G/AF</b> pepper, lemon, curry and parsley		<b>585000</b> .001	<b>Torero Mix CL/AF</b> paprika, garlic, parsley and encapsulated salt	
<b>571000</b> .001	<b>Bratengold CL/AF</b> encapsulated salt, paprika and herbs		<b>588900</b> .001	<b>Roast Seasoning Salt AF</b> pepper, paprika, onions, caraway and table salt	
<b>571100</b> .001	<b>Bratengold -without Salt- CL</b> paprika, nutmeg, chili, ginger and herbs		<b>589000</b> .001	<b>BBQ and Roast Seasoning Salt AF</b> paprika, nutmeg, caraway, garlic, herbs and encapsulated salt	
<b>574101</b> .001	<b>Steakers CL</b> pepper, oregano, chili, mustard, onions, herbs and table salt		<b>589300</b> .001/.015	<b>Seasoning Salt Special</b> paprika, chili, garlic and encapsulated salt	
<b>574200</b> .001	<b>Steak Pepper CL</b> black pepper, onions, paprika and table salt		<b>589510</b> .001/.015	<b>BBQ Seasoning Salt with Iodised Salt CL/AF</b> paprika, chili and celery	

## BBQ and Roast Spices

Art. No.	Name		Art. No.	Name	
<b>589600</b> .015	<b>Universal BBQ Seasoning Salt CL/AF</b> paprika, coriander and curry		<b>593600</b> .001	<b>Provencale CL/AF</b> hail salt, pepper, onions, coriander and paprika	
<b>589900</b> .015/.122	<b>BBQ Seasoning Salt Spicy CL/AF</b> paprika, caraway, chili and fine herbs		<b>593800</b> .001	<b>Montanara Fine BBQ Seasoning</b> paprika, caraway, coriander, nutmeg, rosemary, onion, chili and table salt	
<b>590101</b> .001	<b>Samba Mix CL/AF</b> pepper, garlic, onions, nutmeg and paprika, without salt		<b>593900</b> .001	<b>Montanara BBQ Seasoning</b> pepper, onions, nutmeg, paprika, red wine flavouring and encapsulated salt	
<b>590102</b> .001	<b>Parisian Pepper CL/AF</b> pepper, tomato, onion and garlic		<b>594001</b> .001	<b>Mexicana Mix CL/AF</b> curry, pepper, garlic, herbs and encapsulated salt	
<b>590300</b> .001	<b>Pepper Mix CL/AF</b> white and black pepper semolina		<b>596010</b> .001	<b>Bacon Seasoning Coarse</b> paprika, mustard, coriander, caraway, rum and salt	
<b>590400</b> .001	<b>Ponderosa</b> paprika, leek, celery, chili, herbs, onions and iodised table salt		<b>597000</b> .001	<b>Curry Mix CL/AF</b> encapsulated salt, curry, paprika and parsley	
<b>590800</b> .001	<b>Rio Mix CL</b> paprika, sesame seeds, chili, onions, garlic and encapsulated salt		<b>597200</b> .001	<b>Chinese Seasoning AF</b> paprika, curry, fennel, pepper and nutmeg	
<b>593101</b> .001	<b>Red Pepper Grilled CL</b> paprika, pepper, onions, coriander, mustard, nutmeg, garlic and salt		<b>599100</b> .001	<b>Honey Mustard Spice CL</b> mustard, curry, dill, a fine honey flavour and table salt	
<b>593401</b> .001/.004	<b>Schwenkbraten Saar CL/AF</b> paprika, onions, garlic, carrots, curry, herbs and table salt		<b>599500</b> .001	<b>Garlic Pepper G CL/AF</b> encapsulated salt, pepper, garlic and curry	
<b>593500</b> .001	<b>Hunsrück Spit Roast AF</b> paprika, chili, nutmeg, ginger, herbs and encapsulated salt		<b>599505</b> .001	<b>Garlic Pepper R/AF</b> pepper, garlic, herbs, curry and encapsulated salt	

## Herbal Mixtures

<b>534000</b> .001	<b>Herbs of Provence CL/AF</b> rosemary, marjoram, thyme, savoury etc.		<b>534500</b> .001	<b>Chimichurri CL/AF</b> onion, garlic, paprika, chili, pepper, herbs and tomato flakes	
<b>534100</b> .001	<b>7 Herbs Mix CL/AF</b> chives, parsley, dill tips etc.				

### Details of packaging:

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AF = without declarable allergens

Illustrations may differ from the original in structure and colour.

Other packaging sizes on request.

Nubassa

# Kebab



## *Successful products for kebab!*

- Appetizing colour
- Optimal juice keeping
- Even browning
- Intensive and perfect seasoning
- Perfect cohesion of the kebab slices










Many products are free from:

- E-numbers and allergens
- Artificial colour and preservative agents











F 1085e V11







## Flavours

Art. No.	Name		Art. No.	Name	
<b>443500</b> .001	<b>Nuba-Katensmök AF</b> Katen smoke flavour		<b>526100</b> .001	<b>Turkey Flavour CL/AF</b>	
<b>443600</b> .001	<b>Fumal P CL/AF</b> Grill- und Raucharoma		<b>557500</b> .004/.006	<b>Vegetarian Seasoning Powder CL/AF</b> granulated broth	
<b>521500</b> .001	<b>Lamb Flavour</b>		<b>590005</b> .001	<b>Pul Biber CL/AF</b>	
<b>523000</b> .001	<b>Chicken Flavour CL/AF</b>		<b>1019751</b> .001	<b>Kebab Flavour CL/AF</b>	
<b>526000</b> .001	<b>Aroma Top Beef CL/AF</b> Beef Flavour				



## Seasoning without Technology

<b>597200</b> .001	<b>Chinese Seasoning AF</b> paprika, curry, fennel, pepper and nutmeg		<b>1019303</b> .002	<b>Kebab Universal CL/AF</b> paprika, cumin, pepper, nutmeg and herbs	
<b>1018007</b> .002	<b>Kebab Light</b> pepper, coriander, paprika and curry		<b>1019346</b> .002	<b>Kebab Beef AF</b> chili, pepper and cumin	
<b>1018043</b> .002	<b>Kebab Spice Preparation</b> paprika, chili, curry and fine herbs		<b>1019347</b> .006	<b>Kebab Chicken CL/AF</b> chili pepper, paprika and cumin	
<b>1018131</b> .001/.002	<b>Kebab Spice Preparation CL</b> paprika, chili, curry and fine herbs		<b>1019577</b> .001	<b>Kebab Spice SM</b> Spiced salt with visible herbs	
<b>1019066</b> .001	<b>Seasoning Mix For Minced Meat Kebab</b> binder, salt, spices and herbs		<b>1019728</b> .001	<b>Kebab/Sharwarma, Lebanese CL/AF</b> epper, coriander, cinnamon and nutmeg	

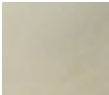

## Binding Agents w/o Seasonings

<b>401001</b> .001	<b>Nubassan A CL/AF</b> special aroma used to replace phosphate, citrate, carbonate, etc.		<b>1019339</b> .002	<b>Nubatec Kebab 1</b> based on phosphate & carbonate, juice stop technology	
<b>1019281</b> .001/.002	<b>Nubatec Kebab 2</b> based on phosphate and citrate with starch & condiment		<b>1019340</b> .002	<b>Nubatec Kebab Stable CL/AF</b> based on phosphate with preservative and pH-controlling	

## Preservative Agents



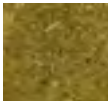
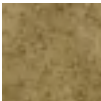



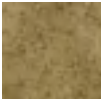






<b>453200</b> .006	<b>Nuba-Combi-Superfresh II CL/AF</b> stabilis., preserv. pH-controlling based on acetate & lactate		<b>453600</b> .001/.002	<b>Nuba-Combi-Superfresh A/L CL/AF</b> stabilis., preserv. pH-controlling based on acetate & lactate	
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## Meat brightener

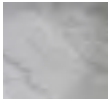

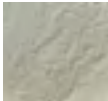

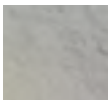



<b>462500</b> .001/.002	<b>Nuba-White</b> special meat brightener for crispy and crusty meat, with appetizing fresh and light colour		<b>1001299</b> .002	<b>Breadcrumbs Special for Kebab</b>	
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## Breadcrumbs





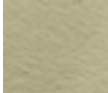

## Compounds

Art. No.	Name		Art. No.	Name	
<b>1017961</b> .002	<b>Chicken Kebab</b> based on phosphate with bovine collagen, spices, like paprika, curcuma and oregano		<b>1019437</b> .001/.002	<b>Chicken Kebab Compound fine w/o Glutamate</b> based on phosphate with binding, preservative, Nuba-White, paprika, oregano, chili	
<b>1018068</b> .002	<b>Minced Meat Kebab KPL</b> based on phosphate with herbs and spices, like coriander, curry and paprika		<b>1019446</b> .001/.002/.020	<b>Minced Meat Kebab Compound</b> based on phosphate with Nuba-White, binding, preservative, cumin, chili and herbs	
<b>1019408</b> .002	<b>Chicken Kebab Complete</b> based on phosphate with binding, preservative, Nuba-White		<b>1019472</b> .001/.002	<b>Gyros Kebab Compound 1</b> based on phosphate with binding, preservative, Nuba-White and soy	
<b>1019409</b> .002	<b>Veal Kebab Complete</b> based on phosphate with binding, preservative, Nuba-White		<b>1019496</b> .002	<b>Minced Meat Kebab Comp. 2 Fine -without Salt-</b> based on phosphate, with Nuba-White, preservative, pepper, cumin, ginger	
<b>1019410</b> .002	<b>Turkey Kebab Complete</b> based on citratecarbonate with binding, preservative, Nuba-White		<b>1019497</b> .002	<b>Minced Meat Kebab Comp. 3 Coarse</b> with binding, preservative, Nuba-White and fine seasoning	
<b>1019411</b> .002	<b>Gyros Kebab Complete</b> with binding, preservative, Nuba-White, pepper, paprika, cumin and fine herbs		<b>1019498</b> .002	<b>Minced Meat Kebab Compound 4 Coarse -without Salt-</b> based on phosphate, with preservative, Nuba-White and fine herbs	
<b>1019436</b> .002	<b>Veal Kebab Complete "Colucci"</b> with binding, preservative, Nuba-White and spices, like cumin, chili, garlic		<b>1019784</b> .002	<b>Yaprak Chicken Kebab Compound Golden CL/AF</b> based on citrate, with salt, herbs and flavour	

## Emulsifiers

<b>401500</b> .001/.002	<b>Nubassan B Poly CL/AF</b> sodium tripolyphosphate, water-soluble, with pH value (1 %) of 9,1 - 10,2		<b>417500</b> .024	<b>Nubassan B Liquid CL/AF</b> liquid cutter agent, based on phosphate, without curing	
<b>402000</b> .001/.002/.040	<b>Nubassan M</b> based on milk protein for increasing the protein level (protein content > 91 % i.DM.)		<b>421000</b> .002/.017	<b>Nubassan Super Phos CL/AF</b> special phosphate mixture for the production of cooked cured products	
<b>403400</b> .001/.002	<b>Nubassan E 2000 Standard CL/AF</b> for prevention of fat settling and cooking losses, uniform fat dispersion w/o massaging		<b>436400</b> .020	<b>Nubassan 3000 I</b> soya isolate for protein enrichment, increase of water retention, improvement of consistency	
<b>404900</b> .001/.002	<b>Nubassan Bratfest CL/AF</b> with excellent browning effect for enhancement of the emulsion & the stability of kebab specialties		<b>480900</b> .001	<b>Cream Powder</b> spray-dried, free-flowing dry milk product, made of daily fresh milk	

## Additives

<b>438900</b> .029	<b>Nubacell</b> fiber (97 % dry weight), from wheat fiber for all meat and sausage products		<b>438910</b> .045	<b>Nubacell KF 200</b> fiber from potato fiber with emulsifying properties for better fat/water retention	
<b>438901</b> .020	<b>Nubacell CF 100</b> fiber from citrus fruits with emulsifying properties		<b>439000</b> .020	<b>Nubassan-Mustard Flour Special CL</b> disarmed and debittered mustard for all meat products with functional properties	
<b>438902</b> .045	<b>Nubacell EF 100</b> fiber from peas		<b>497505</b> .002	<b>Potato Flour Superior</b> special potato starch, improves the consistency and gives form stability	

### Details of packaging:

.001 = 1.5 kg bag, .002 = 25 kg sack, .006 = 2 kg bag, .017 = 8 kg bucket, .020 = 20 kg sack, .024 = 7.5 kg canister, .029 = 10 kg sack, .040 = 15 kg bucket, .045 = 15 kg sack, .052 = 20 kg carton

CL = without addition of glutamate, lactose, gluten, milk protein, artificial colourants and preservatives

AF = without allergens requiring declarations

Illustrations may differ from the original in structure and colour. Other packaging sizes on request.

# Nubassa Gewürzwerk GmbH

Großer Stellweg 14  
68519 Viernheim  
Germany

Phone: +49 6204 96270  
Web: [www.nubassa.com](http://www.nubassa.com)  
E-mail: [info@nubassa.de](mailto:info@nubassa.de)



We manufacture a large number of HALAL-certified products in compliance with Islamic religious dietary regulations. The certification takes place annually after a qualified evaluation of the ingredients and an inspection of the production rooms. On demand we will be pleased to certify further products.