

MOGUNTIA FOOD GROUP

Flavoursome solutions since 1903

LIQUID SPICE

The Marinating Revolution





PIONEERING ACHIEVEMENT

The Marinating Revolution

As a pioneer in the area of marinades and spices, Indasia is responsible for many innovations.

In addition to a large number of high quality Dekora® marinades, spice mixtures and seasoning oils, we also offer sustainable innovations.

With Liquid Spice we have now achieved the marinating revolution as this new range combines in an unparalleled way the advantages of dry seasoning and liquid seasoning – for the ideal refinement of premium quality meat.

- ✓ **brings together the advantages of dry seasoning and of marinating**
- ✓ **enhances the meat instead of covering it**
- ✓ **the quality of the meat remains visible**



SMALL ADDITION:
50 g



THE FACTS

- » perfect for Skin- and FlatSkin®-packaging*
- » no drying out
- » no layer of fat
- » no dripping and therefore less danger of catching fire
- » the BBQ remains clean
- » high yield
- » excellent taste
- » attractive, shiny appearance
- » sustainable
 - ✓ less material used
 - ✓ conservation of resources
 - ✓ less transport
- » easy handling, can be applied using a silicone brush
- » time saved; no need to soak



no BBQ fire



CLEAN LABEL - THE BEST INGREDIENTS

- » no additives
 - ✓ no addition of colourings
 - ✓ no addition of flavour enhancers / glutamate
 - ✓ no addition of preservatives
- » no palm oil
- » no yeast extract
- » free from hydrolysed vegetable protein / HVP
- » free from synthetic flavourings
- » no addition of gluten
- » vegetarian
- » halal compliant (except for Whiskey-Western)
- » largely no allergenic ingredients
- » with high quality olive oil, sun flower oil and rape seed oil



VEGETARIAN



GLUTEN
FREE





For every taste -
for every cuisine



LIQUID SPICE ASIA
ART.-NO. G12960

Red-violet, piquant spicy flavour, for Asian cuisine dishes. With authentic flavour through exotic spices like star aniseed, coriander, cinnamon, fennel, ginger and liquorice root.
Example on picture: 50 g Liquid Spice Asia on 1 kg chicken breast.



LIQUID SPICE
BUNTER PFEFFER / PEPPER MIX
ART.-NO. G13060

Transparent, medium hot in taste with fine pepper and selected herbs.
Example on picture: 50 g Liquid Spice Bunter Pfeffer on 1 kg lamb fillet.



LIQUID SPICE CANADIAN
ART.-NO. G13040

Red-brown, savoury with pleasant warmth and robust paprika / onion flavour.
Example on picture: 50 g Liquid Spice Canadian on 1 kg neck steak.





LIQUID SPICE CURRY
ART.-NO. G13010

Dark yellow, savoury, slightly hot.

The authentic curry flavour is due to a blend of exotic spices like coriander, turmeric, cumin, ginger etc.

Example on picture: 50 g Liquid Spice Curry on 1 kg chicken breast.



LIQUID SPICE
FRENCH GARDEN
ART.-NO. G12980

Savoury composition with exquisite garden herbs and a hint of spinach and garlic flavour.

Example on picture: 50 g Liquid Spice French Garden on 1 kg rump steak.



LIQUID SPICE OLYMP
ART.-NO. G12970

Light green, savoury with strong garlic and butter flavour and piquant herbs and spices.

*contains skimmed milk powder

Example on picture: 50 g Liquid Spice Olymp on 1 kg lamb fillet.





**LIQUID SPICE
PAPRIKA-KRÄUTER
PEPPER-HERBS
ART.-NO. G13030**

Red, strong taste with gentle heat. Savoury flavour due to paprika, nutmeg and other exquisite spices and herbs. The tangy flavour underlines the taste of beef.
Example on picture: beef skewer with strips of bell pepper. The recipe can be downloaded from our recipe database **Plan-IT**. Just contact us!



**LIQUID SPICE
PAPRIKA-KRÄUTERBUTTER
PEPPER-HERB BUTTER
ART.-NO. G13050**

Red, strong flavour with gentle heat from paprika, chilli and garlic. Refined with butter, onions, parsley etc.

*contains dairy products

Example on picture: pork fillet with grilled cheese. You can find the recipe on **Plan-IT**. We are happy to help you!



**LIQUID SPICE PICOBELLO
ART.-NO. G13020**

Tasty and versatile with paprika-onion flavour, coriander, caraway seeds, nutmeg and savory herb.

Example on picture: 50 g Liquid Spice Picobello on 1 kg neck steak.



LIQUID SPICE SPECULOOS
ART.-NO. G12990

Brown, slightly spicy taste with aromatic caramel flavour.
With ginger, aniseed, fennel, cinnamon and cloves.
Example on picture: 50 g Liquid Spice Speculoos on 1 kg of back steak.



**LIQUID SPICE TRÜFFEL /
TRUFFEL**
ART.-NO. G13080

Red-orange, noble composition with truffle taste and a
Mediterranean flavour. With real truffles.
Example on picture: 50 g Liquid Spice Truffel on 1 kg rump steak.



**LIQUID SPICE
WHISKEY-WESTERN**
ART.-NO. G13070

Red, spicy, with real whiskey, smoked paprika and fine black
pepper.
Example on picture: beef skewers with apricots. You can find the
detailed recipe on **Plan-IT**. Do not hesitate to contact us.



Did you know that...

» Liquid Spice is perfectly suited for self-service meat products in **Skin- and FlatSkin®-packaging***

- ✓ The **clear structure of the meat** remains intact and is not covered by a layer of marinade.
- ✓ The meat does not lose its natural juices at the edges.

» Liquid Spice is characterized by **simplicity of application?**

- ✓ It can easily be mixed with the product or applied with a brush.
- ✓ **Time is saved** because Liquid Spice does not need to soak in.



* FlatSkin® is a registered trademark of Sealpac GmbH.
Processing depending on the application parameters such as temperature profile, raw material etc.

