

MOGUNTIA FOOD GROUP

Flavoursome solutions since 1903



# THE TASTEFUL WORLD

MOGUNTIA FOOD GROUP



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# ONE OF THE MOST MODERN FOOD COMPANIES IN THE WORLD



# UNSERE VISION



TOGETHER WE WILL INSPIRE  
THE WORLD THROUGH  
TASTE AND QUALITY

# „Fish processing and marinating“

## ► Why refine / marinate / pre-treat fish?

- Fish is coming more and more to the table, the fresh fish departments in supermarkets are getting bigger and have a wider selection.
- Consumers want to have more and more choice, which means more variety in taste and less self-preparation.
- What possibilities can the MOGUNTIA FOOD GROUP offer:

- **TMP Products**
- **LIQUID SPICE**
- **Décor and delicatessen seasonings**



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# „Fish processing and marinating“

## ▶ **TMP stands for: Tumbling marinade process**

### Product advantages:

- ▶ best standardized quality through integrated pH control
- ▶ for a particularly juicy and tender bite
- ▶ Natural appearance by preserving the natural fish/meat color with anti-gray effect
- ▶ Increase in yield by adding up to 20% water, depending on the fish or meat
- ▶ long-lasting freshness through the use of selected additives
- ▶ No injector is required.



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# „Fish processing and marinating“

## ► **TMP stands for: Tumbling marinade process**

### Production:

- 1) cut the fish into portions.
- 2) prepare 10-20% water depending on the size/species/quality of the fish and weigh the amount of "TMP product".
- 3) mix water and "TMP" spice mixture and then place the fish in it.
- 4) store the fish overnight in the cold store, pack it the next day or sell it unpacked.
- 5) in more industrial production, you need to make so much "brine" that the fish can swim in it, it is only moved slightly.



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# „Fish processing and marinating“

## ▶ **TMP stands for: Tumbling marinade process**

Which products are we having:

- ▶ I99650 Traditional Red,
  - ▶ Taste profile: garlic, lemon, dill, parsley
- ▶ G21430 TMP Teriyaki / Ginger Toikakko
  - ▶ Taste profile: sour-sweet, ginger
- ▶ G83460 TMP Red Garlic
  - ▶ Taste profile: garlic, pepper, onion and parsley
- ▶ I38950 TMP BBQ
  - ▶ Taste profile: smoky, sweet, tomato
- ▶ M59470 TMP Gourmet
  - ▶ Taste profile: piquant, with onion and garlic
- ▶ And many more.



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# „Fish processing and marinating“

## ► LIQUID SPICE – The Marinating Revolution

### Product advantages:

- combines the advantages of dry seasoning and marinating
- refines the meat/fish instead of covering it, the meat/fish quality remains visible
- small addition Quantity: 50 g/kg fish or meat
- perfect for skin and flat skin packaging
- no juicing, no dripping and thus less risk of grill fire, the grill remains clean
- excellent taste
- attractive, shiny appearance



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# „Fish processing and marinating“

## ► LIQUID SPICE - The Marinating Revolution

Product advantages:

- sustainable
  - less cost of sales
  - conservation of resources
  - less transport effort
- easy to mix, but can also be applied with a silicone brush
- Saves time, does not have to move in
- no palm fat, no yeast extract, no hydrolyzed vegetable protein / HVP no synthetic flavorings, no added gluten



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# „Fish processing and marinating“

## ▶ LIQUID SPICE – The Marinating Revolution

Product advantages:

- ▶ without additives
  - without added dyes
  - without added flavor enhancer / Glutamate
  - no added preservatives
- ▶ vegetarian, halal compliant (\*except Whiskey-Western)
- ▶ extensive renunciation of allergenic ingredients, with high-quality olive, sunflower and rapeseed oil



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# „Fish processing and marinating“

## ▶ LIQUID SPICE – The Marinating Revolution

Which products we are having:

- ▶ G14280 LIQUID SPICE CAFE DE PARIS
  - ▶ Taste profile: butter, curry, herbs and paprika
- ▶ G14300 LIQUID SPICE SMOKEY
  - ▶ Taste profile: paprika, pepper, coriander, tomato and smoke.
- ▶ G12990 LIQUID SPICE SPECULOOS
  - ▶ Taste profile: ginger, aniseed, fennel
- ▶ G14290 LIQUID SPICE HERB BUTTER
  - ▶ Taste profile: butter, garlic, herbs
- ▶ G13070 LIQUID SPICE WHISKEY-WESTERN
  - ▶ Taste profile: paprika, smoke, pepper and 6% whiskey



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# „Fish processing and marinating“

## ► Decor and delicatessen seasonings

### Product advantages:

- Exquisite, selected spices.
- High added value.
- With juice stopper and without.
- Flexible application.
- Suitable for fish, beef, pork, poultry, lamb and sheep.



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# „ Fish processing and marinating“

## ► Decor and delicatessen seasonings

Which products are available:

- M3710 15 Fish o.G.
  - Taste profile: parsley, dill
- M01267 CUISINOR® M seasoning for fish CLA
  - Taste profile: onion, sour, lemon
- M3640 Lemon pepper
  - Taste profile: lemon and pepper
- M4120 HERBAMIX decor
  - Taste profile: Mix of herbs (marjoram, basil, lovage, thyme, rosemary, onion, pepper, garlic)
- and many more



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