

Delicious & smooth

*Fine raw
cured products*



... AND IT TASTES.





The basis of good taste

Your raw cured product will be a specialty – thanks to the usage of curing agents, starter cultures, seasonings and special products from Lay. These ingredients guarantee the best possible curing, constant colour stabilization and optimum reduction of pH value. Simple handling leads to safety during production. A compact consistency and a gentle bite provide an exclusive and distinctive experience of taste.

Lay-Curing-Agents

LAY PÖKELSTARTER

Art. No. 15253

- ▶ Salt-resistant starter cultures for the production of raw cured goods. Regulates the pH value and develops the aroma. Accelerates the curing and stabilizes colour and firmness

LAY TAUCHKLAR

Art. No. 19086

- ▶ Edible dipping mass with gelatin for raw ham like pepper ham, herb ham, onion ham, paprika ham and Puszta ham

STASSIT® SUPER

Art. No. 17081

- ▶ Curing preparation with salpeter, curing stabilization and flavour enhancer. For the production of raw ham, rolled file of ham and other raw hams, consisting of only one piece, except nut ham

Lay-Pökelwürzungen



STASSIT® 1000

Art. No. 16096

- ▶ Curing agent with spicing and curing stabilization for wet and dry curing
- ▶ Taste: juniper, pepper, coriander and a hint of garlic



PÖKELFIX BAUERNART

Art. No. 16086

- ▶ Curing agent with spicing, curing and colour stabilization, for all raw cured products
- ▶ Taste: juniper, caraway



SCHINKOMAT® *B*

Art. No. 18066

- ▶ Liquid, spiced special product for the fast and non risk processing of raw cured products
- ▶ Especially for smoked and dried meat as well as "Gelderländer Speck"

PÖKELFIX R 4

Art. No. 16081

- ▶ Curing agent for all raw cured products with typical spicing, especially for the external use for dry and wet-dry-curings
- ▶ Taste: juniper, pepper, caraway, coriander



STASSIT® 2000

Art. No. 16085

- ▶ Curing seasoning for „Schwarzwälder Schinken“ and raw cured products
- ▶ Taste: juniper, pepper, coriander, ginger, laurel, traces of cinnamon



STASSIT® 3000

Art. No. 16087

- ▶ Fully soluble curing seasoning for aromatizing raw ham with curing and colour stabilization and flavour enhancer
- ▶ Taste: juniper, pepper, coriander, laurel, traces of garlic



Decorative Spice mixtures

DEKOR MIX *PFEFFER*

Art. No. 140302

- ▶ Low-germ, coarse spice mixture with different pepper and paprika granulate
- ▶ Use: on taste



CEYLONA® PFEFFERMIX

Art. No. 255980

- ▶ Coarse pepper mixture as decorative spice mixture for raw cured goods
- ▶ Use: on taste



PROSCIUTTO

Art. No. 160123

- ▶ Strong decorative spice mixture for raw dried ham *Italian* type with pepper, anis, caraway, coriander and herbs
- ▶ Use: on taste



Fine delicacies

Regardless whether classics or innovation – in the range of raw cured goods diversity is on great demand. Convince ambitious taste buds with distinctive taste of well-known specialities. Surprise with highly aromatic ham variations.

The logo for Lay Gewürze, featuring the brand name in a white, cursive script font inside a green circular background.

... AND IT TASTES.

Decorative spice mixture for "Räuberspeck"

BACON-GEWÜRZZUBEREITUNG	Art. No. 16071
VIRGINIA KRÄUTERMISCHUNG	Art. No. 14011
KRÄUTERMISCHUNG II	Art. No. 14013
DEKOR MIX *PFEFFER*	Art. No. 140302
BALATON-GEWÜRZZUBEREITUNG	Art. No. 140268

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