

Cold cuts at its best

*Sausage specialities –
just precious*

*Lay
Gewürze*

... AND IT TASTES.



Cold cuts at its best

Hearty, spicy and aromatic – these are the characteristics with which quality products from Lay make your assortment a fast seller. To offer top-quality, selected raw materials and a wide variety of seasonings and components are required. For sure Lay offers as well the best seasonings.

DELIKAT GOLD

Art. no 1023

- ▶ Seasoning for cold cuts and ham sausage
- ▶ Strong spicy and nutmeg accented
- ▶ Use: approx. 4-5 g per kg



BAYERISCHER LEBERKÄSE

Art. no 1074

- ▶ Seasoning with discreet taste of ginger for meat loaf
- ▶ Use: approx. 4-5 g per kg



RUSTIKAL

Art. no 7051

- ▶ Seasoning for cooked salami and other cooked sausage
- ▶ Rustic, pepper accented, with fine and coarse ingredients
- ▶ Use: approx. 6 g per kg



BIERSCHINKEN

Art. no 709

- ▶ Seasoning with coriander and intense taste of ginger for cooked sausage with coarse meat inlay
- ▶ Use: approx. 4-5 g per kg



Additives for the production of boiled sausages

First-class additives as well as gently ground spices and seasonings have a share in a safe and qualitative high manufacturing standard of the products. Lay-products guarantee a good binding, an excellent texture and a brilliant reinforcement of colour. A predictable optimum quality and freshness of your products.

CURING AGENTS		PHOSPHATE PRODUCTS	
P-ROT Art. no 1705	Use: approx. 1,0 g per kg Curing agent for all sausages	STAFIT® P BRÄT-PHOSPHAT Art. no 17019	Use: approx. 2 g per kg Cutting agent for the production of boiled sausage
P-ROT SPEZIAL Art. no 1706	Use: approx. 0,5 g per kg high concentrated curing accelerator for raw, boiled and cooked sausages as well as canned food	RÖT PHOS 3000 Art. no 17025	Use: approx. 5-6 g per kg Cutting agent with fast curing and colour stabilization for boiled sausage
FRESH KEEPING AGENTS		RÖT PHOS*PLUS* Art. no 17026	Use: approx. 6 g per kg Cutting agent for the production of boiled sausage with coating curing agent, fresh keeping effect and flavour enhancer
EVERFRESH Art. no 17055	Use: approx. 5 g per kg Powdered fresh keeping agent for preparing and meat for boiled sausage	RÖT PHOS TR FLÜSSIG Art. no 17027	Use: approx. 6 g per kg Cutting agent for the production of boiled sausage with curing agent and colour stabilization
EVERFRESH *AL* Art. no 17061	Use: approx. 5 g per kg Powdered fresh keeping agent for preparing and meat for boiled sausage	RÖT PHOS*ECO* Art. no 17029	Use: approx. 3 g per kg Cutting agent in powder form for the production of boiled sausage with colour stabilization
EVERFRESH *PUREFFECT* Art. no 17065	Use: approx. 20-25 g per kg Liquid product for enhancing the shelf life and intensification of the taste	CEYLOFIX P *OR* Art. no 17032	Use: approx. 6 g per kg Liquid cutting agent for the production of boiled sausage
LACTASAL *P 10* Art. no 170210	Use: approx. 10 g per kg Special product in powder form for stabilization of the shelf life of meat products	CITRATE PRODUCTS	
FLAVOUR ENHANCER		STAFIT® C *OR* Art. no 170115	Use: approx. 6 g per kg Cutting agent on citrate basis without curing
GLUTAGOLD® Art. no 16052	Use: approx. 1-2 g per kg Flavour enhancer for all food	STAFIT® *CR* Art. no 170269	Use: approx. 4 g per kg Cutting agent on citrate basis with express-curing
GLUTAMANT® Art. no 16058	Use: approx. 0,5-1 g per kg Fine spicy flavour enhancer for all food	COLOURANTS	
GLUTAFREE Art. no 16059	Flavour enhancer without glutamate/yeast extract, for all food	*RUBYSIN ROUGE®* Art. no 170170	Use: approx. 0,3-0,5 g per kg Colourant for the food production
EMULSIFIER, STABILIZER		*RUBYSIN ROUGE®* LIQUID Art. no 170162	Use: approx. 0,3-0,5 g per kg Liquid colourant for the food production
CEYLOFIT SUPER NEU Art. no 17096	Use: approx. 1-3 g per kg Emulsifier for the production of boiled sausage	SUGAR COMPOUNDS	
PRALLFIX *SPEZIAL* Art. no 160202	Use: approx. 5 g per kg Special product with emulsifier and stabilizer	DEXTRALIN Art. no 251340	Use: approx. 4 g per kg Sugar compound for faster curing of boiled and cooked sausage
SUPER BIND Art. no 170241	Use: approx. 5-6 g per kg Additive with phosphate, curing, colour stabilization and constant binding for inlay meat	ROLADIT® Art. no 254430	Use: approx. 5-8 g per kg Lactose for all boiled and cooked sausages



JAGDWURST*Art. no 10126*

- ▶ Seasoning with coriander-nutmeg taste and coarse pepper for cooked rustic sausage like sausage hunter's style
- ▶ Use: approx. 6 g per kg

***FRANKENSCHMAUS****Art. no 50107*

- ▶ Seasoning for breakfast meat and onion accented boiled sausage
- ▶ Use: approx. 7 g per kg

***UNIVERSAL****Art. no 1067*

- ▶ Seasoning for cold cuts and ham sausage
- ▶ Strong spicy with a taste of pepper and coriander
- ▶ Use: approx. 5 g per kg

**ULTRAINTENSIV-
WÜRZUNG***Art. no 10218*

- ▶ Intense seasoning for cooked sausage with meat inlay
- ▶ Use: approx. 2 g per kg

***PARMA****Art. no 10012*

- ▶ Seasoning for cooked sausage with a hot taste
- ▶ Hearty, with bright red chili pieces and a fine taste of rum
- ▶ Use: approx. 10 g per kg

***GLETSCHER PERLE****Art. no 7055*

- ▶ Rustic seasoning for cooked salami, ham sausage
- ▶ With coarse pepper
- ▶ Use: approx. 5-6 g per kg

***DELIPUR****Art. no 103*

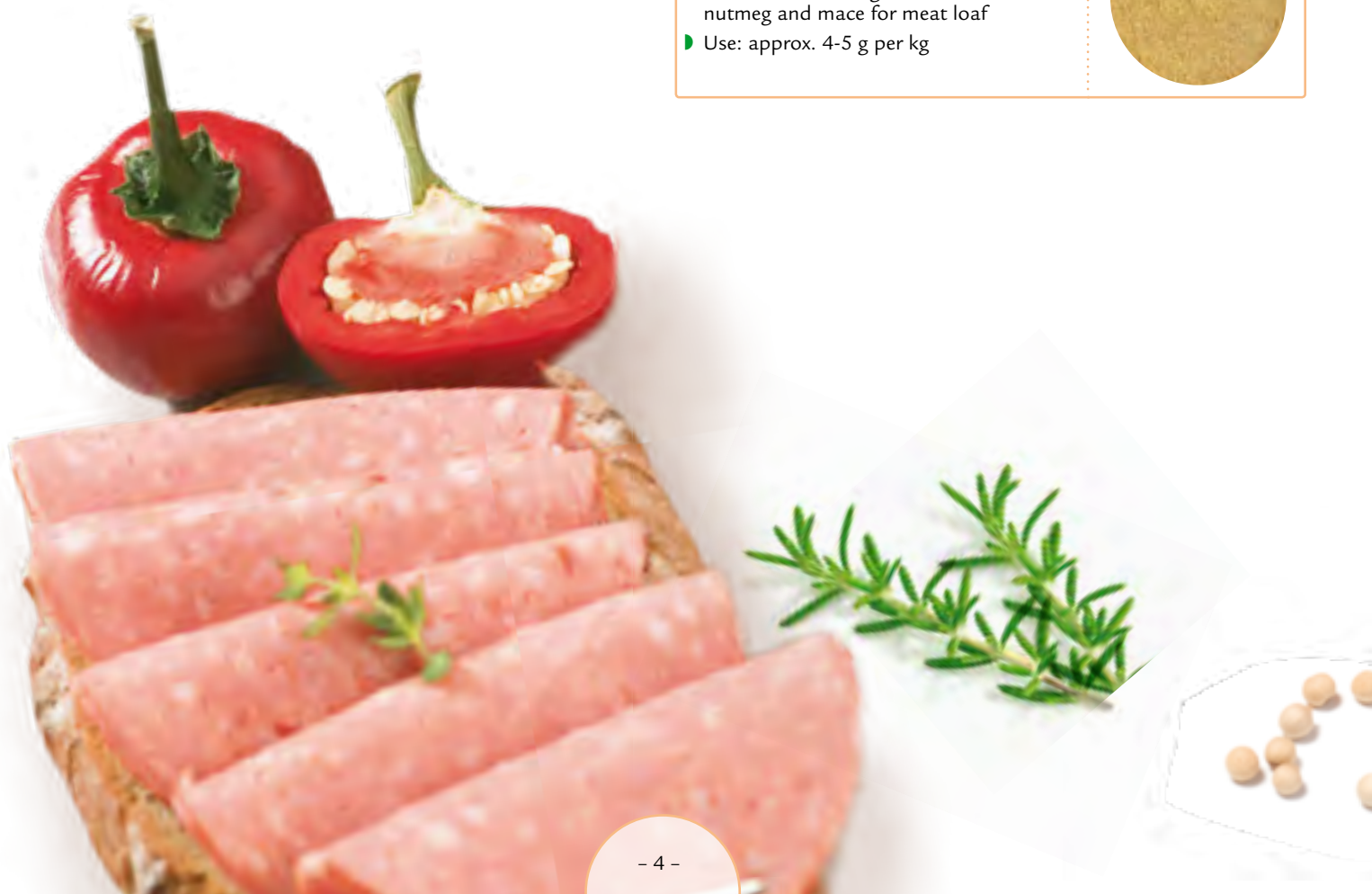
- ▶ Seasoning for ham sausage and boiled sausage
- ▶ Aromatic, with a hint of cardamom
- ▶ Use: approx. 4-5 g per kg

***PUREFFECT* CL
KOCHSALAMI***Art. no 7052*

- ▶ Clean label aromatic seasoning with a slight taste of coriander and garlic
- ▶ Pepper, cumin
- ▶ Use: approx. 4 g per kg

**LEBERKÄSE***Art. no 1096*

- ▶ Aromatic seasoning with a taste of nutmeg and mace for meat loaf
- ▶ Use: approx. 4-5 g per kg



**ZITROPERLE®
BRAT-GELBWURST**

Art. no 503

- ▶ Seasoning with double lemon for frying sausage and Bavarian sausage
- ▶ Use: approx. 4-6 g per kg



***PUREFFECT* CL
MORTADELLA**

Art. no 1038

- ▶ Clean label strong seasoning with a pleasant note of coriander for Mortadella and other fine cooked sausage
- ▶ Pepper, garlic and ginger
- ▶ Use: approx. 4 g per kg



**TIROLER
HÜTTENWURST**

Art. no 10116

- ▶ Strong seasoning with a taste of pepper and whole mustard seeds for cooked sausage
- ▶ Use: approx. 8 g per kg



UNIVERSO

Art. no 105

- ▶ Seasoning for cold cuts, ham sausage and pastries
- ▶ With a strong taste of pepper
- ▶ Use: approx. 4-5 g per kg



EXCELLENT

Art. no 10135

- ▶ Seasoning for poultry sausage like Mortadella
- ▶ Pepper accented, with coarse pepper and a hint of lemon
- ▶ Use: approx. 4-6 g per kg



**HOPPERLE®
KOCHSALAMI**

Art. no 7069

- ▶ Hearty seasoning for ham sausage and Tyrolean cooked salami
- ▶ Use: approx. 4-5 g per kg



**ULTRAIINTENSIV-
WÜRZUNG**

Art. no 10179

- ▶ Aromatic seasoning for cold cuts, ham sausage and Mortadella
- ▶ Use: approx. 2 g per kg



Only the best

Indulgence in its most beautiful form – Lay Gewürze

Be in vogue with a well-sorted selection. This is the basis of a successful, consumer orientated assortment. Here it is effective to offer a variety which is unique in quality and diversity and to react to the consumer's wishes. Lay supports you with first-class seasonings, mixtures and specialities.

Only if one chooses the top-quality raw material, are culinary delicacies able to evolve. Therefore exclusively the most selected spices from the best growing areas of the world are applied for our assortment. Extraordinary Lay quality, that ensures unique taste and therefore satisfied customers.

The logo for Lay Gewürze, featuring the brand name in a white, elegant script font set against a vibrant green circular background.

... AND IT TASTES.

**LAY GEWÜRZE OHG
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MITTELTECHNOLOGIE**

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