

A symphony of taste

*Cooked cured goods,
favoured classics*



... AND IT TASTES.





A symphony of taste with seasoning and functional additives from Lay

The perfect collaboration of consistency, form and taste is premise for finest cooked cured goods. Together with high-class Lay-products you will succeed in creating delicious ham. Inspire your customers!

CEYLOPUR® - Liquid spicing

PEPPER-AROMA

Art. No. 18040

- ▶ Natural, standardized spice aroma
- ▶ 2,5-fold concentrated, easy soluble
- ▶ Use: on taste

JUNIPER-ESSENCE

Art. No. 18041

- ▶ Natural, standardized spice aroma
- ▶ 2,5-fold concentrated, easy soluble, spreads easily
- ▶ Use: on taste

LEMON-ESSENCE

Art. No. 18042

- ▶ Natural, standardized spice aroma
- ▶ 4-fold concentrated, not sour, easy soluble, spreads easily
- ▶ Use: on taste

HONEY-AROMA *FL*

Art. No. 18049

- ▶ Natural, standardized honey-aroma
- ▶ 2,5-fold concentrated, easy soluble, spreads easily
- ▶ Use: on taste

CEYLOPUR® PINEAPPLE AROMA

Art. No. 18059

- ▶ Natural, standardized spice aroma
- ▶ Specially for the processing of pineapple ham
- ▶ Use: on taste

CEYLOPUR® RED WINE AROMA

Art. No. 18033

- ▶ Natural, standardized red wine aroma
- ▶ Use: on taste

MAPLE SYRUP

Art. No. 250010

- ▶ Natural maple syrup
- ▶ Use: on taste

CARAWAY-ESSENCE

Art. No. 18043

- ▶ Natural, standardized spice aroma
- ▶ 2,5-fold concentrated, easy soluble
- ▶ Use: on taste



Lay-Injection aids

SCHINKOMAT® EXTRA

Art. No. 18067

- ▶ Liquid, spiced special product for the fast and non risk processing of cooked cured goods
- ▶ Use: 50 g per litre brine at 20% injection rate
- ▶ Ideal for gourmet ham and crust ham

SCHINKEN-FIX N 50

Art. No. 17080

- ▶ Powdery special product for all cooked cured goods with typical taste
- ▶ Use: 50 g per litre brine at 20% injection rate
- ▶ Ideal for roasted ham with skin, rolled file of ham with decorative spicing and cooked loin ribs

PUTENGOLD®

Art. No. 180106

- ▶ Liquid injection aid for poultry specialities with typical taste
- ▶ Use: 30-50 g per litre brine at 20% injection rate

POLTERMAX EU 50

Art. No. 170381

- ▶ Powdery, spiced special product with multi binding for the processing of cooked cured goods
- ▶ Use: 35 g per litre brine

SCHINKOMAT® *GOLD*

Art. No. 180170

- ▶ Liquid, phosphatic injection aid for all cooked cured goods
- ▶ Use: 50 g per litre brine at 20% injection rate
- ▶ Ideal for "Wacholderschinken", "Schwarzgeräuchertes", asparagus ham, roasted bacon with caraway seeds, "Ratsherrnrolle" and hind ham

SCHINKEN-FIX P 50 *OL*

Art. No. 170182

- ▶ Powdery, phosphatic injection aid for all cooked cured goods
- ▶ Use: 50 g per litre brine at 18-20% injection rate
- ▶ Ideal for Burgundy ham, smoked cured neck of pork and cured beef brisket

Fine delicacies

Simply precious - Lay seasonings and functional additives

Cooked cured goods are classics that shouldn't be missing in any assortment. Create your range of products and inspire your customers with a typical diversity of taste!

With seasonings and injection aids from Lay your cooked cured goods will be merely delicacy. A guarantee for your success.

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



... AND IT TASTES.

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