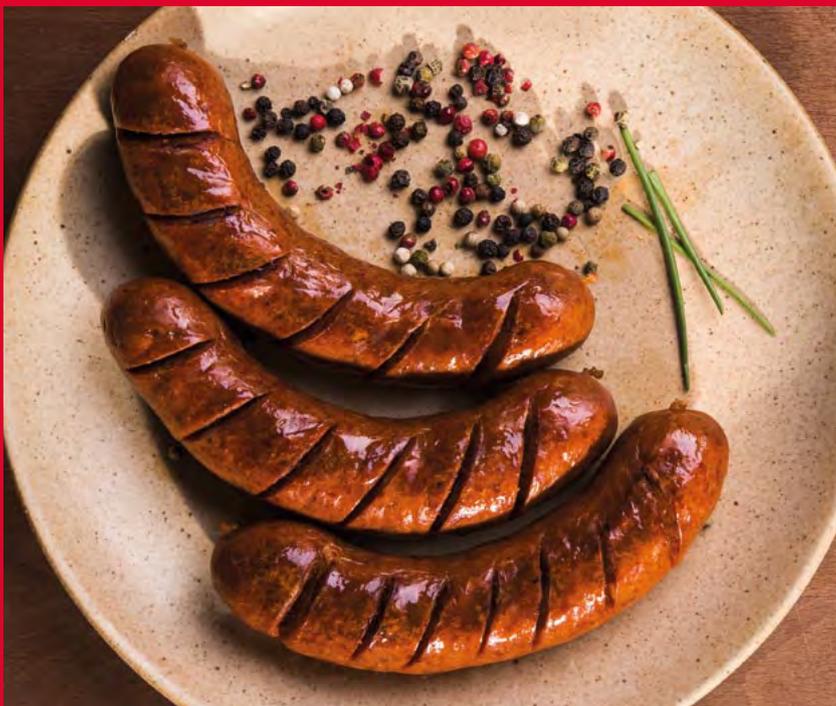




# The Art of Spices

SPICES, ADDITIVES, EXPERTISE  
...AND EVEN MORE...



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### Dear Partners,

The meat industry of the 21st century is faced with numerous demands. Besides manufacturing traditional meat products, developing and producing products with fresh and innovative qualities is of vital importance to meet the requirements for versatility, product appearance and quality of the consumers. Our company strives to meet these requirements by offering high-quality products with versatile flavours and cost-effective solutions. These result in considerable operation-cost savings and allow the easy and fast expansion of the range of products. Our high level of expertise and engineering technologies result in the unique nature and competitiveness of our products. Manufacturing optimization and other individualized **MProfood** services can meet any challenges that might arise in the modern meat industry and assure your success on the market as well.

Get acquainted more closely with our products and services!

dr. Fülöp MÉSZÁROS  
CEO

For further information, please contact us at the [marketing@profood.hu](mailto:marketing@profood.hu) e-mail address, call us on **+36 72/517-840** or contact one of our representatives.

## Innovative approach and quality

*Our company pays special attention to research & development and continuous professional development. This way we ensure producing unique and characteristic spice mixtures for our partners*



Our company pays big attention to research, development, and continuous professional improvement. Through the expertise, skills and creativity of our professional team we adapt rapidly and continuously to the more and more complex manufacturing processes in the food industry and also to our customers' needs. Our research application group elaborates two hundred new products per year in one of Hungary's most modern meat industry developing laboratory. Our product developments are individualized, our new mixtures are made according to the individual demands of our partners. During the development we apply the most modern principals and technologies, so we are able to reduce the developing time as much as possible. Continuous developments and innovations allow a quick expansion of the product portfolio, ensuring better selling prices and great flexibility for our company.

Our main goal is to provide continuous excellent product quality and general high service standard to our partners in a long term period. We lay special emphasis on the selection of raw materials: the serious supplier background is the earnest of our high quality products.

In our manufacturing and storing processes the most up-to-date technology is combined with the strictest hygienic procedures. We work with big mixing capacity and safety. The manufacturing in our spice grinding and mixing factory is in accordance with the regulations of the strictest international standards.

## Safety and product traceability

*Our company's control system keeps the different work processes together and treats them in an integrated environment while it provides the information flow as well as fast and accurate availability of the data between the organizational units of the company*



From receiving the ingredients to the delivery of the end-products our developing-manufacturing-logistics-sale procedures run in an integrated system. This means great safety for us and for our partners since it assures a constant quality by the application of the same formula and mixing technology.

By the application of the barcode identification system, we can make sure that the full range of our products can be tracked from the receiving of raw materials to the delivery of the end-products.





# Spice Blends

*Our blends are produced from analytically and microbiologically controlled raw materials, which enable the producers to achieve a constant and intensive flavour profile in their products. In order to attain consistent quality we combine natural spices with spice extracts.*

## COMBI SPICE BLENDS

In order to support industrial application we developed these products by mixing sophisticated flavours with those functional additives indispensable for production technology, all purchased from the most reliable and approved supplier partners.

## COMBI ECO SPICE BLENDS

Present market situation demands from large meat producers to manufacture their products with higher meat substitution. This demand requests different solutions from spice blenders as well. The Combi ECO product range fulfills this expectation. Attached to our products we provide meat formulations as well. These meat formulations are adapted to the local food codex regulations in each country by our sales technologists.

## FULL FUNCTION SPICE BLENDS

These are our non plus ultra products. Meat formulations are continuously adapted to the market and raw material needs of our partners in close co-operation with them. Our sales technologists adjust the meat and additive part of the formulation on the very spot, and we supply the blends individually packed for each production batch. This kind of service is very popular, because it facilitates users' operations regarding traceability and cost settlement, as well as guarantees consistent quality.



	Spices	Spice extracts	Phosphate	Antioxidant	Flavour enhancer	Protein	Hydrocolloid
Spice blends	●	●					
Combi spice blends	●	●	●	●	●		
Combi ECO spice blends	●	●	●	●	●		
Full function spice blends	●	●	●	●	●	●	●



# Liver Sausage Emulgators

*Our company's strength is to produce complex blends which can be used for preparing emulsions and liver pates both by cold and hot technology.*

A possibility for lowering the formulation costs is to use inexpensive fat as raw material. To achieve this aim we offer our functional products to help to produce stable emulsions, which can be easily used in present production technologies. The Stabulsion product line is very popular. Emulsions can be produced by cold technology using our Stabulsion additives, which facilitates its further processing.

Liver sausages, liver pates and deviled meat spreads are very popular on Central European markets. By using our emulsifier blends it is possible to produce low cost products by either hot or cold technology, and the composition of the emulsion (ratio of emulsifier/water/fat) can be changed in favour of the water part without altering the creamy, spreadable texture as well as overall palatability.

Products listed below are also available in allergen-free versions.



	FORMULATION				FUNCTIONALITY*	APPLICATION		
	Hydrocolloid	Protein	Allergen	Glyceride		Emulsifying capacity	Liver sausage	Liver paté products
<b>Emulsifier for hot technology</b>								
<b>Emulg Pro</b>				•	•	•	•	•
<b>Emulex P</b>	•			•	•	•	•	•
<b>Emulsifiers for cold technology</b>								
<b>Stabulsion FW 14</b>	•	•			1:10:10	•	•	•
<b>Stabulsion EM20</b>	•		•		1:10:10	•	•	•
<b>Promul C</b>	•				1:15:15	•	•	•

\* In individual columns the listed emulsion, resp. gel ratios result in the same emulsion/gel strength after heat treatment.

# Emulgators for Emulsified Sausages

Functional properties of our products are adjusted in order to compensate raw material quality fluctuations, hence ensuring proper texture for high water-added products as well.

On our markets emulsified (Bologna-type) sausages are the most common products. Our company developed three categories of additive blends and recommends to use them for these kind of products.

## PROFIX SERIES

Recommended for lower fat content (14-16% fat) meat batters. The special composition of the hydrocolloid ingredients gives a strong synergism with other components, this way the products can be manufactured economically and in high quality.

## PROFIX 31

Have extremely high emulsifying capacity, can be used ideally for meat batters with 18-20% fat. The perfect additive for meat products consumed hot

(e.g. frankfurters, convenience /breaded/products), because bite is significantly improved in that case.

## ACTIMEX SERIES

Recommended for the production of allergen-free and soy-free products resp. The functionality of these products is enhanced by hydrocolloids combined with meat proteins.

## PROMILK SGB

Emulsifier based on milk protein, recommended for special meat products with dairy aroma (eg. Molochnaya).



	COMPOSITION			FUNCTIONALITY*		APPLICATION		
	Hydrocolloid	Protein	Protein, allergen-free	Emulsifying capacity	Water binding	Emulsified sausages	Frankfurter Type Products	Emulsions
Soy Isolate		•		1:6:6	1:6	•	•	•
Profix 31	•	•		1:20:20	1:40	•	•	
Profix 45 HF	•	•		1:6:6	1:08	•		
Profix 50	•	•		1:50:40	1:15	•	•	•
Profix 65 LF		•		1:4:5	1:5	•		
Profix Mix	•		•	1:10:10	1:30	•	•	
Promilk SGO	•	•		1:6:6	1:6	•	•	
Progel SB	•				1:40	•		
Progel BP			•	1:10:10	1:12	•		•
Progel F1	•				1:50	•		
Actimex F	•		•	1:22:22	1:20	•	•	
Actimex HF			•	1:24:24	1:18	•	•	•

\* In individual columns the listed emulsion, resp. gel ratios result in the same emulsion/gel strength after heat treatment.

# Marinades

*The special spice-composition gives the meat an intensive, spicy flavour and an appetising appearance.*

BY USING MARINADES,  
MEAT CAN BE PREPARED EASILY FOR COOKING.

IT GIVES UNIQUE APPEARANCE  
AND FLAVOUR WITH SIGNIFICANTLY HIGHER YIELD.

SOFT, SUCCULENT, JUICY MEAT -  
MARINADES INCREASE THE ENJOYMENT FACTOR OF MEAT.

FLAVOURS THAT CANNOT BE IMITATED  
OR CREATED EASILY IN YOUR OWN HOME.



## **OIL-BASED LIQUID MARINADES**

contain the necessary quantity of vegetable oil, so during frying there is no need to add extra oil.

### **DOSAGE:**

*-10-12 % calculated on raw meat weight*

## **OIL/WATER-BASED DRY MARINADE BLENDS**

dissolve the marinade in the recommended quantity of vegetable oil and water before using.

### **DOSAGE:**

*-4 % marinade + 3,5 % veg. oil + 6,5 % water  
calculated on raw meat weight*

## **WATER-BASED DRY MARINADE BLENDS**

dissolve the marinade in the recommended quantity of water before using.

### **DOSAGE:**

*-10 % marinade + 20 % water calculated  
on raw meat weight*



# Brine Additives

We cover the need of the meat and poultry industry with basic and complex brine additive blends respectively.

## OMP LINE

these functional blends are suitable for low injection levels between 20 and 30%. The blends are not combined with any flavour, therefore basic taste of the meat products is not affected. Recommended for curing raw meat pieces, pre-treating marinated meats and curing mosaic meat pieces for cold cuts.

## PROCUR LINE

we recommend these products for curing whole piece meat cuts and products stuffed into casings. These special blends with a pleasant flavour profile are much appreciated by our partners. Their advantage is to guarantee an attractive cut surface, even at high injection/water addition levels. Cooking yield of the final products correspond to up-to-date industrial expectations.



The Art of Spices



	COMPOSITION					APPLICATION		
	Hydrocolloid	Protein	Protein, allergen-free	Flavour	Phosphate	Whole Muscle Hams	Ham stuffed in casing	Fresh meat
OMP 20					•			•
OMP 30					•			•
OMP 20/30 Poultry	•			•	•			•
General brine blends								
Procur 20					•			
Procur 27				•	•			
Procur 45	•			•	•	•		
Procur 70	•		•	•	•	•	•	
Procur 80	•		•	•	•	•	•	
Procur 100	•		•	•	•	•	•	
Procur 130	•		•	•	•		•	
Procur 200	•		•	•	•		•	
Special brine blends for poultry								
PK 30 Poultry	•	•		•	•		•	
PK 50 Poultry	•		•	•	•		•	
PK 80 Poultry	•		•	•	•		•	



# Grill Spices

M Profood offers its own recipes that emphasize the features of the applied spice blend, casings and special packaging.

## SPICE BLENDS FOR GRILL SAUSAGES

Better water retention: the product remains nice and juicy and weight loss decreases significantly. Special spice-composition: the aromas free up and become enjoyable during frying.

## DIVERSE FLAVOURS

- Gyros
- Provence
- Barbecue
- Mediterranean
- Picant Hungarian
- With cheese and garlic
- With black pepper and garlic

	Spices	Spice extracts	Phosphate	Antioxidant	Flavour enhancer	Protein	Hydrocolloid
Spice blends	•	•					
Combi spice blends	•	•	•	•	•		



# Gel-mosaic additives for grill sausages

A unique solution for unique grill products - we offer different flavoured stabilizers for gel mosaics, that create unique appearance and taste for grill sausages.



## AVAILABLE VARIATIONS:

- BBQ fix
- Sourcream fix
- Mayonnaise fix
- Ketchup fix
- Mustard fix
- Horse-radish fix



# Decor Spices

*High quality blends of natural spices for the exciting seasoning of processed meat products, meats, ragouts and salads.*

## A PROFITABLE LOW-COST SOLUTION

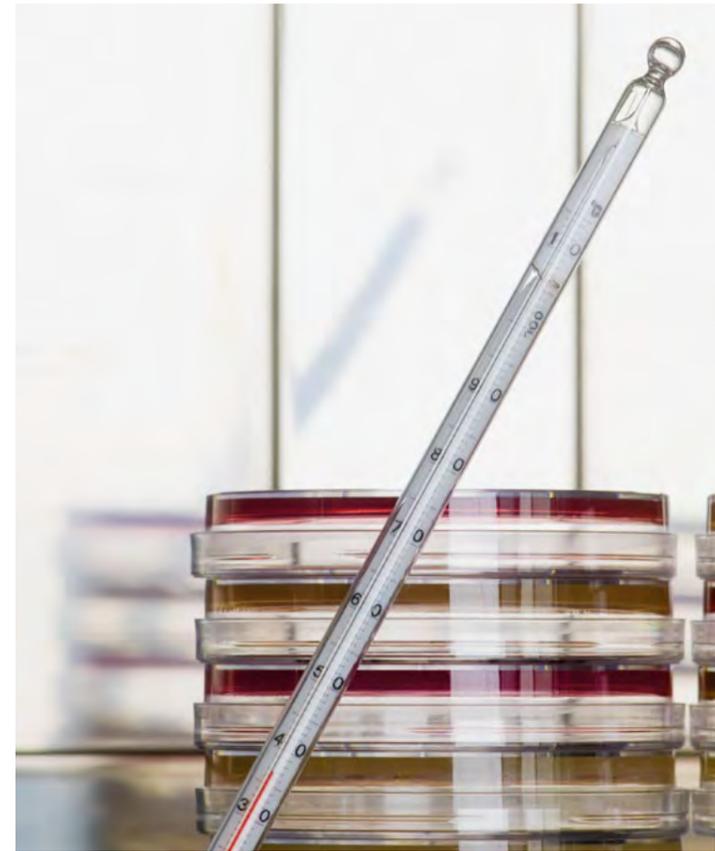
- Dekor Peppermix
- Dekor Peppermix&Garlic
- Dekor Spice Mix 2/2
- Dekor Spice Mix Paprika
- Dekor Spice Mix - Italian
- Dekor Spice Mix - Capri
- Dekor Spice Mix - Chili
- Dekor Spice Mix - Garlic pepper
- Dekor Spice Mix - Hungarian
- Dekor Spice Mix - Tri kolor M
- Dekor Spice Mix PP
- Dekor Spice Mix - Alfoldi
- Dekor Spice Mix - Italian
- Dekor Spice Mix - Italian
- Dekor Spice Mix 2
- Dekor Spice Mix - Green aspik
- Dekor Spice Mix - Picant + Honey
- Dekor Spice Mix - Provance
- Dekor Spice Mix - Tri kolor
- Dekor Spice Mix - Pepper
- Dekor Spice Mix - Provance Paprika



# Aromas and flavours

*With our experience in meat industry we developed the right solutions for our partners to further enhance the desired taste of their products.*

	Characteristic taste	Recommended Dose Level (well measurable also for the industry)	Application	Applicable in lowcost meat recipe background	Heatstable
<b>HAM Flavours</b>	General cooked ham tastes from natural to slight spicy variants.	0,05 - 0,2 %	Emulsified (Bolognatype) sausages, hams stuffed in casings.	yes	yes
<b>CHICKEN Flavours</b>	Cooked and roasted chickenmeat flavours from natural to slight spicy variants.	0,1 - 0,2 %	Poultry hams, emulsified (Bologna-type) sausages, poultry burgers and nuggets.	yes	yes
<b>BEEF Flavours</b>	Cooked beef tastes.	0,05 - 0,15 %	Emulsified (Bolognatype) sausages, marinated products.	yes	yes
<b>PORK Flavours</b>	Roasted pork type tastes.	0,2 - 0,3 %	Emulsified (Bolognatype) sausages, marinated products.	yes	yes
<b>SMOKE Flavours</b>	Pleasant smoke taste variants.	0,01 - 0,1%	Emulsified (Bolognatype) sausages, marinated products.	yes	yes
<b>SALAMI Flavours</b>	A taste characteristic to fermented, mold salami.	0,1 - 0,2 %	Dry sausages.	no	yes
<b>CHEESE Flavour</b>	General cheese tastes.	0,2 - 0,4 %	Cold cuts, nuggets.	no	yes
<b>MUSHROOM Flavour</b>	General mushroom taste.	0,1 - 0,2 %	Cold cuts.	no	yes
<b>LUNCHEON MEAT Flavours</b>	Meaty luncheonmeat taste characteristic to canned meats.	0,1 - 0,2 %	Canned meat products, cold cuts, luncheon meat products.	yes	yes
<b>MILKY Flavours</b>	Soft and pleasant milky taste with slight cardamom and pepper flavour.	0,1 - 0,2 %	Emulsified (Bolognatype) sausages, cold cuts.	no	yes
<b>BARBECUE Flavour</b>	Smoky tomato taste characteristic to BBQ products.	0,1 - 0,2 %	Emulsified (Bolognatype) sausages, cookedsmoked meat products.	no	yes





# Colourants and Colouring Agents

*Giving the processed meat products the desired meaty colour is always a challenge.*

	E-Number	Application	Recommended Dose Level	PH-stable	Heat-stable	Soluble in water	Sensitive to Light
Prokolor 1	E 120	Heattreated processed meat products, dry sausages.	0,01 - 0,10 %	no	yes	yes	no
Prokolor 12	E 120	Heattreated processed meat products, dry sausages.	0,05 - 0,25 %	no	yes	yes	no
Prokolor P	E 124	Heattreated processed meat products, dry sausages.	0,01-0,10%	yes	yes	yes	no
Condicolor R	E 124	Heattreated processed meat products, dry sausages.	0,01-0,10%	yes	yes	yes	no
P - Color	no	Dry sausages.	0,10 - 0,30 %	no	no	yes	no
Hemoglobine powder	no	Heattreated processed meat products, dry sausages.	0,05 - 0,20 %	no	yes	yes	no
Caramel powder	no	Dry sausages.	0,10 - 0,20 %	yes	no	yes	no
Beetroot Powder	E 162	Dry sausages.	0,10 - 0,25 %	moderately	moderately	yes	no

# Allergen-free Products

It is a huge challenge for the food industry today to serve the needs of consumers on a special diet. The number of people suffering from food allergies and intolerances is dramatically growing these days. Processed meat producers also have to answer these needs, but without reliable ingredient suppliers it is not possible.

**M PROFOOD CAN MEET THESE EXPECTATIONS.** In our Allergen-Free Plant we control the whole manufacturing process from storage to blending and packaging. The carefully selected ingredients come from controlled and certified suppliers. In our laboratory specially designed and set up for this purpose we check the allergen status of each Lot.

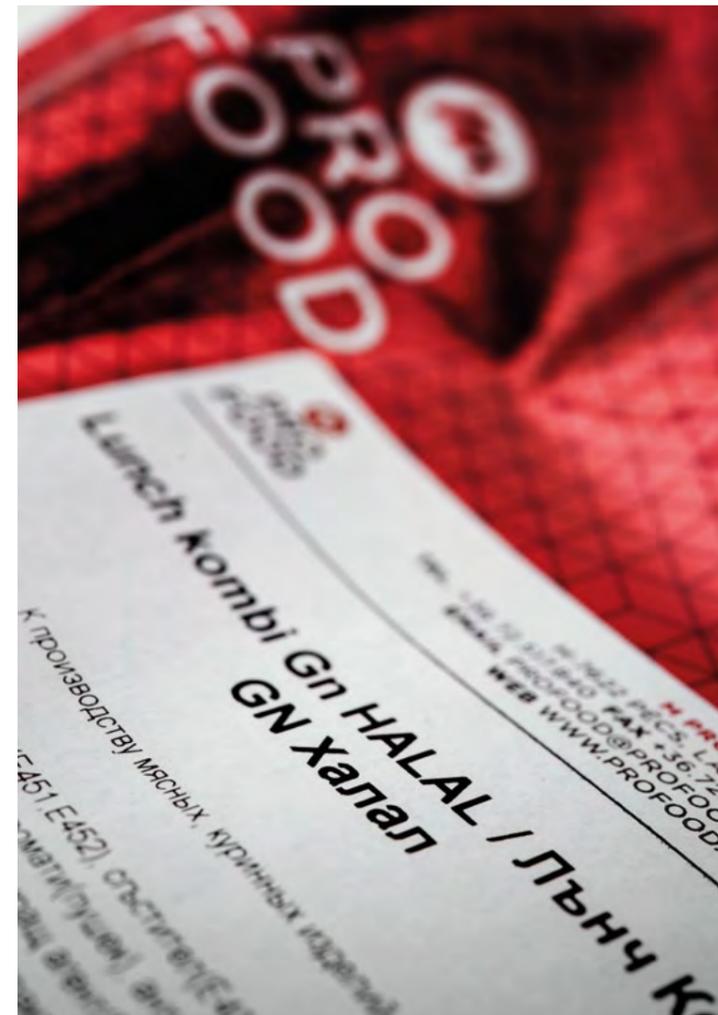


# HALAL Products

**OUR FACILITY IS CERTIFIED BY THE HUNGARIAN ISLAMIC COMMUNITY.**

We offer a wide range of certified products according to HALAL regulations, affixed with "HALAL" logo:

- spice blends
- brine additives
- aroma blends
- colorants



# M Profood R&D and Training Center



# M Profood Starter Culture Plant

In our newly built plant for the blending and confectioning of starter cultures we produce customized solutions for our partners to achieve the highest level of food quality.

The cleanroom-system production corresponds the strictest manufacturing demands and hygienic expectations.

In our product range we offer cultures for dry fermented sausages, salami and whole muscle products:

- acidifying starter cultures with fast and medium speed
- cultures for traditional fermented salami (stable colour, aromatic flavour, very mild acidification)
- cultures for production of dry cured whole muscles
- protective cultures
- mould cultures



In 2015 we opened our renewed R&D and Training center.

Our goal is to satisfy individual demands with tailor-made solutions.

A meat pilot plant installed with the most up-to-date industrial equipments and machinery together with a food sensory laboratory complete our full scale services for our partners:

- technology- and product development
- application of the latest ingredient trends
- product- and process optimization
- professional seminars and trainings





## What else we offer to our partners?

### CLEAN-LABEL SOLUTIONS

With our E-number free ingredients we offer complete solutions for the production of clean-label processed meat products. Our R&D staff developed full meat-recipe background and technology for emulsified (bologna-type) sausages, dry sausages and hams.

### ALLERGEN-FREE / CROSS-CONTAMINATION FREE VARIANTS OF OUR PRODUCTS

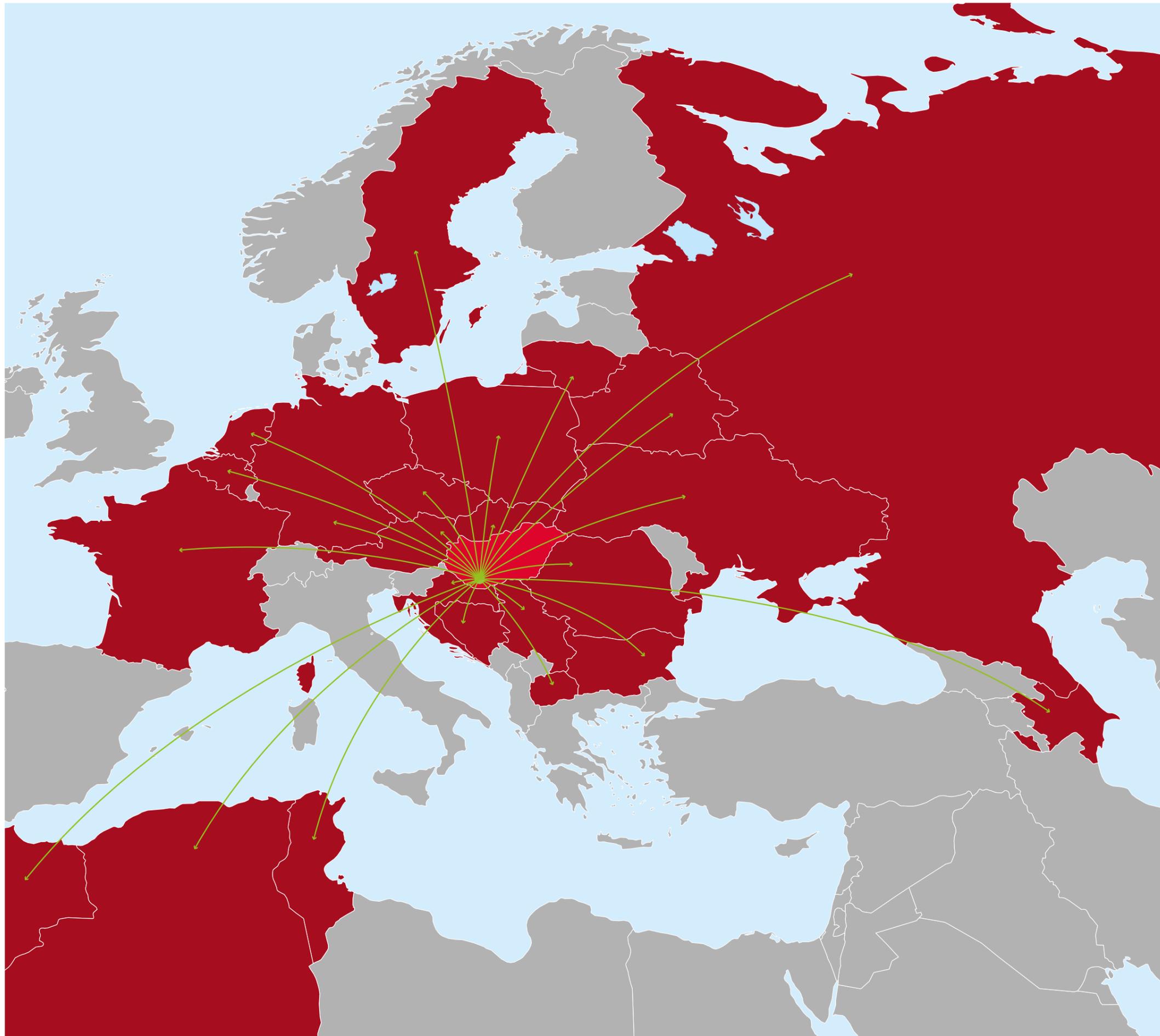
Answering the growing need for such products, in 2012 we set up a separate plant in our blending facility for the production of allergen-free products. The different ingredients come only from controlled and certified suppliers. Throughout the whole manufacturing process cross-contamination is fully excluded.

### HALAL PRODUCTS

Our facility was certified by the Hungarian Islamic Community in 2012. We offer our newly developed product portfolio according to HALAL regulations. Resulting our controlled manufacturing process we can affix our products with "HALAL" logo and supply our partners the HALAL-certification.

### COMMITMENT TO QUALITY, EXPERTISE AND INNOVATIVE APPROACH

**M ProFood Zrt.** is an active player in the Hungarian food industry and, as manufacturer and distributor, an important actor of both the national and international markets. Our commitment to quality, expertise and innovative approach made possible to establish our leading market position and that according to customer needs we can provide continuous excellent quality and tailor-made solutions to our partners in a long term period with a general high service standard.



**Our products  
are available through  
local distributors  
in the following  
countries:**

- Algeria
- Austria
- Azerbaijan
- Belarus
- Belgium
- Bosnia and Herzegovina
- Bulgaria
- Croatia
- Czech Republic
- France
- Germany
- Lithuania
- Macedonia
- Morocco
- Netherlands
- Poland
- Romania
- Russia
- Serbia
- Slovakia
- Sweden
- Tunisia
- Ukraine

FOR FURTHER DETAILS  
PLEASE CONTACT US:



•  
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