

DONER

& FURTHER HALAL SUITABLE

PRODUCTS

YOUR
SPECIALIST
FOR CUSTOMIZED
PRODUCTS

CULTURES TASTE TECHNOLOGY
MADE IN GERMANY



ABOUT US

Meat Cracks Technologie GmbH develops, produces and sells starter- and protective cultures, functional additives and spice mixtures to the food- and especially the meat- and sausage products industry. With experienced experts and innovative special solutions, Meat Cracks Technologie GmbH gives their customers a competitive edge in technology since its foundation in 2001.

As an owner- managed company Meat Cracks is an always flexible and reliable partner. The managing partner Gregor Scheffer have long years of experience in the production of meat- and sausage products. Meat Cracks understand the needs and requirements of their customers: "We speak your language."



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DONER PRODUCTS

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M-BLEND® SEASONINGS

Art.-No.	Product	Group	Application Area	Description	Dosage
52.10291	M-BLEND® Döner Würz-Mix 1	Seasoning	Doner	Doner seasoning greek gyros style: – slight herbal note with oregano and thyme, combined with a stronger garlic and pepper note	10–15 g/kg
52.10292	M-BLEND® Döner Würz-Mix 17	Seasoning	Doner	Doner seasoning with an intensive herbal note: – oregano, thyme, basil, rosemary and a mild spicy flavour	17 g/kg
52.22039	M-BLEND® WM Antalya Döner 1620	Seasoning	Doner	Oriental seasoning for chicken doner: – very artfully mixture for a complex flavour experience – can be used as marinade with yoghurt	23 g/kg dry or 62,5 g/kg as yoghurt marinade
52.10293	M-BLEND® Chicken Döner 25	Seasoning	Doner	Seasoning for chicken doner: – intensive paprika-curry seasoning, combined with a fresh oregano-/thyme herbal note	25 g/kg
52.10294	M-BLEND® Chicken Döner 20	Seasoning	Doner	Basic seasoning salt for chicken doner: – Mixture with the main components paprika, curry, oregano and thyme	20 g/kg

M-BRINE[®] BRINE SOLUTIONS

Art.-No.	Product	Group	Application Area	Description	Dosage
20.21801	M-BRINE[®] Döner Gold LSL	Brine	Chicken/Veal	Tumble preparation especially for doner applications: – meat juices are bound better and do not separate that much from the meat when the meat is heated – improves smoothness and tenderness of the meat – increases water binding in the product	30 g/kg
20.21802	M-BRINE[®] Döner Gold 2	Brine	Chicken/Veal	Tumble preparation – improves smoothness and tenderness of the meat – increases water binding in the product	20 g/kg

M-MULSION[®] EMULSIFIERS/STABILISERS

Art.-No.	Product	Group	Application Area	Description	Dosage
15.00296	M-MULSION[®] HEM 100	Emulsifier/ Stabiliser	Doner	Special emulsifier consisting of cellulosic fibres, hydrocolloids and further functional ingredients: – the ingredients are activated through the heat of the doner grill and bind the escaping meat juices	10 g/kg
15.00295	M-MULSION[®] CEGE	Emulsifier	Minced meat doner	Classic emulsifier based on mono- and diglycerides of fatty acids: – ensures good water- and fat binding in the minced meat, especially through the heat of the doner grill	5–10 g/kg
10.00275	M-TEC[®] PH	Stabiliser	Doner	Stabiliser based on phosphates: – improves water binding of the meat – improves smoothness of e.g. veal and lamb – for use in the minced meat mass or for pretreatment of chicken, veal or lamb	3–5 g/kg

M-XTRA[®] TOP-NOTES



Art.-No.	Product	Group	Application Area	Description	Dosage
56.00327	M-XTRA[®] Brühe MG	Top-notes	Meat products	– Top-note Broth , mild basic seasoning	3 g/kg or depending on use
56.00411	M-XTRA[®] Rindfleisch MG	Top-notes	Meat products	– Top-note Beef , aromatic roasted beef note	3 g/kg or depending on use
56.00321	M-XTRA[®] Cumin	Top-notes	Meat products	– Top-note Cumin	1–3 g/kg or depending on use
56.00322	M-XTRA[®] Garlic	Top-notes	Meat products	– Top-note Garlic	0,5–1 g/kg or depending on use
56.00323	M-XTRA[®] Onion	Top-notes	Meat products	– Top-note Onion	0,5–1 g/kg or depending on use



PRODUCTION

Spices, extracts, functional ingredients and additives are mixed together in high-performance mixing plants when manufacturing spice mixtures and functional additives. With special mixing techniques, every single recipe component with a proportion of up to 0.03 % can be distributed evenly and homogeneously. A combination of sieve systems and metal detectors guarantees that no undesired substances find their way into the mixing units. All production steps, from weighing to packing in individual packaging sizes are accompanied by extensive safety checks.

QUALITY

Everyone who carries responsibility for food ingredients trusts on continuous and consequent quality assurance. Food safety is one of the most important topics in our company and is evidenced by the certifications of our quality management system according to IFS Food on higher level and EU-Eco-regulation. Moreover, products can be certified as halal (incl. Passover) on customers demand.

Numerous control mechanisms promote the intended „0-mistake-management“:

- ▶ Sensory and spectral-analytic analysis of all incoming goods
- ▶ Computer based production sequences
- ▶ Isolation of foreign substances via sieving and metal detection
- ▶ Spectral-analytic analysis of all intermediate- and finished product batches
- ▶ Analyses according to control plan by our internal laboratory and accredited external laboratories
- ▶ Complete traceability



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RESEARCH & DEVELOPMENT

Customer specific projects, from developmental work to sample production, are carried out to a professional solution in our meat technical centre. With state-of-the-art equipment various industrial production situations, from the raw sausage maturing process to the production of cooked ham, can be carried out on pilot plants. The research and development centre offers a diverse range of services for Meat Cracks customers and the company itself.

- ▶ Testing and evaluation of new raw materials
- ▶ Development of new innovative preparations and production technologies
- ▶ Application tests of the developed products
- ▶ Product presentations and tastings with the customers
- ▶ Sample productions



FROM THE IDEA TO THE MARKET

New perspectives and market opportunities arise for Meat Cracks customers from the possibility to delegate commissioned work to the Meat Cracks development centre. Together with the customers we lead projects to success with maximum safety within a very short time.

- ▶ From product idea to series production
- ▶ Tests on behalf of the customer
- ▶ Scientific documentation
- ▶ Tasting and evaluation of the jointly developed products
- ▶ Guaranteed protection of all project information
- ▶ Short development cycles
- ▶ Performance of subject-specific workshops and international customer seminars



M-FERMENTIC® RAW SAUSAGES

Art.-No.	Product	Group	Application Area	Description	Dosage
53.22202	M-FERMENTIC® Sucuk INTENSE	Raw sausages	Sucuk fermented	Sucuk Combi for fermented raw or fermented cooked Sucuk: – spicy, hot Sucuk taste with the main components cumin, chili and garlic – combi preparation contains sausage ripening agents and cutter processing aids, designed for the fermentation of Sucuk with M-CULTURE® starter cultures	34 g/kg
53.22203	M-FERMENTIC® Sucuk MILD	Raw sausages	Sucuk fermented	Sucuk Combi for fermented raw or fermented cooked Sucuk: – mild, slightly hot Sucuk taste with the main components cumin, chili and garlic – combi preparation contains sausage ripening agents and cutter processing aids, designed for the fermentation of Sucuk with M-CULTURE® starter cultures	28 g/kg
53.22204	M-FERMENTIC® WM Sucuk Eco	Raw sausages	Sucuk	Sucuk-Top-Note for enhancement of existing Sucuk products and for diverse boiled sausage- and raw sausage products: – as seasoning for very mild Sucuk products – seasoning can be, depending on desired application, combined with Meat Cracks sausage ripening agents, cutter processing aids and M-CULTURE® starter cultures	5–10 g/kg
53.22205	M-FERMENTIC® Turkey Kal. 55	Raw sausages	Salami cal. 55	Salami Combi for Turkey-Salami cal. 55: – basic seasoning with an intensive garlic note – incl. sausage ripening agent, designed for the requirements of the fermentation with M-CULTURE® starter cultures	10 g/kg
53.22206	M-FERMENTIC® Turkey PEP Kal. 55	Raw sausages	Salami cal. 55	Peperoni Salami Combi for Turkey-Salami cal. 55: – fiery hot and a slight fresh lemon note – incl. sausage ripening agent, designed for the requirements of the fermentation with M-CULTURE® starter cultures	15 g/kg

M-CULTURE[®]

STARTER- & PROTECTIVE CULTURES

Art.-No.	Name	Composition	Product information	Packaging
44.00004	M-CULTURE[®] FA 35	<ul style="list-style-type: none"> • Pd pentosaceus • Lb plantarum • Staph xylosus 	– for all types of sliceable raw sausages and Sucuk, requiring fast acidification	20 g (for 100 kg Masse)
44.01153 44.00150 44.00053	M-CULTURE[®] FA 38	<ul style="list-style-type: none"> • Staph carnosus • Staph xylosus • Lb curvatus • Pd pentosaceus • Db hansenii 	– for all types of sliceable raw sausages and Sucuk, requiring very fast acidification and a typical aroma	20 g (for 100 kg Masse) 30 g (for 150 kg Masse) 200 g (for 1000 kg Masse)

M-SAFE[®]

SHELF LIFE SYSTEMS

Art.-No.	Product	Group	Application Area	Description	Dosage
58.45436	M-SAFE[®] BG 60	Shelf life	Salami/Sosis	Improvement of shelf life through the effect of acetate: – gives the product a fresh taste without off-flavour – improved product safety with long remaining shelf life in trade	6 g/kg or depending on use

M-COLOUR[®]

COLOUR SYSTEMS

Art.-No.	Product	Group	Application Area	Description	Dosage
59.00067	M-COLOUR[®] CCP 27	Colour systems	Salami/Sucuk/Salam/Sosis	Carmine colourant for natural meat colour: – very natural meat colour is achieved and the purple shade of the carmine is reduced through the combination of different colouring substances – very heat- and light stable – connects with the meat structure and prevents from juice separation – allround-product for all cured meat products	1–3 g/kg or depending on use
59.00068	M-COLOUR[®] BR 30	Colour systems	Salami/Sucuk/Salam/Sosis	Stabilised colourant based on beetroot: – significantly more heat-stable than conventional unstabilised beetroot products – for raw sausages and small caliber heated sausages, e.g. Sucuk	2–4 g/kg or depending on use
59.00061	M-COLOUR[®] Pure Red CS Halal	Colour systems	Salami/Sucuk/Salam/Sosis	Natural plant-based colourant without carmine: – fulfills the requirements of the declaration: colouring food – heat- and light stable	6 g/kg

Meat Cracks Technologie GmbH offers a selection of colour systems for all areas of application. The products are characterized by their very good water solubility. They deliver a consistent and natural colour in the finished product.

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M-CUT® BOILED SAUSAGES

Art.-No.	Product	Group	Application Area	Description	Dosage
51.00433	M-CUT® Tavuk Sosis	Boiled sausages	Salam/Sosis	Boiled sausage Combi for beef sausages: – seasoning with the main components garlic, pepper and caraway – incl. phosphate containing cutter processing aid and reddening agent – incl. colouring plant based ingredients	15 g/kg
51.00434	M-CUT® Tavuk Salam	Boiled sausages	Salam/Sosis	Boiled sausage Combi for beef sausages: – seasoning with the main components pepper, nutmeg and coriander – incl. phosphate containing cutter processing aid and reddening agent – incl. colouring ingredients based on carmine	23 g/kg
51.00435	M-CUT® Dana Sosis	Boiled sausages	Salam/Sosis	Boiled sausage Combi for poultry sausages: – seasoning with the main components pepper, nutmeg, onion and glutamate – incl. phosphate containing cutter processing aid and reddening agent – incl. colouring ingredients based on carmine	15 g/kg
51.00436	M-CUT® Dana Salam	Boiled sausages	Salam/Sosis	Boiled sausage Combi for poultry sausages: – seasoning with the main components pepper, nutmeg and onion – incl. phosphate containing cutter processing aid and reddening agent – incl. colouring ingredients based on carmine	25 g/kg
51.00437	M-CUT® Izgralik Sosis	Boiled sausages	Salam/Sosis	Boiled sausage Combi for Bratwurst made of poultry or beef: – seasoning with the main components pepper, caraway and nutmeg – incl. phosphate containing cutter processing aid – contains glutamate	20 g/kg

M-TEC[®] TECHNOLOGY

Art.-No.	Product	Group	Application Area	Description	Dosage
10.20078	M-TEC[®] Sucuk Booster	Structure and firmness	Sucuk cooked	Firmness-Booster plant based: – for optimisation of firmness of COOKED Sucuk products – for optimisation of economic recipes	72 g/kg or depending on use



M-MULSION[®] EMULSIFIERS/STABILISERS

Art.-No.	Product	Group	Application Area	Description	Dosage
15.00215	M-MULSION[®] TX 100	Emulsifier/ Firmness and structure	Salam/Sosis	Plant based emulsifier with strong structure forming properties: – good emulsifying properties – strong effect on texture and firmness – significant improvement of the bite of the product – especially for economic Sosis recipes	10 g/kg or depending on use
15.00292	M-MULSION[®] KE 34 PF	Emulsifier/ Firmness and structure	Salam/Sosis	Plant based emulsifier: – combination of highly functional emulsifying plant based proteins and hydrocolloids – stabilises recipes and prevents fat and jelly separation – also suitable for the production of fat emulsions in the cutter	20 g/kg or depending on use
15.00290	M-MULSION[®] KE 34	Emulsifier	Salam/Sosis	High-performance emulsifier: – combination of highly functional strong emulsifying beef protein and hydrocolloids – stabilises recipes and prevents fat and jelly separation – also suitable for the production of fat emulsions in the cutter	20 g/kg or depending on use

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MADE IN GERMANY



Meat[®]
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