

CULTURES TASTE TECHNOLOGY  
MADE IN GERMANY

**Meat**<sup>®</sup>  
*Cracks*  
Components for good meat  
Technologie GmbH

# VEGGIE CATALOG



# TM





**M-CUT®**

## VEGGIE FR BARBECUE

**Crunchy barbecue pleasure:** For the production of sausage substitutes in the style of a Bratwurst, Meat Cracks offers a complete system consisting of two technology components. A top-quality protein mixture is the basis for the vegetarian barbecue pleasure. Combined with a full-bodied seasoning with, among other things, pepper, caraway and nutmeg, a meat-free alternative to a traditional Bratwurst with a typical character can be produced.

The customized development of numerous flavors is possible without any problems.



### The most important at a glance

<b>Product:</b>	<b>M-CUT® Veg. Bratwurst 1504</b> (protein, flavour) <b>M-CUT® TM Stabi Veg. BRAT 1504</b> (stabilizer)
<b>Application:</b>	Vegetarian products
<b>Dosage:</b>	2% in water
<b>Benefits:</b>	<ul style="list-style-type: none"> <li>+ Complete system for the production of sausage substitutes in the style of a Bratwurst</li> <li>+ Simple and secure handling</li> <li>+ Gluten free</li> <li>+ Soya free</li> <li>+ Source of protein</li> </ul>
<b>Marktsegmente:</b>	Ovo-lacto vegetarians, Flexitarians, Halal



Also suitable for the production of vegetarian meat loaf.

**M-CUT**<sup>®</sup>

## VEGETARIAN COLD CUTS IN BOILED SAUSAGE STYLE

M-CUT<sup>®</sup> Veggie 1502 for cold cuts contains a top-quality protein mixture which forms, together with water and fat, the basis for the vegetarian cold cuts. In addition, a full-bodied seasoning and natural coloring components ensure an attractive appearance and a pleasant taste.

The additional use of the stabilizer M-CUT<sup>®</sup> TM Stabi Veg. BRAT 1504 which is based on hydrocolloids leads, in conjunction with the proteins of M-CUT<sup>®</sup> Veggie 1502 for cold cuts, to a unique firmness and elasticity of the cold cuts. Moreover, the finished products get a firm bite and an optimal sliceability.

The most important at a glance

<b>Product:</b>	<b>M-CUT<sup>®</sup> Veggie 1502 for cold cuts</b> (proteins, colour systems, flavour) <b>M-CUT<sup>®</sup> TM Stabi Veg. BRAT 1504</b> (Stabilizer)
<b>Application:</b>	Vegetarian products
<b>Dosage:</b>	depending on use
<b>Benefits:</b>	<ul style="list-style-type: none"> <li>+ Complete system for the production of vegetarian cold cuts</li> <li>+ Simple and secure handling</li> <li>+ Gluten free</li> <li>+ Soya free</li> <li>+ Source of protein</li> </ul>
<b>Market segmente:</b>	Ovo-lacto vegetarians, Flexitarians, Halal





Also suitable for the production of vegetarian burger patties.

**M-BLEND®**

## MEDITERRANEAN, NATUR OR CHILI?

**Juicy, easy and tasty:** Meat cracks presented for the production of vegetarian meatballs meat-like structure and very attractive appearance three mature preparations before.

The imagination knows no bounds: based on the highly functional Combipräparate is the development of almost any custom flavor conceivable.



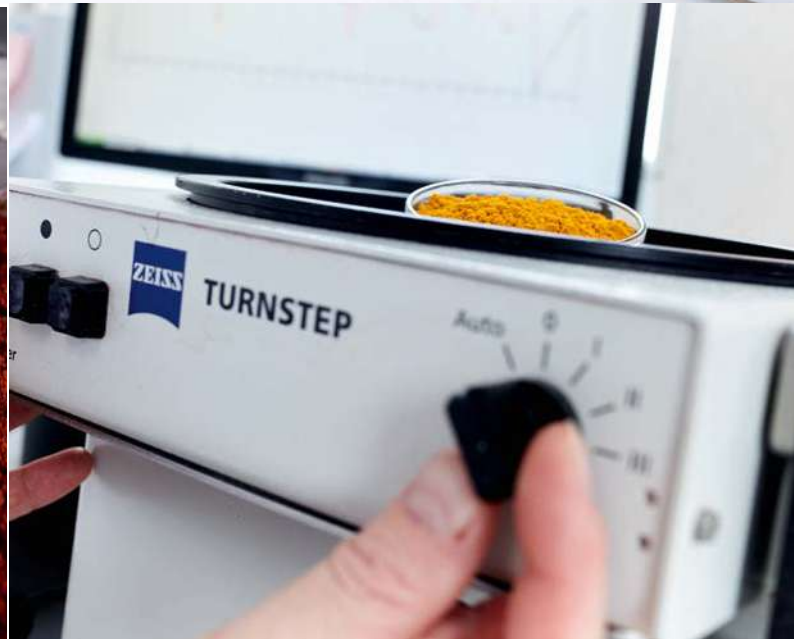
The most important at a glance

<b>Produkt:</b>	<b>M-BLEND® V-Frika NATUR 1524</b> [Art.-Nr. 52.15019] <b>M-BLEND® V-Frika MED 1524</b> [Art.-Nr. 52.15021] <b>M-BLEND® V-Frika CHILI 1524</b> [Art.-Nr. 52.15020]
<b>Application:</b>	Vegetarian products
<b>Dosage:</b>	2% in water
<b>Benefits:</b>	+ Powdery combi compound for the production of vegetarian balls + Simple and secure handling + Highly customizable + Lactose free + Source of protein
<b>Market segmente:</b>	Ovo-lacto vegetarians, Flexitarians, Halal

## FROM IDEA TO MARKET MATURITY

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



## 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.

The safety of the computer-based production is guaranteed through method plans, complete traceability and weight control via checkweigher.



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## 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 such as computer-based production sequences, isolation of foreign substances via sieving and metal detection as well as the spectral-analytic analysis of all incoming goods, intermediate- and finished product batches promote the intended „0-mistake management“.



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