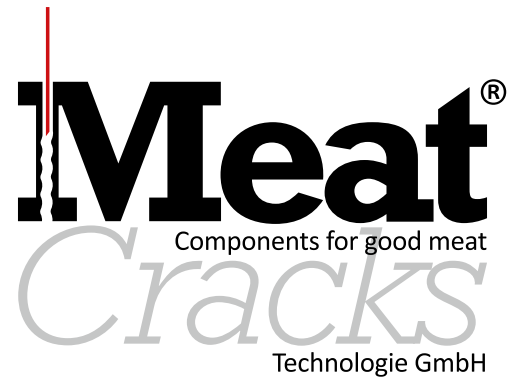


CULTURES TASTE TECHNOLOGY
MADE IN GERMANY

A close-up photograph of a pile of vibrant orange-red seasoning powder, likely paprika or chili powder, with small green herbs mixed in. In the background, there is a piece of meat, possibly a steak, that has been cooked and coated in a similar seasoning, showing a dark, charred crust.

SEASONINGS & FUNCTIONAL ADDITIVES



M-BLEND®

DECORATIVE SPICES

A treat for the eyes

The broad range of Meat Cracks decorative spices offer perfectly matched spice blends for every taste.

The customised products ensure a visually appealing and flavourful seasoning of fresh meat. Not least, as often coarse spices, such as pepperoni, onion and peppers are used.

M-SPREAD®

COMPOUNDS FOR BOILED SAUSAGES

Especially for liver paté

The Meat Cracks compounds for the production of boiled sausages convince not only with their taste, they create, in combination with the contained emulsifiers, a high-quality creamy consistency. The range of special products for the production of liver sausages also includes compounds for calf liver paté and liver paté with chives. They are combined in such a way that very good spreadability and a **particular creamy flavour experience** is achieved.



M-CUT®

COMPOUNDS FOR BOILED SAUSAGES

Great taste and optimal stabilisation

Very good flavour and best water- and fat binding properties are the key arguments for the compounds for boiled sausages developed by Meat Cracks. The ingredients are specially tailored to the desired products, such as Bierschinken, ham sausage, chasseur sausage, bologna, Lyoner, boiled sausage paté, boiled Bratwurst, Bockwurst or Wiener sausages. The in the Meat Cracks compounds contained emulsifiers have a supporting function in economically exhausted recipes and reduce fat- and jelly separation in the finished product. Moreover, the contained reddening agents ensure optimal colour stability. This guarantees the production of an economical finished product which meets all customers' requirements.

M-BRINE[®]

COMPOUNDS FOR COOKED CURED PRODUCTS

Optimisation of products and processes

The Meat Cracks compounds for cooked cured products, such as cooked ham and Kassler (smoked pork chop), ensure very good flavour, high yield and stable colour. **Due to the comparatively complex production processes for cooked cured products, the technology-consulting provided by Meat Cracks offer high potential for optimisation of this product group.** The consulting is targeted to optimize technological processes and improve their efficiency.



M-CURE[®]

COMPOUNDS FOR RAW CURED PRODUCTS

Improved reddening and shelf life

An optimal reddening process is most important in order to achieve a balanced flavour profile consisting of a salty note, the typical cured flavour and a distinctive seasoning. To achieve best results in the production of raw ham or bacon, M-CULTURE[®] starter cultures in addition to Meat Cracks raw cured product blends are an important part of a safe production. They support the targeted reduction of nitrate to nitrite and control the reddening process.



M-FERMENTIC[®]

COMPOUNDS FOR RAW SAUSAGES

For various country-specific specialties

The worldwide variety of country-specific raw sausage specialties is nearly limitless. To achieve optimal results in the production of raw sausages, raw materials, ingredients and process management must be optimally matched to one another. Thus it is good, that Meat Cracks has a team of experts which develops and produces spice blends and compounds for every special product. All Meat Cracks maturing- and combi-compounds are perfectly tailored to the M-CULTURE[®] starter cultures and offer, in combination with them, the optimal basis for best flavour- and colour development during fermentation and maturation in the finished product. This is the basis for **original country-specific flavour experience and best product quality.**

YOUR
SPECIALIST
FOR CUSTOMIZED
PRODUCTS



Numerous other „Convenience-Plus“ products are part of the complete Meat Cracks product range. **Meat Cracks experts regularly develop new solutions for various applications in the meat industry.**

M-BLEND®

CRUNCH SEASONINGS

The crunch seasonings, particularly designed for convenience products, ensure a fresh and crunchy taste experience. **Thanks to the special technology, the crunch effect occurs during the frying process.** Various flavours are available, such as fiery BBQ Arizona Crunch, Italian Crunch with Mediterranean herbs or other customised flavours on request.

FUNCTIONAL MIXTURES

Meat Cracks also offers various mixtures for technological improvement. The stabilisers of the M-MULSION® range provide innovative system modules to support water- and fat binding properties or to improve the bite of the product. M-COLOUR® systems support with selected ingredients the natural meat colour, M-SAFE® systems ensure product safety and shelf-life of meat- and sausage products.

Meat Cracks always offers the ideal solution for every task. Please contact us.



PERFECTLY BLENDED

Spice blends can only develop their unique flavour when they are evenly blended. This is ensured by the Meat Cracks high-performance mixing plants.

Thanks to their special mixing technique, they are able to blend even 0.03% of a spice extract, spice oil or individual preparation evenly and homogeneously. Sieving systems, in combination with metal detectors, ensure that no undesired foreign substances get into the mixing plants. Moreover, extensive computer-based checks ensure that the spice blends are produced exactly according to the recipe. The packaging of the finished products into individual package sizes is also monitored in detail.

FROM THE IDEA TO MARKET MATURITY

In the development of customized spice blends, with or without function, Meat Cracks customers can rely on a structured project plan with full service:



THE IDEA

THE PROJECT DISCUSSION with the customer forms the basis for the definition of concrete targets and resulting requirements in regard to the spice blend.

THE SOLUTION considers all project-relevant parameters.

THE PRESENTATION of the innovative spice- and/or functional solutions at the customers' factory includes practical applications, test productions and tastings.

THE PRODUCTION at the customers' factory begins. The previous project plan ensures highest quality, product safety and individuality down to the smallest detail.

CERTIFIED QUALITY

Multiple certifications

The continuous quality assurance is of high importance. Daily safety checks, computer-based production processes, regular staff trainings and continuous monitoring by external laboratories are part of our quality management system. External certificates are further impressive evidence for the high standards of the Meat Cracks quality management system from the selection of the raw materials through the production to the finished products.

Meat Cracks customers can be sure to get maximum production safety, which is the basis for best product quality and safety.

All ingredients are tested in the Meat Cracks laboratory for quality and compliance with the specifications. The quality assurance monitors the production of the spice blends and of the functional mixtures in a systematic chain of work processes:

► **VIS-NIR-Spectral analysis**

This is used for the ongoing monitoring of all delivered raw materials and the produced spice blends and functional mixtures.

► **Sieving and metal detector**

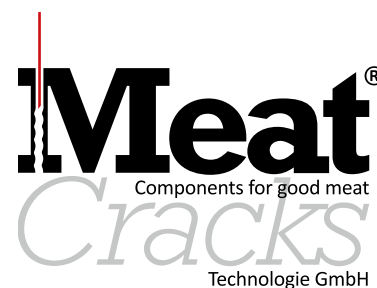
Foreign substances are undesired- therefore, all raw materials are sieved before mixing. Additionally, a downstream metal detector is used.

► **Computer-based production**

The whole production process is completely computer-based by use of barcodes, article numbers, descriptions and batch numbers.

► **Batch-traceability**

Batch number, article number and production date guarantee full traceability to the point of the identification of every single raw material batch.



Meat Cracks Technologie GmbH

📍 Rienshof 2

D-49439 Steinfeld-Mühlen

Germany

☎ +49 5492 9609-0

📄 +49 5492 9609-29

✉ info@meatcracks.de

🌐 www.meatcracks.de