



# **WURSTMEISTER<sup>®</sup>**

FOOD INGREDIENTS FOR THE MEAT INDUSTRY

## **PRODUCT CATALOGUE**

language: english

region: countries of the Customs union of EEU

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raw-smoked sausages and hams

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On the back **OUR REPRESENTATIVES**



# EXPLANATIONS

## PROFILE OF TASTE



### NEUTRAL

Does not contain ingredients that impart taste.



### CREAMY

A gentle, mild flavor with a characteristic creamy aroma.



### SMOKY

Characterized by a pronounced content of smoky hints.



### MUSCAT

The basis is a complete, finished nutmeg flavor.



### PEPPERY

Harmonious, noble taste combining pepper's sharpness and refinement of fragrance herbs.



### HOT

Bright, rich taste based on different peppers.



### GARLICKY

Balanced hot taste and intense scent of garlic.



### SPICY

Exquisite, full, complete taste and aroma of spicy spices.



### MEAT

Harmonious, full taste of different types of meat and types of cooking.

## SYMBOLS



"PHOSPHATES"

CONTAINS PHOSPHATES



"COLOUR"

CONTAINS DYE



"NATURAL SPICES"

CONTAINS VISIBLE IMPREGNATIONS OF SPICES



"HALAL"

PRODUCT HAS THE HALAL CERTIFICATE



# FLAVORING COMPOSITION

**FOR COOKED-SMOKED, SEMI-SMOKED,  
RAW-SMOKED SAUSAGES AND HAMS**

Flavoring compositions for boiled-smoked, semi-smoked, raw-smoked sausages and hams. Compositions include a wide variety of flavors and unusual aroma. Product line is comprised of enormous amount of the natural spices and herbs.

# FOR COOKED-SMOKED, SEMI-SMOKED, RAW-SMOKED SAUSAGES AND HAMS

Name	Descriptive information	Speciation	Dosage	
<b>Salami aroma 0010 W.M.</b>	Flavor composition with a strong hint of spicy salami aroma, paprika and slightly sour taste superimposes the piquancy of the composition.	Salami flavor, maltodextrin, glucose, salt, taste and aroma enhancer E621, acidity regulator E330, paprika, chilli pepper, smoke natural flavorings. (H)	1-2 g. per 1 kg mass	
<b>Salami Aroma Solo W.M.</b>	Intensive spice mix with rich hint of a salami, sweet paprika taste and a light smell of a smoke.	Salami flavoring, flavor enhancer E621, glucose, natural chili pepper flavor. (H)	1-3 g. per 1 kg mass	
<b>Gettinskaya W.M.</b>	An extraordinary flavor composition combining in it's a sweet paprika, hot chili pepper and a gentle meat note.	Meat flavoring, glucose, salami flavor, taste and aroma enhancer E621, acidity regulator E330, natural paprika flavor, taste and aroma enhancers E627, E631, natural chilli, smoke, garlic flavorings. (H)	3-4 g. per 1 kg mass	
<b>Grafskaya W.M.</b>	The original mix composition, combining to herbs, coriander, pepper.	Natural flavoring of herbs, coriander, black pepper, white pepper, paprika, garlic, stabilizer E450, antioxidant E316. (H) (P)	6-7 g. per 1 kg mass	
<b>Grilevaya W.M.</b>	Excellent mix of a coriander, nutmeg is slightly added with pungent flavor of mustard and black pepper.	Coriander natural flavoring, flavor enhancer E621, glucose, natural powdered spices: black pepper, mustard, nutmeg, natural nutmeg flavor, meat flavor, powder paprika. (H) (NS)	5-7 g. per 1 kg mass	
<b>Gusarskaya W.M.</b>	The combined spice( but phosphate-free), combining freshelizing ginger taste perfectly added with taste of meat and black pepper.	Taste and aroma enhancer E621, natural meat flavorings, herbs de Provence, garlic, white pepper, all-spice pepper, ground ginger, acidity regulator E575, antioxidant E331. (H) (NS)	5-6 g. per 1 kg mass	
<b>Domashnyaya W.M.</b>	The bright composition for production in traditions of ethnic Ukrainian cuisine. The garlic and black pepper is prevail in taste and aroma.	Maltodextrin, natural spices, kitchen bouquet,meat flavorings, natural powder garlic, flavor enhancer E621. (H)	5-6 g. per 1 kg finished product	
<b>Domashnyaya Fried W.M.</b>	A taste of the traditional home-made fried sausage, and this composition of a garlic, dried onion, mustard and black pepper will return us to the past.	Natural ground spices: onion, black pepper, nutmeg, marjoram, glucose, natural black pepper, meat, garlic, mustard, nutmeg flavors, flavor enhancer E621, glucose. (H) (NS)	5-6 g. per 1 kg mass	
<b>Carpathian W.M.</b>	The flavoring composition which revives the hungarian traditions due to the acrid garlic flavor with a gentle paprika hint and a juniper aroma.	Glucose, natural garlic, black pepper, juniper flavors, paprika powder, black ground pepper, flavor enhancer E621. (H) (NS)	4-5 g. per 1 kg mass	
<b>Combi Pioneer W.M.</b>	The charismatic spice, which is based on the combination of "salami flavors", garlic, hot chili and light smoke hint.	Maltodextrin, taste and aroma enhancer E621, stabilizer E451, natural smoke flavoring, salami flavoring, natural chili pepper flavor, E300, E316 antioxidants. (H) (P)	7-8 g. per 1 kg mass	
<b>Bukovinskaja W.M.</b>	The flavor-aromatic composition combines natural powdered spices and aromas of spices perfectly A rich bouquet of this spice is emphasized by the garlic aroma.	Powder red chili pepper, flavor enhancer E621, powder black pepper, allspice ground pepper, natural black pepper flavor, garlic natural flavor, ground nutmeg, ground garlic. (NS)	4-6 g. per 1 kg mass	
<b>Vetchinnaja W.M.</b>	A harmonious mix that combines natural flavors of herbes de Provence, coriander and ground white pepper. With a light meat note.	Aroma of natural herbes de Provence, flavor enhancer E621, white ground pepper, meat flavor, coriander natural flavor.	5-7 g. per 1 kg mass.	

# FOR COOKED-SMOKED, SEMI-SMOKED, RAW-SMOKED SAUSAGES AND HAMS

Name	Descriptive information	Speciation	Dosage	
<b>Kon'yachnaya W.M.</b>	The characteristic taste of garlic and mix of hot peppers will perfectly complement a finished product.	Natural black pepper , garlic, all-spice pepper,meat aroma flavorings,black pepper, ground black pepper, flavor enhancer E621, glucose. (NS)	5-6 g. per 1 kg mass	
<b>Krakowska W.M.</b>	Spicy mix with a typical hint of the black pepper, garlic and a coriander, mustard, is added with aroma of a nutmeg and ginger.	Black pepper flavor, flavor enhancer E621, natural coriander, garlic, nutmeg aroma flavorings, natural ground spices: black pepper, ginger, mustard, coriander. (H) (NS)	5-6 g. per 1 kg mass	
<b>Salami Moscovskaya W.M.</b>	This composition has spicy taste and rich nutmeg ,black pepper and cardamon aroma.	Natural black pepper flavor, glucose, taste and aroma enhancer E621, ground nutmeg, black powder pepper , all-spice natural pepper flavor, natural cardamom flavor. (H) (NS)	4-5 g. per 1 kg mass	
<b>Original W.M.</b>	The composition for production first of all cooked -smoked sausages of a mid-price segment. This is the classical combination of aromas of garlic, coriander, black pepper, mustard.	Natural black pepper flavor, E621 taste and aroma enhancer, natural coriander flavor, natural garlic flavor, natural nutmeg flavor, natural ground spices. (H)	5-6 g. per 1 kg mass	
<b>Ohotnich'ya W.M.</b>	A fine spicy composition with the aroma of cumin, coriander and spicy taste of black pepper and garlic.	Flavor enhancer E621, natural ground spices: cumin, coriander, garlic, black pepper, natural black pepper marjoram, meat flavor. (H) (NS)	4-5 g. per 1 kg mass	
<b>Salami derevenskaya W.M.</b>	The composition is specially developed with use of paprika, extracts, chili pepper, salami makes your product bright and memorable.	Maltodextrin, flavor enhancer E621, glucose, natural curry flavor, natural extracts of paprika, chili, meat and salami flavorings. (H)	2-4 g. per 1 kg mass	
<b>Salami Ispanskaya W.M.</b>	Combined spice, with the main cumin hint in a flavor.The sharpness of the composition is mainly determined by a milled red chili peppers.	Stabilizer E451, natural black pepper flavors, cloves, cumin, meat flavoring, red chili pepper, E621 taste and aroma enhancer, acidity regulator E575, natural flavorant, antioxidants E316, E330. (H) (P) (NS)	5-6 g. per 1 kg mass	
<b>Salami Ciganskaya W.M.</b>	The sharp mix with gentle taste of mace and a bouillon note.Identity of spice caused by the maintenance of a concentrate and natural milled marjoram and its extract.	Glucose, taste and aroma enhancer E621, salt, natural mace, meat, black pepper, celery, marjoram aroma flavorings, black pepper, ground natural marjoram. (H) (NS)	4-5 g. per 1 kg mass	
<b>Cervelat Bavarian W.M.</b>	The composition is rich on structure, has a fancy bouquet of spices,combining meat taste and aroma.	Glucose, stabilizer E451, taste and flavor enhancer E621, salt, natural flavorings of black pepper, mace, paprika, chili peppers, meat, hydrolysed vegetable protein, antioxidant E316, acidity regulator E331, emulsifier E471, chili pepper, black pepper, thickener E407. (H) (P) (NS)	4-5 g. per 1 kg mass	
<b>Zhivetskaja W.M.</b>	An unusual combination pungent of garlic, a mixture of peppers, tenderness of celery and spicy herbs will complement the finished product perfectly.	Maltodextrin, natural celery flavorings, black pepper, paprika, garlic, flavor enhancer E621, meat flavor, natural ground chili.	4-5 g. per 1 kg mass	
<b>Kievskaja W.M.</b>	The original spice that combines the pungent of black and red peppers with a pronounced flavor and taste of traditional nutmeg and decadent juniper. The spice is created exclusively on natural extracts and does not contain natural ground spices and spices.	Flavor enhancer E621, natural black pepper flavors, juniper, coriander, nutmeg, paprika, allspice, chilli, meat, glucose. (H)	5-6 g. per 1 kg mass	

# FOR COOKED-SMOKED, SEMI-SMOKED, RAW-SMOKED SAUSAGES AND HAMS

Name	Descriptive information	Speciation	Dosage	
<b>Cervelat with smoke W.M.</b>	The sharp composition combines aroma of smoke and spices mix - black pepper, mace and ginger perfectly.	Natural mace spice, black pepper, smoke flavorings ,meat flavor,ground natural spices: ginger, chili, flavor enhancer E621. (H)	5-6 g. per 1 kg mass	
<b>Turisticheskaya W.M.</b>	The flavor composition based on the natural spices and spicery, such as: ginger, black pepper, with gentle aroma of the baked pork.	Flavor enhancer E621, ground ginger,glucose,natural black pepper, baked meat flavorings. (H)	3-4 g. per 1 kg mass	
<b>Phermerskaya W.M.</b>	Meat, dried onion, aromatic mustard, black pepper and delicate marjoram - an integral part of the perfect sausage.	Natural meat flavor, powdered onion, glucose, natural black pepper flavor, marjoram, garlic, mustard, flavor enhancer E621, natural ground spices: black pepper, mustard, nutmeg. (H) (NS)	5-6 g. per 1 kg mass	
<b>Salami Kombi Nova W.M.</b>	The combined composition with the accelerator of maturing of meat products and phosphate. It has a natural delicate nut taste and aroma. An exquisite flavor of meat in this composition will allow you to create an unforgettable meat product in a European style.	The acidity regulator E575, natural , cloves, pepper aroma flavors, stabilizer E451, flavor enhancer E621, meat flavor, sugar of different molecular weight. (H) (P)	5-6 g. per 1 kg mass	
<b>Kozatskaya W.M.</b>	The original spice, combining the sharpness of black and red peppers with a pronounced aroma and taste of traditional nutmeg and delicate juniper.	Flavor enhancer E621, natural black pepper , juniper, coriander, nutmeg, paprika, all spice pepper, meat flavors, glucose, natural powdered spices: black pepper, nutmeg, all spice pepper, chili pepper. (H) (NS)	5-6 g. per 1 kg mass	
<b>Combi Krakowska W.M.</b>	The combined composition for half-smoked sausages. It is designed for sausages of the middle price segment.	Glucose, natural flavor of black pepper , stabilizers E450, E451, hydrolysed vegetable protein, natural fragrances of sweet pepper, garlic, acidity regulator 575. (H) (P)	4-5 g. per 1 kg mass	
<b>Combi Salami W.M.</b>	The combined composition for sausages like "salami".	Glucose, stabilizers E450, E451, natural paprika, black pepper, chile, garlic, meat flavors. (H) (P)	4-5 g. per 1 kg mass	
<b>Combi Servelat W.M.</b>	The combined composition with very interesting fragrance of meat which is combined with herb de Provence perfectly.	Glucose, stabilizers E450, E451, natural pepper black, ginger, rosemary, herbs de Provence, garlic flavorings,meat flavor. (H) (P)	4-5 g. per 1 kg mass	
<b>Salami W.M.</b>	A mixture of spices for salami with the taste of meat, mustard, with the spice mixture of peppers and light mascis hint.	Hydrolysed vegetable protein, white ground pepper, flavor enhancer E621, glucose, natural flavorings of mustard, matsis, black pepper. (NS)	5-6 g. per 1 kg mass	
<b>Turolska Sam Smak W.M.</b>	A sophisticated combination of the spicy aroma of black pepper, delicate ginger and light hint of baked meat.	E621 flavor enhancer, ground ginger, glucose, natural black pepper, meat, flavor.	2-3 g. per 1 kg mass	

# FLAVORING COMPOSITION

## FOR BOILED SAUSAGES

Flavoring compositions for cooked sausages. It is comprised of both mixes with traditional taste and delicate refined mixtures from natural extracts of aromatic herbs and meat aromata.



# FOR BOILED SAUSAGES

Name	Descriptive information	Speciation	Dosage	
<b>Venskaya W.M.</b>	Flavor composition of a muscat, curry and mustard with a light meat note.	Flavor enhancer E621, natural black pepper flavors, nutmeg, mustard, curry, coriander, garlic, cumin, meat, glucose. (H)	4-5 g. per 1 kg mass	
<b>Doktorskaya 0040 W.M.</b>	Fresh taste of spices with a harmonious note of a muscat, celery and light aroma of the meat broth.	The natural flavoring herbes de Provence, nutmeg, meat, celery, coriander, flavor enhancer E621, glucose. (H)	4-5 g. per 1 kg mass	
<b>Doktorskaya W.M.</b>	Spice mix with a traditional flavor of Doktorskaya sausage.	Natural herbes de Provence flavor, glucose, natural nutmeg flavor, natural cream extract, flavor enhancer E621, natural celery flavor, mace spice, coriander, ginger, black pepper, cardamom, meat flavor, antioxidant E300, flavor enhancers E627, 631. (H)	3-5 g. per 1 kg mass	
<b>Venskay sausage W.M.</b>	The combined spice with a harmonious mix of cardamom, cumin and nutmeg.	Glucose, stabilizers E450, E451, flavor enhancer E621, natural flavors of coriander, mace, cardamom, black pepper, cumin, ground nutmeg. (H) (P)	8 g. per 1 kg mass	
<b>Lubitelskaya W.M.</b>	The gentle composition with the light meat hint, celery and white pepper aroma.	Herb de Provence, celery, white pepper natural flavoring, flavor enhancer E621. (H)	5-6 g. per 1 kg mass	
<b>Molochnaya W.M.</b>	This composition combines in it's the natural taste and aroma of baked meat, has a gentle, excellent coriander, nutmeg spice mix also bright strong garlic and black pepper hint.	Natural meat flavor, flavor enhancer E621, natural nutmeg flavorings, black pepper, coriander, glucose. (H)	5-6 g. per 1 kg mass	
<b>Mortadella German W.M.</b>	An excellent spice mix with the natural milled white pepper, coriander and nutmeg aroma.	Natural herbes de Provence flavor, nutmeg, coriander, white ground pepper, chili ground pepper, flavor enhancer E621. (H) (NS)	5-7 g. per 1 kg mass	
<b>Rusanovskaya W.M.</b>	The composition with bright aromas of clove, a coriander and nutmeg which are a basis taste here.	Glucose, taste and flavor enhancer E621, nutmeg, herbes de Provence, cloves, celery, white pepper, coriander natural flavorings. (H)	4-5 g. per 1 kg mass	
<b>Slavyanskaya Sausage W.M.</b>	The combined spice with a harmonious mix of black and red chili peppers perfectly complemented by a celery hint.	Salt, stabilizer E451, emulsifier E471, flavor enhancer E621, natural meat, black pepper, celery flavorings, antioxidant E316, acidity regulator E331, thickener E 407. (H) (P)	5-7 g. per 1 kg mass	
<b>Mortadela combi econom W.M.</b>	A unique combination in its simplicity that combines natural extracts of ginger, chili, black pepper.	Natural flavorings of curry, ginger, stabilizer E451, glucose, chilli, and black pepper natural flavors. (P)	7-8 g. per 1 kg of mass	
<b>Slivochnaja Kombi W.M.</b>	There is a bright combined spice (contains phosphates, fermented rice) with an intense cream aroma, cardamom, coriander. The composition has color stabilizing properties also.	Natural flavors of meat, cardamom, celery, muscat, allspice, black pepper, flavor enhancer E621, milk whey, stabilizers E450, E451, salt, glucose, antioxidant E300, fermented rice. (P) (C)	7-8 g. per 1 kg of mass	

# FOR BOILED SAUSAGES

Name	Descriptive information	Speciation	Dosage	
<b>Slivochnaya W.M.</b>	Charismatic spices mix with a demonstrated taste and flavor of cream, perfectly complemented by the mace flavor, pepper, ginger and the light delicacy of a cardamon.	Milk flavor, nutmeg flavoring, flavor enhancer E621, all spice pepper natural flavor, antioxidant E300, natural black pepper flavors, meat, chili, white pepper, celery, cardamom, ginger, taste and flavor enhancers E627, 631. (H)	4-5 g. per 1 kg mass	
<b>Chainaya W.M.</b>	An innovative spices mix primarily for cooked sausages, has a deodorizing properties in relation to the raw meat off odor. Has a cardamon, pepper extracts and the natural butte and purple sage flavor.	Natural sage flavoring, natural cream flavor, taste and aroma enhancer E621, natural cardamom flavor, acidity regulator E262, glucose, black pepper flavor, meat flavor. (H)	4-5 g. per 1 kg mass	
<b>High class W.M.</b>	The composition enriches flavor properties of the finished product, and notes of nutmeg and coriander emphasize its delicacy. The originality of composition is given by natural fragrances of ginger and a carnation.	Glucose, taste and aroma enhancer E621, herbs de Provence, nutmeg, meat, celery, coriander, cloves, ginger, black pepper natural flavorings. (H)	4-5 g. per 1 kg mass	
<b>Molochnaya combi W.M.</b>	The bright combined spice with intensive milk aroma. Has a color-stabilizing properties.	Flavor enhancer E621, stabilizers E450, E451, glucose, dry milk, milk flavor, antioxidant E300. (H) (P)	10 g. per 1 kg mass	
<b>Combi Sandwich W.M.</b>	The universal combined composition for boiled sausages.	E621 taste and aroma enhancer, glucose, alpine herb natural flavoring, E450, E451 stabilizers, coriander, muscat, celery natural flavor, meat flavor. (H) (P)	4-5 g. per 1 kg mass	
<b>Combi Cooked Special W.M.</b>	Very interesting combined flavor composition for boiled sausages. it is harmonious especially, using chicken raw materials.	Herbs de Provence flavor, glucose, stabilizer E450, E451, flavor enhancer E621, celery, white pepper, nutmeg natural flavorings. (H) (P)	4-5 g. per 1 kg mass	
<b>Combi doctorskaya special W.M.</b>	The combined composition is absolutely self-sufficient for the production of classical Doctor's sausage.	Glucose, flavor enhancer E621, stabilizers E450, E451, milk flavor, natural flavors of nutmeg, cardamom, chili peppers. (H) (P)	4-5 g. per 1 kg mass	

WURSTMEISTER contributes to the development of the meat industry. Commercial success of the product is achieved through warm partnerships and the solution of individual customer needs. Promoting growth of well-being of clients, we provide ourselves with resources for development and improvement.

Developing a network of representative offices in different countries, issues of product coverage are resolved and logistic relations are strengthened. Tough internal standards allow to make steadily quality production on different production areas. The pricing of the product consists of many factors, but the quality criteria remain invariable.



A close-up photograph of a white plate filled with several cooked sausages. The sausages are a rich, golden-brown color and have a slightly glossy, moist appearance. They are piled together, with some overlapping. The background is a textured, light-colored surface, possibly a tablecloth or placemat.

# FLAVORING COMPOSITION

## FOR ALL TYPES OF SAUSAGES AND MEAT PRODUCTS

Flavoring compositions for all types of meat products. Multifaceted compositions add zest to finished product and underline individual taste. Wise combination of capsular aromata lets to discover all flavor palettes in finished product.

# FOR ALL TYPES OF SAUSAGES AND MEAT PRODUCTS

Name	Descriptive information	Speciation	Dosage	
<b>Lamb Aroma W.M.</b>	Bright flavor and aroma composition designed to give all kinds of meat products and semi-finished products from meat taste and aroma of lamb cooked on the grill. Advantages of the application: 1. Effectively masks the unwanted odor and taste due to the presence in the recipe of sausage and meat products of soy and animal proteins, starch, poor quality raw meat. 2. It has a well-balanced balanced taste with a characteristic scent of "Lamb". 3. Enhances meat taste in finished products. 4. Creates a stable taste and smell throughout the life of the finished products. 5. High dispersibility in water allows to use in the composition of multicomponent brines.	Maltodextrin, flavor enhancer E621, meat flavor. (H)	1-2 g. per 1 kg mass	
<b>Bacon Aroma W.M.</b>	The bright flavor composition with a rich bacon aroma will complement any finished meat product perfectly.	Glucose, salt, bacon flavor, taste and aroma enhancer E621.	1-2 g. per 1 kg mass	
<b>Ham Aroma W.M.</b>	A gentle combination of the aroma of meat, piquancy of allspice and cloves will enrich taste of the finished product.	Natural meat flavor, salt, maltodextrin, glucose, taste and aroma enhancer E621, spice extracts. (H)	2-3 g. per 1 kg mass	
<b>Beef Aroma W.M.</b>	The flavor composition that emphasizes the meat taste in the finished product perfectly.	Glucose, meat flavor, taste and aroma enhancer E621, maltodextrin. (H)	1-2 g. per 1 kg mass	
<b>Beef Aroma Extra W.M.</b>	The composition combines the taste of spicy, juicy, roasted beef with a nutty flavor and the aroma of baked meat perfectly.	Natural meat flavoring ,flavor enhancer E621, maltodextrin. (H)	1-1,5 g. per 1 kg mass	
<b>Mustard Aroma W.M.</b>	The aromatic composition is based on the natural extract of mustard.	Maltodextrin, flavor enhancer E621, natural extract of mustard. (H)	1-2 g. per 1 kg mass	
<b>Smoke Aroma W.M.</b>	An extra spice for emphasizing the individual taste of meat products with the aroma of smoke.	Glucose, salt, taste and aroma enhancer E621, natural smoke extract. (H)	1-2 g. per 1 kg mass	
<b>Cardamon Aroma W.M.</b>	This composition gives to a product strong delicate aroma and spiciness of a natural cardamom.	Maltodextrin, salt, taste and aroma enhancer E621, cardamom extract. (H)	1-2 g. per 1 kg mass	
<b>Nutmeg Aroma W.M.</b>	This composition gives to a product strong delicate aroma and spicy-hot taste of nutmeg.	Flavor enhancer E621, salt, nutmeg extract, taste and aroma enhancers E627, E631. (H)	1-2 g. per 1 kg mass	
<b>Aroma Tyrolean W.M.</b>	Flavor composition with a light aroma of meat.	Hydrolyzed vegetable protein, flavor enhancer E621, glucose.	3-4 g. per 1 kg mass	
<b>Taste Plus W.M.</b>	A unique composition that combines natural extracts of ginger, garlic, chili, mace, marjoram, coriander and herbes de Provence.	Salt, maltodextrin, taste and aroma enhancer E621, beef flavor, extracts of natural spices and spicery (herbes de Provence, coriander, ginger).	3-4 g. per 1 kg mass	

# FOR ALL TYPES OF SAUSAGES AND MEAT PRODUCTS

Name	Descriptive information	Speciation	Dosage	
<b>Muscat aroma encapsulated W.M.</b>	This composition gives the strong delicate aroma and spicy and burning taste of nutmeg to a product. Due to the new production techniques of this product aroma agent has the prolonged periods of storage, as much as possible reveals only in a finished product.	Flavor enhancer E621, glucose, thickener E1450, nutmeg extract, taste and aroma enhancers E627, E631. (H)	0,5 g. per 1 kg mass	
<b>Kebab Aroma W.M.</b>	Bright flavor and aroma composition, designed to give all kinds of meat products and semi-finished products from meat taste and aroma of kebab lulia, cooked on the grill. Advantages of the application: 1. Effectively masks the unwanted odor and taste due to the presence in the recipe of sausage and meat products of soy and animal proteins, starch, poor quality raw meat. 2. It has a well-balanced and unique taste with a characteristic scent of "Lulya-Kebab". 3. Enhances meat taste in finished products. 4. Creates a stable taste and smell throughout the life of the finished products. 5. High dispersibility in water allows to use in the composition of multicomponent brines.	Maltodextrin, flavor enhancer E621, meat flavor. (H)	1-2 g. per 1 kg mass	
<b>Aroma of FA meat W.M.</b>	The delicate flavor composition with the expressed aroma of meat will add any finished meat product perfectly.	Flavoring meat, flavor enhancer E621, glucose. (H)	1-2 g. per 1 kg mass	
<b>Maggi Aroma W.M.</b>	Intensive mix of spices with bright aroma of meat and smoke.	Flavoring meat, flavor enhancer E621, glucose, salt. (H)	1-2 g. per 1 kg mass	
<b>Allspice Aroma W.M.</b>	This composition gives to the product a strong delicate aroma and spiciness of natural allspice.	Maltodextrin, taste and aroma enhancer E621, all spice natural extract, E551 flowing agent. (H)	1-2 g. per 1 kg mass	
<b>Black pepper aroma W.M.</b>	Specific to the black pepper spiciness and aroma.	Salt, flavor enhancer E621, black pepper extract, glucose. (H)	1-2 g. per 1 kg mass	
<b>Cream Aroma W.M.</b>	This composition will add any flavors of sausages, and the gentle, dairy aroma of cream gives a pleasant creamy shade.	Milk and butter flavor, flavor enhancer E621. (H)	1-2 g. per 1 kg mass	
<b>Stew Aroma Extra W.M.</b>	The correct combination of all ingredients allows to open as much as possible aromatic composition and taste of stewed meat.	Taste and aroma enhancer E621, meat flavor, maltodextrin, flavor enhancers E627, 631. (H)	1-2 g. per 1 kg mass	
<b>Paste fried W.M.</b>	A unique product has the natural ingredients and combines in the composition the dried marjoram, onions and a variety of ground natural spices. 100% the natural mixture of the composition and the different particle sizes of its constituents determine the taste, aroma and attractive appearance of the finished product.	Natural spices: onion, ground black pepper, ground nutmeg, marjoram, glucose, black pepper, meat, garlic, mustard, nutmeg natural flavors, flavor enhancer E621, glucose. (NS)	5-6 g. per 1 kg mass	
<b>Garlic pasta</b>	There is the flavor composition garlic paste, used in the production of sausages and other meat products at the enterprises of poultry, meat processing industry and public catering in order to enhance or modify the taste, aroma of the finished product.	Natural garlic puree, salt (13,4%), acidity regulator E330. (H)	according to the recipes instead of fresh garlic (1:1)	

# FOR ALL TYPES OF SAUSAGES AND MEAT PRODUCTS

Name	Descriptive information	Speciation	Dosage	
<b>Garlic Aroma W.M.</b>	The balanced taste and aroma composition provides a burning taste and intense aroma of garlic.	Salt, flavor enhancer E621, natural powdered garlic, natural garlic extract. (H)	1-2 g. per 1 kg mass	
<b>Wandermith W.M.</b>	The bright hot spice is based on the natural herbs de Provance and a coriander flavor agents.	Natural herbs de Provance flavors, flavor enhancer E621, natural coriander, pepper, meat flavorings. (H)	2-3 g. per 1 kg mass	
<b>Pork Aroma W.M.</b>	The bright flavor composition with the expressed aroma of meat, will add any finished meat product perfectly.	Glucose, flavor enhancer E621, meat flavor.	1-2 g. per 1 kg mass	
<b>Braunschweiger W.M.</b>	The original combined composition with bright aroma and taste of fennel and white pepper.	Natural flavors of a samphire white pepper, coriander, stabilizers E451, E450, flavor enhancer E621, glucose. (H) (P)	6-7 g. per 1 kg mass	
<b>Muscat W.M.</b>	The flavor-aromatic composition is complements, opens and enriches the finished product with the taste and aroma of nutmeg- the king of spices.	Maltodextrin, ground nutmeg , glucose, nutmeg natural flavor, flavor enhancer E621. (H) (NS)	1-2 g. per 1 kg mass	
<b>Marinad Aurum W.M.</b>	Dry marinade for pickling of different types of meat, in favour of chickens.	Glucose, salt, taste and aroma enhancer E621, natural spices, spices and kitchen herbs natural flavorings. (H) (NS)	1,0-1,2 kg per 100 kg of meat	
<b>Marinade Mexico W.M.</b>	Dry marinade for pickling of different types of meat.	Glucose, salt, taste and aroma enhancer E621, natural spices, spices and kitchen herbs natural flavorings. (H) (NS)	1,0-1,2 kg per 100 kg of meat	
<b>Marinade Sakartvelo W.M.</b>	Dry marinade for pickling of different types of meat.	Glucose, salt, taste and aroma enhancer E621, natural spices, spices and kitchen herbs natural flavorings. (H) (NS)	1,0-1,2 kg per 100 kg of meat	

# FUNCTIONAL ADDITIVES

## FOR INJECTION

Functional mixtures for injection of whole muscle products. Compositions have wide spectrum of effect and can be used in production of wide variety of produced meat.

# FOR INJECTION

Name	Descriptive information	Speciation	Dosage	
<b>Standard 60</b>	The moisture-binding agent for an injection of the large-sized semi-finished products at the hams preparation. Increase the outcome of the finished product up to 200%.	Stabilizers E450, E451, thickeners E407, E425, antioxidant E300, gelling agent E508, natural meat flavor, natural smoke flavoring. (P)	2.5 kg per 100 liters of brine	
<b>Standard Chicken</b>	A moisture-binding agent for an injection of whole-muscle chicken products. Improves structure, gives juiciness, tenderness, meat flavor and taste to the finished product. Increases an outcome of the finished products to 135%.	Stabilizers E450, E451, thickeners E407, E425, antioxidant E300, gelling agent E508, meat flavor, glucose, smoke flavor, animal protein. (P)	5 kg per 100 liters of brine	
<b>Standard Delicacy</b>	An effective additive for the injection of whole-muscle meat products, which allows to inject meat products to 150-175%. The outcome of the finished product is 120-145%, depending on the type of meat raw material. Increases water binding and enriches the product with protein. Standardizes a taste of the finished product and stabilizes its color.	Stabilizers E450, E451, thickener E407, animal protein, dairy whey, meat flavor, food fiber, glucose. (P)	5 kg per 100 liters of brine	
<b>Standard Taste</b>	Using of an additives at hams preparation can simplify a technology of production, to reduce the time expenses to improve the consistency, juiciness, appearance and increase the outcome of the finished product up to 160%.	Stabilizers E450, E451, thickener E407, meat flavor, taste enhancer E621, salt, animal protein, thickener E425, gelling agent E508, antioxidants E300, E316, color agent E124. (P) (C)	4 kg per 60 liters of water	
<b>Standard 180</b>	The effective addition, first, for the injection of whole-muscle meat products, which allows the meat product to be injected up to 190% and produce an outcome of the finished product up to 170%. Secondly, the additive can be used according to the producer's recipe for making ham with an outcome of 170-210%. Increases the moisture binding and standardizes the taste of the finished product, provides color stabilization.	Soy protein isolate, stabilizers E450, E451, thickener E407, whey powder, natural meat flavor, glucose, gelling agent E508, antioxidant E316. (H) (P)	5 kg per 100 liters of pickle	



# FUNCTIONAL ADDITIVES

## COMPLEX ADDITIVES

High-functioning complex additives induces meat raw material with new qualities. Strict recipe abundance guaranties high-rate agent's activity.

# COMPLEX ADDITIVES

Name	Descriptive information	Speciation	Dosage	
<b>Standard Premium</b>	The complex multipurpose food additive is applied to boiled sausages, allows to reach an outcome in a finished product of 150%. Additive is perfectly adapted for production of boiled sausages. The are made such accents - the emulsifying abilities, moisture binding, a color stabilization on priority. That is additive allows to avoid various defects of this type of sausages. The additive is absolutely self-sufficient for this type of sausage and assumes only the addition of flavoring components.	Thickener E407, animal protein, emulsifier E471, stabilizers E450, E451, gelling agent E508, food fiber, thickener E412, 425.   	10 g. per 1 kg mass	
<b>Pro Mix</b>	A complex food additive based on animal protein and sodium alginate provides the best moisture binding in the product, keeping its juiciness, allows to create a good consistency and flawless structure in both premium and economy class formulations. The additive is easy to use and provides high homogeneity of minced meat, well binds water and has emulsifying properties, reduces losses during heat treatment, accordingly, reduces prime cost of finished goods, improves the process of forming of products. Salt should be added to forcemeat at the last stage of preparation of it.	Food fibers, animal protein, thickener E401.  	1,6 kg per 100 kg mass	
<b>Standard Karagel</b>	The additive is a unique combination of synergizing hydrocolloids. It has excellent moisture-binding properties, forms a dense, elastic structure in the finished product.	Thickener E407, gelling agent E508, thickener E425, maltodextrin.  	1-5 g. per 1 kg mass	
<b>Standard Mix</b>	The complex multifunctional food additive used for smoked, semi-smoked sausages. Allows you to achieve an output in the finished product of 120-130%. The basis of this agent is animal protein, which makes it possible to compact the consistency, enrich the finished product with protein. Among the advantages of this additive are also emulsifying, moisture-binding and color-stabilizing abilities. The additive is absolutely self-sufficient for this type of sausage and assumes only the addition of flavoring components.	Animal protein, emulsifier E471, acidity regulator E575, stabilizers E450, E451, glucose, thickeners E412, 407.   	7-9 g. per 1 kg mass	
<b>Standard Konservant Plus</b>	The complex agent. It is recommended to use in preparation of forcemeat for all kinds of sausage products. Advantages: 1. removes a smell inherent in refrigerating chambers, with the salting of meat; 2. Suppresses the pathogenic flora; 3. Accelerates the ripening process of meat raw materials; 4. Promotes better emulsification; 5. Stabilizes color and prolongs shelf life.	Maltodextrin, acidity regulators E262, E331, stabilizer E450, preservation agent E-202, antioxidant E-316.   	1-1.5 g per 1 kg of mass	

# COMPLEX ADDITIVES

Name	Descriptive information	Speciation	Dosage	
<b>Standard Kuter</b>	<p>Complex additive is designed for cutting meat, is introduced in the first stage of cooking.</p> <p>Advantages of use:</p> <ol style="list-style-type: none"> <li>1. It possesses moisture-binding ability due to optimally selected phosphate and hydrocolloid components;</li> <li>2. It has an emulsifying ability due to the use of new high-performance emulsifiers;</li> <li>3. Allows to avoid the formation of broth-fatty edema in the finished product;</li> <li>4. Significantly accelerates color formation and ensures the stabilization of the color of sausages during storage.</li> </ol>	<p>Maltodextrin, emulsifier E471, stabilizer E451, acidity regulator E331, thickeners E407, E412, stabilizer E450, gelling agent E508, antioxidants E300, E316, thickeners E425, E415.</p> <p style="text-align: right;">(H) (P)</p>	5-9 g. per 1 kg mass	
<b>Prima Standard</b>	<p>Additive is designed for the production of sausages and delicacies, it allows to achieve a dense consistency, solidity. It helps to glue small pieces into a single monolith, making hams, using this additive for the preliminary salting of meat, occurs the best binding of moisture to meat proteins. Activity is 120 units.</p>	<p>Maltodextrin, transglutaminase.</p> <p style="text-align: right;">(H)</p>	0,5-1 g. per 1 kg mass	
<b>Standart fresh meat</b>	<p>Complex preparation. It is recommended to use in preparation of forcemeat for all kinds of sausage products. It is possible to use for surface treatment of lumpy meat or in half carcasses, carcasses for "refreshment" and to avoid further damage.</p> <p>Advantages:</p> <ol style="list-style-type: none"> <li>1. Removes odors inherent in refrigeration chambers, with meat salting;</li> <li>2. Suppresses the pathogenic flora;</li> <li>3. Accelerates the ripening process of meat raw materials;</li> <li>4. Contributes to a reduction until the syneresis is completely eliminated when the finished product is packed in a vacuum package;</li> <li>5. Contains components that prolong the action of the preservative relative to the analogues;</li> <li>6. Stabilizes the color and prolongs the shelf life.</li> </ol> <p>It is possible to use 100 l of water for surface treatment of lump meat or in half carcasses, carcasses for "refreshing" and to avoid further damage in a dosage of 4-5 kg. Treat by spraying over the entire surface of the meat and allow to dry.</p>	<p>Acidity regulators E262, E325, E327, preservation agent E202, salt, stabilizer E331, antioxidants E300, E316, flowing agent E551.</p> <p style="text-align: right;">(H)</p>	2 g. per 1kg mass	

# COMPLEX ADDITIVES

Name	Descriptive information	Speciation	Dosage	
<b>Standard conservant</b>	<p>There is a complex preparation. It is recommended to use in preparation of forcemeat for all kinds of sausage products, in brines intended for injection of meat, in various semi-finished products and pates. Can be successfully used as a freshener.</p> <p>Advantages:</p> <ol style="list-style-type: none"> <li>1. Removes the smell inherent in refrigerating chambers when meat is salted;</li> <li>2. Suppresses the pathogenic flora;</li> <li>3. Accelerates the ripening process of meat raw materials;</li> <li>4. Stabilizes color and significantly prolongs shelf life.</li> </ol>	<p>The preservation agent E202, acidity regulators E262, E331, stabilizer E450, antioxidant E316, natural flavors of a rosemary, cloves, sage, maltodextrin.</p> <p>(H) (P)</p>	1-2 g. per 1 kg mass, for pickles - 4 g.per 1 liter	
<b>Standard C 30</b>	<p>Additive is for acceleration of maturing of smoked, boiled-smoked and semi-smoked sausages.</p> <p>Advantages:</p> <ol style="list-style-type: none"> <li>1. Accelerates autolytic processes in meat fibers;</li> <li>2. Enhances the perception of meat taste and aroma;</li> <li>3. Supports color formation of finished products.</li> </ol>	<p>An acidity regulator of E575, sugar.</p> <p>(H)</p>	5-10 g. per 1 kg mass	
<b>Standard Color</b>	<p>Food additive for the production of all kinds of sausage products, smoked products and semi-finished products.</p> <p>Advantages:</p> <ol style="list-style-type: none"> <li>1. Creates a stable color, desired by the client;</li> <li>2. Intensifies (enhances and stabilizes) the natural color of meat;</li> <li>3. Easy and convenient to use.</li> </ol>	<p>Glucose, agent E124.</p> <p>(H) (C)</p>	0,4 g. per 1 kg mass	
<b>Standard Color Plus</b>	<p>Food additive for the production of all kinds of sausage products, smoked products and semi-finished products.</p> <p>Advantages:</p> <ol style="list-style-type: none"> <li>1. Creates a stable color, desired by the client;</li> <li>2. Intensifies (enhances and stabilizes) the natural color of meat;</li> <li>3. Easy and convenient to use.</li> </ol>	<p>Fermented rice, glucose, agent E124.</p> <p>(H) (C)</p>	0,5 g. per 1 kg mass	
<b>Standard Econom</b>	<p>Multifunctional complex additive is intended for the preparation of artificial fat and cheese.</p> <p>Advantages:</p> <ol style="list-style-type: none"> <li>1. It forms dense fatty emulsions, which in structure and color match the color to a natural product;</li> <li>2. Reduces prime cost in relation to natural raw materials.</li> </ol>	<p>Thickener E401, stabilizer E450, animal protein.</p> <p>(H) (P)</p>	1 kg of agent per emulsion 10: 20 = fat: water	

# COMPLEX ADDITIVES

Name	Descriptive information	Speciation	Dosage
<b>Standard Emulex</b>	The additive possesses the high emulsifying properties, is intended for production of water-in-oil emulsions in cold water, in the ratio 2 kg of additive per emulsion 60:40= fat:water. It is used for preparation of fatty emulsions from any fat-containing raw materials, including low-grade (beef raw tallow, pork, bird skin, etc.)	Emulsifier E471, thickeners E412, E415, egg powder. 	2 kg of agent per emulsion 60: 40 = fat: water
<b>Standard Top 10</b>	Functional composition for accelerating of maturing of fish in the production of preserves. Advantages of using the additive: 1. It allows to obtain a product with a special delicate taste; 2. Whitens fish meat; 3. Softens the fish bone; 4. Allow to ensure a uniform ripening of fillets and the preservation of the consistency of fish meat during the shelf life of preserves; 5. Is technologically simple in application; 6. Significantly increases the output of finished products (7-10%).	Acidity regulator E575, flavor enhancer E621, acidity regulators and antioxidants E450, E330, E331, E451, sugars of different molecular weight.  	600 g.per 100 kg of fish
<b>Standard Top 20</b>	Functional composition for accelerating the ripening of fish in the production of "spicy" preserves. Advantages of using the maturing accelerator in the production of preserves: 1. Allows to obtain a product with a special delicate taste; 2. Bleaches meat of fish; 3. Softens the fish bone; 4. Allow to ensure a uniform ripening of fillets and the preservation of the consistency of fish meat during the shelf life of preserves; 5. Is technologically easy to use; 6. Significantly increases the output of finished products (7-10%); 7. Allows you to get fish preserves "spicy salting" (contains natural ground pepper, nutmeg, bay leaves, caraway seeds, coriander and others). After the maturation process, the finished fillet can be used to produce preserves in oil, mayonnaise, wine, spicy and other fillings.	An acidity regulator E575, the taste and flavor enhancer E621, acidity regulators and antioxidants E450, E330, E331, E451, sugars of different molecular weight, natural ground spices and spices.  	800 g.per 100 kg of fish

# COMPLEX ADDITIVES

Name	Descriptive information	Speciation	Dosage	
<b>Helios 11 - Collagen beef protein (in two forms-fiber and powder)</b>	<p>Advantages:</p> <ol style="list-style-type: none"> <li>1. Increases the amount of animal protein in meat products, improves quality and the caloric value of finished products;</li> <li>2. Forms meat consistency and structure;</li> <li>3. Does not contain GMO;</li> <li>4. Promotes reduction of moisture losses during heat treatment and storage;</li> <li>5. Improves the quality of product cutting.</li> </ol> <p>There is 99% protein content in the dry product, the moisture binding is 1: 20-25.</p>	(H)		
<b>Scanpro T 95 - Highly functional pork protein</b>	<p>There is a gel-forming cold protein, with thermo-reversible properties. It is an excellent stabilizer and emulsifier for the production of a wide range of meat products.</p> <p>Protein is 94-98%; binding of water 1: 10-20, binding of fat 1: 15-20.</p> <p>Advantages of use:</p> <ol style="list-style-type: none"> <li>1. Improvement of texture and consistency</li> <li>2. Increase an outcome of the finished product</li> <li>3. Reduction of moisture separation</li> <li>4. Improvement of slicing.</li> </ol>			



# FUNCTIONAL ADDITIVES

## FOR READY-TO-COOK PRODUCTS

Functional additives for ready-to-cook products let to improve finished products and indue with extra savour, viz. Dumplings, ravioli, cutlets, cooled poultry, shashlik, fried sausages, grill sausages etc.

# FOR READY-TO-COOK PRODUCTS

Name	Descriptive information	Speciation	Dosage	
<b>Standard 40</b>	A preparation for injection of the cooled meat of pork and beef which can be subject to the subsequent freezing. Percent of injection of 20-30%, is possible losses of meat juice after defrosting to 8%. This additive differs in high ability to hold moisture in meat fibers. Increases an outcome of finished goods to 130%. The amount of additive can be increased to increase the density of a pickle.	Glucose, stabilizers E450, E451, thickener E415.   	1.3-2.0 kg per 80 liters of water + 20 kg of snow.	
<b>Standard 50</b>	A preparation for injection of colled poultry, which may be subject to subsequent freezing. The injection percentage is 15-25%, the maximum loss during defrostation is 8%. This additive has a high ability to bind moisture in the meat fibers. Increases the output of finished products to 125%. ,The amount of additive can be increased, to increase the density of the brine.	Glucose, stabilizers E450, E451, thickener E415.   	1.3-2.0 kg per 80 liters of water + 20 kg of snow.	
<b>Standard 20</b>	Additive is used to moisten minced meat. Differs in high ability to hold moisture, to stabilize color and consistence of forcemeat.	Soy protein isolate, stabilizers E450, E451, antioxidants E316, E300, thickeners E417, E415, maltodextrin.   	30-40 g per 1 kg of minced meat and 300 g of water.	



**WURSTMEISTER®**

## HEAD OFFICE

### LLC "TECHNOLOGY PLUS CRIMEA"

295493 RUSSIA, Republic of Crimea c.Simferopol,  
s.t.GRES In.Montazhnikov, 4  
phone: +7 (3652) 618-058  
mobile: +7 (978) 748-28-37  
e-mail: office@t-pluss.com

## OUR REPRESENTATIVES

### RUSSIA

*(North-Caucasian Federal District)*

#### LLC "WYURST MASTER"

356230, Stavropol Krai, Shpakovsky district,  
v.Tatarka, Pervomayskaya St., 17, building A.  
mobile: +7 (928) 305-85-60  
mobile: +7 (962) 446-96-56  
e-mail: gz120989@yandex.ru

### KAZAKHSTAN

#### LLP "TECHNOLOGY PLUS KAZAKHSTAN"

050062, Almaty, Zhetysuysky district, Ratushny  
St, h. 80, office 30.  
mobile: +7 (702) 777-65-93  
mobile: +7 (771) 405-54-50  
e-mail: dshamsha.tplus@gmail.com

### UZBEKISTAN

#### LLC "MODERN TECHNOLOGY TASHKENT"

100020, Tashkent, Zangiota district, Eshonguzar  
St.,Katta Halka Yuli 1  
mobile: +9 (9890) 947-57-52  
mobile: +9 (9897) 775-15-23  
e-mail: sedricyou@mail.ru

### BELARUS

#### BelTrudResurs private enterprise

220088 Republic of Belarus, Minsk,  
Antonovskaya St., 10,appt. 84/2  
mobile: +375 (29) 101-57-57  
mobile: +375 (29) 341-97-94  
e-mail: 3419794@tut.by

### KYRGYZSTAN

#### LLC "TECHNOLOGY PLUS KG"

720027 Kyrgyz Republic, Bishkek  
mobile: +996 (55) 744-43-10  
e-mail: kyrgyzstan.t-pluss@yandex.ru