

Informative.
Inspiring.
For experts.
2016



When
it tastes
good...

christl Product Highlights: cured products – Cotto Campagna and crispy roasts | chrisale sea salt: 40% less sodium! | ham and dried meat | convenience | hospitality and wholesaler product ranges | boiled and fresh sausage | about the company christl

Does technology have Emotion?



In the end of the day, everything christl produces is an education for the taste buds. The challenge with respect to taste is that it is something different for everyone, and can only be perceived on an individual basis. We have made exclusive individuality a guiding

principle of our company. The implementation requires a lot of practical experience, but also a high level of technical expertise. On the one hand is having the feeling for the right taste, but on the other, also having the most modern processing technology to call upon. Both are needed in order to be able to offer our customers an attractive form of a win-win situation: Our customers are winners on the market thanks to the individuality of their produce and their customers develop trust thanks to the exclusiveness of the taste and quality. That is what spice technology feels like.

Elmar Christl
Your Elmar Christl



Buongusto!

Italy meets Austria to make delicious food.



Cotto Campagna





Cotto Campagna Combi AF

The christl spice mixture Cotto Campagna combines a light garlic note with a fine roast flavour for a truly meaty taste experience.

Good taste has a name: Cotto Campagna

It shows itself in the form of Mediterranean lightness. An initial sensual signal: its distinct scent in the nose. Each tender pink slice crumbles and melts with a sweet taste on the tongue. The natural processing guarantees a high-level of tolerability with excellent nutritional values.

We get the inspiration for our new spice mixtures from very different regions. Cotto Campagna is a well-known ham speciality from Campania, in the province of Benevento – this Italian speciality "seduced" us into this product development. That we sought to discuss and exchange technical aspects with our old friend Sabatino Cillo who runs a Macelleria that is known well beyond Campania confirms our guiding principle at christl: from professional to professional.



Crusty roast Combi AF Fried bacon spice AF

The christl spice mixture Crusty roast is a perfectly adapted spray for a perfect crust roast.

Traditional delicacies – Crusty Roast

Traditional meals are hearty, nutritious and traditionally prepared dishes. They correspond, when it comes to the type of meat and taste, to their regional origins. When we talk about crusts – or caraway roasts, then it is first and foremost Austrian or Bavarian recipes that make these specialities so delicious.



Crusty roast

Interesting: Right into the 20th century it was a generally accepted fact that the man of the house was given preferential treatment when it came to his food. He received more meat, fat, bacon, eggs etc. than the other members of the household.

To try new things is the spice of life.

40% reduction in sodium in chrisale sea salt.

How much salt is healthy for the body?

The World Health Organisation (WHO) and the German Association for Nutrition provide the

following recommendations: An adult should not consume more than 6 grams of table salt a day, that corresponds to roughly a level teaspoon.

In contrast to this, according to a study carried out by the McMaster University in the Canadian city of Hamilton, the recommended daily amount for an adult is 10 grams.

In order to achieve the reduction in the sodium chloride, many food manufacturers use potassium chloride as a substitute for salt. The taste of potassium chloride is indeed perceived as being salty, an after-taste that is described as bitter does remain however. In order to keep the difference in taste as small as possible, however, additives are used in salt substitutes.

Thanks to the combination of our high-quality sea salt with potassium chloride, as well as the corresponding amount of Na-Nitrite, all product groups can be manufactured without any technical alterations being required with the sodium-reduced chrisale sea salt, and a sodium reduction of at least 40% can be achieved. Harmonized with specially developed christl spice mixtures and technologies, you receive a complete taste experience with corresponding reduced sodium content as the final product.



Smoked and/or air-dried specialties such as Viande des Grisons, bacon, farmhouse bacon or Mostbröckli are the ultimate meat delicacies. Farmhouse bacon has a strong colour, firm consistency, as well as a delicate and mild taste.



More from the sea

chrisale sea salt for a milder taste and a more attractive red colour in raw-cured meats and salamis, but also in the case of boiled sausages and boiled-cured products. chrisale sea salt originates in crystal-clear sea water in Southern Italy with intact flora and fauna. It is a guarantee for consistently top-quality products with exceptionally mild and exceptional flavours. Each butcher can use chrisale sea salt without any recipe changes.

A sea of advantages:

- ✓ faster reddening
- ✓ no recipe change
- ✓ meat has nicer colour
- ✓ better flavour
- ✓ milder taste
- ✓ longer shelf life
- ✓ impressive product presentation



chrisale is available in a 25 kg and now also in a new 5 kg bag!

chrinet-Power Technology

chrinet-Power is a fabric hose that is produced from food-safe textured yarn used in the production of raw cured products. It is used in the tumbler technology. chrinet-Power is always manufactured with an elastic rubber part and it exerts a light and even pressure on the content.

chrinet-Power has a migration certificate for raw cured products (issued by the Institute of Swiss Quality Testing Services). The advantages are the good smoke permeability, it is light and can be easily peeled, good for fast and even drying, offers product protection in the tumbler curing process and has good pressing properties.



Optimum Start to Individuality

The christl starter culture for raw cured products and raw sausage products offers a wide variety. Our expert consultants find the correct starter culture for each individual requirement together with our customer. Product safety and quality are the most important things in this regard. The christl philosophy is: With a tailor-made solution, a perfect final product with flavour and colour stability is the result.



“
We will be happy to support you with our many decades of experience and our expertise – from consultation, the composition, the right spice mixture and through to the corresponding cultural and process support.
”



Oliver Broger, Technology Consulting and Sales

Make it easier on yourself.

Convenience food is easy to prepare. When christl takes over the preliminary stage of food preparation, then it does so with all its experience and its great passion for true gastronomic pleasure. With these ingredients, christl el marinal and all other high-quality marinades are made to be irresistible. If you want to know how christl turns convenience food into convenience benefit, that is quick with high standards for enjoyment, like this:

christl *el marinal*

The advantages

- ✓ Quick and easy marinating
- ✓ Excellent and perfectly balanced seasoning
- ✓ The meat turns a delightful, juicy colour.
- ✓ In practical 3-kg pail
- ✓ Also suitable for fried recipes
- ✓ Of course, the christl "el marinal" can be mixed according to your wishes, e.g. with mushrooms, etc.

elmarinal
Cognac White Wine
Art. No. 251018
For pork, lamb and beef.

elmarinal
Curry Chicken
Art. No. 251021
For poultry and pork.

elmarinal
Gauche Barbecue
Art. No. 251019
"The versatile one" for pork and beef as well as for poultry – pepper-paprika / light smoky flavour

elmarinal
Herbs Garlic
Art. No. 251020
For pork, beef, lamb and fish as well as for herbed butter and dips.

elmarinal
Spare Ribs
Art. No. 251017
For all types of ribs – fruity, smoky flavour.

elmarinal
Chilli Rustica
Art. No. 251022
For pork and beef as well as for fish and wok recipes.

ADDITIVES

- ✓ No added flavour enhancers and no allergens subject to labelling (by EU-Regulation 1169/2011)
- ✓ Made with sea salt
- ✓ Low in additives with E numbers

* No artificial flavour enhancers or allergens subject to labelling.
** No glutamates

Marinade bases

1 kg of marinade base yields 4 kg of marinade. You only need water and oil – and you're done! Mix the marinade base with water. Add the oil. Marinade the meat and you're done. It tastes perfect and is easy to use. The advantages are lower costs, easy to store, no special refrigeration and simpler logistics.



Marinade base
Elmocho
Herbs/Garlic
Art. No. 261095



Marinade base
Roastos
Onion/Pepper
Art. No. 261098



Marinade base
Rustica
Pepper/Paprika
Art. No. 261094



Marinade base
Barbecue
Tomato/Smoke
Art. No. 261105



Marinade base
Pikantos
Paprika/Chili pepper
Art. No. 261096



Marinade base
Chickos
Curry/Paprika
Art. No. 261097



Marinade base
Spicy
Chili pepper/Curry
Art. No. 261111



Marinade base
Exotic-Mix
Banana/Pineapple
Art. No. 161066



Marinade base
Caribbean
Curry/Banana
Art. No. 161065

All marinade bases are free of allergens subject to labelling (by EU-Regulation 1169/2011) and are also excellent for sprinkling over food.

Liquid seasoning

The liquid seasoning which gives all sausages and meat products the typical "christl flavour kick". Naturally, without artificial flavour enhancers or allergens subject to labelling.



LAK 60
Art. No. 297010
For longer-lasting freshness and shelf life without loss of flavour. In 25-kg canister.



Liquid garlic
Art. No. 107008
For all sausages and meat products. In practical 2.5 kg canister.



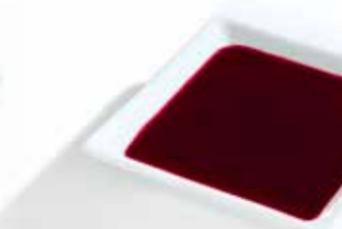
Liquid onion
Art. No. 107011
For all sausages and meat products. Available in a 1-kg squeeze bottle.



Liquid seasoning
Art. No. 197006
The ideal complementary seasoning for sausage and meat. In practical 6-kg canister.



Liquid pepper
Art. No. 107015
In a 1-kg squeeze bottle.



Liquid pinkred
Art. No. 107016
Food colouring in a 1-kg squeeze bottle.



Liquid juniper
Art. No. 107014
In a 1-kg squeeze bottle.

speedy sauces

All sauces come ready to use in a practical 3-kg pail. No artificial flavour enhancers. Simple portioning: 500 g sauce for 1 kg meat.



Asia Sauce AGF*
Art. No. 251024
Excellent for gourmet Asian cuisine with chicken or pork.



Curry Madras Sauce AGF*
Art. No. 251025
Outstanding for chicken or curried meat dishes.



Stroganoff Sauce GF**
Art. No. 251026
Great with beef and for the classic one-pan Stroganoff.



Cream Sauce à la Zurich GF**
Art. No. 251027
For veal, pork or beef, perfect for emince de veau.

It will have a big impact!

When we at christl Gewürztechnologie are completely convinced by a new thing, then we also say it with complete conviction. The range of products for gastronomy and bulk customers by christl is one of those things.

The products are specially balanced for the gastronomy and butchering sectors and contain a wonderful range: ▶

head chef

- Beef consommé
- Vegetable consommé
- Gravy
- Eltoro - Grill-steak seasoning
- Eltopo - Roast pork
- Mulled wine express

spices

- Garlic granules
- Ground white pepper
- Ground cinnamon
- Curry powder
- Ground nutmeg
- Ground black pepper
- Whole black peppercorns
- Whole green peppercorns freeze-dried
- Superior delicatessen paprika
- Whole caraway seeds
- Whole white pepper
- Whole pink peppercorns
- Bay leaves
- Whole juniper berries
- Whole mixed peppercorns
- Ground chili peppers

herbs

- Italian herbs freeze dried
- Herbes de Provence freeze dried
- Salad herbs freeze dried
- Marjoram destemmed
- Oregano destemmed
- Parsley destemmed
- Basil freeze dried
- Rosemary freeze dried
- Dill tips freeze dried



A snack from time to time.

Frankfurters, debreceners or meatloaf?

A light meal, a snack, refreshments or appetisers ... there are so many ways to enjoy a firm cooked sausage or some classic Leberkäse. It can be some quick cold cuts or a speciality typical of the region such as Bologna or Kielbasa.



Individual christl seasoning mixes for cooked sausages



An example of a christl recipe for your success (more recipes can be found at www.christl.cc):



The cross on the t and the dot on the i...

... is the highest possible product assurance.

We assure a complete and uninterrupted quality monitoring at our production facility in Moosdorf ranging from the selection and procurement of raw materials, goods-inward examinations including analytical controls, processing, final inspections through to integrated retention sample administration.

... is the perfect mixture of experts.

The christl spice technicians are trained experts with company-specific expertise. They and the certified QS are the basis for the high standard and the international competitive edge enjoyed by the company. The internal exchange of experienced

application technicians with innovative spice technicians results on the one hand in individual product developments and, on the other, optimum production sequences for our customers.

... is the closeness to our customers.

Our christl consultants keep learning each and every day from our customers because they know exactly how to listen and so get to know our customer's wishes and needs up close and personal. With this knowledge, we develop solution suggestions which are coordinated and tested together with the customer. That is an intensive process that we invest a lot of effort and ambition in.



Prompt – in Mauren!

In Mauren / FL christl has 5,000 articles in its warehouse and can deliver these within 48 hours thanks to the rapid access. Thanks to the logistical upgrading and expansion, just-in-time quality is easy to promise and this promise is able to be met. The central facility also showed itself to be an additional advantage for supplying the markets in Switzerland and Liechtenstein.



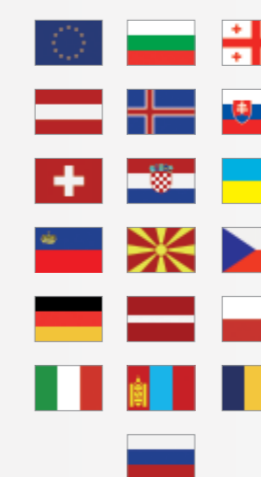
Expertise and transparency.

When christl is written on it, you also know exactly where it comes from. The complete traceability of the spices gives our customers the assurance that the products are only from carefully selected raw materials. We examine all raw materials in accordance with the strictest criteria, because it is right here that quality begins. In all further production steps, we continue our quality-based thinking consistently with the support of a certified quality assurance program.



Good taste knows no boundaries

christl is an internationally oriented company. Thanks to our high quality standards and flexibility in our product coordination, we are in the perfect position to conquer new markets. We meet our customers' needs – because each market has its very own flavour.



From one practical person to another. The exchange of experience and expertise takes place at christl GewürzTechnologie on equal level, from expert to expert. That is your contact partner at christl:

Elmar Christl
Managing Director



Hermann Lackner
Head of Sales



Oliver Broger
Technology Consulting and Sales, international



Erwin Strasshofer
Technical Sales and Consultation, Austria



Hermann Stadler
Head of technical centre, Master butcher and expert consultant



Bruno Flückiger
Proxy Technical Sales and Consultation Western Switzerland



Toni Riegler
Technical Sales and Consultation, Central Switzerland



Monja Schreiner
Customer service, international



Desiree Wartecker
Customer service, Liechtenstein and Switzerland



Barbara Kohlbacher
Customer service, international



Reto Oetli
Technical Sales, Central and Eastern Switzerland



Davide Ruggieri
Technical Sales, Central and Western Switzerland



Who says only short is sweet?



The true flavour is rather in the broad range and in the christl philosophy of individuality. That is because we make our customers' requests into customised seasoning mixes. That is why our assortment is as versatile as our customers' tastes.

www.christl.cc

christl
SpiceTechnology

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