

our recipe  
for your success:  
individuality





### **What could be more individual than taste?**

The sense of taste differs from person to person. There is no definition of good taste, it is unique with each experience. There is also no market similar to the other. "Celebrate subtle distinctions" is the motto at christl SpiceTechnology. For more than 10 years

individuality is the recipe for success. This creates the basis for unique products and therefore attractive sales opportunities for our customers. Would it not be sad if each sausage tasted like the other, where would the differences of sophistication, and refinement, be found?

## From practitioner for practitioners.

**T**he development of optimal blends for the food and meat industry requires a high degree of knowledge and experience. This includes the careful selection of high-quality ingredients. Over the past years, using more than 400 different raw materials christl SpiceTechnology has created thousands of individual blends according to the wishes and requirements of our customers. This high degree of flexibility can only be provided by an efficient company which is dynamic and can react quickly to market requirements. christl SpiceTechnology employs experienced practitioners who speak the language of our customers. Each understands the other. In the end we are working towards the same goal: Striving for the best - and this unites us. Sincerely Yours, Elmar Christl.



What is behind the name Christl?  
Personal Information:  
I am a master butcher with many years of international experience in the meat production and in the taste and food ingredients business. This expertise enables me to have an intuitive understanding of the wishes and demands of the meat and sausage production industry and its consumers.





**The composition is always precision work.**

Offering an exclusive recipe to each customer requires a lot of intuition, instinct and trust. Here at christl SpiceTechnology those recipes

are our best kept secrets. We also find the perfect package dimensions from our offerings that are ideal for each customers processing needs.



## Brevity is the spice of life.

**T**he relationship between our customers to christl is that of professional to professional. Customer needs have always been first and foremost at christl. As creative thinkers and tasters the spice specialists at christl keep an open dialog and combine their innovations with new uses for our customers. New taste sensations are jointly tested and developed to maturity. Passion for “The New” inspires and stimulates progress. christl’s understanding of process engineering is used to our customers greatest benefit. Our competence in production technology is not only limited to our office in Moosdorf, Austria. We also strive to optimize the production processes where it counts, at our customer’s site.

In the picture  
from left:  
Erwin Strasshofer,  
Elmar Christl  
and Oliver Broger





Incoming goods inspection



Quality assurance



Trial production



In the lab



Filling



Blending



Customized packaging



Picking

## Leading technology utilizes state-of-the-art engineering.

**T**rained professionals, company specific expertise and a certified quality management system produce the foundation for the high standard which guarantees christl's competitive edge in the international market. Continuous improvements in blending technology and in modern weighing systems enable us to develop and process the highest quality of spice blends. Leading producers of specialty goods trust the knowledge and know-how of the specialists from Austria. "Made in Austria" has a well known and well respected reputation around the world.



### The Future is Accountability.

Complete traceability of the blends from raw materials to the final product provides our customers the security that they receive a premium product. We inspect all ingredients according to strict guidelines. This is where quality begins and it continues throughout the production process, accompanied by a certified quality management program.



## Leading in the SpiceTechnology.

**A**s a market player, christl has responsibilities. An important step in the evolution of SpiceTechnology has been a practical and clear classification of blends for each sausage and meat product group. In the variety of these blends lies our goal: We want to contribute to our customers personal success with the utmost individuality. The following pages show you how.







Frankfurter



St. Johanner



Backofenleberkäs



Videňské párky

## Boiled Sausage

The boiled sausage constitutes the most extensive sausage family due to its multi-faceted variety. The spectrum continues from cold cuts to sausages and all the way to the classic Leberkäse or regional typical specialties like the "Cervelas" or the "Burenwurst".



Aufschnitt Royal



Parówki



Sardelki swinie





Wiener Hauswurst Würzung fein



Polnische / Käswurst



Loupežnická klobása

## Semidry Sausage

The key qualities of the semidry sausage are a strong hearty taste as well as an attractive colour. The cut is distinctive. Further more the semidry sausage has a very long shelf life.



Braunschweigska



Braunschweiger Würzung Rustikal



Krakowska Sucha



Turistska





Goldi C



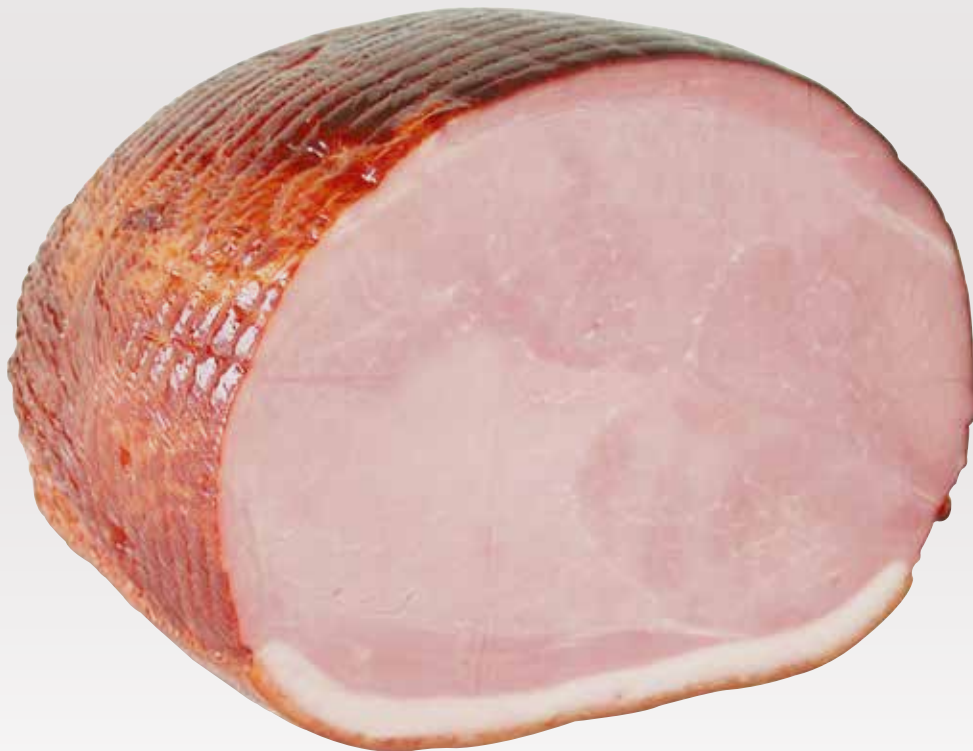
ERES - Schinkenspritzmittel



ERES 50 Combi

## Cooked Hams

A balanced and juicy brine flavour is typical for perfect cooked hams. Thanks to the mild taste and delicious appearance this premium-quality cooked hams exceeds the highest expectations.



Selchfleisch Combi rustikal AGF



Solanka Szynka +30 BF



Bacchus rot





Bauernspeck / Pancetta /  
Rohess-Speck



Szynka z Karyntii



Bauernspeck grob



Mostbröckli CH grob

## Fermented Hams

Smoked and/or air dried specialties like Bündner, Bacon, Farmers bacon or "Mostbröckli" define the meat delicacies. Bacon distinguishes itself through an appetizing colour, firm consistency as well as its tender taste.



Szynka Szwarwaldzka



Südtiroler Schinkenspeck fein



Speckwürzung fein



Bündnerfleisch





## All salts are not equal.

pecialities in the raw cured products and salami make Chrisale sea salt the market standard!

It originates from Sicily's crystal clear sea salt with the flora and fauna intact. Well known to most producers of specialty goods, chrisale sea salt guarantees consistent top products with extraordinarily delicate taste and exquisite aroma. chrisale sea salt can be used by any butcher without alteration to the recipe and results in an enhanced appearance and savory taste.



Process using chrisale sea salt. Here the Nitrate (red) is being introduced into the salt crystal. This creates a homogenous blend.



Traditional processes blend Nitrate and salt moderately homogenous. The Nitrate (red) is not bound in the salt crystal (blue). Indeterminate "curing errors" are the consequence.

chrisale - a curing salt produced from natural sea salt



Rohwurst/Salami



Salami finskaja



Kaminwurzen



Kulen Combi

## Fermented Sausage

Salami provides the sausage assortment with the spicy choice. Specialized technology demands that the production process is completed with cutting edge industry expertise and, of course, the best spice blends complement the process in the final product.



Mailänder Salami



Cajna



Salamio



Landjäger



Schweizer Salami Milano





Marinadenbasis ELMOCHO  
Kräuter / Knoblauch



Marinadenbasis RÖSTOS  
Zwiebel / Pfeffer



Marinadenbasis RUSITKA  
Pfeffer / Paprika



Marinadenbasis BARBECUE  
Tomate / Rauch

## Marinade Compounds

High-quality marinades make good meat even better! The encapsulation provides a protective layer around the meat and keeps it juicy and tender. At the same time the marinated product will ensure that the spicy taste components are incorporated. This promises, among other things, an outstanding presentation and ensures product success for our customers.



Marinadenbasis PIKANTOS  
Paprika / Chili



Marinadenbasis CHIKOS  
Curry / Paprika



Marinadenbasis Exotic-Mix



Marinadenbasis Caribic



## Delicacies develop only using specialized methods: The chrinet-Curing process.

**T**he chrinet curing process was especially developed for curing large pieces of beef or pork meat using cooking, stone or sea salt on a Nitrate base. The secret of this process lies in the perfect combination of ingredients and application knowledge. In the first phase the raw meat is wrapped in the chrinet-net and treated with the well-known curing technique. Phase two, the smoking phase, is executed either by hanging or in appropriate containers. The smoked pieces are then cured and dried. This process is useful for air dried salami as well as salt cured products.





## We do everything to ensure great taste.



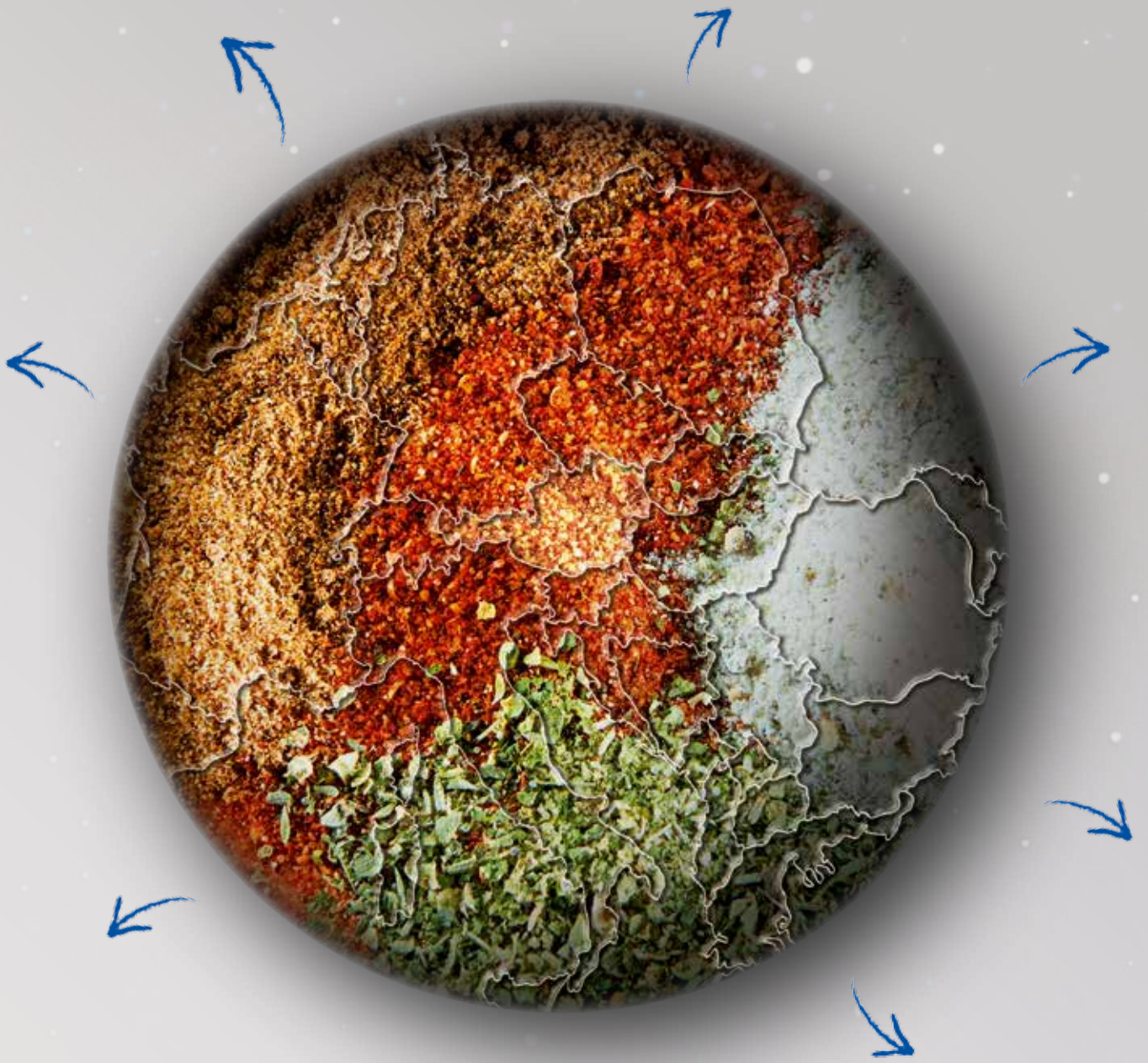
**T**aste is the sum of many sensory impressions. For this reason we need the right components in the meat and the sausage - individually or combined. The expectations in binding, color endurance, freshness, consistency and yield are ever increasing. Our customers expect all ingredients to insure that their products will look great and have enduring quality. This is a challenge which we face with the well-known christl-Competency. Our customers know that we will always be at their side with our all encompassing support.



## Good taste knows no boundaries.

**C**hristl SpiceTechnology is internationally recognized. The high quality standards and diverse product variety uniquely enable us to open new markets. We listen to the requirements of our customers and supply our extensive experience and know-how --- because each market has its own spice.





christl international



We speak the  
language of  
our customers.



**christl**  
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