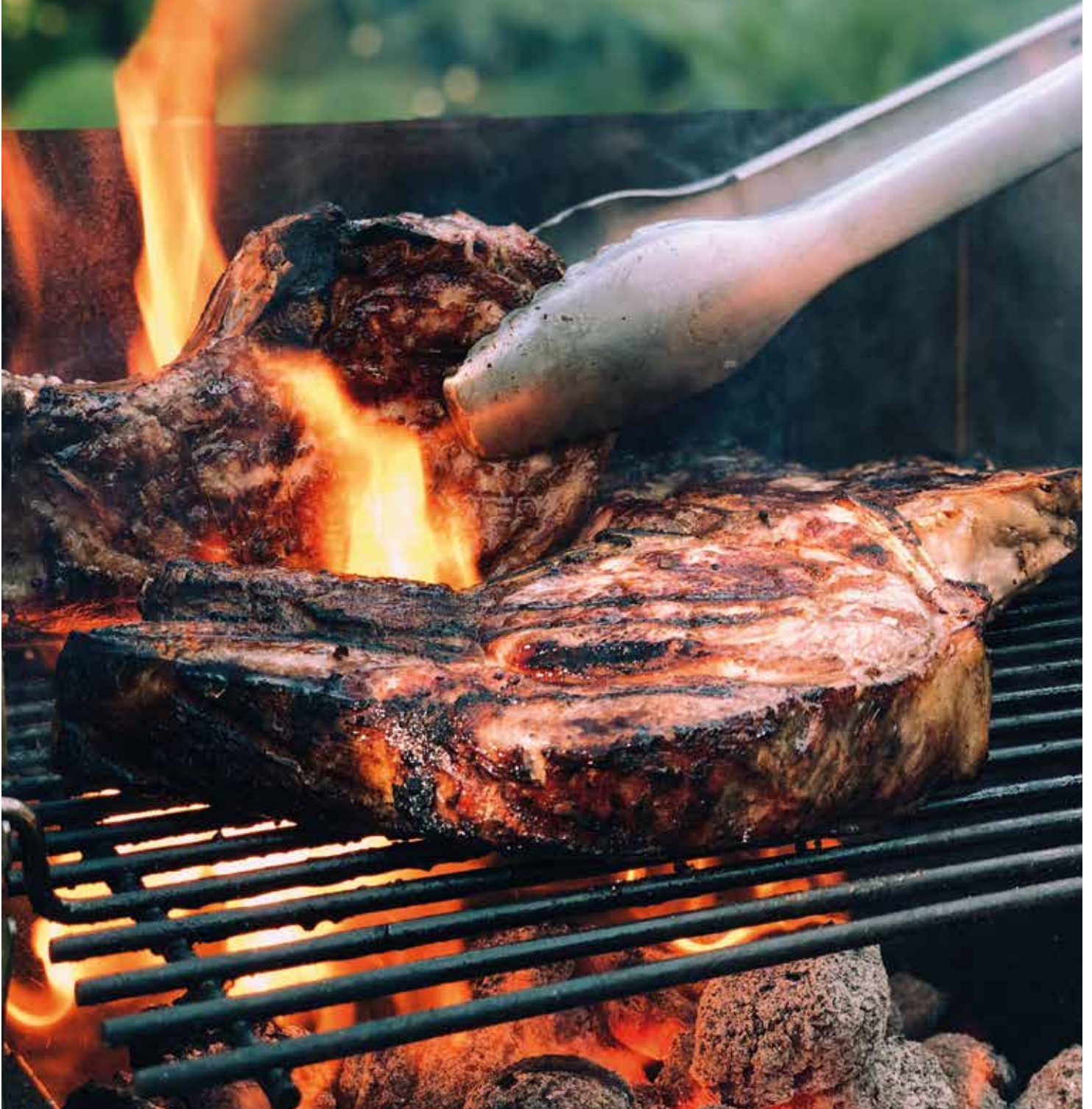


Individually tailored
and adapted
to customer
preferences.

christl BBQ- barbecue range

christl
SpiceTechnology

Make it
more comfortable
for yourself
...



christl's BBQ range ...









... is a building block system that can be set or adapted according to individual customer wishes.

We can adapt any marinade base/seasoning, barbecue seasoning specifically according to customers' requirements (e.g., without glutamate) or market conditions and create them extremely quickly and easily. From an order unit of 50 kg - spice preparations and marinades from 100 kg.

We also offer our customers great flexibility in terms of packaging sizes and delivery units - if the order unit is appropriate, we are happy to meet your specific wishes.

Our sodium-reduced natural salt can be used as an alternative – you still get full flavour, save 30% sodium and offer your customer a healthy alternative. We will be happy to advise you.

For coated salts, we count on sunflower oil – this way you don't need RSPO certification.

	Page
 Marinade base	6 – 10
 Liquid marinade	11 – 13
 Seasonings & rubs	14 – 21
 Special seasonings	22
 Burger seasonings	23 – 24
 Sausage seasonings	25 – 28
 Sauces	29
 Preservations	29
 Vegan/vegetarian	30 – 31

Ultimately, everything that christl produces is taste-forming. The challenge with taste is that it is different for everyone and, because of that, can only be perceived individually. We have made exclusive individuality our corporate guiding principle.

This implementation requires a lot of practical experience, but also a high degree of technological know-how. So, on the one hand, to have a confident feeling for the right taste, but on the other hand, also being able to rely on the most modern process technologies.

Both are needed to be able to offer our customers an attractive win-win situation: Our customers win in the market through the individuality of their products and their customers gain confidence in the exclusivity of taste and the quality. This is what christl SpiceTechnology feels like.

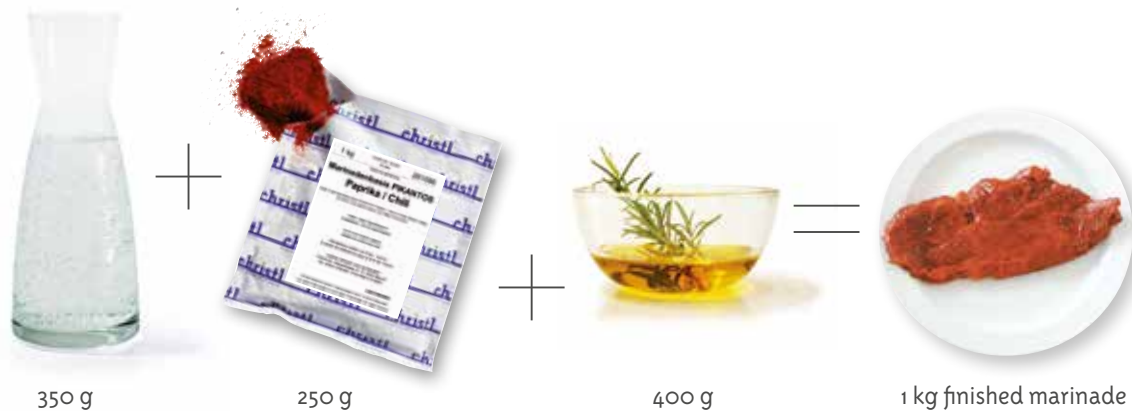
Taste





Practitioners
with a lot of
feeling & know-how
for good taste

...



Turn 1 into 4 ...

Turn 1 kg christl marinade base into 4 kg finished marinade

ELMOCHO herbs/garlic 0261095

For making marinades or as a seasoning



Allergens:	no
Flavour enhancers:	yes
Smell/Taste:	aromatic / herbs / garlic
Colour/Consistency:	green powder with herbs
Salt:	table salt
Dosage:	25g/kg meat as a seasoning or vigorously mix 250 g christl marinade base with 350 g water, let sit briefly and stir in 400 g oil. 100 g finished marinade for 1 kg meat
Perfect for:	pork, beef, lamb, salmon or to make herb butter and garlic bread
Packaging:	1 kg bag

RUSTIKA pepper/paprika 0261094

For making marinades or as a seasoning



Allergens:	no
Flavour enhancers:	yes
Smell/Taste:	aromatic / hearty / pepper / paprika
Colour/Consistency:	orange powder with coarse seasoning particles
Salt:	table salt
Dosage:	25g/kg meat as a seasoning or vigorously mix 250 g christl marinade base with 350 g water, let sit briefly and stir in 400 g oil. 100 g finished marinade for 1 kg meat
Perfect for:	pork, chicken products, trout, beef
Packaging:	1 kg bag

BARBECUE tomato/smoke 0261105

For making marinades or as a seasoning



Allergens:	no
Flavour enhancers:	yes
Smell/Taste:	aromatic / tomato / pleasant smoky aroma / BBQ style
Colour/Consistency:	orange powder with coarse seasoning particles
Salt:	table salt
Dosage:	25g/kg meat as a seasoning or vigorously mix 250 g christl marinade base with 350 g water, let sit briefly and stir in 400 g oil. 100 g finished marinade for 1 kg meat
Perfect for:	all types of meat, for a typical BBQ style
Packaging:	1 kg bag

PIKANTOS paprika/chili 0261096

Zur Herstellung von Marinaden oder als Trockenwürzung



Allergens:	no
Flavour enhancers:	yes
Smell/Taste:	aromatic / savoury / paprika / chili / pleasant spiciness
Colour/Consistency:	red powder with herbs and coarse seasoning particles
Salt:	table salt
Dosage:	25g/kg meat as a seasoning or vigorously mix 250 g christl marinade base with 350 g water, let sit briefly and stir in 400 g oil. 100 g finished marinade for 1 kg meat
Perfect for:	all types of meat, perfect for skewers
Packaging:	1 kg bag

CHIKOS curry/paprika 0261097

For making marinades or as a seasoning



Allergens:	no
Flavour enhancers:	yes
Smell/Taste:	aromatic / curry / paprika
Colour/Consistency:	red powder with herbs and coarse seasoning particles
Salt:	table salt
Dosage:	25g/kg meat as a seasoning or vigorously mix 250 g christl marinade base with 350 g water, let sit briefly and stir in 400 g oil. 100 g finished marinade for 1 kg meat
Perfect for:	all types of chicken products as well as lean pork
Packaging:	1 kg bag

Spicy chili/curry 0261111

For making marinades or as a seasoning



Allergens:	no
Flavour enhancers:	yes
Smell/Taste:	aromatic / fruity / spicy / chili / paprika / curry
Colour/Consistency:	red powder with herbs
Salt:	table salt
Dosage:	25g/kg meat as a seasoning or vigorously mix 250 g christl marinade base with 350 g water, let sit briefly and stir in 400 g oil. 100 g finished marinade for 1 kg meat
Perfect for:	all types of meat meat pockets and fruit combinations
Packaging:	1 kg bag

Röstos onion/pepper 0261098

For making marinades or as a seasoning



Allergens:	no
Flavour enhancers:	yes
Smell/Taste:	aromatic / onion / pepper
Colour/Consistency:	orange powder with herbs and coarse seasoning particles
Salt:	table salt
Dosage:	25g/kg meat as a seasoning or vigorously mix 250 g christl marinade base with 350 g water, let sit briefly and stir in 400 g oil. 100 g finished marinade for 1 kg meat
Perfect for:	pork neck, pork belly strips, pork loin, pork steaks
Packaging:	1 kg bag



Black Smoke Honey AGF 0161132

For making marinades or as a seasoning



Allergens:	no
Flavour enhancers:	no
Smell/Taste:	aromatic / savoury / honey / smoky
Colour/Consistency:	orange powder with coarse seasoning particles
Salt:	table salt
Dosage:	35g/kg meat as a seasoning or vigorously mix 350 g christl marinade base with 300 g water, let sit briefly and stir in 350 g oil. 100 g finished marinade for 1 kg meat
Perfect for:	beef, pork
Packaging:	1,4 kg bag

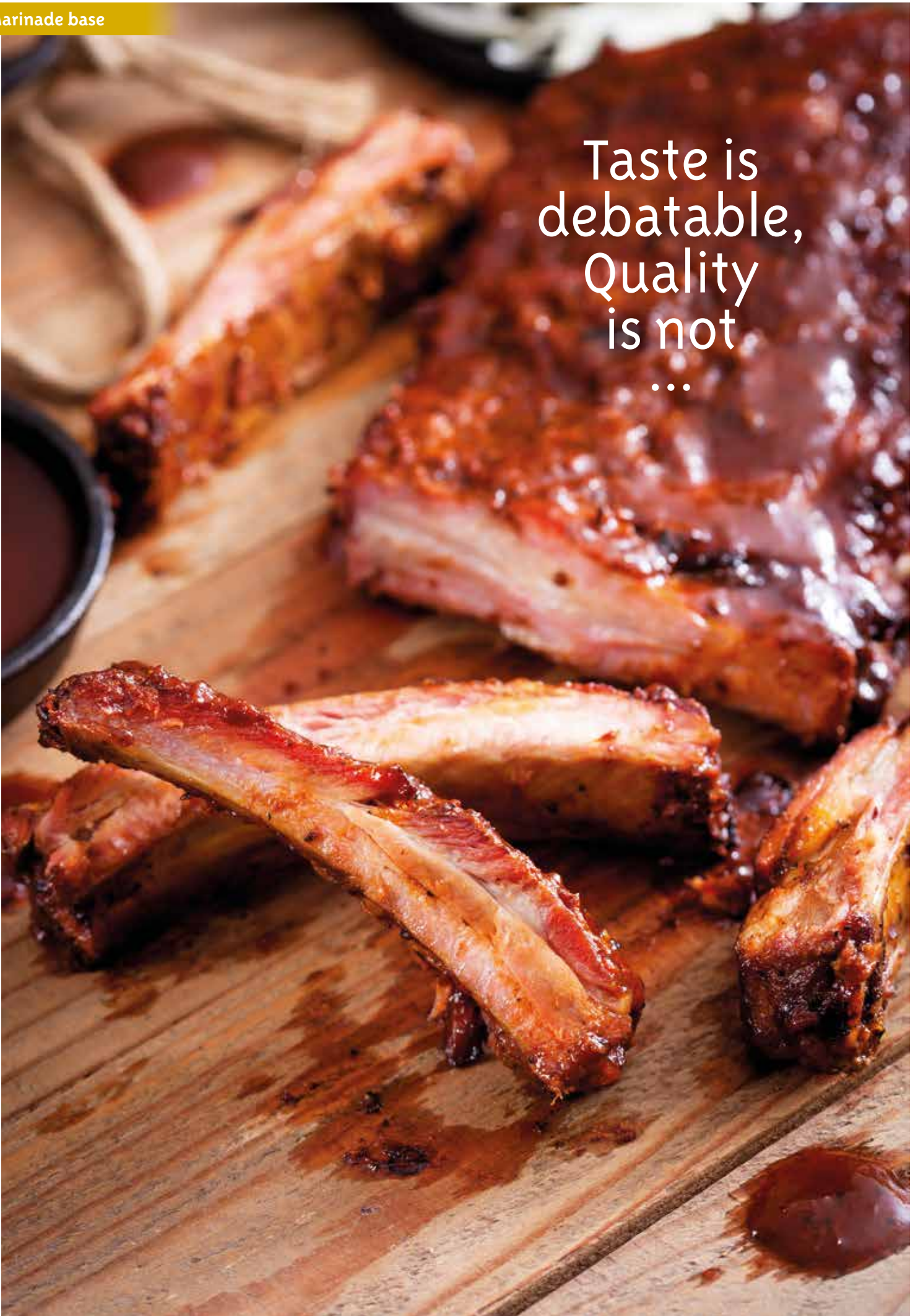
Mushroom AGF 0261125

For making marinades or as a seasoning



Allergens:	no
Flavour enhancers:	no
Smell/Taste:	aromatic / mushrooms
Colour/Consistency:	red-brown powder with mushroom pieces
Salt:	table salt
Dosage:	25g/kg meat as a seasoning or vigorously mix 250 g christl marinade base with 350 g water, let sit briefly and stir in 400 g oil. 100 g finished marinade for 1 kg meat
Perfect for:	beef, game, lamb, pork
Packaging:	1 kg bag

Taste is
debatable,
Quality
is not
...



herb garlic AF 02730006

Seasoning marinade

Allergens:	no
Flavour enhancers:	yes
Smell/Taste:	aromatic / savoury / herbs / garlic
Colour/Consistency:	green paste-like marinade with herbs
Salt:	table salt
Dosage:	80 - 100g / kg meat
Perfect for:	beef, game, lamb
Marinade:	liquid with a rapeseed vegetable oil base
Packaging:	4 kg bin

**Colorado AF** 02730001

Seasoning marinade

Allergens:	no
Flavour enhancers:	yes
Smell/Taste:	aromatic / herbs / curry / onion
Colour/Consistency:	red paste-like fat-based marinade with herbs
Salt:	table salt
Dosage:	80 - 100 g / kg meat
Perfect for:	beef, pork, poultry, fish
Marinade:	liquid with a rapeseed vegetable oil base
Packaging:	4 kg bin

**Poultry Bombay** 02730002

Seasoning marinade

Allergens:	yes (sesame)
Flavour enhancers:	yes
Smell/Taste:	aromatic / curry / sesame
Colour/Consistency:	yellow paste-like marinade with sesame
Salt:	table salt
Dosage:	80 - 100 g / kg meat
Perfect for:	poultry, pork, fish
Marinade:	liquid with a rapeseed vegetable oil base
Packaging:	4 kg bin



Red Chicken AF 02730003

Seasoning marinade



Allergens:	no
Flavour enhancers:	yes
Smell/Taste:	aromatic / paprika / rosemary / curry
Colour/Consistency:	red paste-like marinade with chopped rosemary
Salt:	table salt
Dosage:	80 - 100 g / kg meat
Perfect for:	poultry, pork, fish
Marinade:	liquid with a rapeseed vegetable oil base
Packaging:	4 kg bin

Gaucha AF 02730004

Seasoning marinade



Allergens:	no
Flavour enhancers:	yes
Smell/Taste:	aromatic / pepper / paprika / garlic
Colour/Consistency:	red paste-like marinade coarsely ground pepper
Salt:	table salt
Dosage:	80 - 100 g / kg meat
Perfect for:	beef, pork, game, lamb
Marinade:	liquid with a rapeseed vegetable oil base
Packaging:	4 kg bin

Kentucky AF 02730005

Seasoning marinade



Allergens:	no
Flavour enhancers:	yes
Smell/Taste:	aromatic / honey / smoky / paprika / pepper
Colour/Consistency:	orange paste-like marinade with coarse seasonings
Salt:	table salt
Dosage:	80 - 100 g / kg meat
Perfect for:	spareribs, pork
Marinade:	liquid with a rapeseed vegetable oil base
Packaging:	4 kg bin

Senfarom 02730007

Seasoning marinade



Allergens:	no
Flavour enhancers:	yes
Smell/Taste:	aromatic / fragrant / mustard / herbs
Colour/Consistency:	orange paste-like marinade with herbs
Salt:	table salt
Dosage:	80 - 100g / kg meat
Perfect for:	beef, pork, poultry, game, lamb
Marinade:	liquid with a rapeseed vegetable oil base
Packaging:	4 kg bin

Texas AGF 03730011

Seasoning marinade

Allergens:	no
Flavour enhancers:	no
Smell/Taste:	aromatic / pepper
Colour/Consistency:	red paste-like marinade with coarse seasoning particles
Salt:	table salt
Dosage:	100 g / kg meat
Perfect for:	pork, beef
Marinade:	liquid with a rapeseed vegetable oil base
Packaging:	4 kg bin

**Herb butter AGF** 03730012

Seasoning marinade

Allergens:	no
Flavour enhancers:	no
Smell/Taste:	fragrant / herbs
Colour/Consistency:	green paste-like marinade with herbs
Salt:	table salt
Dosage:	100 g / kg meat
Perfect for:	pork, beef
Marinade:	liquid with a rapeseed vegetable oil base
Packaging:	4 kg bin

**Spareribs Louisiana AGF** 03730013

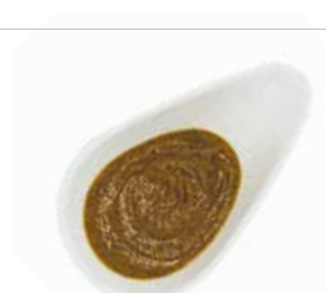
Seasoning marinade

Allergens:	no
Flavour enhancers:	no
Smell/Taste:	fruity sweet / honey / tomato
Colour/Consistency:	red-brown paste-like
Salt:	table salt
Dosage:	100 g / kg meat
Perfect for:	pork
Marinade:	liquid with a rapeseed vegetable oil base
Packaging:	4 kg bin

**Curry AGF** 03730014

Seasoning marinade

Allergens:	no
Flavour enhancers:	no
Smell/Taste:	aromatic / curry
Colour/Consistency:	yellow-brown paste-like
Salt:	table salt
Dosage:	100 g / kg meat
Perfect for:	poultry, pork
Marinade:	liquid with a rapeseed vegetable oil base
Packaging:	4 kg bin



Taste
you are able
to feel
...



Garlic pepper Doo7 AGF 03610005

BBQ seasoning

Allergens:	no
Flavour enhancers:	no
Smell/Taste:	spicy / Pfeffer / garlic
Colour/Consistency:	green-yellow mixture with herbs
Salt:	table salt
Dosage:	20 g/kg meat
Perfect for:	all kinds f meat
Abpackung:	1 kg bag

**BBQ, tied rolled roast, spit roast** 03610006

BBQ seasoning

Allergens:	no
Flavour enhancers:	no
Smell/Taste:	spicy / paprika / coriander
Colour/Consistency:	red powder
Salt:	table salt
Dosage:	20g / kg meat or to taste
Perfect for:	especially for white meats
Abpackung:	1 kg bag

**Vinfaristo Gewürzmischung** 03610036

BBQ seasoning

Allergens:	no
Flavour enhancers:	yes – Sodium glutamateE621
Smell/Taste:	spicy / paprika / cpepper
Colour/Consistency:	red, coarse mixture
Salt:	table salt
Dosage:	25 g / kg meat or to taste
Perfect for:	all kinds of meat
Abpackung:	1 kg bag

**chicken roast special AGF** 0164029

BBQ seasoning

Allergens:	no
Flavour enhancers:	no
Smell/Taste:	aromatic / curry / paprika / herbs
Colour/Consistency:	orange powder
Salt:	table salt
Dosage:	15 - 120 g / kg meat
Perfect for:	perfectly balanced spices with a light herbal note for roast chicken or similar
Packaging:	1 kg bag



ELTORO steak seasoning salt INTRO 0261026

BBQ seasoning – with coated salt



Allergens:	no
Flavour enhancers:	no
Smell/Taste:	aromatic / fragrant / pepper / paprika
Colour/Consistency:	brown powder with coarse seasonings
Salt:	table salt coated with hardened sunflower oil
Dosage:	20 g / kg or to taste
Perfect for:	beef steaks
Packaging:	1 kg bag

ELTOPO INTRO 0261002

BBQ seasoning – with coated salt



Allergens:	yes (celery, lactose)
Flavour enhancers:	yes
Smell/Taste:	aromatic / herbs / paprika
Colour/Consistency:	red orange powder with whole herbs
Salt:	table salt coated with hardened sunflower oil
Dosage:	20 - 25 g / kg or to taste
Perfect for:	pork
Packaging:	1 kg bag

Churrasco green herbs garlic 0261065

BBQ seasoning



Allergens:	yes (celery, mustard)
Flavour enhancers:	yes
Smell/Taste:	aromatic / fragrant / herbs / garlic
Colour/Consistency:	beige powder with herbs
Salt:	sea salt
Dosage:	25 g / kg meat or to taste
Perfect for:	beef, game, lamb
Packaging:	1 kg bag

Churrasco red 0261066

BBQ seasoning



Allergens:	no
Flavour enhancers:	no
Smell/Taste:	aromatic / spicy / paprika / chili
Colour/Consistency:	red powder
Salt:	sea salt
Dosage:	30 g / kg or to taste
Perfect for:	beef, pork, lamb
Packaging:	1 kg bag

BBQ seasoning pork INTRO 0161041

BBQ seasoning

Allergens:	no
Flavour enhancers:	yes
Smell/Taste:	aromatic / pepper / garlic
Colour/Consistency:	orange powder with coarse seasonings
Salt:	table salt coated with hardened sunflower oil
Dosage:	25 g / kg meat or to taste
Perfect for:	all kinds of pork
Packaging:	1 kg bag

**BBQ seasoning special** 0261090

BBQ seasoning

Allergens:	no
Flavour enhancers:	yes
Smell/Taste:	aromatic / fragrant / garlic / paprika
Colour/Consistency:	orange powder with herbs
Salt:	table salt
Dosage:	10 - 15 g / kg meat or to taste
Perfect for:	all types of meat, dishes
Packaging:	1 kg bag

**Grecian Sirtaki Rub AGF** 0261145

seasoning

Allergens:	no
Flavour enhancers:	no
Smell/Taste:	herbs / pepper
Colour/Consistency:	beige powder with herbs
Salt:	sea salt
Dosage:	25 g / kg or to taste
Perfect for:	pork, beef, fish, lamb, potatoes
Packaging:	1 kg bag

**Chicken Wings Asian Style** 0161155

seasoning

Allergens:	no
Flavour enhancers:	no
Smell/Taste:	aromatic sweet/ honey / curry / ginger
Colour/Consistency:	red powder with herbs
Salt:	low-sodium natural salt
Dosage:	25 g / kg or to taste
Perfect for:	poultry
Packaging:	1 kg bag



Holy Trinity



christl Magic Dust 01610021

christl Magic Dust

01610021

Meat: pork neck or pork shoulder

Time: 8 – 20 h

Core temperature: 89 – 92°C

christl Spareribs rustikal 0161157

Meat: pork ribs

Time: 5 – 6 h

Core temperature: 89 – 92°C

Oven chamber temperature: 95 – 130°C

christl Brisket BBQ Rub 01610022

Meat: beef brisket

Time: 10 – 24 h

Core temperature: 90 – 94°C

christl BBQ and the holy trinity



christl spareribs rustic 0161157

christl Brisket BBQ Rub 01610022

Barbecuing is the most traditional and versatile cooking method in the world. When people talk about barbecuing in Europe, one of the first thoughts is to cook sausages or a steak in a short time. This involves hot, fast and direct cooking. If you look at barbecuing worldwide, you will quickly realize that the cooking method mentioned is only a fraction of the cooking methods using fire. If food is prepared using fire and smoke, there is going to be barbecuing!

From a global perspective, there is no getting around the USA when it comes to BBQ. They are well-known for preparing meat at low temperatures, indirectly, for several hours (low & slow).

The so-called „longjobs“. Here, a whole beef brisket can take more than 20 hours to reach the desired core temperature of over 90 °C. This effort is rewarded with a butter-tender, smoky piece of meat that doesn't have to hide from a first-class steak.

In addition to the beef brisket, the „Holy Trinity of BBQ“ is made of „Pulled Pork“ and „Spareribs“ in the USA. This Holy Trinity is one of the royal classes of BBQ and is perfectly rounded off with the matching christl spice blends.

Holy Trinity

christl Magic Dust 01610021

Seasoning



Allergens:	yes (mustard)
Flavour enhancers:	no
Smell/Taste:	fragrant / paprika / mustard / honey
Colour/Consistency:	orange powder
Salt:	sea salt
Dosage:	30 g / kg or to taste
Perfect for:	pork neck, pork shoulder
Packaging:	1 kg bag

christl spareribs rustic 0161157

Seasoning



Allergens:	no
Flavour enhancers:	no
Smell/Taste:	aromatic / onion / tomato
Colour/Consistency:	orange powder
Salt:	sea salt
Dosage:	30 g / kg or to taste
Perfect for:	pork ribs
Packaging:	1 kg bag

christl Brisket BBQ Rub 01610022

Seasoning



Allergens:	no
Flavour enhancers:	no
Smell/Taste:	aromatic / pepper / garlic
Colour/Consistency:	dark, coarse mix
Salt:	sea salt
Dosage:	30 g / kg or to taste
Perfect for:	beef brisket
Packaging:	1 kg bag

Lemon Pepper Rub 0161156

Seasoning

Allergens:	no
Flavour enhancers:	no
Smell/Taste:	aromatic / spicy / pepper / lemon
Colour/Consistency:	red powder with coarse seasonings and herbs
Salt:	low-sodium natural salt
Dosage:	25 g / kg or to taste
Perfect for:	beef, pork, poultry, fish
Packaging:	1 kg bag

**All' Arrabbiata** 0161161

Seasoning

Allergens:	no
Flavour enhancers:	no
Smell/Taste:	fragrant / aromatic / chili / onion / tomato / herbs
Colour/Consistency:	colourful, coarse mix
Salt:	–
Dosage:	to taste
Perfect for:	all kinds of steak – as a surface seasoning after barbecuing
Packaging:	1 kg bag

**Wedges American Style** 0161162

Seasoning

Allergens:	no
Flavour enhancers:	no
Smell/Taste:	aromatic / garlic / onion / herbs
Colour/Consistency:	orange powder with herbs
Salt:	table salt coated with hardened sunflower oil
Dosage:	to taste
Perfect for:	potato wedges and potato dishes
Packaging:	1 kg bag

**Bruschetta** 0161090

Seasoning

Allergens:	no
Flavour enhancers:	no
Smell/Taste:	aromatic / tomato / herbs
Colour/Consistency:	colourful, coarse mix
Salt:	–
Dosage:	to taste
Perfect for:	all kinds of steak, fish – as a surface seasoning after barbecuing
Packaging:	1 kg bag



Smoked rock salt BBQ style 0190203



Allergens:	no
Flavour enhancers:	no
Smell/Taste:	smoky / salty
Colour/Consistency:	light brown crystalline
Salt:	fine rock salt
Dosage:	to taste
Perfect for:	gives products a perfect and individual smoky note
Packaging:	1 kg bag

Fish & seafood 0161163

Seasoning



Allergens:	no
Flavour enhancers:	no
Smell/Taste:	aromatic / fresh / lemon grass / pepper
Colour/Consistency:	orange powder with herbs and coarse seasoning particles
Salt:	low-sodium natural salt
Dosage:	20 - 25 g / kg
Perfect for:	fish & seafood
Packaging:	1 kg bag

Fresh-water fish 0161164

Seasoning



Allergens:	no
Flavour enhancers:	no
Smell/Taste:	aromatic / dill / parsley / garlic / onion
Colour/Consistency:	yellow powder with herbs
Salt:	low-sodium natural salt
Dosage:	20 - 25 g / kg
Perfect for:	sweet-water fish
Packaging:	1 kg bag

Game seasoning 0111155

Seasoning



Allergens:	no
Flavour enhancers:	no
Smell/Taste:	aromatic / coriander / juniper / pimento
Colour/Consistency:	coarse mix
Salt:	—
Dosage:	to taste
Perfect for:	dishes with game of all kinds
Packaging:	1 kg bag



We are
versatile
when it comes
to taste
...



Hamburger ROYAL PLUS 0254043

Seasoning



Allergens:	yes (wheat flower)
Flavour enhancers:	yes
Smell/Taste:	aromatic / paprika / onion
Colour/Consistency:	orange powder
Salt:	table salt
Dosage:	60 g / kg mixture
Perfect for:	burgers, meatloaf, meatballs
Packaging:	1,5 kg bag

Hamburger seasoning 0161121

Seasoning



Allergens:	no
Flavour enhancers:	no
Smell/Taste:	aromatic / onion / nutmeg
Colour/Consistency:	beige powder
Salt:	sea salt
Dosage:	20 g / kg meat
Perfect for:	burgers, meatloaf, meatballs
Packaging:	1 kg bag

Cevapcici 0161166

Seasoning



Allergens:	no
Flavour enhancers:	no
Smell/Taste:	aromatic / garlic / onion / paprika
Colour/Consistency:	orange powder
Salt:	low-sodium natural salt, smoked rock salt
Dosage:	25 g / kg mixture or to taste
Perfect for:	dishes with game of all kinds
Packaging:	1 kg bag

Every
sausage
needs that
special
something
...



Pork BBQ sausage coars seasoning AF 0111034

Seasoning



Allergene:	Nein
Geschmacksverstärker:	Ja
Geruch/Geschmack:	würzig/Pfeffer/Zwiebel
Farbe/Konsistenz:	bräunliches Pulver
Dosierung:	9 g/kg Masse
Abpackung:	1 kg Beutel

Rostbratwürstl - Combi Bayrisch 0112070

Seasoning



Allergene:	Ja (Senf)
Geschmacksverstärker:	Ja
Geruch/Geschmack:	würzig/leicht scharf
Farbe/Konsistenz:	hellbraun-grünliche Mischung mit Kräutern
Dosierung:	11 g/kg Wurstmasse
Ausgezeichnet für:	Rostbratwurst Bayrischer Art
Abpackung:	1 kg Beutel

Bratwurst Combi fein mit Zitrone 0112005

Seasoning



Allergene:	Nein
Geschmacksverstärker:	Ja
Geruch/Geschmack:	würzig/aromatisch/Zitrone/Pfeffer/Zwiebel
Farbe/Konsistenz:	beiges Pulver
Dosierung:	8 g/kg Wurstmasse
Ausgezeichnet für:	Weißer Bratwurst, Rostbratwurst
Abpackung:	1 kg Beutel

Salsiccia Argentina with Elröto 0213028

Seasoning mit Umrötehilfsmittel ????????



Allergens:	no
Flavour enhancers:	yes
Smell/Taste:	aromatic / pepper / herbs
Colour/Consistency:	grey, brown with herbs and coarse seasoning particles
Dosage:	10 - 12 g / kg mixture; to be processed with NPS
Perfect for:	Salsiccia, coarse Bratwurst with herbal notes
Packaging:	1 kg bag

BBQ sausage – chili/paprika 0111028

Seasoning

Allergens:	yes (mustard)
Flavour enhancers:	yes
Smell/Taste:	aromatic / spicy / paprika / chili / marjoram
Colour/Consistency:	red, orange powder with coarse seasonings
Dosage:	13 g / kg mixture
Perfect for:	aromatic spicy BBQ sausage
Packaging:	1 kg bag

**Cheesy sausage AF** 0211017

Seasoning

Allergens:	no
Flavour enhancers:	yes
Smell/Taste:	hearty / aromatic / pepper / coriander
Colour/Consistency:	brown powder
Dosage:	5 g / kg mixture
Perfect for:	Krainer, Käsekrainer (cheesy sausage), coarse pork sausage
Packaging:	1 kg bag

**Hongkong/Kosakenwürstel** 0211012

Seasoning

Allergens:	no
Flavour enhancers:	yes
Smell/Taste:	aromatic spicy / chili / pepper
Colour/Consistency:	orange powder
Dosage:	6 - 8 g / kg sausage mixture
Perfect for:	coarse, spicy sausage
Packaging:	1 kg bag

**Savoury jalapeño paprika mix** 0161153

dried vegetable mix

Allergens:	no
Flavour enhancers:	no
Smell/Taste:	aromatic / fragrant / jalapeno / paprika
Colour/Consistency:	green and red flakes
Dosage:	20 - 25 g / kg mixture
Perfect for:	sausages of all kinds
Packaging:	1 kg bag



Bratwurst variations

Bratwurst-variation mozzarella/tomato



Bratwurst-variation carrot/broccoli



Bratwurst-variation onion/leek/poultry



Bratwurst-variation salsiccia



Our specialized sales team will be happy to answer any further questions.

Bratwurst-variation barbeque bratwurst



Bratwurst-variation bratwurst fine



Dipping sauce curry tomato 0161060

Seasoning



Allergens:	yes (celery extract)
Flavour enhancers:	yes
Smell/Taste:	aromatic / curry / tomato
Colour/Consistency:	red-brown powder
Salt:	table salt
Dosage:	stir 400 g seasoning vigorously with 600 g warm water
Perfect for:	dipping sauce, curried sausage
Packaging:	0,4 kg bag

|

Preservation**Aromo Fresh** 0190175

Spice extract

Allergens:	no
Flavour enhancers:	no
Smell/Taste:	slightly aromatic / onion
Colour/Consistency:	light-brown liquid
Salt:	–
Dosage:	20 g / kg meat
Perfect for:	longer shelf life
Packaging:	30 kg canister

Fresho soft 2 0164031

Ingredient mix for meat preparations

Allergens:	no
Flavour enhancers:	no
Smell/Taste:	neutral
Colour/Consistency:	light powder
Salt:	table salt
Dosage:	10 g / kg meat
Perfect for:	longer shelf life
Packaging:	1 kg bag

Taste
makes all
the difference
...



Veggie nuggets combo 01620001

Ingredient mix



Allergens:	yes (texturized soy, wheat fibre)
Flavour enhancers:	no
Smell/Taste:	fragrant / garlic / onion
Colour/Consistency:	light mixture
Salt:	low-sodium natural salt
Dosage:	365 g / kg mixture, packaged for 10 kg mixture
Perfect for:	vegan nuggets
Packaging:	3,56 kg bag

BBQ cheese quick 03620003

Ingredient mix



Allergens:	yes (egg, protein)
Flavour enhancers:	no
Smell/Taste:	neutral
Colour/Consistency:	light powder
Salt:	non-iodized table salt
Dosage:	43 g / kg mixture
Perfect for:	BBQ cheese according to recipe
Packaging:	1 kg bag



BBQ cheese



Competence



Iceland



Irland



Denmark

Good taste knows no limits.

We cater to the needs of our customers,
because every market and every country
has its own flavour.



Placement of country flags
without geographic assignment.

christl
SpiceTechnology

office@christl.cc
www.christl.cc

Christl Gewürze GmbH
Gewerbepark Ost 5
5141 Moosdorf
Austria
T +43 7748/32480

Christl AG
Gewerbeweg 6
9493 Mauren
Liechtenstein
T +423/3702090

Christl Gewürze GmbH & Co. KG
Am Mühlfeld 2
83413 Fridolfing
Germany
T +49 8684/2269999