INGREDIENTS, SPICES, AND PRE-MIXED BLENDS

Your recipe for success

www.cbsfoodtech.com.au
CBS Foodtech has built its reputation as a supplier of innovative European machinery and food ingredients that are designed and created specifically for the meat processing industry.

We specialise in products for red meat, smallgoods and poultry, convenience foods, and ready meals, by supplying the highest quality products to our customers.

This promise is backed by our service and experience in maintaining the highest level of quality throughout the supply chain.

With 30 years’ in the industry, we have become a preferred business partner for meat processing businesses of all sizes, proving time and time again that we can support our customers through all phases of their business growth.

We offer a wide range of consumables for the food processing industry with our point of difference being our core items, which are sourced from high end HACCP certified suppliers in Germany.

Our diverse range of ingredients includes:

- Herbs & spices
- Functional additives
- Curing brines
- Tenderising additives
- Marinades & sauces
- Standard & custom ingredient premixes
Uncompromised support
Our experienced sales staff will guide you through the ingredients selection for your product, ensuring you select the seasonings and functional additives that will match and exceed your expectations.

Recreate and redesign your products
Your customers are always evolving, and so should your products!
We help you change, redesign, or create new products for your range, and support you with our extensive range of ingredients and functional additives. This also includes E-free products, organic selections, and clean labelling.

Tailored research and development
Our test kitchen facility allows you to test our ingredients prior to ordering, adding up to your real-time production. Equipped with the latest technology, we demonstrate processing techniques and new ingredients on the latest machine technology. This includes demonstrations of yield optimisation, how to select ingredients, product and recipe creation, as well as manufacturing training that is tailored for your business.

“ As a gold medal winner of hams and smallgoods, CBS Foodtech has helped me achieve my goals with their large range of quality ingredients and pre-mixes.
Their support through advice and recipe development has been invaluable. ”

STUART HAYEY
Freshwater Village Butcher
CBS Ready Mixes are a seasoning blend ideal for the production of gourmet meat products. They can be used for a varying range of products such as traditional bratwurst sausage, herb and garlic bratwurst, rosemary lamb bratwurst, pork bratwurst with caramelised onion, gourmet sausages, hamburger patties and stuffing mixes.

They contain no flour, and no preservatives.

They include binder, colour stabilizer, salt and spices.
# Traditional Bratwurst

- Bavarian Bratwurst (Weisswurst)
- German Bratwurst
- Nurnberger Bratwurst
- Thuringer Bratwurst
- Merguez Bratwurst (French)
- Toulouse Bratwurst
- Italian Bratwurst
- Lamb & Herb Bratwurst
- Fresh Chorizo
- Cevapcici

# Gourmet Bratwurst Styles

- Chicken Provincial
- Beef, merlot & cracked pepper
- Duck with orange and thyme
- Pork & cracked pistachios
- Pork, fennel and roasted onions

# Gourmet Burgers & Rissoles

- Beef Royal
- Beef and tomato relish
- Pork, herb and caramelised onions
- Moroccan lamb

# Burger Ingredients

- New York beef sliders - solid beef flavour with mixed herbs
- Beef Grande - solid beef flavour with a hint of smoke and paprika
- Beef and caramelised onion - light flavouring enriched with onions
- Smokey beef & bell pepper - sweet and smokey with loads of mild peppers
- Spicy chipotle (beef or pork) - it brings a kick of spice, with solid earthy flavours
- Chicken chipotle - a kick of spice and highly flavoursome
- Chicken salsa - for a rustic but fresh flavour
CBS READY MADE
PRE-MIX SAUSAGE RANGE

BRATWURST
SAUSAGE TYPES

Traditional range

**German Bratwurst** – mustard seeds, coriander, pepper, nutmeg

**German Bratwurst with herbs** – marjoram, pepper, caraway, herbs

**Thuringer Bratwurst** – pepper, caraway, marjoram, mace, ginger

**Chicken Bratwurst** – well rounded chicken flavour

**Weisswurst** – Bavarian Bratwurst

**Lamb Bratwurst** – herbs, caraway, paprika, garlic

**Italian Bratwurst** – with fennel and a distinct Mediterranean flavour

**Toulouse Bratwurst** – with beef, red wine and cracked pepper

**Pork & Garlic** – mild sausage with a hint of garlic

**Fresh Chorizo** – spicy hot seasoning with lots of paprika, aniseed and Mediterranean flavour (contains preservative for spice stabilisation)

**French Bratwurst (Merguez)** – paprika, onions, herbs

**Chipolata** – Swiss style breakfast sausage

**Cevapcici** – skinless sausage containing pepper, paprika, marjoram, onion and garlic

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Gourmet range

**Lemon & Provincial Herbs** – traditional herbs with a hint of lemon

**Duck & Lemon** – suitable for poultry products

**Duck & Orange** – suitable for poultry products

**Orange & Thyme** – suitable for poultry products

**Herb & Rosemary**

**Organic Sausage Mix**

**BBQ Beef**

**Beef Bratwurst**

**Sweet Chilli & Bell Peppers**

**Tomato & Basil**

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Best choice for traditional and gourmet sausage types, supplied in an easy to use bag
Contains all spices, salt, binder, and colour stabiliser
Each packet makes a finished batch of 20kg and can be purchased in bulk packs of 5kg.
Frankfurter German style cooked & smoked sausage with a hint of paprika & nutmeg

**Beef Frankfurter** All beef style product well suited for halal products, tasting of pepper & paprika

**Chicken Frankfurter** All chicken style product well suited for halal products, tasting of pepper & paprika

**Kransky** Eastern European large diameter sausage typically cooked and smoked; contains flavours of pepper & caraway

**Debreziner** Small diameter cooked sausage; tasting notes include chillies, caraway and garlic

**Chorizo (Cooked)** Spicy Spanish sausage (contains preservative for spice stabilisation)

**Chorizo Semi Dry (Cooked)** Spicy Spanish sausage with curing aid for semi dry style product

**Cooked Pepperoni** Medium to coarse meat consistency, predominantly of pepper taste and a hint of chilli

**Strassburg** Large diameter cold cut, moderate taste with coarse style visual meat

**Berlina / Lyoner Cold Cut** Large diameter cold cut, fine emulsion style product with pepper, ginger and mace

**German Meatloaf / Leberkase** Predominant taste of pepper, nutmeg & ginger

**Cabanossi Kabana** Small diameter spicy cooked sausage

**Polony** Soft textured smoked sausage, tasting notes include ginger, paprika & pepper
Van Hees Zartin Processing additives and seasonings provide the best conditions for appetising and flavourful meat and sausage products. Van Hees has been developing innovative solutions for sixty years, to ensure the success of their customers from butchers to family meat-producing companies to major players in the meat industry.

Van Hees has been certified according to the IFS (International Food Standard) since 2005. These are the conditions that have given customers the competitive advantage and the desired safety in manufacturing their own products. Van Hees additives and seasonings offer an excellent cost-benefit relationship and established taste quality in our products as well as a favourable bottom-line result that has led to an expanding satisfied customer base worldwide.

Zartin is synonymous with meat refinement: it helps customers achieve a consistently tender and succulent meat, regardless of livestock type. Zartin prevents fluid escaping from pre-treated meat pieces; it is phosphate-free and is known for slowing down the growth of undesirable bacteria.

Various versions are available depending on your exact requirements, as well as an E-Free version.

Van Hees – Bombal
A high quality additive that preserves the freshness in your product; Bombal prevents the growth of microorganisms in the meat product and, if used early, keeps microorganism concentrations at their initial levels. Bombal is available in a variety of versions for custom solutions and keeps your finished product fresh and safe to consume.

Van Hees – Schinko
Highly effective brine additive with a specialised formulation for top quality cured cooked product manufacturing. Use it to achieve a succulent consistency, stable slice integrity, an appealing appearance and a long shelf life, which are prerequisites for quality in cured cooked products.

Aromix Uno
Spicy Flavouring salt for seasoned meat products

P2000 Cutter Gold
Adjuvant with coated colour stabiliser & flavour enhancer for cooked sausages; releases active components gradually.

Polter Gold
Additive for production of turkey products

Primal
Ripening agent with Mediterrano Italian Salami aroma & natural spices for production of raw sausage with typical taste of ripened salami

Brat-Zartin
Brine adjuvant for grey roasts; improves juicy & tender meat structure. Completely soluble.

Use Zartin to:
• Intensify the characteristic taste of meat
• Even the volume of flavour
• Increase product tenderness and quality
Raps are a German seasoning company that is specialised in the extraction of pure seasonings and spices. Known for their distinct flavours, Raps products are highly preferred by customers wishing to add diversity into their selection.

The range includes fresh and cooked products as well as fermented products, rubs and marinades.

**Fresh Sausage Varieties**
- Fresh Bratwurst
- Nurnberger Bratwurst
- Chorizo
- Merguez Bratwurst
- Cevapcici
- Thuringer Bratwurst

**Cooked Smallgoods**
- Pepperoni
- Meatloaf
- Wiener Gold
- Vienna Red
- Pussta sticks
- Senator Gold
- Cabanossi
- Berliner Lyoner
- Pfefferjagger
- Alpini
- Pastrami Decor
- Backleberkase
- Debressiner
- Bockwurst
- Bavarian Weisswurst
- Clivia Gold
- Cristal Spice
- Cristal Fix
- Chicken Franks Combi

**Ham & Bacon Additives**
- Cooked Ham 25
- Cooked Ham 50
- Chicken & Turkey Roll

**Marinades**
- Fresh Garlic
- Gulasch
- Pepper Cream

**Flavour Profiles & Spices**
- Varianta
- Arabian Lamb
- Orange
- Alkamara
- Chicken seasoning
- Royal Herbs
- Paprika 3000
- Fresh Lemon
- Gyros Korfu
- Green Pepper SR

**Fermented Products**
- Salami Quick
- Salami Super
- Optistart Cultures

**Functional ingredients**
- Mince meat mix
- Sausage Fit
- Glutalin
- Raphos
The selection includes fresh, cooked and fermented products, rubs, marinades, and spices.

**Fresh Sausages**
- Fresh Bratwurst
- Nurnberger Bratwurst

**Cooked Smallgoods**
- Frankfurter
- Knacker
- Weisswurst
- Favorit Berliner
- Coarse Liverwurst
- Krainer Kransky
- Toparoam Seasoning
- Universal Seasoning
- Cheese Cabanossi
- Beef Sausage

**Ham & Bacon Additives**
- Roshi S
- Roshi Rustic
- Lacarom W
- Schiadit Ham Cure

**Single Spices & Flavours**
- BBQ Spice
- Pepper (black ground)
- Roasting Flavour
- Pepperwhite (ground)
- Pepper Black Kibbelt
- Paprika
- Cardamon
- Caraway (whole)
- Caraway (ground)
- Coriander (coarse, ground)
- Nutmeg (ground)
- Marjoram
- Mace
- Ginger
- Fumy Smoke Flavour
- Blacky Dry
- Onion Cream (fresh roasted)

**Gewürzmüller**
Seasonings and functional additives represent a variety of the most desired authentic and rustic culinary flavours.

**Ham & Bacon Additives**
- Alhambra
- Pastrami
- Pikant Klar

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**Functional Ingredients**
- Onion Flakes
- Garlic & Onion Powder
- Garlic Liquid
- Juniper Berries
- Pistachio Nuts
- Green Peppercorn
- Roast Chicken
- Liquid Smoke Flavour
- Chilli (ground flakes)
- Cumin
- Fennel
- Rosemary
- Mustard Seed

**Fermented / Dry Cured**
- Star Fermat Perfect
- Stabrio Fermarom
- Siliana

**Functional Ingredients**
- Bullibon
- Fee
- Binifix
- Fermax
- Bitec RP3
Choose from the selection below:

**Schiadit Gewürzmüller product**
Functional ingredients with phosphates, colour stabilizers for weight gain of up to 25%.

**Cooked Ham 25 Raps product**
Premium ingredients for traditional European Ham, with phosphates, colour stabilizers for weight gain of up to 25%.

**Cooked Ham 50 Raps product**
Premium ingredients for traditional European ham, with phosphates, colour stabilizers, and carrageen for weight gain of up to 50%.

**Schinko 150 Van Hees product**
Economic functional blend for ham and bacon products, for weight gain of up to 50%. Contains carrageen.

**Chicken & Turkey Roll Pre Mix Raps product**
A functional additive, for the processing of chicken and turkey rolls and roasts. Formulation for up to 50% weight gain.

Concentrated functional ingredients for the preparation of high quality brines suitable for ham and bacon style products.

These are highly concentrated ingredients. To ensure a superior product result, the manufacturer is required to add salt and nitrite.
With culinary inspiration from the Deep American South, and the collaboration with award winning Executive Chef George Francisco, we bring you an exclusive range of rubs for beef, chicken, and pork, and artisan cures for bacon.

*Soul Kitchen Spices* is the culmination of Southern American traditional recipe favourites and smoke house flavours, adapted with gluten-free, preservative-free, all natural aromatic ingredients and lip smacking spices.
Soul Kitchen Spices

Succotash Vegetable Spice Mix
The mix delivers a Southern punch to vegetable roasts and dishes, offering a welcome vegan alternative or businesses looking to cater to a wider food demographic.

Zydeco Gumbo Goodness
The mix offers a mouthwatering option for world-class seafood and seafood dishes sans the fuss.

Chesapeake Bay Crab and Shellfish Boil
The mix arrives just in time for summer and a rising demand for seafood during the summer period.

Duck and Game Bird Rub
With a rich combination of coriander, cinnamon, star anise, cloves, fennel and cumin it is filling the gap in a demand for rich Asian inspired flavours.

Deeper Shade of Soul Chicken Rub
It's when lemon zest, oregano, white pepper and garlic powder meet to create the most delicious combination of flavours for roast chicken. Carefully crafted by our Executive Chef, this is a winning combination that is sure to impress the eyes and the tastebuds.

 Lone Star Beef Rub
Perfectly suited for low and slow, or smoked big cuts of beef such as brisket. Can also be used for other cuts of beef to be barbequed or seared. Warm heat and salivation inducing spice with herbal flavour notes.

Louisiana Lip Lock Sweet Beef Rub
Even though it is called a “sweet” beef rub this rub also carries a warm spice characteristic. The scent of this rub cooking will have you locking your lips on whichever piece of beef this is rubbed on. S suited for flank steak, skirt steak, beef fillet, scotch fillet, and any other chargrilled or seared piece of beef. This rub could also be called “the sweet ending”.

Carolina Pulled Pork Rub
This rub is an example of the traditional rubs used in the Carolinas, in “pit style” barbeques. Rub this on pork neck, shoulder, butt or any large cut of pork and slow roast or smoke until it is moist and falling apart. Add a vinegary barbeque sauce and a soft bun, and you have the perfect Southern style barbeque sandwich.

Fiery Pork Chop n’ Ribs Rub
Spice alert; this one is hot! Rub on a rack of pork ribs, pork cullets (chops), tenderloin or even on pork belly before cooking. Let it sit for an hour and then chargrill or sear. Sit back, lick your lips and enjoy the layers of flavour and heat in the most perfect combination.

Mexi-Cali Chicken Rub
Rub this on whole chicken, legs and thighs, breast or even on skewers of tenderloins, before cooking. Roast, grill or sear, and serve with tortillas, salsa, avocado and Spanish rice, and you have an authentic California style Mexican meal. Mild spice is suitable for families and children.

Dry Cure for Bacon
No need to pump your pork or brine it. Just rub your bacon with golden syrup, maple syrup, treacle or molasses and then layer this dry cure all over it. Let this cure from between 2-14 days depending on cut and thickness of pork used. The pork can be smoked or sliced and cooked at this time.

Dry Cure for Bacon with Aromatic Cure
The delightful mix of nutmeg, juniper berries and garlic makes this cure highly aromatic. Once the pork has gone through this dry cure process it is very intense in flavour. Just rub your bacon with golden syrup, maple syrup, treacle or molasses and then layer this dry cure all over it. Let this cure from between 2-14 days depending on cut and thickness of pork used. The pork can be smoked or sliced and cooked at this time.
REQUEST A SAMPLE

Expanding your selection of products and adding new flavours to your range is easier than you think.

Try something new
You will receive one sealed sachet* with the ingredient, seasoning, or pre-mix of your choice, which will deliver 5kg of seasoned product. Get ready to try something new!

Excite your customers
Use the 5kg of seasoned product in-store at your retail premises, and offer it to your customers on a sampling platter. This is your opportunity to engage them and excite them with a new flavour that could be your next best seller!

Request a sample today
You can request a sample from the list of ingredients, seasonings and pre-mixes in this brochure, by calling our Head Office on (02) 9979 6722, or contacting us through our website www.cbsfoodtech.com.au

*Limit to one sample per business