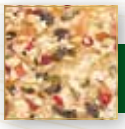
Spice & Flavouring Technology

Baking stable seasonings

TESTED QUALITY

Benefits at a glance:
- no E numbers to declare
- no added colorants or preservatives
- no monosodium glutamate
- no yeast extracts
- no hardened fats
- only natural flavors
- with crispy effect



Baking stable seasonings	
BBQ	51032905
Mixed Pepper	51033701
Cheese & Onion	51034102
Herb Butter	51034001
Lavender	51033102
Paprika-Chili	51033501
Rosemary	51033902
Christmas Style	51033802

At least 15 min
BAKING STABLE
at 200° C

Illustrations: Examplary application of baking stable seasonings.

clean label

>>

TESTED QUALITY

Baking stable seasoning applications

EXTRA CRISPY

Before baking ... | ... after baking

BBQ

sweet, smoky, slightly hot, bacon taste

Mixed Pepper

aromatic, intensive

Cheese & Onion

savory, spicy, strong, intensive

Herb Butter

spicy, savory, garlic, parsley, chives

Lavender

flowery, fruity, refreshing

Paprika-Chili

aromatic, spicy, extra hot

Rosemary

intensive, aromatic

Christmas Type

spicy, cinnamon, ginger, coriander, cloves

At least 15 min
BAKING STABLE
at 200° C

The applications and seasonings serve as examples only.
We would be pleased to create a customer-specific variation for you.
Please contact us for more information.

071 2011 | 11016

FUCHS GmbH & Co. KG
Industriestraße 25 • D-49201 Dissen a.T.W. • Tel. 0049 5421 309-0 • Fax 0049 5421 309-185
info@fuchsspice.com • www.fuchsspice.com