



Spice & Flavouring Technology

Intenso Pur – The Natural Flavour Enhancer

Intenso Pur was developed for the meat and general food industries and replaces previously used HVP's.

It provides the product a balanced, aromatic flavour and a complete overall sensory impression.

Benefits at a glance:

- no monosodium glutamate
- no yeast extracts
- no palm oil
- no hydrolyzed vegetable protein (HVP)
- no additives subject to labelling requirements
- no allergenic ingredients subject to labelling requirements (pursuant to Annex III LMKV)



Intenso Pur

<i>Intenso Pur</i>	60082
<i>Intenso Pur</i> Extract	60086
<i>Intenso Pur</i> without dextrose	60084



Intenso Pur

the natural flavour enhancer

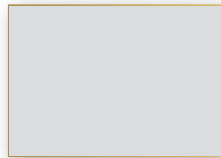
- no allergenic ingredients subject to labelling requirements*
- no additives subject to labelling requirements
- no hydrolyzed vegetable protein (HVP)
- no monosodium glutamate
 - no yeast extracts
 - no palm oil



Intenso Pur

This seasoning can be used in both the general food industry and in the meat industry. Only salt, spices and dextrose need to be declared. The seasoning is beige and contains visible spice particles.

Customer-specific recipes



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Intenso Pur



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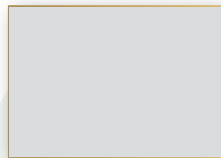
example of application



Intenso Pur Extract

Our *Intenso Pur Extract* seasoning is perfectly suited for pickled foods, cooked/boiled sausage and for numerous convenience products such as soups, sauces and snacks. Due to the use of extracts, the recipe does not contain any visible spice particles. Ingredients subject to declaration are salt, dextrose, spice extracts and spices.

Customer-specific recipes



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Intenso Pur Extract



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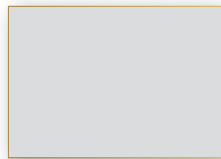
example of application



Intenso Pur without dextrose

Our *Intenso Pur without dextrose* variety was developed specifically for the production of raw sausage and semi-cured products. Only salt and spices are subject to declaration.

Customer-specific recipes



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Intenso Pur without dextrose



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example of application



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