

MOGUNTIA FOOD GROUP

Flavoursome solutions since 1903



OUR WINNING DUO

AIR FRYER APPROVED



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ADVANTAGES OF LIQUID SPICE

- brings together the advantages of dry seasoning and marinating
- enhances the meat instead of covering it
- the meat quality remains visible
- high quality ingredients at a small addition of 50 g
- not only perfectly suited for self-service meat in skin packaging and FlatSkin® packaging* but also ideal for using with the hot air fryer



..... IN 15 DELICIOUS VARIETIES

1 G12960 LIQUID SPICE ASIA

NEW! 2 **G14280 LIQUID SPICE CAFE DE PARIS**

3 G13040 LIQUID SPICE CANADIAN

4 G13010 LIQUID SPICE CURRY

5 G12980 LIQUID SPICE FRENCH GARDEN

NEW! 6 **G14290 LIQUID SPICE HERB-BUTTER**

7 G12970 LIQUID SPICE OLYMP

8 G13050 LIQUID SPICE PEPPER-HERB-BUTTER

9 G13030 LIQUID SPICE PEPPER-HERBS

10 G13060 LIQUID SPICE PEPPER MIX

11 G13020 LIQUID SPICE PICOBELLO

12 **G14300 LIQUID SPICE SMOKEY** **NEW!**

13 G12990 LIQUID SPICE SPECULOOS

14 G13080 LIQUID SPICE TRUFFEL

15 G13070 LIQUID SPICE WHISKEY-WESTERN



HOT AIR FRYER



ADVANTAGES OF THE PREPARATION WITH A HOT AIR FRYER

- suitable not only for nearly fat free frying, but also for grilling, cooking and baking
- use your chance for extra profit with sales enhancing ideas for this practical, versatile product
- with this trendy device you will save time and energy and you can prepare healthy meals in no time
- discover innovative ideas for your success

(* FlatSkin® is a registered brand of Sealpac GmbH. Processing dependent on application parameters like temperature profile, raw materials etc.)