MOGUNTIA FOOD GROUP

Flavoursome solutions since 1903

Doner - Shawarma - Kebab - Gyros & Co.

SEASONINGS & TECHNOLOGICAL SOLUTIONS





www.moguntia.com

Donen, Shawarma, Kebab, Gyros

AUTHENTIC SPICES AND TECHNOLOGICAL COMPOUNDS FOR DONER & CO.

Gyros, Doner and Shawarma have their common origin in the Ottoman Empire and were developed and modified according their region of distribution. Their common denominator is and remains the way the meat is cooked. All three dishes use the familiar vertical spit.



The main differences are in the type of meat and how it is marinated and seasoned, i.e. the flavour profile of each dish.

The typical Turkish doner kebab, like shawarma, is mostly made from beef, lamb or poultry and is thus part of the halal-compliant cuisine in the Arabic-speaking world.

In Greek, on the other hand, we know gyros, which is traditionally made from pork.

BENEFIT FROM THE MARKET IMPORTANCE OF THESE POPULAR FASTFOOD DISHES



The MOGUNTIA FOOD GROUP develops and produces authentic spices, individual mixtures and the appropriate technological compounds, which are perfectly adapted to your processes and target group.



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Technological Compounds

- · PERFECT BINDING
- **NO JUICING, NO DRIP LOSS**
- · GOOD CUTTING PROPERTIES



M80484 TUMBELGOLD 20 Plus

Addition 30 g / kg

Binding system to increase the product safety and stability of the kebab skewers, for a perfect consistency and impeccable quality without any off-taste.

M80485 TUMBELGOLD 25 Plus

Addition 30 g / kg

Binding system to increase the product safety and stability of the kebab skewers, for a perfect consistency and impeccable quality without any off-taste.



Compound for the production of minced meat products & sliced meat products; without flavour.



M83188 TUMBLEGOLD Premium Mince P

Addition 28 - 33 g / kg Compound for the production of minced meat products and sliced meat products; without flavour; with phosphate.

Spice Mixings Seasonings

· AUTHENTIC TASTE FOR EVERY TARGET GROUP

- · DEVELOPMENT OF CUSTOMISED BLENDS POSSIBLE
- · PATENTED FRIOSAFE® GRINDING PROCESS FOR 30% HIGHER FLAVOUR YIELD



G73830 Kebab Spice 1

Addition 25 g / kg

Tasty spice composition with Mediterranean herbs for an authentic kebab taste.



G73840 Kebab Spice 2

Addition 20 g / kg Finely balanced seasoning with chilli, oregano and garlic.



G73850 Kebab Spice 3

Addition 35 g / kg Beige mixture with crushed herbs for light kebabs made with yoghurt.



M50785 Döner Kebab Seasoning No. 3 Addition 8 - 10 g / kg Seasoning mixture

made of paprika, pepper and garlic.



M59215 Shawirma Spice

Addition 30 g / kg Seasoning mixture with cinnamon, garlic and lemon.



M50780 White Kebab No. 2

Addition 7-9 g / kg Tasty seasoning with garlic, oregano and rosemary.



M50738 Doner Kebab Seasoning light Addition 16 g / kg Seasoning mixture made of garlic, pepper and oregano.



· TASTE AND TECHNOLOGY WITHOUT ADDITIVES



M50794 TUMBELGOLD CL 20

Addition 40 g / kg

Binding system to increase the product safety and stability of the kebab skewers, for a perfect consistency and impeccable quality. Clean Label preparation with neutral taste.



M59298 Chicken light CL

Addition according to taste Tasty mixture with onion and garlic.



M50786 Seasoning veal-turkey CL oG

Addition according to taste Tasty mixture with garlic and pepper, without glutamate.



M50781 Chicken kebab No. 1 CL

Addition 8 g / kg Tasty mixture with paprika, garlic, pepper and rosemary.



M59462 Spice Mixture Yalcin M CL Addition according to taste Preparation with papri-

ka and oregano.



M59297 Doner Harjun CL

Addition 2 g / kg Spicy seasoning with chilli and fennel.

DOTAGED KEBAB AND GYROS ENJOYMENT TRUE TO THE ORIGINAL, BUT WITHOUT THE SKEWER





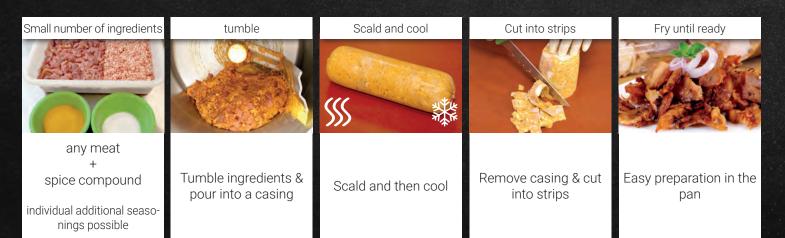
M3480 Cypriot grilled meat for DonGyr Addition 27 g / kg

Combination preparation for kebab or gyros in sterile casings, seasoning with pepper, paprika, oregano.

ADVANTAGES

- · READY TO SELL FOR COUNTER, SNACK BAR OR PRE-PACKED
- EASY PREPARATION WITHOUT A SPIT IN THE PAN OR ON THE GRILL AT HOME
- BY HEATING, THE CASING CAN BE STORED FOR A LONGER TIME: EASY AVAILABILITY, LONG SHELF LIFE THE

EASY PREPARATION



Dips in powder form

- · CAN BE SHIPPED WORLDWIDE REGARDLESS OF TEMPERATURE
- · LONGER SHELF LIFE THAN A CLASSIC DIP
- · EASY TO MIX ACCORDING TO REQUIREMENTS



M01369 DRESSY[®] Powder Dip zesty

Spicy, tart dip with a sharp note, herbs and reddish colouring.



M01371 DRESSY[®] Powder Dip Yoghurt

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Sweet and sour, spicy dip with herbs. The addition of yoghurt gives this dip its fresh note.



M01372 DRESSY[®] Powder Dip Garlic

The classic spicy garlic dip, as you know it from kebabs.



M4044 Knobi-Kräuter-Dip

Strong garlic dip, similar to tzatziki, with a fresh yoghurt-sour cream note. The garlic-herb dip can also be used to make a delicious aioli using olive oil and egg yolk.



M59368 Hot Cocktail Dip

Hot Cocktail Dip is an orange-coloured, creamy, spicy-sour sauce with a fine mustard-tomato note.



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Flavoursome solutions since 1903

As a spice specialist with product scouts at home and abroad, we are your ideal partner for the constantly growing market of kebab, gyros and halal products.

- Large standard range and development of customised products
 - Highest product safety & careful selection of raw materials
- Own product development with a competence team for research and development

Get in touch with your responsible contact person from our company.

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