

INGREDIENTS

2024



Since
1921

Dunninghams

Ingredients

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SAUSAGE MEAL

DMD

Sausage meal enhances the flavour of the sausage and adds value to your final product. Dunninghams stocks an extensive range of flavours, across various well loved brands.



Code	Description	Weight (kg)
SAUMBCC	DMD Beef Country Classic	25
SAUMBFHAL25	DMD Beef Halal Suitable	25
SAUMBPCMM25	DMD Beef PC Multi-Mix	25
SAUMBSOM05	DMD Beef Spice-O-Mix	5
SAUMBSOM16	DMD Beef Spice-O-Mix	16
SAUMBSOM	DMD Beef Spice-O-Mix	25
SAUMBSOMNC	DMD Beef Spice-O-Mix New Colour*	25
SAUMWPSOM05	DMD Black Pudding (No Blood)	5
SAUCBOESP05	DMD Boerewors Spice 4%	5
SAUMCHSOM05	DMD Chicken Spice-O-Mix *	5
SAUMHCSOM5KG	DMD Ham & Chicken Spice-O-Mix	5
SAUMLASOM04	DMD Lamb Spice-O-Mix	4
SAUMLASOM		25

Code	Description	Weight (kg)
SAUMLSOM05	DMD Luncheon Spice-O-Mix	5
SAUMLSOM		25
SAUMPAHG125	DMD Paragon Herb & Garlic	1.25
SAUMPARBOE1.25	DMD Paragon Old English Beef	1.25
SAUMPEB25	DMD Penrose Beef Premix	25
SAUMPSOM5KG	DMD Poloney/Saveloy Spice-O-Mix	5
SAUMPSOM		25
SAUMPCPK25	DMD Pork PC Multi-Mix	25
SAUMPKSOM05	DMD Pork Spice-O-Mix	5
SAUMPKSOM		25
SAUMPCSOM	DMD Precooked Spice-O-Mix	25
SAUMSSSOM05	DMD Smokey Saveloy Spice-O-Mix *	5
SAUMSSSOM		25
SAUMVSOM5	DMD Venison	5
SAUMVSOM		25

* Winner of The Great New Zealand Sausage Competition



Code	Description	Weight (kg)
GLUTEN FREE (GF)		
SAUMGFB02 SAUMGFB25	DMD Beef GF (Preservative)	2 25
SAUMGFBMSG05	DMD Beef GF (Preservative & MSG)*	5
SAUMGFBNOPRES05 SAUMGFBNOPRES25	DMD Beef GF (No Preservative)	5 25
SAUMGFBM05 SAUMGFBM	DMD Beef Spice-O-Mix GF	5 25
SAUMGFB01	DMD Blue Cheese GF	1
SAUMDMDCAB01	DMD Cabanossi GF	1
SAUMCHSOMNG	DMD Chicken Spice-O-Mix GF	25
SAUMCHSOMNGPRES05	DMD Chicken Spice-O-Mix GF (No Preservative)	5
SAUMGFC01	DMD Chipotle (Smokey Chilli) GF	1
SAUMDGFHM01	DMD Extra Hot Mexican GF	1
SAUMFSOM	DMD Frankfurter Spice-O-Mix GF	25
SAUMDMGT01	DMD Green Thai GF *	1
SAUMGFHCSOM05	DMD Ham & Chicken Spice-O-Mix GF	5
SAUMDMITAL	DMD Italian GF	1
SAUMDMDIS01	DMD Italian Safari GF	1
SAUMPCLAB01	DMD Lamb NW GF	1

Code	Description	Weight (kg)
GLUTEN FREE (GF)		
SAUMPASGF02	DMD Paragon Saveloy GF *	2
SAUMGLASOM05 SAUMGLASOM25	DMD Lamb Spice-O-Mix GF	5 25
SAUMGFPW01	DMD Pepper & Worcester Sauce GF *	1
SAUMGFPK02 SAUMGFPK25	DMD Pork GF (Preservative)	2 25
SAUMGFPKNOPRES05	DMD Pork GF (No Preservative)*	5
SAUMGFPKSOM05 SAUMGFPKSOM	DMD Pork Spice-O-Mix GF *	5 25
SAUMDMDRBMUST01	DMD Roast Beef Mustard GF	1
SAUMPCSB01	DMD Smokey Bacon GF	1
SAUMDMDSBM01	DMD Smokey Bacon & Maple GF	1
SAUMDMDSPG01	DMD Smokey Paprika & Garlic GF	1
SAUMDMDSPC01 SAUMDMDSPC25	DMD Spanish Chorizo (Fresh) GF	1 25
SAUMPCSPCHEV01	DMD Spicy Cevapcici GF	1
SAUMDMDSCH01 SAUMDMDSCH15	DMD Spicy Chorizo (Cooked/Smoked) GF	1 15
SAUMSSSP01	DMD Super Savoury GF	1
SAUMDMDTB01	DMD Tomato & Basil GF	1
SAUMGFV05	DMD Venison GF	5

3-IN-1 SAUSAGE MEALS

Code	Description	Weight (kg)
GLUTEN FREE (GF)		
SAUM3BCT01	DMD Bacon, Cheese & Tomato GF	1
SAUM3BS001 SAUMPCBSOP25	DMD Beef Steak & Onion GF	1 25
SAUM3HG01 SAUMPCHG25	DMD Herb & Garlic GF	1 25
SAUM3LM01 SAUMPCLM20	DMD Lamb Mint GF *	1 20



Code	Description	Weight (kg)
GLUTEN FREE (GF)		
SAUM3NS01	DMD Nicy Spicy GF	1
SAUM3OE01	DMD Old English Sausage GF	1
SAUM3PF01	DMD Pork & Fennel GF *	1
SAUM3TO01	DMD Tomato & Onion GF	1



SAUSAGE MEAL

Corona

Proudly Australian made and family owned since 1898. Today with over 115 years of food industry knowledge and experience.

Corona develop, manufacture and supply innovative flavours and ingredients to the food industry. Their product capabilities include wet and dry products in the form of marinades, food coatings, spices/seasonings, essences, premixes, stuffing mixes, sausage meals and more! They provide both sweet or savoury flavour solutions.



Code	Description	Weight (kg)
SAUMCCCP	Corona Cheese & Cracked Pepper	1
SAUMCCCF01	Corona Meal Chicken & Chives Flavour	1
SAUMCCH	Corona Meal Chorizo Hot	1
SAUMCGF0G01	Corona Greek Feta & Olive	1
SAUMCPAS01	Corona Pork Apple Sultana	1
SAUMCPFS01	Corona Pumpkin Feta & Chives *	1
SAUMCSF01	Corona Meal Spinach & Fetta	1
GLUTEN FREE (GF)		
SAUMCETT01	Corona El Toro Taco GF	1
SAUMCJCS01	Corona Jalapeño Chilli Sour cream GF	1
SAUMCLB01	Corona Leek & Bacon GF	1
SAUMCTP01	Corona Truffle & Parmesan GF *	1

Crown National

As one of the major food ingredient suppliers in South Africa, Crown take great pride in delivering the finest level of quality available to customers.

The roots of Crown National can be traced back to 1912 when a company called Newtown Tin Works was founded in the bustling village of Newtown to serve the exploding gold mining community in Johannesburg. Newtown Tin became a company called Crown Mills which, by the late 1980s was a sizeable company serving predominantly the meat industry with spices, seasonings and butchery equipment. At this stage, across town in Doornfontein, there was a competitor by the name of National Spice Works. The dynamic Bidcorp Group, then in its infancy, acquired both companies and amalgamated them – hence the name Crown National.



Code	Description	Weight (kg)
SAUMCRCCC0.6	Crown Meal Cabanossi Gold	0.6
SAUMCRGBANZ01	Crown Meal Goudveld Boerewors Anz	1.1
SAUMCRNCB01	Crown Meal Classic Boerewors	1
SAUMCROBANZ01	Crown Meal Oumas Boerewors Anz	1.1
SAUMCRPB01	Crown Meal Pioneer Boerewors	1
SAUMCRSSB.5	Crown Sizzler Sosatie Braaiwors	0.5
SAUMCRTB01	Crown Meal Traditional Boerewors	1
SAUMCRWB01	Crown Meal Wapad Boerewors	1

* Winner of The Great New Zealand Sausage Competition

Code	Description	Weight (kg)
SAUMFLMB	FLM Beer Sausage	1
SAUMFLMERMN	FLM English Roast Mustard	1
SAUMFLMHSN	FLM Honey Soy	1
GLUTEN FREE (GF)		
SAUMFLMASR	FLM Apple Sage & Rosemary GF	1
SAUMFLMBRN	FLM Bratwurst GF *	1
SAUMFLMCFHN	FLM Chardonnay & French Herbs GF	1
SAUMFLMCKSN	FLM Chicken Sausage GF	1
SAUMFLMCCN	FLM Cranberry Chestnut GF	1
SAUMFLMHMN	FLM Honey Macadamia GF	1
SAUMFLMHMRN	FLM Honey Mint & Rosemary GF *	1
SAUMFLMIPN SAUMFLMIP10KGN	FLM Irish Pork GF *	1 10
SAUMFLMISN	FLM Italian Salsiccia GF	1
SAUMFLMLO	FLM Lemon Oregano GF	1
SAUMFLMMC�	FLM Madras Curry GF	1
SAUMFLMMSN	FLM Malay Satay GF	1
SAUMFLMMHH	FLM Manuka Honey and Hickory GF	1
SAUMFLMMERCPN SAUMFLMMERCP10N	FLM Merlot & Cracked Pepper GF	1 10
SAUMFLMMEXN	FLM Mexican Jalapeno GF *	1
SAUMFLMMON	FLM Moroccan Sausage GF	1
SAUMFLMMCO	FLM Mushroom & Caramelised Onion GF	1
SAUMFLMRBH	FLM Roast Beef & Horseradish GF	1
SAUMFLMRTCON	FLM Roma Tomato & Caramelised Onion GF	1
SAUMFLMSCN	FLM Spanish Chorizo GF *	1
SAUMFLMSS	FLM Spicy Sicilian GF	1
SAUMFLMSPN	FLM Spinach & Pine Nut GF	1
SAUMFLMSDTN	FLM Sundried Tomato Sausage GF	1
SAUMFLMSCMN	FLM Sweet Chilli Mango GF	1
SAUMFLMSCP	FLM Sweet Chilli Plum GF	1
SAUMFLMTAC	FLM Tasmanian Apple Cider GF *	1
SAUMFLMTCN SAUMFLMTC10N	FLM Texan Chilli GF	1 10
SAUMFLMTBCCN	FLM Thai Basil Chilli & Coriander GF	1
SAUMFLMTFWW	FLM Tuscan Fennel & White Wine GF	1

SAUSAGE MEAL

Flavour Makers

For over two decades, Flavour Makers has been inspiring palates around the nation to discover the true enjoyment of culinary experiences that taste amazing. But it's how we consistently deliver, time that after time that will really amaze.

We add our own, unique flavour to every project we undertake, be it large or small, and it begins with our "passion to plate" philosophy.

We're passionate about flavour, after all, we're chefs - inspired chefs. Backed by a wealth of food science and technical know-how. And the results speak for themselves, amazing flavours, always.

SAUSAGE MEAL

Metra

In August 2010 Dunninghams purchased Metra Ltd and its stock. While now under the Dunninghams umbrella brand, several sausage meals and a baked crumb still carry the Metra brand name.

Newly Weds - QI

Newly Weds Foods has evolved over the last 80 years, to be a truly international business, with 29 manufacturing facilities globally and customers in over 80 countries around the world. To reflect this truly global presence, the original names of the various business units in Asia Pacific were changed in 2012 to Newly Weds Foods Asia Pacific.

Code	Description	Weight (kg)
METSMB25	Metra Beef	25
METSMBB1.25	Metra Beef & Bacon	1.25
METSMOEB25	Metra Old English Beef	25
METSMOEP25	Metra Old English Pork	25
METSMP25	Metra Pork	25
METSMSL125	Metra Saveloy/Luncheon Meal	25
METSMSB25	Metra Supreme Beef	25
METSMTB25	Metra Tasty Beef *	25

Code	Description	Weight (kg)
SAUMQICFKEP	QI Continental Fresh Kransky Easy Pack	1
GLUTEN FREE (GF)		
SAUMQIBEP	QI Boerwoers Easy Pack GF	1
SAUMQIBBEP	QI Burgundy Beef Easy Pack GF	1
SAUMQIGFCEP	QI Chipotle Easy Pack GF *	1
SAUMQICBEP	QI Continental Bratwurst Easy Pack GF	1
SAUMQICA	QI Cooked Cabana Easy Pack GF	1
SAUMQIKREP	QI Cooked Kransky Russian Easy Pack GF	1
SAUMQICMEP	QI Cooked Mettwurst Easy Pack GF	1
SAUMQIPEP	QI Cooked Pepperoni Easy Pack GF	1
SAUMQISC	QI Cooked Salami Cotto Premix GF	1
SAUMQICSCEP	QI Cooked Spanish Chorizo GF	1
SAUMQIWEP	QI Cooked Weisswurst Easy Pack GF	1
SAUMQICEP	QI Cumberland Easy Pack GF	1
SAUMQIGFCEP	QI Curry Coconut Easy Pack GF	1
SAUMQIF1KG	QI Frankfurter Easy Pack GF	1
SAUMQIGFGKLCEP	QI Meal Ginger Kafir Lime Chilli GF	1
SAUMQIGLEP	QI Greek Lamb Easy Pack GF	1
SAUMQIICEP	QI Italian Casalinga Easy Pack GF *	1
SAUMQILKEP	QI Lamb Kofta Easy Pack GF	1
SAUMQILEP	QI Loukaniko Easy Pack GF	1
SAUMQIMEP	QI Merguez Easy Pack GF	1
SAUMQISCEP	QI Spanish Chorizo Easy Pack GF	1
SAUMQITEP	QI Toulouse Easy Pack GF	1

SAUSAGE CONCENTRATES

DMD

The concentrate binds the fat and meat for a smoother consistency and minimises shrinkage in the smokehouse by increasing moisture retention.

Please Note: Concentrates must be combined with a binder.



Code	Description	Weight (kg)
SAUMBCC	DMD Beef Country Classic	25
SAUMBFHAL25	DMD Beef Halal Suitable	25
SAUMBPCMM25	DMD Beef PC Multi-Mix	25
SAUCB3P25	DMD Beef 3% with Paprika	25
SAUCB405 SAUCB424	DMD Beef 4%	5 24
SAUCB6LS25	DMD Beef 6%	25
SAUCBCC	DMD Beef Country Classic 4%	25
SAUCHC325	DMD Ham & Chicken 3%	25
SAUCHC405	DMD Ham & Chicken 4%	5
SAUCP405 SAUCP424	DMD Pork 4%	5 24
SAUCPRC	DMD Precooked 4%	25

Code	Description	Weight (kg)
SAUMDPBMIX25	DMD Premium Beef Mix No. 3 *	25
SAUMDPPKMIX25	DMD Premium Pork Mix No. 3	25
SAUCS405 SAUCS425	DMD Saveloy 4%	5 25
SAUCSSS425	DMD Super Smokey Saveloy 4% *	25
SAUCV5KG	DMD Venison 4%	5
GLUTEN FREE (GF)		
SAUCGFB425	DMD Beef 4% GF	25
SAUCGFPK425	DMD Pork 4% GF	25
SAUCGFSVMSG25	DMD Saveloy 4% GF (With Soy)	25

Code	Description	Weight (kg)
METBC7117	Metra Beef	25

* Winner of The Great New Zealand Sausage Competition



BATTERS/DIPS

DMD

Versatile batter for fish, meats and more. Dunninghams range of batters elevates traditional recipes to new heights. These batters infuse your favourite meats with a tantalising crunch and a burst of delectable seasonings. Whether you're making crispy fried chicken or even vegetable fritters.



Code	Description	Weight (kg)
BATPCPCD03	DMD Pre-Coat Dip	3
BATD6310	DMD Butchers D63 Batter	10
BATPCB10	DMD PC Butchers Batter	10
BATDPA10	DMD Premium Adhesion Batter	10
BATT10	DMD Tempura Batter	10
BATFX5050B10	DMD Fish Batter	10
FLAVBATB	Flavourite Beer Batter	20
GLUTEN FREE (GF)		
BATDGF10	DMD Batter Butchers GF	10

BREADCRUMBS

DMD

Premium breadcrumbs, exclusively crafted for butchers. Our breadcrumbs are meticulously prepared to provide the perfect texture and flavour enhancement for your cuts of meat. Our specially formulated breadcrumbs adhere flawlessly, ensuring a crispy and mouthwatering finish every time.

Code	Description	Weight (kg)
BREDMDGB10	DMD Gold Bright	10
BREDMDGF10	DMD Golden Fine	10
BREDMDBGC10	DMD Blended Gold Chives	10
BRENWWF10	DMD Baked Fine White	10
BRENWWC10	DMD Baked Med Coarse White	10
BREDMDWM15	DMD White Med	15
BREDMDGP10	DMD Gold Panko	10
BREDMDWP2 BREDMDWP10A	DMD White Panko	2 10
BREDMDWG10	DMD Whole Grain	10

Code	Description	Weight (kg)
BREFLAAP	DMD Apricot Flavacrumb	5
BREFLADS	DMD Double Smoke Flavacrumb	4
BREFLAHG	DMD Herb & Garlic Flavacrumb	5
BREFLALH	DMD Lemon & Herb Flavacrumb	5

Code	Description	Weight (kg)
STABXGUM25	Xanthan Gum	25
SEADMDBP	DMD Moisture Binder Plus	20
FLOWHFB01 FLOWHFB10	Wheat Fibre	1 10
GLUT25	Gluten	25
SAUMP20	Sausage Meal - Plain (DMD)	20
FLOSMP20C	Sausage Meal - Plain (Champion)	20
FLOEP20	Sunfield Flour	20
FLOOATM20KG	Oat Meal Flour	20
SEM20F	Semolina - Fine	20
SEM20M	Semolina - Medium	20
FLOSPRO20	Soy Protein Concentrate	20
FLOSPROI20	Soy Protein Isolate	20
SAUMSTB20	Sterimeal B (Wheat-based)	20
TVP20	TVP (Tex Veg Protein)	20
PEATVP07	Pea TVP	7
PEAFIBRE20	Pea Fibre	20

GLUTEN FREE (GF)

FLOPS25	Potato Starch GF	25
FLOR25	Rice Flour GF	25
STERIBIND	Summerbind Steribind (Sorghum) GF	25
FLOTS25	Tapioca Starch GF	25

FLAVACRUMB

DMD

Value added product, Flavacrumb is a blend of selected ingredients designed to increase flavour and visual appeal to meat & poultry.

FILLERS/ BINDERS/ STABILISERS

These provide structural and textural integrity, and water binding in meat products, as well as provide effective fat emulsification in emulsified meat products.

COATINGS & SPRINKLES

DMD

Coatings and sprinkles not only enhance the aesthetics of the dish but also contribute to the overall sensory experience, making each bite a harmonious blend of taste, aroma, and mouthfeel.



Code	Description	Weight (kg)
COADAMMED	DMD All Meats Mediterranean	5
COADBBQ02	DMD BBQ Carnival	2
COADPCM10	DMD Chicken Maryland	10
SEAGS2 SEAGS6	DMD Garlic Steak Deluxe	2 6
COAPCGSS02.5 COAPCGSS6.5	DMD Garlic Steak Sprinkle	2.5 6.5
COADHA1.5	DMD Hawaiian Carnival	1.5
COAPCPSS02.5 COAPCPSS6.5	DMD Pepper Steak Sprinkle	2.5 6.5
COADPSFCM10 COADPSFCM25	DMD Southern Fried Chicken	10 25
COAPCSB10	DMD Spicy Bacon	10
COAPCTB003	DMD Tomato, Bacon & Onion	3
GLUTEN FREE (GF)		
COADGFG	DMD Garlic Steak Sprinkle GF	2
COAPCLM03	DMD Lamb & Mint Sprinkle GF	3
COADMHS02	DMD Lamb, Mint & Sesame Rub GF	2
COADGFP	DMD Pepper Steak Sprinkle GF	2

Code	Description	Weight (kg)
MORCC	Mort's Chicken Coating	20

Morts

Great for coating chicken, fish, schnitzel, roast potatoes and other foods. Strong fragrant flavours of garlic with rich herbs.



Code	Description	Weight (kg)
COACTPS02	Corona Tasmanian Pepperleaf Sprinkle	2
GLUTEN FREE (GF)		
COACCMCR02	Corona Coal Master Charcoal Rub GF	2



Code	Description	Weight (kg)
COAFLMRGR2.5	FLM Roast Garlic & Rosemary Crust Mix	2.5
GLUTEN FREE (GF)		
COAFLMHPN2.5	FLM Hickory Peppercorn Sprinkle GF	2.5
COAFLMMHRN2.5	FLM Manuka Honey & Rosemary GF	2.5
COAFLMMSN2.5	FLM Macadamia Satay Sprinkle GF	2.5
COAFLMBBQ2.5	FLM Memphis BBQ GF	2.5
COAFLMPCPN2.5	FLM Parmesan & Cracked Pepper GF	2.5
COAFLMRWGN2.5	FLM Red Wine & Garlic GF	2.5
COAFLMSSS2.5	FLM Shanghai Sesame Sprinkle GF	2.5
COAFLMSO2.5	FLM Souvlaki Sprinkle Natural GF	2.5
COAFLMTLGCN2.5	FLM Thai, Lemongrass & Coconut GF	2.5
COAFLMTHGN2.5	FLM Tuscan Herb & Garlic Sprinkle GF	2.5

COATINGS & SPRINKLES

Corona

Tasmanian pepperberry is a native Australian shrub. When dried, the leaves and fruit of the pepperberry bush produce a fresh, sweet crisp flavour.

Charcoal Rub: (gluten and MSG free) and is designed to enhance your dishes with the eye-catching colour: black. A perfect blend of herbs, spices and smoke makes the product taste as if you've spent hours cooking over coals. The colour comes from activated charcoal – 100% natural and of food grade (from vegetables).

Flavour Makers

A natural blend of ingredients which when sprinkled onto meat portions begins to adhere and rehydrate by drawing some of the natural juices from the meat, in only a short period of time. The sprinkle forms a coarse, colourful coating pleasing to the eye.

CULTURES & CURES

Dunninghams curing agents are carefully formulated to ensure the best possible quality characteristics of taste, colour, succulence and shelf life are achieved without compromising on yield.

With over 80 years' experience and a world wide network of suppliers, Dunninghams has developed a range of products specially formulated for the New Zealand meat industry.

Dunninghams' formulations are continually being reviewed to ensure they encompass the most advanced food science, comply with New Zealand's food laws and optimise our customers' profitability.



Code	Description	Weight (kg)
BIODAKUL	QI Biobak Ultra Plus (For Raw Salami)	50
CUR01	DMD Colorquik Salinite (Cure #1)**	1
CURCQ12.5		12.5
CURCQ25		25
CURCB05	DMD Corned Beef**	5
CURCB25		25
CURDD01	DMD Dry Cure**	1
CURDD05		5
CURDHD05	DMD Honeydew**	5
CURDHD25		25
CURD10925KG	DMD Cure D109	25
CURMD358	DMD Maple Cure D358**	4 x 6kg
CURP44PP5KG	DMD Paragon 4x4 Ham**	5
CURPU05	DMD Paragon Universal**	5
CURPA5KG	DMD Pastrami	5
CURDP500G	DMD Pineapple**	0.5
CURDPBH20	DMD Premium Bacon & Ham**	20
CURDPB10	DMD Premium Brine Mix**	10
CURDPB25		25
CURDPIN25	DMD Premium Injectamix**	25
CURDPMAS20	DMD Premium Massage**	20
CURDSB12.5	DMD Soaking Brine**	12.5
CURDSB25		25
CURPC258025	DMD 2580 Special Cure**	25
CURKWIKPCBC	QI Durant Pineapple	0.5
MAPLQI	QI Maple Crystals (Suitable For Flavouring Cures)	1
CURN92261	Corona Natural Cure	1
CUR201	Cure Fermenting Salt No 2	1

GLAZES

DMD

Whether you're grilling, roasting, or pan-searing, glazes infuse your meat with depth, complexity, and a glossy sheen that tantalises both the eyes and the palate.

Code	Description	Weight (kg)
GLUTEN FREE (GF)		
FLAGGFA03	DMD Apricot GF	3
FLAGGFA08		8
FLAGGFBBQ03	DMD Barbecue GF	3
FLAGGFBBQ08		8
FLAGGFBBQP08	DMD BBQ Plum GF	8
FLAGGFBUFO3	DMD Buffalo GF	3
FLAGGFBUFO8		8
FLAGPCC03	DMD Chinese GF	3
FLAGPCC08		8
FLAGPCC25		25
FLAGGFC03	DMD Chipotle Smokey Chilli GF	3
FLAGGFDS03	DMD Double Smoke GF	3
FLAGGFDS08		8
FLAGDMDHERBCG	DMD Herb Chilli Garlic GF	3
FLAGGFHCG03	DMD Honey Chilli Garlic GF	3
FLAGDMDHP	DMD Glaze Honey Pineapple GF	8
FLAGGFHO08	DMD Glaze Honey Orange GF	8
FLAGDMDHSS08	DMD Honey Soy Sesame GF	8
FLAGDMDHSN03	DMD Honey Soy Spice NI GF	3
FLAGDMDHSN08		8
FLAGDMDHSN15		15
FLAGDMDHSS03	DMD Honey Soy Spice SI GF	3
FLAGDMDHSS08		8
FLAGDMDHSS15		15
FLAGPCLH03	DMD Lemon & Herb GF	3
FLAGPCLH08		8
FLAGDMDLC03	DMD Lime & Chilli GF	3
FLAGGFNS03	DMD Nicy Spicy GF	3
FLAGGFNS08		8
FLAGGFNS25		25

Code	Description	Weight (kg)
GLUTEN FREE (GF)		
FLAGGFOM03	DMD Oriental Mint GF	3
FLAGGFOM08		8
FLAGGFOM25		25
FLAGGFPP03	DMD Peri Peri GF	3
FLAGGFPP08		8
FLAGDMDRM03	DMD Rosemary & Mint GF	3
FLAGDMDRM08		8
FLAGGFS03	DMD Satay Peanut Free GF	3
FLAGGFS08		8
FLAGGFS25		25
FLAGPCSC03	DMD Spicy Cajun GF	3
FLAGPCSC08		8
FLAGPCST03	DMD Spicy Thai GF	3
FLAGPCST08		8
FLAGPCST25		25
FLAGGFSWC03	DMD Sweet Chilli GF	3
FLAGGFSWC08		8
FLAGGFSWC25		25
FLAGGFSCLO3	DMD Sweet Chilli Lime GF	3
FLAGGFSCLO8		8
FLAGGFSCS08	DMD Glaze Sweet Curry (Sosatie) GF	8
FLAGGFTAN03	DMD Tandoori GF	3
FLAGGFT03	DMD Teriyaki GF	3
FLAGGFTC03	DMD Thai Coconut GF	3
FLAGGFTC08		8
FLAGGFTB03	DMD Tomato & Basil GF	3
FLAGIKONHS08	iKON Honey Soy GF	8

GLAZES

Corona

Corona dry marinade 'glazes' are formulated to be applied to meat where the flavours hydrate from the meat's moisture content, resulting in an appealing glaze.



Code	Description	Weight (kg)
GLUTEN FREE (GF)		
BBQRCMCJ02	Corona Glaze Rub BBQ Mexican Citrus Jalapeno GF	2
FLAGCCFS02	Corona Glaze Citrus Five Spice GF	2
FLAGCSM02	Corona Sticky Maple GF	2

Newly Weds - QI

Warm, rich-looking glazes and rubs not only enhance visual appeal, but also seal in flavour, stabilise colour and retain moisture in meats, seafood and vegetables. We'll formulate a delectable glaze or rub that covers evenly and delivers an appetite-appealing look, flavour and texture.



Code	Description	Weight (kg)
FLAGQISM	QI Glaze Spicy Mediterranean	2

Code	Description	Weight (kg)
GLUTEN FREE (GF)		
FLAGFLMAFONN2.5	FLM Apricot/French Onion GF	2.5
FLAGFLMABCN2.5	FLM Argentinian BBQ GF	2.5
FLAGFLMALS2.5	FLM Asian Lime Sticky GF	2.5
FLAGFLMBPN2.5	FLM Basil Pesto (Peanut) GF	2.5
FLAGFLMBBQPN2.5	FLM BBQ Plum GF	2.5
FLAGFLMBBQSRN2.5	FLM BBQ Sparerib (MSG Free) GF	2.5
FLAGFLMBBQSR2.5	FLM BBQ Sparerib Spice (Contains MSG) GF	2.5
FLAGFLMBBN2.5	FLM Black Bean GF	2.5
FLAGFLMBSP2.5	FLM Brazilian Smoked Paprika GF	2.5
FLAGFLMBN2.5	FLM Buffalo GF	2.5
FLAGFLMBCN2.5	FLM iKON Butter Chicken GF	2.5
FLAGFLMCSN2.5	FLM Char Siu Spice GF	2.5
FLAGFLMCRB2.5	FLM Chinese Roast BBQ GF	2.5
FLAGFLMGBP2.5	FLM Garlic & Black Pepper GF	2.5
FLAGFLMGBN2.5	FLM Garlic Butter GF	2.5
FLAGFLMGLGYN2.5	FLM Greek Lemon Garlic Yoghurt GF	2.5
FLAGFLMHN2.5	FLM Hoisin GF	2.5
FLAGFLMHLN2.5	FLM Honey Lemon GF	2.5
FLAGFLMITN2.5	FLM Italiano GF	2.5
FLAGFLMKBBQ2.5	FLM Korean BBQ (Bulgogi) GF	2.5
FLAGFLMLDSN2.5	FLM Lemon & Dill Seafood GF	2.5
FLAGFLMLON2.5	FLM Lemon Oregano GF	2.5
FLAGFLMLPN2.5	FLM Lemon Pepper GF	2.5
FLAGFLMMC2.5	FLM Mango Curry GF	2.5
FLAGFLMMN2.5	FLM Moroccan GF	2.5
FLAGFLMNOCN2.5	FLM New Orleans Cajun GF	2.5
FLAGFLMPKN2.5	FLM Peking Spice GF	2.5
FLAGFLMPPN2.5	FLM Peri Peri Spice GF	2.5
FLAGFLMPYGN2.5	FLM Persian Yoghurt Garlic GF	2.5
FLAGFLMPWN2.5	FLM Port Wine & Garlic GF	2.5
FLAGFLMRPSN2.5	FLM Roast Peanut Satay GF	2.5
FLAGFLMRM2.5	FLM Rosemary & Mint GF	2.5
FLAGFLMSB2.5	FLM Smokey BBQ GF	2.5
FLAGFLMSRN2.5	FLM Sriracha Spice GF	2.5
FLAGFLMSN2.5	FLM Stroganoff Spice GF	2.5
FLAGFLMSDTBS2.5	FLM Sundried Tomato & Basil GF	2.5
FLAGFLMSSN2.5	FLM Sweet & Sour GF	2.5
FLAGFLMSCN2.5	FLM Sweet Thai Chilli GF	2.5
FLAGFLMTLCN2.5	FLM Tamarind Lime & Chilli GF	2.5
FLAGFLMTYN2.5	FLM Tandoori Yoghurt Spice GF	2.5
FLAGFLMYKN2.5	FLM Yakitori Pepper GF	2.5

GLAZES

Flavour Makers

With access to hundreds of raw materials, Flavour Makers can develop your dry blended product with culinary flare.

We tailor packaging solutions according to customer requirements while ensuring maximum freshness and shelf life.

MARINADES

Corona

Corona specialises in marinades with excellent flavour and coating ability for a variety of meats and cuts. A focus on taste, quality and presentation is achieved in our marinade range.

At Corona we are constantly developing new flavour profiles, whilst continuing to offer our more traditional and popular flavours.

Code	Description	Weight (l)
GLUTEN FREE (GF)		
MARLCBR04	Corona Big Red BBQ GF	4
MARLCBCRWG04	Corona Red Wine Garlic GF	4
MARLCHBBQ04	Corona Hickory BBQ GF	4
MARLCS04	Corona Stroganoff GF	4
MARLCA04	Corona Apricot GF	4
MARLCBBQP04	Corona BBQ Plum GF	4
MARLCCSS04	Corona Chinese Sweet & Sour GF	4
MARLCCGC04	Corona Coconut Green Curry GF	4
MARLCHM04	Corona Honey & Mint GF	4
MARLCMC04	Corona Mango Chilli GF	4
MARLCP04	Corona Parmigiana GF	4
MARLCPSM04	Corona Peanut Satay Mild GF	4
MARLCB04	Corona Smokey Bourbon GF	4
MARLCSC04	Corona Sweet Chilli GF	4
MARLCT04	Corona Tandoori GF	4
MARLCTCC04	Corona Thai Coconut & Coriander GF	4
MARLCTK04	Corona Thai King GF	4



AT MAURI, WE HAVE A LONG TRADITION OF PROVIDING BOTH DOMESTIC CUSTOMERS AND TRADE WITH QUALITY FLOUR PRODUCTS.

As a company dedicated to building and maintaining high standards, it has always been our goal to align ourselves with other businesses that share the same ethic to produce products of exceptional quality.

www.mauri.co.nz



HERBS & SPICES

Spice up your culinary journey with the enchanting world of herbs and spices! From the aromatic allure of basil to the fiery kick of chilli peppers, these flavourful treasures have been a cornerstone of cooking traditions around the globe for centuries. Elevate your dishes to new heights as you explore the myriad uses of these natural wonders.

Herbs, like rosemary and thyme, infuse dishes with a garden-fresh essence, while mint and oregano lend a refreshing burst of coolness. Spices such as cumin and coriander add depth and complexity, transporting your taste buds to distant lands. Delve into the rich warmth of cinnamon and nutmeg for soul-soothing desserts or embrace the heat of paprika and turmeric to awaken your senses.

Code	Description	Weight (kg)
HERBASG01	Basil Ground	1
HERBASW.5	Basil Whole Rubbed	0.5
HERBAYG.3	Bay Leaves Ground	0.3
HERBPR01	Bell Pepper Red (3mm Flakes)	1
HERCARAG.5	Caraway Seed Ground	0.5
HERCARAW.5	Caraway Seed Whole	0.5
HERCARDG01	Cardamom Ground	1
HERCHFK01	Chilli Flakes	1
HERCHIBG01	Chillies Birdseye Xtra Hot Ground	1
HERCHIG01	Chillies Ground	1
HERCHIVF.5	Chives Fine Cut	0.5
HERCRCORG01	Crown Ground Roasted Coriander	1
HERCING.5	Cinnamon Ground	0.5
HERCLOG.5	Cloves Ground	0.5
HERCORC01	Coriander Cracked	1
HERCORG01	Coriander Seed Ground	1
HERCORW01	Coriander Seed Whole	1
HERCUMG01	Cumin Seed Ground	1
HERCUMW.5	Cumin Seed Whole	0.5
HERCURDM01	Curry Powder	1

Code	Description	Weight (kg)
HERFENNG01	Fennel Seed Ground	1
HERFENNW01	Fennel Seed Whole	1
HERGAR.5	Garam Masala	0.5
HERGARCS	Garlic Crushed Sunspice	1
HERGARG01	Garlic Ground Powder	1
HERGARM01	Garlic Minced	1
HERGING.5	Ginger Ground	0.5
HERJUNW01	Juniper Berries Whole	1
HERMACG01	Mace Ground	1
HERMARG01	Marjoram Ground Powder	1
HERMARW.5	Marjoram Whole Rubbed	0.5
HERMINW01	Mint Whole Rubbed	1
HERMIXG.5	Mixed Herbs Ground	0.5
HERMIXR.5	Mixed Herbs Whole Rubbed	0.5
HERMUSYG01	Mustard Powder Yellow (Flour)	1
HERMUSYW01	Mustard Seed Yellow Whole	1
HERNUTG01	Nutmeg Ground	1
HERNUTG25		25
HERONIF01	Onion Dried Flakes	1
HERONIF08		8

Code	Description	Weight (kg)
HERONIG01	Onion Ground	1
HERONIM01	Onion Minced	1
HEROREG.5	Oregano Ground	0.5
HEROREW.5	Oregano Whole Rubbed	0.5
HERPAPSG01	Paprika Smokey Ground	1
HERPAPG01	Paprika Ground	1
HERPARW01	Parsley Whole Rubbed	1
HERPEPBC01	Pepper Black Cracked	1
HERPEPBCN01	Pepper Black New York Cracked	1
HERPEPBG01	Pepper Black Ground	1
HERPEPBW.5	Pepper Black Whole	0.5
HERPEPWG01	Pepper White Ground	1
HERPING.5	Pimento (Allspice) Ground	0.5
HERROSG.5	Rosemary Ground	0.5
HERROSW01	Rosemary Whole Rubbed	1
HERSAGG.5	Sage Ground	0.5
HERSAGW.5	Sage Whole Rubbed	0.5
HERTHYG.5	Thyme Ground	0.5
HERTHYW01	Thyme Whole Rubbed	1
HERTUMG.5	Turmeric Ground	0.5

How to use them

GARLIC. The reputation of French and Italian cooking rests largely on the use of garlic seasoning. Used in many meat dishes, soups, pasta dishes and sauces.



CINNAMON. The spicy bark of oriental trees. Use whole for pickling, preserving and in stewing fruits. Ground, use for baked goods and desserts, also blood sausage and boiled ham.



CUMIN SEED. Available whole and ground, used in Mexican cooking, Indian curries, meatloaf, soups and to flavour rice.



CHILLI. Little peppers used fresh or ground in meat dishes, sauces, soups, hot dishes, seafood, eggs, meats and stews.



DILL SEED. Used in pickles, cheese spreads and salad dressings. Adds zest to sauerkraut, cabbage, turnips, cauliflower and potato salad, also liverwurst and frankfurters.



FENNEL. Commonly used with fish dishes, bread and soups, and salads. All plant parts can be used.



CLOVES. Nail-shaped flower bud of the clove tree. Whole, used for pickling fruits, spicing syrups, studding pork and ham roasts. Ground, used in tomato sauces, polony and boerewors.



FENUGREEK. Somewhat sweet, somewhat bitter. Used as a basic ingredient in most curries, and to flavour certain cheeses.



CARDAMOM SEED. Often used in curries. Use whole for pickling, or ground for a spicy flavour in many recipes, including polony, knackwurst, liverwurst and frankfurter.



BASIL. Tasty in soups, excellent for flavouring tomato dishes, canned sauces and meatballs.



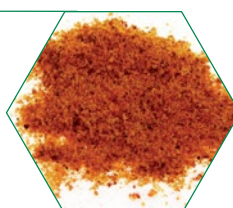
BAY LEAVES. The leaves from a laurel tree - use for pickling, in stews, soups, fish, sauces and gravies, vegetables, tomato recipes and corned beef.



CARAWAY SEED. Used in bread, loaves, cakes, cheese spreads and casseroles. Sprinkle on rolls, sauerkraut and vegetables, as well as delicatessen meats.



MACE. Fragrant dried covering of the nutmeg seed, with a similar flavour. Use whole for pickling, fish and stewed fruit. Use ground in baked foods, pastries, polony, bratwurst and pork sausage.



CORIANDER. Used fresh, seeds or ground, in pickling and curries. Add to soups, poultry stuffing, rub on pork before roasting. Used to season meat products such as boerewors and Polish sausage.



ALLSPICE. Fragrant spice, tastes like a blend of cinnamon, nutmeg and cloves. Whole - use in pickles, meats, boiled fish and in gravies. Ground - use in puddings, relishes, cakes, pies, biscuits, in vegetables and sauces.

HERBS & SPICES

GINGER. An aromatic spice, used fresh for pickling in chutneys, preserves, baked and stewed fruits. Ground, used in cakes, gingerbread, fruits, pot roasts, polony, frankfurters, salami and pork sausage.



MIXED SPICE. A blend of cinnamon, nutmeg and allspice. Used in cakes, puddings, apple dishes and preserves.



MINT. Fresh or in flakes. A sweet, aromatic herb with a distinct spearmint flavour. Adds colour and taste to many dishes, delicious in salads, with veal and lamb roasts, also fruit salads and custards.



MARJORAM. Herb from the mint family. Delicious in stews, soups, poultry and fish sauces. Sprinkle on lamb while roasting.



MIXED HERBS. A blend of seven herbs with a variety of uses. Adds zest to most meals, especially stews, roasts, tomatoes and fish.



ONION. Fresh, salt, flakes, or powder. One of the most versatile seasonings, used in any savoury dish where a distinctive onion flavour is required.



OREGANO. Fresh or ground, good for chilli con carne, vegetables, meats, stuffings, sauces, gravies and eggs. Used in Italian cookery and pizzas.

NUTMEG. Freshly grated or ground. Used in polony, frankfurters, Viennas, boerewors, pork sausage and salami, also in baking and custards.



MUSTARD SEED. Whole - used in making pickles, relishes and chutneys. Ground - to flavour meats, sauces, gravies, mayonnaise, frankfurters, salami, liverwurst.



PAPRIKA. A mild member of the red pepper family. Adds appetising colour and flavour to eggs, cheese dishes, seafood, potatoes and vegetables.



SAGE. Fresh or ground, a favourite flavour for poultry and meat stuffings. A great addition for pork dishes, tasty in stews, meatloaf, hamburger, pickles & meatballs.

PARSLEY. Fresh or flaked. Used as a seasoning and garnish for soups, salads, meats, fish, sauces and vegetables.



STAR ANISE (ANISEED). Liquorice flavour, excellent in seasonings for polony, frankfurters and pepperoni.



PEPPER, BLACK. A universal spice, used extensively in cooking. Whole - used for home grinders in pickles, soups and meats. Ground - adds flavour to most foods.



PEPPER, WHITE. Mild-flavoured centre of the pepper berry. Whole or ground, used the same as black pepper.



ROSEMARY. Fresh or ground, a delectable herb for flavouring lamb, soups, stews, fish, meat stocks and potatoes. Sprinkle on beef before roasting.

THYME. A wide variety of uses, great in stews, soups, meats, eggs and tomato dishes. Sprinkle on sliced tomatoes, stuffings, boerewors and liver spreads.



TURMERIC. A root of the ginger family with bright yellow colouring and appetising aroma. Used for pickling and in making piccalilli, relishes, mustard and curry dishes.



SAVOURY. A herb of the mint family, adds a delightful flavouring for meats, poultry, dressings and sauces. Try a pinch in pastry.



SALT

In the culinary realm, salt reigns as the undisputed king of flavour enhancement. A mere pinch can transform bland ingredients into savory masterpieces, accentuating natural tastes and balancing flavours. Whether it's sprinkled on a juicy steak, mixed into a batch of chocolate chip cookies, or used to preserve pickles, salt is a culinary essential.

DMD

Celery salt is a seasoning made by grinding dried celery seeds and mixing them with salt. It has a savory, slightly earthy flavour with a hint of celery. Here are some common uses:

- Bloody Marys
- Salad dressings
- Soups and stews
- Potato dishes
- Grilled meats or steak


Morts

Great with chicken, fish, chips, or any food where salt is required.


Pacific Salt


Details opposite




Code	Description	Weight (kg)	Product Image
SALC05	DMD Celery Salt	5	

SALCS	DMD Chip Salt	4.5	
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Code	Description	Weight (kg)	Product Image
MORCS	Mort's Chicken Salt	2	

Code	Description	Weight (kg)	Product Image
SALG2225	G22 Coarse	25	
SALG2325	G23 Medium	25	
SALHPF	G27 High Purity Solar Fine (HP)	25	
SALSF15	Standard Fine (PDV)	15	
SALSF25	Standard Fine (PDV)	25	

SALNSF25	Natural Sea Salt Organic Fine	25	
SALNSC25	Natural Sea Salt Organic Coarse	25	

SALACF	Pacific Anticake-Free PDV Salt 48/P	25	
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CELEBRATING

75
YEARS

Dominion Salt has been manufacturing salt for over 70 years, supplying Pure Dried Vacuum Salt and Solar Salt for use in the food industry. Many of salts' applications have changed little down through the millennia, including its use as a preservative, in the drying and pickling of foods, especially fish and meat.



Products



Grade 27 (Fine)

25kg & 15kg

Fine Solar salt kiln dried (stoved) suitable for general use. Also available Iodised in a 15kg bag only.



Standard Salt

25kg & 15kg

High purity certified vacuum salt for use in processing foodstuffs.



Grade 22 (Coarse)

25kg

Coarse solar grade salt kiln dried (stoved) suitable for brine making.



Grade 23 (Medium)

25kg

Medium solar grade salt kiln dried (stoved).



Natural Salt Fine or Coarse 25kg

Harvested using the natural process of solar evaporation. No additives. Certified organic input.

Standards

- Food Standards Australia New Zealand (FSANZ)
- British Standard 998: Vacuum Salt for food use
- CODEX ALIMENTARIUS
- DFCP I HACCP
- FSSC 22000

- Halal
- Kosher
- Bio Gro

Refer to the product specifications listed on our website for Standards, compliance and food grade status.

For our full range of products and specifications visit **www.domsalt.co.nz**

ACIDITY REGULATORS

Used to alter and control the acidity or alkalinity of food on a specific level that is important for processing, taste and food safety.

ANTIOXIDANT

Substances used to preserve food by slowing deterioration, rancidity or discolouration due to oxidation.

PHOSPHATES

Used to increase moisture retention, reduce cook loss/shrinkage, improve protein functionality and flavour stability.

DYES & COLOURANTS

Dyes and colourants are used in butchery to enhance the appearance of fresh and processed meats. They can affect the consumer's perception of the quality, freshness, and taste of the meat products.

EMULSION

Fat stabilisation - preventing any fat separation during cooking and coalescence of the fat on the surface of the product.


MARINADE PUMPS


Meat can get dry when cooking, using a meat marinade pump to infuse flavour and liquid from the inside will make for tastier more moist meat.

Code	Description	Weight (kg)
GDL1	GDL Glucono Delta Lactone	1
SODCIT01	Sodium Citrate	1

Code	Description	Weight (kg)
CURC04	DMD Colourbrite	4
SODE01	Sodium Erythorbate	1

Code	Description	Weight (kg)
PHOS04	DMD Phosplus 'S' Sosaphos	4
PHOS25	(Cutter Phosphate)	25

Code	Description	Weight (kg)	Product Image
ORESIN40PAP01	Paprika Oleoresin 40,000**	1	
DYEBRA7089	Ravicol Brown (85%)	1	
DYEPRRA3070KG	Ravicol Poloney Red	1	
DYEPRRA3074	Ravicol Red (85%)	1	



Code	Description	Weight (kg)	Product Image
EMUG	Garlic**	5	
EMUP5LTR	Paprika**	5	
EMUS5	Smoke**	5	



Code	Description	Weight (kg)
SEADCT03	DMD Chicken Tenderiser	3 (7 bags)
SEADME10	DMD Moisture Enhancer	10
SEADMDBP	DMD Moisture Binder Plus	20
MARPFM	DMD Fresh Meat	5
MARPPCSP4.5	DMD Teriyaki Steak Pump	4.5

Code	Description	Weight (kg)	Product Image
BAR01 BAR25	Barley Whole Pearl	1 25	
CHEHMC05	Cheese High Melt Cubed	5	
GEL01	Gelatine	1	
MSG01KG MSG25	Monosodium Glutamate (MSG)	1 25	
MAPDCR MAPDCR10	DMD Maple Crystals (Suitable For Flavouring Cures)**	1 10	

Code	Description	Weight	Product Image
SAUSFFA500	Freshfields Apple Sauce	12 x 500g	
SAUSVINM15 SAUSVINW15	Malt Vinegar White Vinegar	15l 15l	
SAUS11.8	Soy Sauce	11.8l	
SAUSLPW02	Worcestershire Sauce Lee & Perrins	2l	

Code	Description	Weight	Product Image
PREL05	*DMD Preservative Liquid	5	
PREP05 PREP25	*Preservative Powder (Sodium Sulphite)	5 25	

MISCELLANEOUS

SAUCES

PRESERVATIVES

*To meet Food Standards Code compliance this product is to be used for the manufacture of fresh sausage or hamburger patties made from sausage meat or meat with herbs and seasonings. There are NO permissions to use sulphite on raw mince meat, whole cuts of meat, marinated meat, cured meat or 100% meat burger patties. Please refer to the Food Standards Code for more information.

SMOKING WOOD CHIPS

Bisquettes, Alder

Most commonly used with fish and seafood because of its milder flavour, Alder bisquettes can also be used when smoking pork and poultry.

Bisquettes, Apple

Apple wood bisquettes produce a lighter, fruity and slightly sweet smoke aroma. Traditionally used when smoking pork and poultry and can produce some of the best smoked ribs!

Bisquettes, Hickory

Considered by many to be the best wood for pork. Hickory's full rich flavour is excellent for any meat. Recommended with pork, beef, venison, and wild game.

Bisquettes, Oak










Oak flavoured bisquettes is made from rich flavoured wood and is excellent with wild game, beef, pork, and wild turkey.

Special Blend


Bradley's specially formed blend has a distinct flavour that is mild enough for any dish.

Manuka Woodchips

Perfect all rounder, add that smokey flavour for extra depth to your meat and fish.

Code	Description	Capacity (per pack)	Product Image
SAWBISAL	Bisquettes, Alder*	48	
SAWBISA	Bisquettes, Apple*	48	
SAWBISH	Bisquettes, Hickory*	48	
SAWBISO	Bisquettes, Oak*	48	
SAWBISB	Bisquettes Special Blend	48	
SAWDT15Y	Manuka Wood Chips Fine (0.5-3mm)	50l	
SAWDT15R	Manuka Wood Chips Fine/Medium (0.5-5mm)	50l	
SAWDTWC15	Manuka Wood Chips Medium (3-6mm)	50l	
SAWDTWC12	Manuka Wood Chips Coarse (12mm)	50l	

*For Bradley Smokers

Code	Description	Weight (kg)	Product Image
SAUCPE25	DMD Pet Food 4%	25	
SAUMPF12.5	DMD Pet Food Spice-0-Mix	12.5	

Code	Description	Weight (kg)
GLUTEN FREE (GF)		
SAUMDFCP01	DMD Flexi Chicken Potato GF	1

Code	Description	Weight (kg)
SAUMVEG05	DMD Vegan Meal*	5
SAUMVEGPAT01	DMD Meal Vegan Pattie	1

Code	Description	Weight (kg)
SEABC	DMD Biltong Chilli	10
SEABT	DMD Biltong Traditional	10
SEADH605	DMD Hamburger 6%	5
SEADH625		25
SEADPRBG	DMD Pastrami Rub	5
SEADPNM25	DMD Pattie (No MSG)	25
SEADPBPM10	DMD Pineapple & Bacon Patti Mix	10
SEADPBR	DMD Premium Beef Rissole	0.65*
SEADPBRPRE	DMD Premium Beef Rissole (Preservative)	0.78*
SEADPHPM10	DMD Premium Hamburger	10
SEADPHPM25		25
SEADPHPRE08	DMD Premium Hamburger (Preservative)	8
SEADPLR	DMD Premium Lamb Rissole	0.65*
SEADPLRPRE	DMD Premium Lamb Rissole (Preservative)	0.78*
SEADPSP05	DMD Premium Pattie	5
SEADPSP25		25
SEADPSPPRE08	DMD Premium Pattie (Preservative)	8
GLUTEN FREE (GF)		
SEADH6GFNMSG25	Hamburger 6% GF (No MSG) White Meat	25
SEADH6GLUF05	DMD Hamburger 6% GF	5
SEADH6GLUF25		25
SEADH6GFPRE08	DMD Hamburger 6% GF (Preservative)	8
SEADPSPGF05	DMD Premium Patti GF (No MSG)	5

PET FOOD

Value-add product for adding flavour and texture to pet food.

FLEXITARIAN SAUSAGE MEALS

VEGAN OPTIONS

Indent item, Call or email our customer service team for details *Please shake bag before weighing out product. Add 5kg meal, 6.1kg water, add 1.1kg vegetables.

SEASONINGS/ BURGERS/ RISSOLES

DMD

will be transitioning to 1kg packets*

SEASONINGS/ BURGERS/ RISSOLES

Seasoning bases*

Corona

Add to meat to give an enhanced texture and smokey flavour.

Crown

The Crown National burger seasoning gives grilled burgers their mouthwatering chargrilled flavour. Mix with ground beef to make extra juicy hamburger patties.

Flavourmakers

Premix enhances the flavour of the burger and adds value to your final product.

Newly Weds - QI

Utilising advanced product knowledge, we deliver a variety of specialised, state-of-the-art seasonings and ingredients. Our meat scientists are foremost authorities at incorporating sophisticated ingredients to optimise taste, texture, flavour and functionality.



Code	Description	Weight (kg)
BURCSTR05	Corona Burger Smokey Texas Ranch	5

Code	Description	Weight (kg)
BURCRBSB01	Crown Burger Premix Stetson Beef	1
BURCRBSC01	Crown Burger Premix Stetson Chargrill	1
BURCRBSP01	Crown Burger Premix Stetson Pepper	1
SEACRBBQSGG01 SEACRBBQSGG05	Crown Seasoning BBQ Six Gun Grill	1 5kg (25 x 200G)
SEACRBSHS01	Crown Seasoning Chilli Biltong	1
SEACRCBS02	Crown Seasoning Chili Bite Safari	2
SEACRNDANZ01	Crown Seasoning Drywors National ANZ	1
SEACRSRC01	Crown Seasoning Salami Russian Cooked	1
SEACRSB01 SEACRSB02 SEACRSB05 SEACRSB25	Crown Seasoning Safari Biltong	1 2 5kg (25 x 200G) 25
SEACRSDANZ01	Crown Seasoning Drywors Safari ANZ	1
SEACRTSM01	Crown Seasoning Texan Steak Mix	1

Code	Description	Weight (kg)
BURFLMHC2.5	FLM Herb Chilli Garlic Burger Premix	2.5
BURFLMMB2.5	FLM Memphis Burger Premix	2.5

Code	Description	Weight (kg)
SAUMQICBTEP	QI Biltong Seasoning	1
SEAQICD	QI Durant Cornish Delight*	1.5
SEAQIWURTI	QI Wurzomat Taste Improver	1



STUFFING MIXES

High quality products and ingredients that add value and flavour. Tried and tested flavour packed that appeal to your customer's palate.

DMD

Crafted with care and bursting with flavour, our stuffing mixes are designed to turn ordinary meals into extraordinary feasts. Whether you're preparing a hearty Christmas dinner or adding a touch of flair to everyday dishes, our diverse collection has something for every palate.

Code	Description	Weight (kg)
STUDAB10	DMD Apricot & Bacon	10
STUDGH10	DMD Garden Herb	10
STUDLH10	DMD Lamb & Hogget	10
STUDOE10	DMD Old English	10
STUD010	DMD Onion	10
STUDS010	DMD Sage & Onion	10
METSTUM10	Metra Majic	10
STUFLMASRN	FLM Apple, Sage & Rosemary	5

Code	Description	Weight (kg)
STUFLMAMN	FLM Apricot & Macadamia	5
STUFLMCCS5KGN	FLM Cranberry Chestnut	5
STUFLMFPN	FLM Fig & Pistachio	5
STUFLMSP5KGN	FLM Spinach & Pine Nut	5
STUFLMSTP5KGN	FLM Sundried Tomato & Pistachio	5
GLUTEN FREE (GF)		
STUFLMCFAM	FLM Citrus, Fig, Apricot & Macadamia GF	5
STUFLMGP8	FLM Granny's Plain GF	8

Flavour Makers

Whether you're preparing a holiday feast or a weeknight dinner, these exotic combinations will add a burst of excitement to your dishes.

Code	Description	Weight (kg)
GLUTEN FREE (GF)		
SUGB25	Soft Brown	25
SUGW25	White 1A	25
DEX01	Dextrose	1
DEXM25		25
MAL25	Maltodextrin	25

SUGAR

A versatile sweetener, finds its way into a myriad of culinary creations and everyday products. From adding a touch of sweetness to your morning coffee and baking scrumptious desserts to preserving fruits and creating delectable candies, sugar plays a crucial role in the kitchen.

SALAMI MIXES

DMD

*Seasoning bases

Sausage meal enhances the flavour of the sausage and adds value to your final product.

CASINGS

G Type

G type is suitable for smoke & water cooking. Will shrink with fermented salami. Not easy peel.

C - Clipped

L - Looped

CNL - Clipped Not Looped

See
pages
82 & 83 for
further
details

V Type

V type is NOT suitable for water cooking. It is suitable for smoke cooking. It is easy peel.

Code	Description	Weight (kg)
SEADS05P	DMD Salami Original N0040	5
SEADS25		25
SEADSP01	DMD Salami Pepperoni	1
SEADSP05P		5
SEADSI01	DMD Salami Italian	1
SEADSP001	DMD Salami Polish	1

Code	Description	Weight (kg)
SEAQISC	QI Chorizo Spanish Hot* Salami	1
SEAQIDS	QI Wiberg Danish Salami*	1
SEAQIPS	QI Wiberg Pepperoni Salami*	1
GLUTEN FREE (GF)		
SAUMQISC	QI Salami Cotto Cooked GF	1

Code	Description	Binding	Unit Per Bundle
CASFCG059	G 59 x 750	C&L	25
CASFCG068	G 68 x 500	C&L	25
CASFCG1B	G1 74 x 700	C&L	25
CASFC55B	G1.5 78 x 500	C&L	25
CASFCG2DB	G2 85 x 500	CL/L	25
CASFCG2330B	G2 85 x 330	CL/L	25
CASFCG25700B	G2.5 98 x 700	CNL	25
CASFCG4B	G4 111 x 500	CL	25
CASFCG2ROLLPSX	G2 85 ZROLL 1000m PSX	-	-

Code	Description	Binding	Unit Per Bundle
CASFCV1B	V1 74 x 700	C&L	25
CASFCV112B	V1.5 78 x 500	C&L	25
CASFCV2B	V2 85 x 500	C&L	25
CASFCV4750B	V4 111 x 750	C&L	25
CASFCV2ROLL	V2 85 Clear Roll 1000m	-	-

Code	Description	Capacity	Product Image
FILITIV05LB	Filler ITI HD Manual Vertical	2.3	
FILHUSS5	Filler Huon Stainless Steel Horizontal	5l	
FILMAIEM20R	Mainca Filler (e.g. Filler Mainca FC20 3 Phase)	20l	
STAPMPS2	Stapler - Max Packner HR PS 2	-	
STAPMP11	Staples - Max Packner 11mm Alum	2000/box	
STAPP7	Stapler - Hog Ring Pliers Bostich G7	-	
STAPB616G50B	Staples - Bostich C-Ring 616G50B (Blunt)	-	
SMOSK1122CV	Smoker Oven - Smo-king Model 1122C	-	
SMOSK2350	Smoker Oven - Smo-king Model 2350	-	

MACHINERY

ITI HD Manual Vertical

Kitchener stainless steel sausage filler. 2.3kg capacity. Make your own sausages at home, comes with three stuffing tubes. Safe and sanitary structure, covering all steel gears with the gear box. Two steel bars create a more reliable and durable frame. Stainless steel base with holes for attachment to tabletop. Stainless steel cylinder is easily removed for filling and cleaning.

Accessories Included:

- 19mm tip diameter stuffing tube
- 22mm tip diameter stuffing tube
- 25.4mm tip diameter stuffing tube

Mainca Filler

Semi-automatic, commercial grade, knee operated filler.

Huon Stainless Steel Horizontal

The perfect choice when you want a larger manual filler with 5L capacity for filling sausages as a single operator. Stainless steel construction, set of our different sized straight nozzles. Two solid steel gears, one for filling and one for rapid retraction of the plunger for re-loading.

Smoker Ovens

All Smo-King oven smokehouses can be used for hot smoking and cooking small-goods, meat, poultry, fish and vegetables. Smokehouses with selected options can be used for cold smoking fish, meat and vegetables and for baking pastry products and food drying.

FOOD SERVICE INGREDIENTS

Soft Serve Ice Cream

Just add water for delicious thick shakes and ice creams.

Pancake Mix


DMD pancake mix produces classic and delicious pancakes, ready in minutes! Simply add water, mix and cook.


Potato & Gravy




Cut cost and save time with ready to mix gravy and mashed potatoes.

Pies & Casseroles

These seasonings enhance the flavour of your pies.

Code	Description	Weight (kg)	Product Image
FLAVSSB	Soft Serve Base	(10 x 1.5) 15	

Code	Description	Weight (kg)	Product Image
FLAVPM05 FLAVPM	Pancake Mix	5 20	

Code	Description	Weight (kg)	Product Image
FLAVMM04 FLAVMM12	Potato Mashee Mix	4 12	
FLAVBGM	Brown Gravy Mix	20	
FLAVBREADP10 FLAVBREADP	Potato Breeding Mix	10 20	

Code	Description	Weight (kg)	Product Image
SEADBC10	Butter Chicken Pie Mix	10	
SEADBB20	Beef Booster Seasoning	20	
SEADCB20	Chicken Booster Seasoning	20	

FOOD SERVICE INGREDIENTS



Code	Description	Weight (kg)	Product Image
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BATFX5050B10	DMD Fish Batter	10
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BATT10	DMD Tempura Batter	10
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FLAVBATB	DMD Beer Batter	20
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Code	Description	Weight (kg)	Product Image
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MORCC	Mort's Chicken Coating	20
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MORCS	Mort's Chicken Salt	2
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MORLP02	Mort's Lemon Pepper	2
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Batter

Versatile batter for seafood, meats and vegetables.

Mort's Chicken Coating

Like a popular southern fried chicken seasoning

Mort's Chicken Salt

Great with chicken, fish, chips, or any food where salt is required.

Mort's Lemon Pepper

A classic Kiwi favourite, spice up your cupboard with lemon and pepper seasoning.

BUTCHERS BANQUET MARINADES

As a guide use the full pouch of
marinade on meat (serving 5 people).

Smokey BBQ

Delicious with beef, ribs, burger patties & tofu.

Sweet Chinese Honey

Perfect for stir-fry chicken, fish & tofu.

Honey Mint Rosemary

Delicious with lamb, beef & roast potato.

Sweet Curry

Delicious with meat, seafood or use as a sauce for chips.

Smokey 'n' Hot

Delicious with steaks, ribs & chicken nibbles.



Code	Description	Weight
GLUTEN FREE (GF)		
MARLBBSBBQ250	Smokey BBQ Marinade GF	250g
MARLBCLSBQQ04		4L
MARLBBSCH250	Sweet Chinese Honey Marinade GF	250g
MARLBCLSKT250		250g
MARLBCLHMR04	Honey Mint Rosemary Marinade GF	4L
MARLBCLKT250		250g
MARLBCLKT04	Smokey 'n' Hot Marinade GF	4L
MARLBSC250		250g
MARLBCLSC04	Sweet Curry Marinade GF	4L

250g pouches sold as cartons of 10

BUTCHERS BANQUET RUBS

All Purpose Rub

An ideal partner and an easy to use rub to enhance any cut of meat as well as vegetables.

Chicken Rub

This combination of herbs and spices, with a hint of chilli, is the perfect accompaniment when cooking chicken.

Lamb Rub

A delicate but unmistakable blend of pepper and garlic and other herbs to enhance any lamb cut.

Chicken Salt

A perfect, tasty blend of salt & spices to bring out the flavour in your food.

Garlic & Herb Salt

A versatile combination of garlic, herbs & spices to liven up all meats.

Garlic Steak Sprinkle

Pepper & garlic flavour, adds a crusted texture to meats.

Oriental Mint Rub

An irresistible combination of spices & herbs with a vibrant mint finish.

Lemon & Herb Rub

A light combination of tangy lemon flavour & savoury herbal notes.

Texan Rub

A versatile combination of sweet, spicy & smokey flavours for all types of meat.

Nicy Spicy Rub

A lively, flavourful, savoury, sweet, spice blend.

Peanut Free Satay Rub

A delicious satay style rub that delivers on flavour without the nuts.



Code	Description	Weight (g)	Shakers Per Carton
GLUTEN FREE (GF)			
RUBBAP110	BB All Purpose Rub GF	110	10
RUBBBC150	BB Chicken Rub GF	150	10
RUBBBL130	BB Lamb Rub GF	130	10
SALBBCHKGF	BB Chicken Salt GF	150	10
SALBBGARHRBGF	BB Garlic & Herb Salt GF	160	10
COABBGARSTKGF	BB Garlic Steak Sprinkle GF	90	10
RUBBBOMGF	BB Oriental Mint Rub GF	120	10
RUBBBLHGF	BB Lemon & Herb Rub GF	120	10
RUBBBTEXGF	BB Texan Rub GF	120	10
RUBBBNSGF	BB Nicy Spicy Rub GF	120	10
RUBBBPFSGF	BB Peanut Free Satay Rub GF	120	10

HARVEST B

Plant Based Protein

Harvest B formulates solutions for alternative meat systems. Our protein library provides the foundational building blocks for your plant based meat solutions.

Leveraging our deep understanding of novel proteins, process engineering and culinary creativity, Harvest B celebrates the plant to create superior products that enable you to do more, with less.


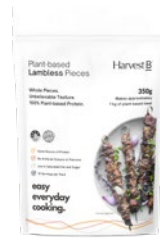
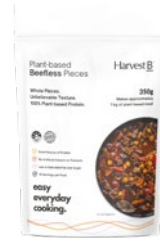
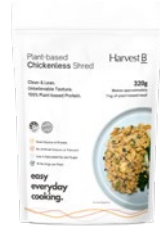


Starting with Australian Wheat as our protein base, Harvest B has started to expand into new proteins and blends to achieve nutritional and flavour requirements for a broad range of product applications.


Sold as cartons of 10

350g goes to 1kg when hydrated

DMD Seasoning

As a guide, add 440g seasoning to 13kg water and mix to dissolve. Add to 7kg protein, rehydrate for atleast 12 hours before draining the liquid.

Code	Description	Weight (g)	Product Image
PLBHPORKLESSC	Plant Based Porkless Pieces	350	
PLBHLAMBLESSC	Plant Based Lambless Pieces	350	
PLBHBEEFLESSC	Plant Based Beefless Pieces	350	
PLBHCICKLESSSHC	Plant Based Chickenless Shred	320	
PLBHCICKLESSC	Plant Based Chickenless Strips	350	
PLBHCICKLESSPC	Plant Based Chickenless Pieces	350	

Code	Description	Weight (g)	Product Image
SEADHBBF	DMD Seasoning Beefless	440	
SEADHBCHK	DMD Seasoning Chickenless	440	
SEADHBPRK	DMD Seasoning Porkless	440	

Code	Description	Weight (kg)	Product Image
PLBHBGRANULE7	Granule GM65N	7	
PLBHBPROTEIN7	Protein Strips	7	
PLBHBRED7	Red Meatless Pieces	7	
PLBHBSHRED6	Wheat B Shred M65N	6	
PLBHBWHITE7	White Meatless Pieces	7	

HARVEST B

Plant Based Protein

Over the past century, our global food system has experienced more change than agriculture did since it first began to be practiced nearly 13,000 years ago. Recent transformations produced incredible efficiencies, increased production and lowered the costs to feed a global population that grew by five billion people over this time.

As it scaled, this food system stopped being designed to feed humans. Through broadacre cropping and corporate farming, the food system became optimised to feed livestock and satisfy our insatiable demand for animal protein. Unfortunately, animals are an inefficient protein delivery system where only about one kilogram of meat results from 10 kilograms of feed.

This inefficient system means we now have a whopping 45% of all our planet's land devoted to supporting livestock production. This system is increasingly strangling all forms of life on our planet, from biodiversity loss to our overall climate. And by 2050, we will have another two billion mouths to feed with a rising middle class demanding more protein than ever before.

What got us here, won't get us there. It's time for us to pursue a Plan B with purpose and urgency to develop a more efficient, scalable and planet-friendly food system designed to feed humans-first. Whether at the field or the fork, our team at Harvest B looks forward to partnering with you to build a more sustainable food system.

Kristi Rjordan
Co-founder & CEO
Harvest B

Harvest B[®]

Plant-based
Proteins

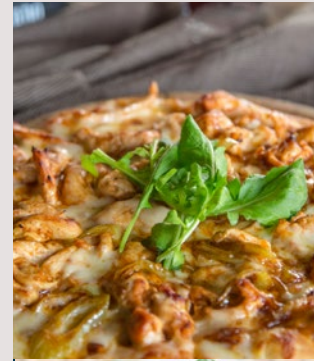
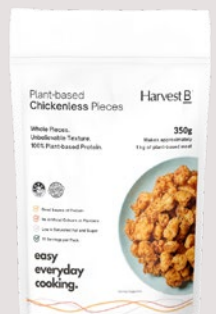
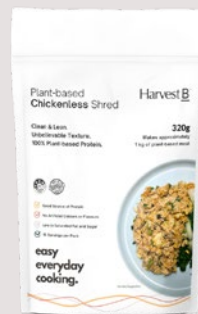
**High Protein.
Dietary Fibre.
No Saturated Fats.
Vegan.
Versatile.
Long Shelf Life.
Planet Friendly.**

easy. everyday. cooking.

Proudly distributed by



iKON  pack



1

Sausages

Simply continue to use Dunninghams' award-winning 1kg sausage meals as per your usual mix ratio to create delicious sausages for your customers.

2

Rissoles & Meatballs

By changing the ratio mix of meat, water and sausage meal and adding a breadcrumb component, you can make tasty rissoles and meatballs using any meals.

3

Patties

As with the 2 above, simply follow our easy ratio mix guide on the opposite page to give your customers a third option of delicious burger patties in a variety of appetising flavours.

Easy Use Guide

Dunninghams 3-in-1 mixes are incredibly versatile. Not only can they be used to make award-winning sausages, but also meatballs, rissoles and patties. As per below, simply change the ratio of mix ingredients and add breadcrumbs, allowing for more value-added product options.

Mix Ratios - Guidelines

	Sausages	Rissoles & Meatballs	Patties
MEAT (kg)	9 (75%)	8 (66.7%)	8 (66.7%)
MEAL (kg)	1 (8.3%)	1 (8.3%)	1 (8.3%)
WATER (kg)	2 (16.7%)	1.5 (12.5%)	1.5 (12.5%)
BREADCRUMB (kg)	-	1.5 (12.5%)	1.5 (12.5%)

Code	Description	Weight (kg)
GLUTEN FREE (GF)		
SAUM3BCT01	DMD Bacon, Cheese & Tomato GF	1
SAUM3BS001	DMD Beef Steak & Onion GF	1
SAUMPCBSOP25		25
SAUM3HG01	DMD Herb & Garlic GF	1
SAUMPCHG25		25
SAUM3LM01	DMD Lamb Mint GF *	1
SAUMPCLM20		20
SAUM3NS01	DMD Nicy Spicy GF	1
SAUM3OE01	DMD Old English Sausage GF	1
SAUM3PF01	DMD Pork & Fennel GF *	1
SAUM3TO01	DMD Tomato & Onion GF	1

3-IN-1 RANGE

"As easy as 1, 2, 3!"

Dunninghams' range of award-winning 1kg sausage meals can now be easily adapted for making rissoles, meatballs and patties.

We've made it simple with our 3-in-1 range of flavoursome meals. It's now easier than ever to create delicious value-added products for your customers.

Simply change the ratio of meat, water and meal, along with the addition of breadcrumbs* to widen the meal usage. Below, is an easy to follow guideline on mix ratios for these different applications. Put the chart on your wall for easy reference.

**If used in conjunction with gluten containing breadcrumbs, the end product is no longer gluten free.*

Flavours:

Herb & Garlic **GF**
 Lamb Mint **GF**
 Tomato & Onion **GF**
 Old English **GF**
 Bacon Cheese & Tomato (non **GF**)
 Beef Steak & Onion **GF**
 Pork & Fennel **GF**
 Nicy Spicy **GF**

Handy Hints

For ease of handling during processing, always keep all ingredients chilled and use iced water. This also helps with shelf life. Water quantity required will vary by meat type, e.g.. less for chicken versus beef.

Note: unless gluten free breadcrumbs are added, the addition of crumb will mean products are no longer gluten free.

DISCOVER OUR FULL RANGE



WWW.CORONA.COM.AU

0800 363 1921

sales@dunninghams.co.nz



BRCS

Food Safety

CERTIFICATED



Corona Manufacturing Pty. Ltd. is family owned Australian business since 1898. We research and develop, manufacture and supply flavours and ingredients to the food industry both locally and globally. We have over 1000 products in our retail range to choose from! We also specialise in developing and supplying customer specific products.



Gluten Free



Award Winning



Halal Certified

PARMIGIANA MARINADE



4
LTR

A sweet flavourful combination of carefully selected herbs, spices and a thick tomato base. Use it as a straight marinade or on top of your favourite style of schnitzel.



GF



HC



Meat



SPINACH & FETTA MEAL



1
KG

Spinach and feta are a perfect pair of classic flavors, with the sweetness of the spinach and the zest of the feta making for a great sausage.



GF



Meat

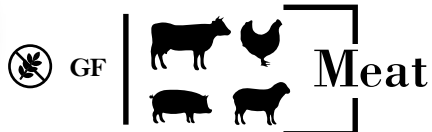




CITRUS FIVE SPICE GLAZE

**2
KG**

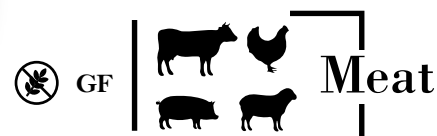
An amazing combination of thick ingredients that creates a sweet herb flavour with a subtle citrus note. Apply it to any meat to enhance its flavour and appearance.



BC RED WINE GARLIC MARINADE

**4
LTR**

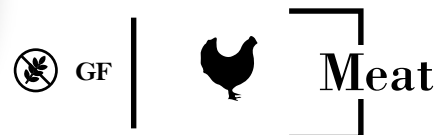
With a rich and indulgent flavour, this marinade will lift any cut of meat. Designed to be perfectly suited for any protein.



CHICKEN & CHIVE MEAL

**1
KG**

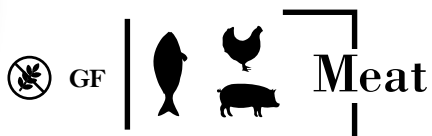
Developed specifically to form the perfect sausage. With savoury flavour and chive flakes resulting in a mouth watering flavour profile.



MANGO CHILLI MARINADE

**4
LTR**

A wonderful mixture of sweet juicy mango with a hint of spicy chilli creates a decadent and flavourful marinade. Pair with chicken, pork or even fish.



CONTACT YOUR LOCAL DUNNINGHAMS REP OR CALL CUSTOMER SERVICES ON
0800 363 1921 OR EMAIL SALES@DUNNINGHAMS.CO.NZ

GLAZES - REFERENCE TABLE

Dunninghams	Pack Sizes						Meat Suitability					Other	
Glazes	2kg	2.5kg	3kg	8kg	15kg	25kg	Beef	Pork	Lamb	Chicken	Venison	Gluten Free	MSG Free
DMD Apricot GF													
DMD Barbecue GF													
DMD BBQ Plum GF													
DMD Buffalo GF													
DMD Chinese GF													
DMD Chipotle Smokey Chilli GF													
DMD Double Smoke GF													
DMD Herb Chilli Garlic GF													
DMD Honey Chilli Garlic GF													
DMD Honey Soy Sesame GF													
DMD Honey Soy Spice NI GF													
DMD Honey Soy Spice SI GF													
DMD Lemon & Herb GF													
DMD Lime & Chilli GF													
DMD Nicy Spicy GF													
DMD Oriental Mint GF													
DMD Peri Peri GF													
DMD Rosemary & Mint GF													
DMD Satay Peanut GF													
DMD Spicy Cajun GF													
DMD Spicy Thai GF													
DMD Sweet Chilli GF													
DMD Sweet Chilli Lime GF													
DMD Tandoori GF													
DMD Teriyaki GF													
DMD Thai Coconut GF													
DMD Tomato & Basil GF													
iKON Honey Soy GF													

Corona	Pack Sizes						Meat Suitability					Other	
Glazes	2kg	2.5kg	3kg	8kg	15kg	25kg	Beef	Pork	Lamb	Chicken	Venison	Gluten Free	MSG Free
Corona Glaze Citrus Five Spice GF													
Corona Sticky Maple GF													

GLAZES – REFERENCE TABLE

Flavour Makers	Pack Sizes						Meat Suitability					Other	
Glazes	2kg	2.5kg	3kg	8kg	15kg	25kg	Beef	Pork	Lamb	Chicken	Venison	Gluten Free	MSG Free
FLM Apricot/French Onion GF													
FLM Argentinian BBQ GF													
FLM Asian Lime Sticky GF													
FLM Basil Pesto (Peanut) GF													
FLM BBQ Plum GF													
FLM BBQ Sparerib (MSG Free) GF													
FLM BBQ Sparerib Spice (Contains MSG) GF													
FLM Black Bean GF													
FLM Brazilian Smoked Paprika GF													
FLM Buffalo GF													
FLM iKON Butter Chicken													
FLM Char Siu Spice GF													
FLM Chinese Roast BBQ GF													
FLM Garlic & Black Pepper GF													
FLM Garlic Butter GF													
FLM Greek Lemon Garlic Yoghurt GF													
FLM Hoisin GF													
FLM Honey Lemon GF													
FLM Italiano GF													
FLM Korean BBQ (Bulgogi) GF													
FLM Lemon & Dill Seafood GF													
FLM Lemon Oregano GF													
FLM Lemon Pepper GF													
FLM Mango Curry GF													
FLM Moroccan GF													
FLM New Orleans Cajun GF													
FLM Peking Spice GF													
FLM Peri Peri Spice GF													
FLM Persian Yoghurt Garlic GF													
FLM Port Wine & Garlic GF													
FLM Roast Peanut Satay GF													
FLM Rosemary & Mint GF													
FLM Smokey BBQ GF													
FLM Sriracha Spice GF													
FLM Stroganoff Spice GF													
FLM Sundried Tomato & Basil GF													
FLM Sweet & Sour GF													
FLM Sweet Thai Chilli GF													
FLM Tamarind Lime & Chilli GF													
FLM Tandoori Yoghurt Spice GF													
FLM Yakitori Pepper GF													

MARINADES – REFERENCE TABLE

Dunninghams	Pack Sizes						Meat Suitability					Other	
Marinades	250g	1l	1.5l	4l	10l	20l	Beef	Pork	Lamb	Chicken	Venison	Gluten Free	MSG Free
Butchers Banquet Honey Mint GF													
Butchers Banquet Smokey 'n' Hot GF													
Butchers Banquet Smokey BBQ GF													
Butchers Banquet Sweet Chinese Honey GF													
Butchers Banquet Sweet Curry Marinade GF													

Corona	Pack Sizes						Meat Suitability					Other	
Marinades	250g	1l	1.5l	4l	10l	20l	Beef	Pork	Lamb	Chicken	Venison	Gluten Free	MSG Free
Corona Apricot GF													
Corona BBQ Plum GF													
Corona Big Red BBQ GF													
Corona Chinese Sweet & Sour GF													
Corona Coconut Green Curry GF													
Corona Hickory BBQ GF													
Corona Honey & Mint GF													
Corona Mango Chilli GF													
Corona Parmigiana GF													
Corona Peanut Satay Mild GF													
Corona Red Wine Garlic GF													
Corona Smokey Bourbon GF													
Corona Stroganoff GF													
Corona Sweet Chilli GF													
Corona Tandoori GF													
Corona Thai Coconut & Coriander GF													
Corona Thai King GF													

RUBS – REFERENCE TABLE

Dunninghams	Pack Sizes						Meat Suitability					Other	
Rubs	Grams	1l	1.5l	4l	10l	20l	Beef	Pork	Lamb	Chicken	Venison	Gluten Free	MSG Free
Butchers Banquet All Purpose Rub GF	110g												
Butchers Banquet Chicken Rub GF	150g												
Butchers Banquet Lamb Rub GF	130g												
Butchers Banquet Lemon & Herb Rub GF	120g												
Butchers Banquet Nicy Spicy Rub GF	120g												
Butchers Banquet Oriental Mint Rub GF	120g												
Butchers Banquet Peanut Free Satay Rub GF	120g												
Butchers Banquet Texan Rub GF	120g												
Butchers Banquet Chicken Salt GF	150g												
Butchers Banquet Garlic Steak Sprinkle GF	90g												
Butchers Banquet Garlic & Herb Salt GF	160g												

SAUSAGE MEAL – REFERENCE TABLE

Dunninghams		Pack Sizes							Meat Suitability					Other	
Sausage Meal Variety		1kg	1.25kg	2kg	3kg	5kg	10kg	25kg	Beef	Pork	Lamb	Chicken	Venison	Gluten Free	MSG Free
3-in-1 Range	DMD Bacon, Cheese and Tomato GF														
	DMD Beef Steak and Onion GF														
	DMD Herb and Garlic GF														
	DMD Lamb Mint GF							20kg							
	DMD Nicy Spicy GF														
	DMD Old English Sausage GF														
	DMD Pork & Fennel GF														
	DMD Tomato and Onion GF														
	DMD Beef Country Classic														
	DMD Beef GF (Preservative)														
	DMD Beef GF (Preservative & MSG)														
	DMD Beef GF (No Preservative)														
	DMD Beef PC Multi-Mix														
	DMD Beef Spice-O-Mix GF														
	DMD Beef Spice-O-Mix						16kg								
	DMD Beef Spice-O-Mix New Colour														
	DMD Blue Cheese GF														
	DMD Boerewors Spice 4%														
	DMD Cabanossi														
	DMD Chicken Spice-O-Mix														
	DMD Chicken Spice-O-Mix GF														
	DMD Chicken Spice-O-Mix GF (No Pres.)														
	DMD Chipotle (Smokey Chilli) GF														
	DMD Extra Hot Mexican GF														
	DMD Frankfurter Spice-O-Mix*														
	DMD Green Thai GF														
	DMD Ham and Chicken Spice-O-Mix*														
	DMD Ham and Chicken Spice-O-Mix GF *														
	DMD Italian GF														
	DMD Lamb (NW) GF														
	DMD Lamb Spice-O-Mix				4kg										
	DMD Lamb Spice-O-Mix GF														
	DMD Luncheon Spice-O-Mix*														
	DMD Paragon Herb and Garlic														
	DMD Paragon Old English Beef														
	DMD Paragon Saveloy GF *														
	DMD Penrose Beef Premix														
	DMD Pepper and Worcester Sauce GF														

*Cooked smoked product, may contain nitrite

SAUSAGE MEAL – REFERENCE TABLE

Dunninghams	Pack Sizes								Meat Suitability					Other	
Sausage Meal Variety	1kg	1.25kg	2kg	3kg	5kg	10kg	20kg	25kg	Beef	Pork	Lamb	Chicken	Venison	Gluten Free	MSG Free
DMD Poloney/Saveloy Spice-O-Mix*															
DMD Pork Country Classic															
DMD Pork GF (Preservative)															
DMD Pork GF (No Preservative)															
DMD Pork PC Multi-Mix															
DMD Pork Spice-O-Mix															
DMD Pork Spice-O-Mix GF															
DMD Precooked Spice-O-Mix															
DMD Roast Beef Mustard															
DMD Smokey Bacon GF															
DMD Smokey Bacon & Maple GF															
DMD Smokey Paprika and Garlic GF															
DMD Smokey Saveloy Spice-O-Mix*															
DMD Spanish Chorizo (Fresh) GF															
DMD Spicy Cevapcici GF															
DMD Spicy Chorizo (Cooked/Smoked)* GF															
DMD Super Savoury															
DMD Tomato and Basil GF															
DMD Venison															
DMD Venison GF															

Corona	Pack Sizes								Meat Suitability					Other	
Sausage Meal Variety	1kg	1.25kg	2kg	3kg	5kg	10kg	20kg	25kg	Beef	Pork	Lamb	Chicken	Venison	Gluten Free	MSG Free
Corona Apple Sultana															
Corona El Toro Taco GF															
Corona Cheese & Cracked Pepper															
Corona Greek Feta & Olive															
Corona Jalapeño Chilli Sour Cream GF															
Corona Leek & Bacon GF															
Corona Pumpkin Feta Chives															
Corona Truffle & Parmesan GF															

Metra	Pack Sizes								Meat Suitability					Other	
Sausage Meal Variety	1kg	1.25kg	2kg	3kg	5kg	10kg	20kg	25kg	Beef	Pork	Lamb	Chicken	Venison	Gluten Free	MSG Free
Metra Beef															
Metra Beef and Bacon															
Metra Old English Beef															
Metra Old English Pork															
Metra Pork															
Metra Saveloy/Luncheon Meat*															
Metra Supreme Beef															
Metra Tasty Beef															

*Cooked smoked product, may contain nitrite

SAUSAGE MEAL – REFERENCE TABLE

Flavour Makers	Pack Sizes								Meat Suitability					Other
Sausage Meal Variety	1kg	1.25kg	2kg	3kg	5kg	10kg	20kg	25kg	Beef	Pork	Lamb	Chicken	Venison	Gluten Free
FLM Apple Sage and Rosemary GF														
FLM Beer Sausage														
FLM Bratwurst GF														
FLM Chardonnay and French Herbs GF														
FLM Chicken Sausage GF														
FLM Cranberry Chestnut GF														
FLM English Roast Mustard														
FLM Honey Macadamia GF														
FLM Honey Mint and Rosemary GF														
FLM Honey Soy														
FLM Irish Pork GF														
FLM Italian Saisiccia GF														
FLM Lemon Oregano GF														
FLM Madras Curry GF														
FLM Malay Satay GF														
FLM Manuka Honey and Hickory GF														
FLM Merlot and Cracked Pepper GF														
FLM Mexican Jalapeño GF														
FLM Moroccan Sausage GF														
FLM Mushroom & Caramelised Onion GF														
FLM Roast Beef and Horseradish GF														
FLM Roma Tomato & Caramelised Onion GF														
FLM Spanish Chorizo GF														
FLM Spinach and Pine Nut GF														
FLM Spicy Sicilian GF														
FLM Sweet Chilli Mango GF														
FLM Sweet Chilli Plum GF														
FLM Sundried Tomato Sausage GF														
FLM Tasmanian Apple Cider GF														
FLM Thai Basil Chilli and Coriander GF														
FLM Texan Chilli GF														
FLM Tuscan Fennel & White Wine GF														

SAUSAGE MEAL – REFERENCE TABLE

Newly Weds - QI	Pack Sizes								Meat Suitability					Other
Sausage Meal Variety	1kg	1.25kg	2kg	3kg	5kg	10kg	20kg	25kg	Beef	Pork	Lamb	Chicken	Venison	Gluten Free
QI Boerwoers Easy Pack GF														
QI Burgundy Beef Easy Pack GF														
QI Chipotle Easy Pack GF														
QI Continental Bratwurst Easy Pack GF														
QI Continental Fresh Kransky Easy Pack														
QI Cooked Cabana Easy Pack* GF														
QI Cooked Kransky Russian Easy Pack* GF														
QI Cooked Mettwurst Easy Pack* GF														
QI Cooked Pepperoni Easy Pack* GF														
QI Cooked Salami Cotto Premix* GF														
QI Cooked Spanish Chorizo* GF														
QI Cooked Weisswurst Easy Pack* GF														
QI Cumberland Easy Pack GF														
QI Curry Coconut Easy Pack GF														
QI Frankfurter Easy Pack* GF														
QI Ginger, Kaffir Lime & Chilli Easy Pack GF														
QI Greek Lamb Easy Pack GF														
QI Italian Casalinga Easy Pack GF														
QI Lamb Kofta Easy Pack GF														
QI Loukaniko Easy Pack GF														
QI Merguez Easy Pack GF														
QI Spanish Chorizo Easy Pack GF														
QI Toulouse Easy Pack GF														

*Cooked smoked product, may contain nitrite



Flavour Makers

Food Development & Manufacture



Flavour Makers

Food Development & Manufacture

Create amazing. Always.



Flavour Makers is a proudly Australian owned company that continues to amaze.

For over two decades, Flavour Makers has been inspiring palates around the nation to discover the true enjoyment of culinary experiences that taste amazing. But it's how we consistently deliver, time that after time that will really amaze.

That's how we're leading the food industry, how we've become the proud manufacturer behind some of Australia's biggest and most loved brands and why our Food and flavour creation continues to amaze.

We add our own, unique flavour to every project we undertake, be it large or small, and it begins with our "passion to plate" philosophy.

We're passionate about flavour, after all, we're chefs - inspired chefs. Backed by a wealth of food science and technical know-how. And the results speak for themselves, amazing flavours, always.



Natural & Gluten Free

Honey Soy Spice/ Glaze

Flavour Makers - Honey Soy Spice/ Glaze

Honey Soy Spice/Glaze combines the sweetness of honey with the rich saltiness of soy. The rich dark, yet translucent colour provides a glossy, tempting visual appeal to any display.

Code:

22896 - Honey Soy Spice/ Glaze



All Natural & Gluten Free

Spices/Glazes

Flavour Makers range of functional Spice/Glazes can be used as both a Spice Blend or as a Glaze depending on the result you want to achieve.

When applied as a Spice Blend, mixed with water (or oil, or wine as per instructions), the blend starts to thicken in a short period of time, becoming a glossy, visually appealing marinade for meat portions or vegetables.

When applied as a Glaze and rubbed or sprinkled onto meat portions, the functional ingredients begin to rehydrate by drawing some of the juices from the meat to form a glaze that covers the meat surface with a glossy visual appeal.

Code	Spice/Glazes
22630	Apricot French Onion Spice/Glaze
22668	Argentinian BBQ Spice/Glaze (Chimichurri)
22669	Basil Pesto Spice/Glaze
22615	BBQ Plum Spice/Glaze
22613	BBQ Spare Rib Spice/Glaze
22670	Black Bean Spice/Glaze
22663	Brazilian Smoked Paprika Spice/Glaze
22631	Buffalo Spice/Glaze
22671	Char Siu Spice/Glaze
22672	Chinese Roast BBQ Spice/Glaze
23004	Chipotle & Lime Spice/Glaze
22616	Double Smoke Spice/Glaze
23006	Garlic & Black Pepper Spice/Glaze
22673	Garlic Butter Spice/Glaze
23975	Greek Lemon Garlic Yoghurt Spice/Glaze NEW
22674	Golden Phoenix Satay Spice/Glaze
22614	Herb, Garlic & Chilli Spice/Glaze
22676	Hoisin Spice/Glaze
22677	Honey Lemon Spice/Glaze
22896	Honey Soy Spice/ Glaze
22681	Italiano Spice/Glaze
22662	Korean BBQ (Bulgogi) Spice/Glaze
22635	Lemon Oregano Spice/Glaze
22634	Lemon Pepper Spice/Glaze
22682	Malay Satay Spice/Glaze
23658	Mango & Chilli Spice/Glaze
22633	Mango Curry Spice/Glaze
20443	Moroccan Spice/Glaze
60043	New Orleans Cajun Spice/Glaze
22620	Peking Spice/Glaze

Code	Spice/Glazes (cont'd)
22628	Peri-Peri Spice/Glaze
23989	Persian Yoghurt & Garlic Spice/Glaze NEW
22687	Port Wine & Garlic Spice/Glaze
22629	Roast Peanut Satay Spice/Glaze
22612	Rosemary & Mint Spice/Glaze
22863	Satay Spice/Glaze (Peanut Free)
22619	Semi Dried Tomato Spice/Glaze
22632	Smoky BBQ Spice/Glaze
22610	Smokey Chipotle Spice/Glaze
23002	Sriracha Spice/Glaze
22688	Stroganoff Spice/Glaze
22627	Sun Dried Tomato & Basil Spice/Glaze
22689	Sweet & Sour Spice/Glaze
23181	Sweet Thai Chilli Spice/Glaze
23182	Tamarind Lime & Chilli Spice/Glaze
22740	Tandoori Yoghurt Spice/Glaze
22690	Teriyaki Spice/Glaze
22648	Yakitori Pepper Spice/Glaze
22693	Yiros Spice/Glaze

Code	Glazes
20514	BBQ Spare Rib Glaze CONTAINS MSG

Code	Sticky Glazes
21706	Asian Lime Sticky Glaze
22679	Honey Pepper Sticky Glaze



*Roll Roast with Rosemary
& Mint Spice/Glaze*



*Chicken Wings marinated in
Buffalo Spice/Glaze*



Golden Phoenix Satay Spice/Glaze



*Beef Medallions in Korean BBQ
(Bulgogi) Spice/Glaze*



*Beef Medallions in Yakitori & Pepper
Spice/Glaze*



*Beef medallions with Brazilian Smoked
Paprika Spice/Glaze*



Chicken wings with Asian Lime Sticky Glaze



*Beef medallions in Argentinian
BBQ Spice/Glaze*



*Pork Fillet coated in
Tandoori Yoghurt Spice*

NEW!



AMERICAN BBQ RUBS

Capitalise on the BBQ trend NOW with these amazing new BBQ spice rubs, from the team at The Secret Ingredient. They come packaged in easy to use shakers, within a counter ready display carton, and have no artificial colours or flavours.

Product Code	Sales Code	Product Description	Pack Size	CTN Size
25660	SEC1050	Secret Ingredient Kansas BBQ Rub	350 g	6
25661	SEC1060	Secret Ingredient Louisiana BBQ Rub	320 g	6
25665	SEC1070	Secret Ingredient South Carolina BBQ Rub	350 g	6
25650	SEC1090	Secret Ingredient Memphis BBQ Rub	330 g	6



All Natural & Gluten Free

BBQ Rubs

Straight from the Southern barbeque belt of the USA, Flavour Makers brings you our new range of BBQ rubs. Served up in big portions with plenty of sides, these smoky flavours are the perfect crowd-pleaser.

When **rubbed onto meat portions**, the functional ingredients begin to rehydrate by drawing some of the juices from the meat to form a glaze that covers the meat surface with a glossy visual appeal.

Code	Rubs
22998	Memphis BBQ Rub
23107	South Carolina BBQ Rub
23128	Louisiana BBQ Rub



Louisiana BBQ Rub Pork Chop



Memphis BBQ Rub Pork Chop



South Carolina BBQ Rub Pork Chop

All Natural & Gluten Free

Sprinkles

A natural blend of functional ingredients which **when sprinkled onto meat portions**, over a short period of time begins to adhere and re-hydrate by drawing some of the natural juices from the meat. The sprinkle forms a coarse, colourful coating pleasing to the eye.

Sprinkles can also be added to plain or coarse breadcrumbs at a ratio of 1 part sprinkle to 5 parts crumb to create an interesting coating for schnitzels or rissoles.

Code	Product
22665	Hickory Peppercorn Sprinkle
22820	Macadamia Satay Sprinkle
22822	Manuka Honey & Rosemary Sprinkle
22823	Parmesan & Cracked Pepper Sprinkle
22813	Red Wine & Garlic Sprinkle
22814	Roast Tomato & Garlic Sprinkle
22824	Shanghai Sesame Sprinkle
22826	Souvlaki Sprinkle
22819	Thai Lemongrass & Coconut Sprinkle
22816	Tuscan Herb & Garlic Sprinkle



Sprinkled Souvlaki Lamb



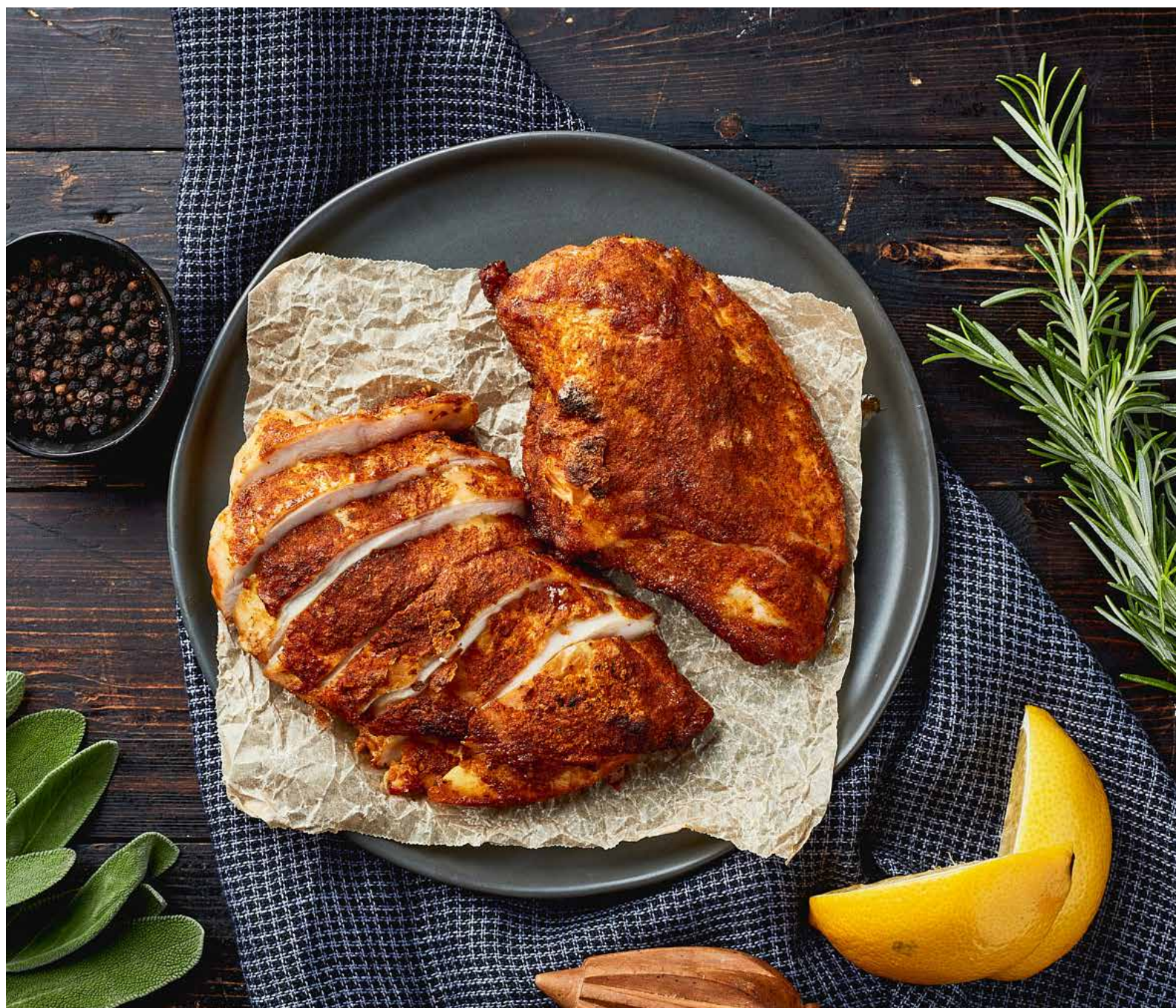
Pork Fillets marinated in Parmesan & Cracked Pepper Sprinkle



Beef Steak in Hickory Peppercorn Sprinkle



Shanghai Sesame Roll



Chicken Breast coated with Roast Chicken Sprinkle



Chicken Breast in Thai Lemongrass Coconut Sprinkle



Lamb Cutlet with Manuka Honey & Rosemary Sprinkle



Chicken Tenderloin sprinkled with Macadamia Satay



Chicken Breast coated in Tuscan Herb & Garlic Sprinkle

Coatings, Breadcrumbs & Herbcrusts[®]

Our crumb coatings offer the perfect blend of texture and flavour to a range of meat, seafood, and poultry.

All of our crumb mixes feature a specially selected crumb with a very low moisture absorption rate. This keeps product dryer for longer in the display cabinet and ensures the end consumer gets the eating experience they are looking for. Our newest innovation in this category is our Roasted Garlic & Rosemary HerbCrust[®] which can be used to coat the surface of any meat portion, or even as a stuffing. The HerbCrust[®] cooks up to deep golden colour adding a satisfying element of crunch to a roast as well as a delicious flavour.

Code	Product
30020	Egg Wash
60000	Incredibly Adhesive Batter Mix
22887	Parmesan, Garlic & Parsley Coater ALL NATURAL + GLUTEN FREE
21704	Roasted Garlic & Rosemary HerbCrust [®] Pre-Mix ALL NATURAL
23088	Salt & Pepper One Step Coater ALL NATURAL + GLUTEN FREE
22886	Southern Chicken Coater ALL NATURAL + GLUTEN FREE

Bakery

Sauces, Gravies, & Pie Pre-Mixes

Add extra value to your offering with sauces, gravies, pie pre-mixes, and more. Flavour Makers bakery and sauce products provide your customers with specialty offerings they can't buy from the supermarkets.

Code	Product
20841	Beef Pie Pre-Mix
40065	Creamy Chive Sauce Pre-Mix
20844	Creamy Mushroom Pie Pre-Mix
50044	Instant Mashed Potato
20846	Sausage Roll Pre-Mix ALL NATURAL + GLUTEN FREE



All Natural & Gluten Free Seafood Spices/Glazes

Developed with the same culinary flair that Flavour Makers is famous for, our Seafood range has been specifically developed to harmonise with the delicate and subtle flavours of fresh seafood. These products will also assist in the absorption of excess moisture purge making your seafood look better for longer.

Code	Product
23085	Honey Ginger Seafood Spice/Glaze
23089	Lemon & Dill Seafood Spice/Glaze
23088	Salt & Pepper One Step Coater
23086	Sweet Chilli & Lime Seafood Spice/Glaze



Calamari Rings in Salt & Pepper One Step Coater



Rockling medallions in Honey Ginger Seafood Spice/Glaze



Sweet Chilli & Lime Salmon Fillet

Injection Mixes & Boosters

Code	Product
60003	Roast Beef Injection (MADE TO ORDER)
21922	Chicken Booster ALL NATURAL (MADE TO ORDER)

All Natural Stuffings

Code	Product
40005	Apple Sage & Rosemary Stuffing Mix
40007	Apricot & Macadamia Stuffing Mix
22396	Citrus Peel, Fig, Apricot & Macadamia Stuffing Mix GLUTEN FREE
40041	Cranberry & Chestnut Stuffing Mix
21229	Fig & Pistachio Stuffing Mix
22895	Grannys Gluten Free Stuffing Mix GLUTEN FREE
21082	Honey and Macadamia Stuffing Mix
40003	Sage & Onion Stuffing Mix
30010	Spinach & Pinenut Stuffing Mix
40076	Sun Dried Tomato & Pistachio Stuffing Mix

Gluten Free Burger Pre-Mixes

Code	Product
22894	Beef Burger Pre-Mix
40019	Beef/Pork Cevap Pre-Mix
20249	Chicken Burger Pre-Mix
21589	Gourmet Angus Burger Pre-Mix
23005	Memphis Burger Pre-Mix
22889	Herb, Chilli & Garlic Burger Pre-Mix
20962	Lamb Kofta Pre-Mix
22890	Tuscan Italian Burger Pre-Mix



Burger Premix & Mince Seasonings

Product Code	Sales Code	Product Name	Pack Format
24654	SGGF2120	Italian Mince Seasoning	4x2.5kg
24653	SGGF2110	Mexican Mince seasoning	4x2.5kg
24652	SGGF2100	Charcoal Grill Burger Mix	16x1kg

Mince Seasoning

Flavour makers have developed a new range of seasonings to **add spice and flavour to mince**. These seasoning blends can add excitement & flavour to a household affordable favourite.

Charcoal Grill Burger Premix

Ever noticed the difference between a Maccas's burger & a Hungry Jacks burger? **It's all about the grill flavour**. Try our new burger pre-mix to super charge your fire grill experience.



Gluten Free

Sausage Pre-Mixes

Code	Product
20052	Apple Sage & Rosemary Sausage Pre-Mix
21658	Beer Sausage Pre-Mix
80099	Boerewors Sausage Pre-Mix
40062	Bratwurst Sausage Pre-Mix
20116	Butchers Pink Sausage Pre-Mix
50022	Butchers Premium Pink Sausage Pre-Mix
20535	Chardonnay & French Herbs Sausage Pre-Mix
20046	Chicken Sausage Pre-Mix
50046	Cranberry & Chestnut Sausage Pre-Mix
80051	Honey Macadamia Sausage Pre-Mix
20097	Honey Mint & Rosemary Sausage Pre-Mix
50030	Irish Pork Sausage Pre-Mix
20063	Italian Salsiccia Sausage Pre-Mix
21588	Kids Aussie Mite Sausage Pre-Mix
20061	Lemon Oregano Sausage Pre-Mix
20053	Madras Curry Sausage Pre-Mix
20056	Malay Satay Sausage Pre-Mix
21585	Manuka Honey & Hickory Sausage Pre-Mix

Code	Product
20143	Merlot & Cracked Pepper Sausage Pre-Mix
20057	Moroccan Sausage Pre-Mix
60001	Rice Sausage Pre-Mix
20555	Roma Tomato & Carmelised Onion Sausage Pre-Mix
20049	Smoky Bacon Sausage Pre-Mix
20096	Spanish Chorizo Sausage Pre-Mix
22611	Spicy Sicilian Sausage Pre-Mix
21343	Spinach & Pinenut Sausage Pre-Mix
40063	Sun Dried Tomato Sausage Pre-Mix
80072	Sweet Chilli Mango Sausage Pre-Mix
20070	Sweet Chilli Plum Sausage Pre-Mix
20054	Tandoori Sausage Pre-Mix
21583	Tasmanian Apple Cider Sausage Pre-Mix
20128	Thai Basil, Chilli & Coriander Sausage Pre-Mix
20050	Tomato & Onion Sausage Pre-Mix
21582	Tuscan Fennel & White Wine Sausage Pre-Mix



Flavour Makers
Food Development & Manufacture

Create amazing. Always.

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EASY PACK CONTINENTAL

*Gluten Free Premium Premixes for
COOKED Continental Sausages*



COOKED CONTINENTAL SMALLGOODS MADE EASY

The EASY PACK range from Newly Weds Foods offer complete, cost effective premixes for Cooked Continental Smallgoods. Made from quality, authentic seasonings & functional ingredients they are the easiest, most convenient way to produce exceptional authentic Continental Smallgoods.



Visit us at www.nwfap.com

EASYPACK

CONTINENTAL

ADVANTAGES OF EASY PACK INCLUDE

- Authentic recipes with quality ingredients
- Improves productivity, efficiency, consistency and profitability
- Premium packaging for simple storage & to keep seasoning fresher for longer
- Standardised packs for ease of use
- Easy recipe - 1 Easy Pack Sachet makes 20kg finished product
- Gluten Free



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Phone +64 9 213 9880
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Code	Product Name	Description	Recipe for a 20kg batch		Mincer Method
Q6350	GF Cooked Weisswurst Easy Pack 1kg (5 per pack)	Traditional Bavarian white sausage with Nutmeg, Pepper, Ginger, Parsley and a hint of Lemon.	Pork Trim 80cl Pork Back Fat 2.0 kg Ice 4.0 kg Easy Pack 1.0 kg		1. Pass meat & fat through 10mm mincer plate 2. Mix in half the ice & one Easy Pack then pass through 3mm mincer plate 3. Add remaining ice & pass a further 2 times through 3mm mincer plate 4. Fill into preferred casing 5. Cook at 80°C until core temperature reaches 70°C 6. Cool in ice water <i>Note - Ask your sales representative for cutter instructions if required</i>
Q6500	GF Frankfurt Easy Pack 1kg (5 per pack)	Continental premix with Nutmeg, Mace, Coriander, Garlic, Paprika and a hint of smoke.	Meat Trim 75cl Iced Water 5.0 kg Easy Pack 1.0 kg		1. Pass meat through 10mm mincer plate 2. Mix in ice & one Easy Pack then pass through 3mm mincer plate 3. Mince again through 3mm plate until desired texture is achieved 4. Fill into preferred casing 5. Warm / redden for 10 minutes at 50°C 6. Dry for 45 minutes at 55°C 7. Smoke for 40 minutes at 65°C or until desired colour is achieved 8. Cook at 78°C until core temperature reaches 70°C <i>Note - Ask your sales representative for cutter instructions if required</i>
Q6480	GF Cooked Kransky / Russian Easy Pack 1kg (5 per pack)	Also known as Kielbasa or Polish Sausage, this premix is a combination of Coriander, Pepper, Caraway, Mustard, Garlic and a dash of Chilli.	Meat Trim 75cl Iced Water 3.0 kg Easy Pack 1.0 kg		
Q6550	GF Pepperoni Easy Pack 1kg (10 per pack)	Popular sausage for pizza toppings. Bright red in colour with flavours including Coriander, Pepper, Caraway, Mustard, Garlic, Paprika and Chilli.	Meat Trim 75cl Iced Water 3.0 kg Easy Pack 1.0 kg		1. Pass meat through 10mm mincer plate 2. Mix in ice & one Easy Pack then pass through 5mm mincer plate 3. Fill into preferred casing 4. Warm / redden for 10 minutes at 50°C 5. Dry for 45 minutes at 55°C
Q6600	GF Cabana Easy Pack 1kg (5 per pack)	Continental premix with Caraway, Chilli, Pepper, Mustard and Coriander.	Meat Trim 75cl Iced Water 3.0 kg Easy Pack 1.0 kg		6. Smoke for 40 minutes at 65°C or until colour is achieved 7. Cook at 78°C until core temperature reaches 70°
Q6950	GF Cooked Spanish Chorizo Easy Pack 1.2kg (10 per pack)	Continental premix with hot Chilli, Paprika, Ginger, Cloves, Marjoram, Oregano and Garlic.	Meat Trim 75cl Iced Water 3.0 kg Easy Pack 1.2 kg		
Q6700	GF Cooked Strassburg Easy Pack 1kg (10 per pack)	Continental premix with Pepper, Coriander, Mustard, Cardamom and Pimento.	Meat Trim 75cl Iced Water 2.0 kg Easy Pack 1.0 kg		1. Pass meat through 10mm mincer plate 2. Mix in ice & one Easy Pack then pass through 5mm mincer plate 3. Fill into preferred moisture proof casing 4. Cook at 78°C until core temperature reaches 70°C
Q6965	GF Salami Cotto Easy Pack 1kg (20 per pack)	Complete premix for Pizza topping with Pepper, Garlic, Pimento and Chilli.	Meat Trim 75cl Iced Water 3.0 kg Easy Pack 1.0 kg		1. Pass meat through 10mm mincer plate 2. Mix in ice & one Easy Pack then pass through 8mm mincer plate 3. Mince again through 3mm mincer plate if a fine texture is required 4. Fill into preferred moisture proof casing 5. Cook at 78°C until core temperature reaches 70°C
Q6966	GF Cooked Mettwurst Salami Easy Pack 1kg (5 per pack)	Complete premix with typical flavours of Nutmeg, Pepper, Coriander and Mustard Seeds.	Meat Trim 70cl Easy Pack 1.0 kg		1. Pass meat through 10mm mincer plate 2. Mix in one Easy Pack and combine well 3. Pass through 3mm or 5mm mincer plate 4. Fill into preferred casing 5. Warm / redden for 10 minutes at 50°C 6. Dry for 45 minutes at 55°C 7. Smoke for 40 minutes at 65°C or until desired colour is achieved 8. Cook at 75°C until core temperature reaches 66°C

Visit us at www.nwfp.com

EASY PACK SAUSAGES

*Gluten Free Premium Premixes
for FRESH Sausages*



FRESH CONTINENTAL SAUSAGES MADE EASY

The EASY PACK range from Newly Weds Foods offer complete, cost effective premixes for Fresh Sausages. Made from quality, authentic seasonings & functional ingredients they are the easiest, most convenient way to produce exceptional European style sausages.



Visit us at www.nwfap.com

EASYPACK

SAUSAGES

ADVANTAGES OF EASY PACK INCLUDE

Authentic recipes with quality ingredients
Improves productivity, efficiency, consistency & profitability
Premium packaging for simple storage & to keep seasoning fresher for longer
Standardised 1kg packs (10 per pack)
Easy standardised recipe - 1kg Easy Pack Sachet makes 20kg finished product
Gluten Free

PREPARATION

Pass meat through a coarse 13mm mincer plate.
Mix Easy Pack and Ice water with minced meat.
Pass combined mixture through a 5mm mincer plate.
Fill into preferred casing or use mince as required.



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Code	Product Name	Description	Recipe for a 20kg batch			
Q6970	GF Merguez Easy Pack 1kg (10 per pack)	A classic North African sausage with a spicy mix of Cumin, Paprika, Chilli, Coriander and Garlic. Extremely popular throughout Europe.	Lamb 75cl	17.4 kg	Iced Water	1.6 kg
					Easy Pack	1.0 kg
Q6971	GF Continental Bratwurst Easy Pack 1kg (10 per pack)	Traditional German sausage with Pepper, Coriander, Mustard, Nutmeg, Curry and a touch of Lemon.	Pork 75cl	12.8 kg	Iced Water	2.2 kg
			Beef 75cl	4.0 kg	Easy Pack	1.0 kg
Q6972	GF Spanish Chorizo Easy Pack 1kg (10 per pack)	Tasty and popular sausage based on Smoked Paprika with Garlic, Ginger, Cardamom, Pepper and Chilli.	Pork 75cl	12.0 kg	Iced Water	2.2 kg
			Beef 75cl	4.8 kg	Easy Pack	1.0 kg
Q6976	GF Italian Casalinga Easy Pack 1kg (10 per pack)	Italian style Herbs with the aromatic note of Pepper, Garlic, Caraway and Fennel.	Pork 75cl	12.0 kg	Iced Water	2.2 kg
			Beef 75cl	4.8 kg	Easy Pack	1.0 kg
Q6981	GF Burgundy Beef Easy Pack 1kg (10 per pack)	French inspired recipe from the Burgundy region based on Garlic and Tomato with a blend of Bay Laurel, Pepper and Herbs.	Beef 75cl	17.0 kg	Iced Water	1.4 kg
			Red Wine	0.6 kg	Easy Pack	1.0 kg
Q6982	GF Continental Cevapcici Easy Pack 1kg (10 per pack)	A specialty of South-Eastern Europe, this skinless sausage is pleasantly spiced with Paprika, Pepper and a touch of Garlic.	Beef 85cl	17.0 kg	Iced Water	2.0 kg
					Easy Pack	1.0 kg
Q6985	GF Boerewors Easy Pack 1kg (10 per pack)	A South African-style sausage traditionally sold in a spiral shape with flavours including Coriander, Clove and Pepper.	Pork 75cl	5.0 kg	Iced Water	2.2 kg
			Beef 75cl	11.6 kg	Easy Pack	1.0 kg
			Malt Vinegar	0.2 kg		
Q6986	GF Lamb Kofta Easy Pack 1kg (10 per pack)	A Middle Eastern favourite with a mix of aromatic spices and Mediterranean Herbs with a little Chilli that can also be used to make meatballs or rissoles.	Lamb 90cl	17.4 kg	Iced Water	1.6 kg
					Easy Pack	1.0 kg
Q6987	GF Greek Lamb Easy Pack 1kg (10 per pack)	Greek influenced flavours including Mint, Sweet Spices Fennel and Garlic that is also great to make Greek meatballs.	Lamb 75cl	16.0 kg	Iced water	3.0 kg
					Easy Pack	1.0 kg
Q6988	GF Cumberland Easy Pack 1kg (10 per pack)	Old style English favourite with sweet notes from Nutmeg and Onion combined with Parsley and White Pepper. Use milk or cream instead of water for a richer sausage.	Pork 75cl	16.6 kg	Iced Water	2.4 kg
					Easy Pack	1.0 kg
Q6990	GF Toulouse Easy Pack 1kg (10 per pack)	Originating from the south of France this sausage combines a mix of Lemon, Pepper and Garlic. For a more authentic product add some good smoked bacon to the meat when mincing.	Pork 75cl	16.6 kg	Iced Water	1.7 kg
			White Wine	0.7 kg	Easy Pack	1.0 kg
Q6991	GF Loukaniko Easy Pack 1kg (10 per pack)	A classic sausage from the Greek countryside blending Garlic, Orange, Tomato and Greek Herbs.	Pork 75cl	10.0 kg	Iced Water	2.0 kg
			Beef 75cl	6.6 kg	Easy Pack	1.0 kg
			White Wine	0.4 kg		
6151208B10	GF Chipotle Easy Pack 10kg (10 x 1kg)	A little taste of Mexico with Tomato, Garlic, Coriander, Paprika, Lemon and Chipotle Chilli Pepper	Beef 75 cl	16.2 kg	Iced Water	2.0 kg
			Crushed Tomato	0.8 kg	Easy Pack	1.0 kg
6151418B10	GF Ginger, Kaffir Lime & Chilli Easy Pack 10kg (10 x 1kg)	Inspired by the flavours of Thailand including Ginger, Coriander, Kaffir Lime and a good hit of spicy Chilli.	Skin On Chicken Thigh	17.4 kg	Iced Water	1.6 kg
					Easy Pack	1.0 kg
6151465B10	GF Curry Coconut Easy Pack 10kg (10 x 1kg)	A spicy and tasty curry mix including Cumin, Ginger, Turmeric, Nutmeg, Pepper and Caraway rounded out and sweetened with Coconut Milk.	Beef 75 cl	17.0 kg	Iced Water	2.0 kg
					Easy Pack	1.0 kg
6153963B10	GF Pepperoni Fresh Sausage Easy Pack 10kg (10 x 1kg)	American style salami that is bright red in colour and highly spiced with Chilli, Garlic, Paprika and a hint of Aniseed.	Pork 75 cl	8.0 kg	Iced Water	3.0 kg
			Beef 75 cl	8.0 kg	Easy Pack	1.0 kg
6153962B10	GF Butter Chicken Sausage Easy Pack 10kg (10 x 1kg)	A creamy, Indian influenced curry with Tomato, Chilli, Pimento, Clove and Cardamom that can be made with Coconut milk instead of water.	Skin On Chicken Thigh	17.0 kg	Iced Water	2.0 kg
					Easy Pack	1.0 kg

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