



# WMW SPICES PRODUCT LIST

*From the World to South Africa*

Bringing you the finest spices from around the world  
to South Africa — curated for quality, consistency,  
and global flavour excellence.





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# Functional Compounds for Curing of Whole-Muscle and Ham Products

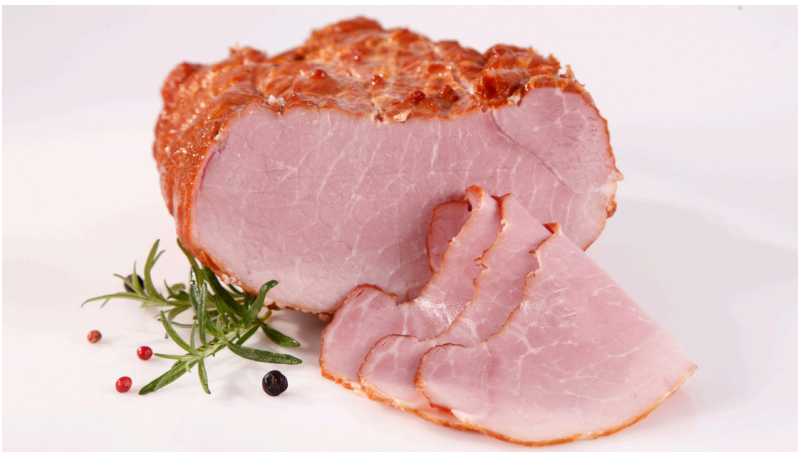
*(Contact us for updates or bulk options)*

## Ham Brine 30 (10017)



- Dosage: 10–12 g/kg
- Use: Curing whole-muscle and ham, brine injection up to 30%
- Ingredients: Soluble phosphates, sugars, antioxidants, flavoring's, nitrite-curing mix
- No sodium glutamate

## Ham Brine 45 (10018)



- Dosage: 20 g/kg
- Use: Up to 45% brine injection
- Ingredients: Whey protein (pork), phosphates, sugars, thickeners, antioxidant, flavor enhancers, aroma

## Ham Brine 51 (10019)



- Dosage: 20 g/kg
- Use: Up to 60% brine injection
- Ingredients: Animal protein, phosphates, sugars, thickeners, antioxidant, aroma
- No sodium glutamate



# Functional Compounds for Chopped Sausages

## K7 Phos (10015)

- Dosage: 3–5 g
- Use: Water/fat binding in sausages and canned foods; emulsifier for high-fat recipes
- pH:  $8.8 \pm 0.5$



## TG 100U (10027)

- Dosage: 1–10 g
- Use: Enzyme preparation for improved texture and characteristics





# Complex Compounds for Semi-Smoked & Cooked-Smoked Sausages

## Cooked Salami (10059)

- Dosage: 10–12 g/kg
- Black pepper & ginger profile



## Salami F (10061)

- Dosage: 6–7 g/kg
- Notes: Garlic, ginger, coriander, allspice, nutmeg



## Hungarian Salami (20033)

- Dosage: 8–12 g/kg
- Flavour: Cumin, coriander, red pepper





# Cultures for Raw Cured Sausages

## WMW Starter 1 (10045)

- Dosage: 25 g/100 kg
- North European sour notes



## WMW Starter 2 (10077)

- Dosage: 25 g/100 kg
- Mediterranean flavour, fast acidification



## WMW Starter 3 (10078)

- Dosage: 25 g/100 kg
- Italian-style, smooth, safety-focused



## WMW Starter 4 (10079)

- Dosage: 12.5 g for 50 kg
- Mild taste, fast pH drop





# Special Blends for Raw & Dry-Cured Sausages

## Salami with GDL (10060)

- Dosage: 8–12g/kg
- Accelerates maturation



## Rohpoekel (10072)

- Dosage: 5–15 g/kg
- Dry curing mix with natural spices, no MSG



## Dry Wors NOMSG (20034)

- Dosage: 0.85 kg for 25 kg mix



# Natural Spice Blends for Meat Products

- Boerewors (**10089**) – 4–5 g/kg
- Cevapci (**10046**) – 3–5 g/kg
- Prairie Wors (**10064**) – 1.5 kg for 35 kg batch
- Econo Braaiwors (**10054**) – 1.5 kg for 45 kg batch



- Pork Sausage (**10067**) – 0.9 kg for 15 kg batch
- Burger (**10068**) – 2 kg for 27 kg batch
- Ground Beef (**20031**) – 5 kg for 100 kg batch



# Grill Season Spice Blends



Grillgewuerzmischung X **(20023)** –  
Meaty, garlic & pepper



Pepper Spicemix **(20024)** – Strong  
black & white pepper



Texan Spicemix **(20025)** – Mustard,  
paprika, cayenne



Gyros Spicemix **(20026)** – Garlic,  
rosemary



Chips spice **(20027)** – Paprika,  
sweet-savory



Schweinebraten spicemix **(20029)** –  
Caraway, rosemary, mustard



Grill SA **(10090)** – Onion, jalapeño,  
celery, oregano



# Additives for Special Purposes



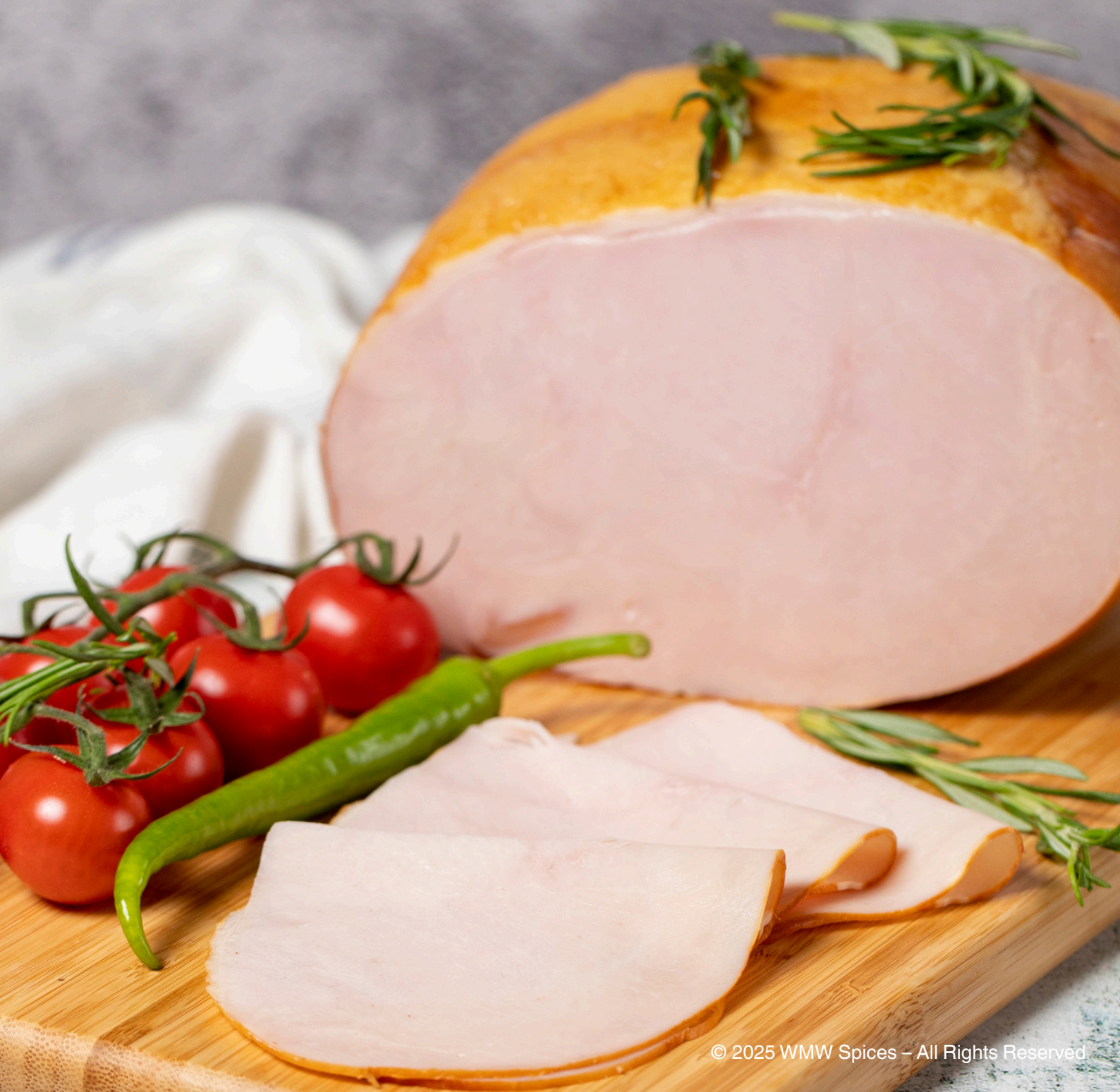
Preserver Pure 1 (**10024**) – 1–3 g/kg, acidity regulator/antioxidant  
Preserver Pure 2 (**10022**) – 3 g/kg, for raw/cooked products & brines  
Preserver Pure 42 (**10023**) – 3–5 g/kg, antimicrobial surface treatment  
Rib Brine Tenderizer (**20030**) – 1 kg for 200 kg meat  
Nitrite Curing Salt 0.6% (**20001**) – 18 g/kg  
Praque Powder 6% (**20035**) – 2–3 g/kg, stronger nitrite version



# Special-Purpose Functional Additives

Carramix (10014) – 1–10 g/kg, stabilizer & texture agent

Meat Matrix (10021) – 3%, emulsifier for meat/fat





# Flavoring Additives

Smoked Bacon Flavor (**10082**) – 1–3 g/kg



Ham Flavor (**10025**) – 1–3 g/kg



Lemon Flavor (**10083**) – 1–3 g/kg

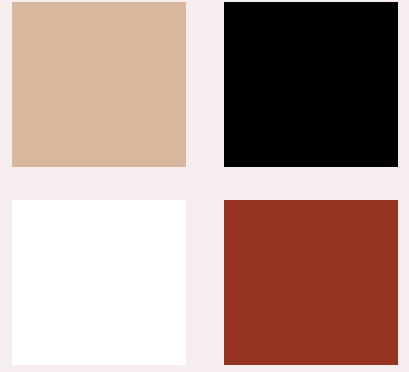


Cheddar Cheese Flavoring  
(also **10080**) – 0.5–3 g/kg





# Colourants



Colour 124 (**10013**) – 0.5–2 g/kg, natural

Colour 120 Plus (**10074**) – 2–4 g/kg, hemoglobin & carmine

Paprika Colorant (**20037**) – 2–7 g/kg

Ham Dye Black (**10085**) – Caramel liquid dye





# Product List - July 2025



Category	Product	Code
Functional Compounds for Curing of Whole Muscle and Ham Products	Ham Brine 30	10017
Functional Compounds for Curing of Whole Muscle and Ham Products	Ham Brine 45	10018
Functional Compounds for Curing of Whole Muscle and Ham Products	Ham Brine 51	10019
Functional Compounds for Chopped Sausages	K7 Phos	10015
Functional Compounds for Chopped Sausages	TG 100U	10027
Complex Compounds for Cooked Sausage Products	Russian	10042
Complex Compounds for Cooked Sausage Products	Vienna	10043
Complex Compounds for Cooked Sausage Products	Polony	10044
Complex Compounds for Semi Smoked & Cooked Smoked Sausages	Cooked Salami	10059
Complex Compounds for Semi Smoked & Cooked Smoked Sausages	Salami F	10061
Complex Compounds for Semi Smoked & Cooked Smoked Sausages	Hungarian Salami	20033
Cultures for Raw Cured Sausages	WMW Starter 1	10045
Cultures for Raw Cured Sausages	WMW Starter 2	10077
Cultures for Raw Cured Sausages	WMW Starter 3	10078
Cultures for Raw Cured Sausages	WMW Starter 4	10079
Special Blends for Raw & Dry Cured Sausages	Salami with GDL	10060
Special Blends for Raw & Dry Cured Sausages	ROHPOEKEL	10072
Special Blends for Raw & Dry Cured Sausages	DRY WORS NO MSG	20034
Natural Spice Blends for Meat Products	BOEREWORS	10089
Natural Spice Blends for Meat Products	Cevapci	10046
Natural Spice Blends for Meat Products	Prairie Wors	10064
Natural Spice Blends for Meat Products	Econo Braaiwors	10054
Natural Spice Blends for Meat Products	Pork Sausage	10067
Natural Spice Blends for Meat Products	Burger	10068
Natural Spice Blends for Meat Products	Ground Beef	20031
Grill Season Spice Blends	Grillgewuerzmischung X	20023
Grill Season Spice Blends	Pepper Spicemix	20024
Grill Season Spice Blends	Texan Spicemix	20025
Grill Season Spice Blends	Gyros Spicemix	20026
Grill Season Spice Blends	Chips spice	20027
Grill Season Spice Blends	Schweinebraten spicemix	20029
Grill Season Spice Blends	Grill SA	10090
Additives for Special Purposes	Preserver Pure 1	10024
Additives for Special Purposes	Preserver Pure 2	10022
Additives for Special Purposes	Preserver Pure 42	10023
Additives for Special Purposes	Rib Brine Tenderizer	20030
Additives for Special Purposes	Nitrite Curing Salt 0.6%	20001
Additives for Special Purposes	Praque Powder 6%	20035
Special Purpose Functional Additives	Carramix	10014
Special Purpose Functional Additives	Meat Matrix	10021
Flavouring Additives	Ham Flavour	10025
Flavouring Additives	Smoked Bacon Flavour	10082
Flavoring Additives	Lemon Flavour	10083
Flavoring Additives	Cheddar Cheese Flavouring	10083
Colorants	Colour 124	10013
Colorants	Colour 120 Plus	10074
Colorants	Paprika Colourant	20037
Colorants	Ham Dye Black	10085





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