

WMW Spices Product List

From the World to South Africa

Functional Compounds for Curing of Whole-Muscle and Ham Products

(All Spices and Spicemixes can be customised as Batchpacks; All prices on request)

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, flavourings, nitrite-curing mix
- No sodium glutamate

Ham Brine 45 (10018)

- Dosage: 20 g/kg
- Use: Up to 45% brine injection
- Ingredients: Whey protein, phosphates, sugars, thickeners, antioxidant, flavour 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

Chicken PF (10140)

- 3.3 kg for 100L Brine
- Add own Salt
- Inject 40-60%, depends on drip loss

Chicken P15 (10117)

- 1.8kg for 100L Brine
- Inject 40-60%, depends on drip loss

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 ± 0.5

TG 100U (10027)

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

Sodium Erythorbate (10004)

- Reddening Agent for Loaves, Hams or Brines
- Dosage: 1-2 g/kg

Ascorbic Acid (10003)

- Reddening Agent for Sausages
- Dosage: 1-2 g/kg

Monosodium glutamate (10005)

- Dosage: 1 g/kg

Complex Compounds for Cooked Sausage Products

Russian (10042)

- Dosage: 5–8 g/kg
- Black pepper–sparked blend for cooked/hot-smoked sausages

Vienna (10043)

- Dosage: 5–10 g/kg
- Balanced spice compound for all cooked sausages

Polony (10044)

- Dosage: 5–10 g/kg
- Classic-flavour blend with unique notes

Pepperoni for Pizza (20046)

- Dosage: 5.5kg for 100kg

Bierwurst (20044)

- 0.40kg for 10kg

French Continental (10131)

- 1kg for 15kg Endproduct

Aufschnitt (10145)

- 5-10g/kg

Wiener (10146)

- 5-10g/kg

Krainer (10147)

- 5-8g/kg

Chicken Frank spicy (10160)

- 10-11g/kg

Chorizo (20066)

- 30g/kg

Jagdwurst (20068)

- 12g/kg

Pepperoni Scharf (20063)

- 18g/kg

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

Fennel Salami (20043)

- Dosage: 11g/kg
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Special Blends for Raw & Dry-Cured Sausages

Cabanossi (10136)

- 1.05kg for 26.05kg

DRY WORS NO MSG (20034)

- Dosage: 0.85 kg for 25 kg mix

Rohpoekel (10072)

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

Salami with GDL (10060)

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

Salami Rot Stabil (20062)

- Dosage: 16-18 g/kg

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, medium 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, fast acidification

WMW Starter 5 (10144)

- 25g per 100kg Meat
- For whole muscle Products
- Surface area treatment

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Spice Blends for Fresh Meat Products

Beef sausage (10128) – 1.1kg for 36.1kg
Boerewors (10089) – 4–5 g/kg
Breakfast Sausage (20058) – 3.7kg for 100kg (*Add own Salt)
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
Chakalaka Braaiwors (10133) – 1.65kg for 49.65kg
Chicken Sausage (10129) – 1kg for 14.5kg
Klein Karoo Biltong (10135) – 40-50g per kg of Meat
Namakwa Droewors (10134) – 1.1kg for 29.1kg
Namib Plaaswors (10130) – 1.1kg for 33.1kg
Bratwurst EEU (20050) – 2.90kg for 100kg
Russian Braaiwors (10132) – 0.5kg for 14.3kg
Wiltshire Pork sausage (10127) – 1kg for 15kg

Grill Season Spice Blends

- **BBQ Spice (10149)**
 - **Buffelsfontein Bottle 135g (10201)**
 - **Chicken Spice (10153)**
 - **Chips spice (20027)** – Paprika, sweet-savory
 - **Grill SA (10090)** – Onion, jalapeño, celery, oregano
 - **Grillgewuerzmischung X (20023)** – Meaty, garlic & pepper
 - **Grillspice (20041)** – Dextrose, Onion, Jalapeno, Celery, Oregano
 - **Gyros Spicemix (20026)** – Garlic, rosemary
 - **Kapana Seasoning (10158)**
 - **Karoo Grill (10157)**
 - **Pepper Spicemix (20024)** – Strong black & white pepper
 - **Schweinebraten spicemix (20029)** – Caraway, rosemary, mustard
 - **Texan Spicemix (20025)** – Mustard, paprika, cayenne
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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

Special-Purpose Functional Additives

Pork Protein Powder (10119) – substitute for Meat/Protein

GDL (10143) – 3-8 g/kg, stabilizer

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

Meat and Fat extender (10214) – 3%, emulsifier for meat/fat

pH- Stabilisator (10167) – 1-10g/kg, better shelf life on high MDM products

Natural Spices

Overseas:

Black Pepper Crushed (0.5-1.2mm)

Black Pepper Crushed (3-5mm)

Bohnenkraut (Summer Savoury)

Caraway Seed Ground

Caraway seed whole

Garlic Granulated

Garlic Powder

Ginger Ground

Juniper Berries crushed

Juniper Berries whole

Majoram Rubbed

Mustard Powder

Mustard Seeds Whole

Onion Powder

Oreganum Rubbed

Paprika Flakes green

Paprika Flakes red

Paprika Ground

Parsley dried Rubbed

Rosemary Rubbed

Thyme Rubbed

White Pepper Ground

Local:

Bay Leaves Whole

Birds Eye Chilli

Black Pepper Crushed

Caraway Seed Whole

Cayenne Pepper

Chillies Crushed

Cinnamon Ground

Cloves Ground

Garlic Granules

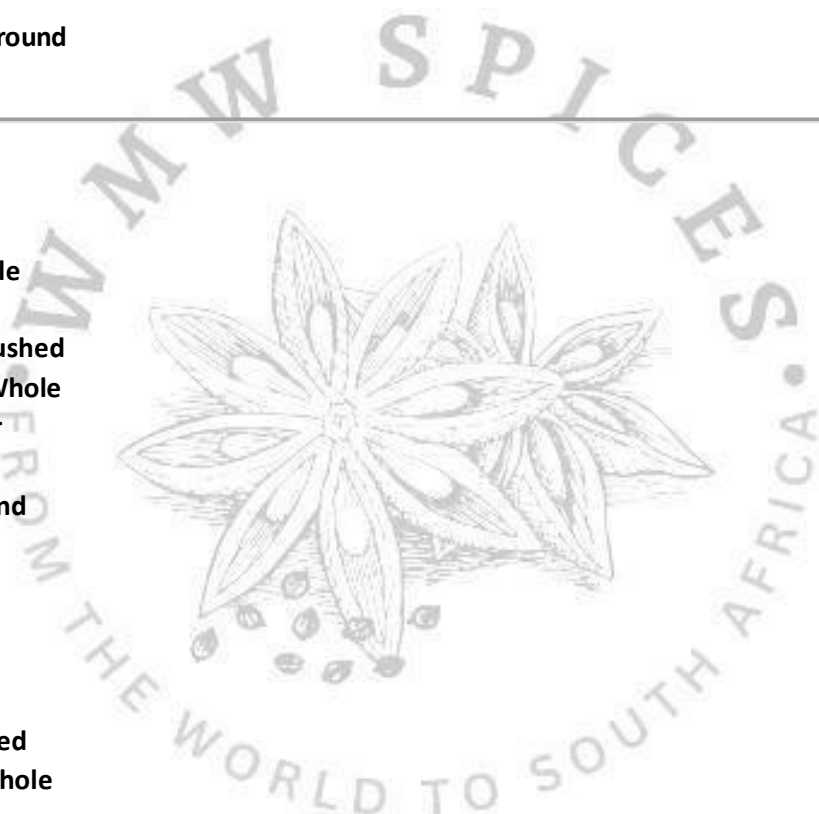
Garlic Powder

Ginger Ground

Juniper Berries

Marjoram Rubbed

Mustard Seed whole



Nutmeg Ground
Oregano Rubbed
Paprika Powder
Parsley Rubbed
Rosemary Rubbed
Sesame Seeds White
Thyme Rubbed
Turmeric Ground
White Pepper Ground
White Pepper Whole

Flavouring Additives

Ham Flavour (10025) – 1–3 g/kg
Smoked Bacon Flavour (10082) – 1–3 g/kg
Lemon Flavour (10083) – 1–3 g/kg
Cheddar Cheese Flavouring (10080) – 0.5–3 g/kg
Roast Chicken Flavouring (10142) – 0.5 – 3g/kg
Smoke Liquid (10166) – 0.5-3 g/kg
Smoke Powder (10165) – 0.5 -3 g/kg

Colourants

Delikatess Farbe {Colour 124} (10013) – 0.5–2 g/kg, natural
Salami Farbstoff {Colour 120 Plus} (10074) – 2–4 g/kg, haemoglobin & carmine
Paprika Colourant (20037) – 2–7 g/kg
Ham Dye Black (10085) – Caramel liquid dye

Accessories

Boneguard (10118)
Peri-Peri Sauce 5L (10151)
Potato Starch (10007)
Soja Isolate (10012)
Worcester Sauce 5L (10150)

Hog Casings:

Calibre:

28/30

28/32

32/34

43/36

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Feel free to reach out for further details, samples, or bulk pricing.