



smakoVITA®

An Exquisite Programme
for Perfect
Cuisine

**The MARINADE
Assortment**

Ordinal Number	KTM	Product Name	Suggestions for Use of Marinade	For Detailed Description of the Marinade	Quantity	Suitable for VEGAN Dishes	Suitable for VEGETARIAN Dishes	Allergens	Flavour-enhancers
1	G864008001	Spanish Marinade	Recommended for marinating meat as well as for grilled vegetables and for pan-fried and stewed dishes such as goulash and lecho.		40 g/kg	✓	✓	✓	
2	G864009501	Portuguese Marinade	Recommended for marinating meat as well as for grilled vegetables and for pan-fried and stewed dishes such as goulash and lecho.		35 g/kg	✓	✓		
3	G864007201	Cayun Marinade	For marinating meats. It can be used as a topping for grilled sausages and vegetables.		40 g/kg	✓	✓	✓	
4	G864009601	Provençal Marinade	For marinating meat, poultry, and fish. It can be used as a topping for grilled sausages and baked potatoes or other vegetables.		40 g/kg	✓	✓		
5	G864010001	Lemon and Thyme Marinade	For marinating meat, especially poultry. It can be used as a topping for grilled sausages and vegetables. Also, good for making fish sauces and marinating fish.		40 g/kg	✓	✓		
6	G864009401	Tomato with Rosemary Marinade	Recommended for marinating meat and grilled vegetables, as well as pan-fried and stewed dishes such as goulash.		40 g/kg		✓		
7	G864010401	Chicken Grill G	For marinating meat, especially poultry. For dishes such as shoarma, kebab or salads with poultry.		20 g/kg	✓	✓		
8	G864008501	Rotisserie Chicken Marinade	For marinating meat, especially poultry. For dishes such as shoarma, kebab or salads with poultry.		20 g/kg	✓	✓		✓
9	G864001610	Chicken Marinade	For marinating meat, especially poultry. For dishes such as shoarma, kebab or salads with poultry.		10 g/kg				✓
10	G864009201	Piccadilly Marinade	Recommended for marinating meat. Best for meat and meat and vegetable dishes. Used in gyros dishes. As a flavour enhancer for rice.		20 g/kg	✓	✓	✓	
11	G864007801	Greek Marinade	Recommended for marinating meat. Ideal for meat and meat and vegetable dishes. Also used in sauces.		30 g/kg		✓		
12	G864009701	Sweet & Sour Marinade SV	It is excellent for sous-vide meats and dishes from the Asian cuisine.		30 g/kg		✓		
13	G864007101	BBQ Marinade with Plum Flavour Plus	Recommended for grilled meats, burgers. Also for sausages, roasts.		40 g/kg		✓		
14	G864010301	Westminster Marinade	Recommended for marinating meats, vegetables, pan-fried or stewed dishes.		30 g/kg	✓	✓		✓
15	G863401005	Oriental Marinade T3	Excellent for marinating meat and vegetables, and for oriental dishes. A topping for roasts and similar dishes.		40 g/kg			✓	✓
16	G864009101	Mustard and Horseradish Marinade	For marinating meat, also as an additive to boiled, fried and roasted dishes, as a flavour enhancer for sauces.		30 g/kg		✓	✓	
17	G864009001	Honey and Mustard Marinade	For marinating meat, also as an additive to boiled, fried and roasted dishes, as a flavour enhancer for sauces and sausages.		50 g/kg		✓	✓	
18	G864009301	Spicy Marinade JM	For marinating meat, also used to enhance boiled, fried and roasted dishes.		30 g/kg				

Ordinal Number	KTM	Product Name	Suggestions for Use of Marinade	For Detailed Description of the Marinade	Quantity	Suitable for VEGAN Dishes	Suitable for VEGETARIAN Dishes	Allergens	Flavour-enhancers
19	G864008301	Creole Marinade	For marinating meat, also as an additive to boiled, fried and roasted dishes.		30 g/kg	✓	✓		✓
20	G864007501	Pork Neck Marinade JM	For marinating meat, especially grilled pork neck.		30 g/kg		✓	✓	
21	G864007401	Pork Knuckle Marinade JM	For marinating meat, especially pork knuckles and roast or grilled meats.		30 g/kg		✓		
22	G864007601	Marinade for Meat JM III	For marinating meat, especially pork neck, ham, and roast or grilled meats.		30 g/kg		✓	✓	
23	G864008801	Meat Mosaic Marinade	For marinating meat, especially poultry. It can be used as a topping for grilled sausages and vegetables.		35 g/kg	✓	✓		✓
24	G864005201	Exquisite Marinade	For marinating meat, especially poultry. It can be used as a topping for grilled sausages and vegetables.		30-40 g/kg	✓	✓	✓	✓
25	G864008201	Steak Composition Marinade	For marinating meat, particularly excellent for beef and lamb steaks.		40 g/kg	✓	✓	✓	
26	G864008101	Meat Composition Marinade	For marinating meat, also as an additive for boiled, fried and roasted dishes.		40 g/kg		✓	✓	✓
27	G864002601	Ribs Marinade JM	For marinating meat, especially excellent for marinating pork ribs, ham, pork neck, etc., as an addition to gravy.		30 g/kg		✓	✓	
28	G864010201	Yakitori Marinade	Excellent for marinating meat and vegetables and for use in oriental dishes.		40 g/kg		✓	✓	
29	G864009901	Teriyaki Marinade	Excellent for marinating meat and vegetables and for use in oriental dishes.		40 g/kg	✓	✓	✓	
30	G864003901	Curry Marinade SG	Perfect for marinating meat and vegetables, as well as oriental dishes, sauces, and rice.		35 g/kg	✓	✓	✓	
31	M631059101	Aromax Curry Topping T4G	Perfect for marinating meat and vegetables, as well as oriental dishes, sauces, and rice.		35 g/kg		✓	✓	
32	M613200001	Aromax Oriental Seasoning	Excellent for marinating meat and vegetables and for use in oriental dishes.		30 g/kg	✓	✓	✓	✓
33	G864005401	Shoarma Marinade R	For preparing shoarma-type dishes, salads with poultry.		30 g/kg		✓	✓	✓
34	G864008401	Continental Chicken Marinade	For marinating meat, especially poultry.		30 g/kg	✓	✓	✓	✓
35	G864008601	Mexico Juarez Marinade	Recommended for marinating meat. Best for meat and meat and vegetable dishes, Mexican cuisine type dishes.		30 g/kg	✓	✓		✓
36	G864008701	Monterrey Marinade	Recommended for marinating meat. Best for meat and meat and vegetable dishes.		30 g/kg	✓	✓		
37	G864004901	Mexican Chicken Marinade G	For marinating meat, especially poultry. For marinating meat as a side dish, e.g. in salads.		22 g/kg	✓	✓		

Ordinal Number	KTM	Product Name	Suggestions for Use of Marinade	For Detailed Description of the Marinade	Quantity	Suitable for VEGAN Dishes	Suitable for VEGETARIAN Dishes	Allergens	Flavour-enhancers
38	G864001402	Paprika Shish Kebab Marinade	An excellent seasoning for shish kebabs. It can be used as a topping for roasted or grilled meats.		50 g/kg	✓	✓	✓	
39	G864007701	Herb Shish Kebab Marinade	An excellent seasoning for shish kebabs. It can be used as a topping for roasted or grilled meats.		50 g/kg	✓	✓	✓	
40	G864001701	Hot & Spicy Wings Marinade	For marinating meat, especially poultry. For grilled meats.		40 g/kg	✓	✓		✓
41	G864001601	Grill Marinade	Recommended for marinating meat. Best for grilled dishes. Aromatic additive to sausages. For sous-vide type dishes.		50 g/kg	✓	✓		✓
42	G864007901	Farmer's Grill Marinade	Recommended for marinating meat. Excellent for grilled dishes. Aromatic additive to sausages.		35 g/kg	✓	✓	✓	✓
43	G864001101	Hungarian Marinade A II	Recommended for marinating meat. Great for meat and meat and vegetable dishes. For grilled meats such as pork neck. For bograch-type dishes.		30 g/kg			✓	✓
44	G864007301	Dallas Marinade	Recommended for marinating meat as well as grilled vegetables and pan-fried and stewed dishes. For sous-vide type dishes.		40 g/kg		✓	✓	
45	G612010405	Georgian Marinade	Recommended for marinating meat as well as grilled vegetables and pan-fried and stewed dishes. For roasts.		20 - 30 g/kg	✓	✓	✓	✓
46	M631065701	Aromax Chicago Topping	Recommended for marinating meats as well as grilled vegetables and pan-fried and stewed dishes such as ragout.		35 g/kg		✓	✓	
47	M640009001	Aromax Duck Topping	Best for carcasses and roasted parts of the duck.		30 g/kg	✓	✓		
48	G864009801	Herb Flavour Marinade	Recommended for marinating meat as well as grilled vegetables and pan-fried and stewed dishes.		35 g/kg		✓		✓
49	G864008901	Mango with Lime and Coconut Marinade	Recommended for marinating meat and grilled vegetables, as well as pan-fried and stewed oriental dishes.		50- 80 g/kg		✓		
50	G864005801	AMBER Marinade	Recommended for marinating meats as well as grilled vegetables and pan-fried and stewed dishes such as ragout.		30 g/kg	✓	✓	✓	✓
51	G864000401	Spring Marinade	Recommended for marinating meat and grilled vegetables, as well as pan-fried and stewed dishes such as turkey stew.		35 g/kg	✓	✓	✓	✓
52	G864006905	Pollo Marinade 3A	Recommended for marinating meats as well as grilled vegetables and pan-fried and stewed dishes such as ragout.		35 g/kg		✓		
53	G864010101	Viva Paprika Marinade	Recommended for marinating meats and grilled vegetables, as well as pan-fried and stewed dishes such as ragout, bograch.		35 g/kg	✓	✓		✓
54	G864004601	Hungarian Marinade G II	Recommended for marinating meat. Best for meat and meat and vegetable dishes such as bograch.		35 g/kg	✓	✓	✓	

Ordinal Number	KTM	Product Name	Suggestions for Use of Marinade	For Detailed Description of the Marinade	Quantity	Suitable for VEGAN Dishes	Suitable for VEGETARIAN Dishes	Allergens	Flavour-enhancers
55	G864004501	Zakopane Marinade	Recommended for marinating meat. Best for meat and meat and vegetable dishes. For roasts.		35 g/kg	✓	✓	✓	
56	G864001320	Manhattan Marinade	Recommended for marinating meat. Best for meat and meat and vegetable dishes. For sous-vide type dishes.		30 g/kg		✓	✓	✓
57	G864000801	Garlic and Herbs Marinade	Recommended for marinating meat as well as grilled vegetables and pan-fried and stewed dishes. For roasts.		30 g/kg	✓	✓	✓	✓
58	G864000101	"Kolska" Marinade	For marinating meat, especially beef and pork. For grilled meats.		30 g/kg	✓	✓	✓	✓
59	G864004101	Caucasian Marinade G	Recommended for marinating meats as well as grilled vegetables and pan-fried and stewed dishes. For roasts.		30 g/kg	✓	✓		
60	M614000001	Sweet Chilli Glaze	For marinating meat, especially poultry.		50 g/kg			✓	
61	M614000101	Plum BBQ Glaze	Recommended for marinating meat. Excellent for meat and meat and vegetable dishes. For roasts.		50 g/kg	✓	✓		

- None of the above marinades contain food preservatives in their composition.
- At the recommended doses, the content of sulphur dioxide and sulphites in the marinated products does not exceed 10 mg/kg or 10 mg/l in terms of sulphur dioxide (SO₂).

1. Spanish Marinade

KTM G864008001



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a creamy beige powder with visible spice particles. Intense onion flavour and aroma, with spicy hints of pepper and garlic.	40 g/kg	Gluten	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
0,5 g	71,0 g	1,0 g	7,0 g	15,0 g

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2. Portuguese Marinade

G864009501



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a creamy orange powder. A marinade with a sweet onion and pepper flavour with a balanced hint of garlic.	35 g/kg	No	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
1,5 g	68,0 g	3,5 g	8,0 g	15,0 g

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3. Cayun Marinade

G864007201



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a red powder with visible spices. The marinade's main flavour is onion and garlic, with a hint of caraway seeds and refreshing cumin.	40 g/kg	Mustard	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
5,0 g	46,5 g	12,0 g	10,0 g	25,5 g

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4. Provençal Marinade

G864009601



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a creamy beige powder with visible vegetables, spices and a specially selected blend of herbs. Aromatic herbs dominate the flavour, with a hint of garlic and onion.	40 g/kg	No	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
1,0 g	45,0 g	4,0 g	11,0 g	26,0 g

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5. Lemon and Thyme Marinade

G864010001



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a yellow powder with visible spices and herbs. Fresh lemon and thyme dominate. The taste of the marinade is sweet and sour, with a pleasant hint of onion and garlic in the background.	40 g/kg	No	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
1,0 g	54,0 g	2,0 g	5,0 g	28,0 g

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6. Tomato with Rosemary Marinade

G864009401



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of an orange powder with visible particles of spices and herbs. Intense sweet and sour tomato flavour with a delicate hint of rosemary.	35 g/kg	No	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
2,0 g	51,0 g	6,0 g	13,0 g	20,0 g

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7. Chicken Grill G

G864010401



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a dark orange powder with visible spice particles. The rich flavour of spice blends with dominant hints of garlic, rosemary, and caraway seeds.	20 g/kg	No	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
3,0 g	37,0 g	7,0 g	6,0 g	41,0 g

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8. Rotisserie Chicken Marinade

G864008501



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a red powder with visible herbs. Slightly spicy paprika flavour and aroma, with pleasant hints of parsley and bay leaf.	20 g/kg	No	E621

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
4,5 g	12,5 g	11,5 g	10,5 g	57,0 g

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9. Chicken Marinade

G864001610



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a dark red powder. The flavour combines sweet and spicy peppery hints with a pleasantly balanced base of onion and garlic.	10 g/kg	No	E621

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
4,0 g	13,0 g	8,0 g	5,5 g	70,5 g

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10. Piccadilly Marinade

G864009201



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of an orange powder with visible spices and vegetables. The intense flavour of curry and cumin intertwines with garlic and caraway seeds.	20 g/kg	Mustard	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
5,0 g	56,0 g	14,0 g	11,0 g	0,0 g

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11. Greek Marinade

G864007801



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of an orange powder with prominent, highly aromatic herbs and vegetables. The sweetness of the tomatoes is accentuated with garlic and paprika.	30 g/kg	No	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
3,0 g	39,0 g	9,0 g	15,0 g	28,0 g

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12. Sweet & Sour Marinade SV

G864009701



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a light orange powder with visible vegetables. Sweet, fruity aroma with hints of cinnamon and tomato. The flavour has a distinct spiciness of garlic and ginger.	30 g/kg	No	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
2,0 g	71,0 g	3,0 g	8,0 g	11,0 g

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13. BBQ Marinade with Plum Flavour Plus

G864007101



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of orange powder with visible spices and herbs. Intense plum and cinnamon flavour with garlic, onion and mixed peppers in the background.	40 g/kg	No	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
2,0 g	65,0 g	4,0 g	10,0 g	14,0 g

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14. Westminster Marinade

G864010301



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of orange powder with visible spice particles. Mild taste of smoked paprika, mix of peppers, tomato in the background.	30 g/kg	No	E621

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
1,5 g	35,0 g	3,5 g	7,5 g	41,5 g

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15. Oriental Marinade T3

G863401005



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a beige and orange powder with a visible blend of spices. The sweet honey flavour is balanced by a blend of peppers, garlic, and tomatoes.	40 g/kg	Milk including lactose, soya	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
2,0 g	67,0 g	5,0 g	6,0 g	13,0 g

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16. Mustard and Horseradish Marinade

G864009101



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a beige and yellow powder with visible spice particles. A pronounced taste of mustard and horseradish, accentuated by paprika and pepper.	30 g/kg	Mustard	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
5,0 g	55,0 g	4,0 g	12,0 g	17,0 g

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17. Honey and Mustard Marinade

G864009001



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a yellow powder with visible spices. The dominant flavour is that of horseradish, softened by the sweetness of honey. Hot peppers and pepper in the background.	50 g/kg	Milk including lactose, Mustard	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
7,0 g	53,0 g	4,0 g	12,0 g	16,0 g

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18. Spicy Marinade JM

G864009301



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of an orange powder with visible spices. The spicy taste of a mixture of peppers and paprika dominates. The sweetness of the vegetables comes through in the background: onions, celery and aromatic lovage.	30 g/kg	No	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
3,0 g	56,0 g	6,0 g	10,0 g	19,0 g

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19. Creole Marinade

G864008301



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a red powder with visible pieces of vegetables and spices. The marinade's unique aroma comes from the use of cumin, which is accentuated by the composition of various peppers and onion.	30 g/kg	No	E621, E635

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
7,0 g	38,0 g	16,0 g	12,0 g	28,0 g

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20. Pork Neck Marinade JM

G864007501



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a light orange powder with visible herbs and spices. The dominant sweet flavour of onion and garlic, contrasted with the spiciness of the composition of chilli, ginger and pepper.	30 g/kg	Gluten	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
3,5 g	48,0 g	8,0 g	13,0 g	21,0 g

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21. Pork Knuckle Marinade JM

G864007401



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a light orange powder with visible herbs and spices. Dominant flavour of onion and herbs: marjoram, allspice, bay leaf. In the background, subtle spicy hints: chilli, ginger, pepper.	30 g/kg	No	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
3,0 g	46,5 g	9,0 g	12,0 g	24,0 g

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22. Marinade for Meat JM III

G864007601



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of an orange powder with visible spices. The dominant flavour is a sweet and spicy mix of onion, various types of pepper and paprika. In the background, the sweetness of vegetables is pierced: onion, the lightness of parsley.	30 g/kg	Gluten	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
4,0 g	47,0 g	9,0 g	16,0 g	22,0 g

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23. Meat Mosaic Marinade

G864008801



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a red powder with visible pieces of vegetables, spices, and herbs. The marinade's unique aroma is given by the delicate scent of nutmeg, which is enhanced by the composition of various peppers, onions, and garlic. The rich blend of herbs – parsley, marjoram, thyme, and oregano – enhances the flavour of the meat. Ginger and pepper add a delicate spiciness.	35 g/kg	No	E621

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
4,0 g	24,0 g	9,0 g	9,0 g	46,0 g

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24. Exquisite Marinade

G864005201



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a red powder with visible pieces of spices and herbs. The dominant flavours are sweet peppers and sour tomatoes. This sweet and sour flavour is balanced by the spiciness of ginger and pepper.	30-40 g/kg	Soya	E621

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
4,5 g	31,5g	9,0 g	12,0 g	39 g

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25. Steak Composition Marinade

G864008201



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a yellow powder with visible spices and vegetables. The sweet flavour of the onion dominates, while the spiciness is provided by a mixture of different types of pepper. In the background there is a pleasant taste and aroma of cinnamon, cumin and ginger.	40 g/kg	Mustard, Soya	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
2,5 g	20,0 g	7,0 g	5,0 g	63,0 g

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26. Meat Composition Marinade

G864008101



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of orange powder with visible spices and herbs. The dominant flavours are sweet pepper, curry, and the freshness of coriander. The spiciness of the marinade comes from a mixture of pepper and garlic.	40 g/kg	Mustard, Soya	E621

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
6,0 g	24,0 g	11,0 g	16,0 g	36,5 g

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27. Ribs Marinade JM

G864002601



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of an orange powder with visible spices. The flavour is dominated by peppers, onions, garlic and sour tomatoes, seasoned with chilli, coriander, and ginger.	30 g/kg	Gluten	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
3,5 g	42,5 g	8,5 g	13,5 g	21,5 g

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28. Yakitori Marinade

G864010201



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a beige powder. The Eastern marinade is perfect for grilled meats. The main flavour is soy sauce, with the sweetness of honey.	40 g/kg	Milk including lactose, soya	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
0,3 g	62,0 g	1,0 g	6,0 g	26,0 g

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29. Teriyaki Marinade

G864009901



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a beige powder. The soy sauce gives the marinade a rich, sweet and spicy flavour. This marinade is very popular with grilled, fried or roasted foods.	40 g/kg	Soya	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
0,4 g	66,0 g	0,5 g	4,0 g	25,0 g

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30. Curry Marinade SG

G864003901



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a yellow powder with visible particles of spices and herbs. The marinade has an oriental curry flavour with a subtle hint of cumin.	35 g/kg	Mustard	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
2,0 g	42,0 g	4,0 g	6,0 g	42,5 g

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31. Aromax Curry Topping T4G

M631059101



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a yellow powder with visible particles of spices and herbs. Marinade with an oriental curry flavour with a delicate touch of cumin and nutmeg.	35 g/kg	Mustard, Soya	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
6,5 g	58,0 g	14,0 g	11,0 g	14,0 g

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32. Aromax Oriental Seasoning

M613200001



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a yellow powder with visible particles of spices and herbs. Marinade with an oriental curry flavour with a delicate touch of cumin and nutmeg.	30 g/kg	Mustard, Soya	E621

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
4,5 g	32,0 g	17,0 g	16,5 g	19,0 g

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33. Shoarma Marinade R

G864005401



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of orange powder. A rich blend of spices dominates, accentuated by allspice and mustard. In the background, the sweetness of the paprika blends with the heat of the pepper.	30 g/kg	Mustard, Soya	E621

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
7,0 g	29,0 g	12,0 g	13,0 g	30,0 g

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34. Continental Chicken Marinade

G864008401



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of orange powder with visible spices and herbs. Hints of pepper and garlic predominate.	30 g/kg	Mustard	E621

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
2,5 g	28,0 g	5,0 g	7,0 g	54,0 g

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35. Mexico Juarez Marinade

G864008601



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a dark orange powder with visible particles of herbs and spices. Hot, peppery and onion flavour. Spicy pepper and garlic.	30 g/kg	No	E621

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
3,0 g	25,0 g	10,0 g	10,0 g	48,0 g

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36. Monterrey Marinade

G864008701



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a green and brown powder with many visible particles of herbs, vegetables, and spices. The pungent flavour of the garlic and onion mixture dominates, with the addition of various types of pepper and paprika. A fragrant blend of herbs in the background: rosemary, thyme, oregano.	30 g/kg	No	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
6,0 g	51,0 g	22,0 g	10,0 g	13,0 g

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37. Mexican Chicken Marinade G

G864004901



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a red powder. A marinade flavoured with a blend of different types of paprika, with a delicate hint of garlic and pepper.	22 g/kg	No	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
3,5 g	13,0 g	6,0 g	5,0 g	73,0 g

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38. Paprika Shish Kebab Marinade

G864001402



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a grey and beige powder with a mixture of vegetables, spices, and herbs. The main flavours are carrot, paprika, mustard and different types of pepper. The whole is completed with aromatic bay leaf and allspice.	50 g/kg	Mustard	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
4,0 g	51,0 g	9,0 g	6,0 g	16,0 g

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39. Herb Shish Kebab Marinade

G864007701



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a grey and beige powder with a mixture of vegetables, spices, and herbs. The predominant flavour is that of carrots, paprika, mustard and different types of pepper. The whole is completed with aromatic, dill, marjoram, oregano, bay leaf and allspice.	50 g/kg	Mustard	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
5,0 g	49,0 g	9,0 g	7,0 g	17,0 g

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40. Hot & Spicy Wings Marinade

G864001701



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of orange powder. Paprika and tomato flavour with a hint of garlic, pepper and a light touch of nutmeg.	40 g/kg	No	E621

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
2,5 g	57,0 g	4,5 g	12,0 g	17,0 g

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41. Grill Marinade

G864001601



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of orange powder with watery spices and vegetables. The blend of herbs gives the marinade a summery lightness. The marinade is dominated by the sweetness of the peppers, balanced by the acidity of the tomatoes and a delicate oriental flavour.	50 g/kg	No	E621

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
5,0 g	31,5 g	14,0 g	13,0 g	35,0 g

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42. Farmer's Grill Marinade

G864007901



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a red powder with visible particles of spices and herbs. The predominant flavour is a mixture of different types of peppers and sweet tomatoes. Onions and garlic enhance the flavour, while marjoram and parsley add a nice aroma.	35 g/kg	Soya	E621

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
4,0 g	32,0 g	8,0 g	10,0 g	42,0 g

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43. Hungarian Marinade A II

G864001101



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of dark orange powder with flakes of green pepper and fried onion and grits of black pepper and red paprika. The dominant flavour of paprika and fried onions.	30 g/kg	Soya, Gluten	E621 , E635

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
15,0 g	34,0 g	14,0 g	13,0 g	19,0 g

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44. Dallas Marinade

G864007301



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a red powder with visible particles of spices and herbs. The dominant flavours are paprika, garlic, onion, and pepper. The slightly acidic taste of the tomato is accentuated by cumin and oregano.	40 g/kg	Soya	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
6,0 g	38,0 g	18,0 g	12,0 g	18,0 g

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45. Georgian Marinade

G612010405



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a beige and orange powder with visible spices. Parsley dominates with hints of garlic, onion, and coriander.	20 - 30 g/kg	Soya	E621, E635

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
2,0 g	36,0 g	4,0 g	8,0 g	45,0 g

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46. Aromax Chicago Topping

M631065701



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of orange powder with visible spices. The flavour is dominated by paprika, tomato, and a mixture of different types of pepper. Aromatic rosemary and garlic hints in the background.	35 g/kg	Milk including lactose	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
3,0 g	60,0 g	7,0 g	5,0 g	23,0 g

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47. Aromax Duck Topping

M640009001



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a red powder. Dominant aniseed flavour with a hint of sweet cinnamon, with garlic and chilli adding spiciness in the background.	30 g/kg	No	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
11,0 g	44,0 g	30,0 g	13,0 g	0,0 g

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48. Herb Flavour Marinade

G864009801



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a yellow powder with visible particles of herbs and spices. The oriental flavour of turmeric is combined with aromatic rosemary, thyme, and oregano. Garlic and parsley are in the background.	35 g/kg	No	E621, E635

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
1,0 g	55,0 g	2,0 g	9,0 g	26,0 g

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49. Mango with Lime and Coconut Marinade

G864008901



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a beige and orange powder. Very interesting refreshing lime and sweet mango aroma. The sweet coconut and mango flavours are balanced by a mix of spices: garlic, ginger and chilli. In the background, the aromatic hints of coriander, parsley, and turmeric are excellent.	50 - 80 g/kg	No	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
10,0 g	62,0 g	6,0 g	5,0 g	9,0 g

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50. AMBER Marinade

G864005801



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of orange powder with visible spices. Dominated by the spiciness of a mixture of peppers, softened by the sweetness of onions and paprika. A pleasant cumin and coriander hint in the background.	30 g/kg	Mustard	E621

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
4,0 g	49,0 g	6,0 g	8,0 g	26,0 g

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51. Spring Marinade

G864000401



Description:	Quantity:	Allergens	Flavour-enhancers
A dry marinade in the form of a yellow powder with a blend of herbs and vegetables. Dominated by a hint of curry, sweet onion and a blend of different types of pepper. Intense herbal note softened by an interesting hint of caraway seeds.	35 g/kg	Mustard, Soya	E621

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
3,0 g	33,0 g	14,0 g	15,0 g	26,0 g

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52. Pollo Marinade 3A

G864006905



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a yellow and orange powder with visible herbs. Dominated by a composition of spices and a blend of aromatic herbs. Garlic and onion in the background.	35 g/kg	No	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
5,0 g	55,0 g	10,0 g	10,0 g	19,0 g

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53. Viva Paprika Marinade

G864010101



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a red powder. The flavour is a rich blend of different types of sweet and hot peppers. The intense, pleasant aroma of sun-warmed peppers completes the flavour.	35 g/kg	No	E621

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
3,0 g	18,0 g	7,0 g	13,0 g	52,0 g

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54. Hungarian Marinade G II

G864004601



Description:	Quantity:	Allergens	Flavour-enhancers
A dry marinade in the form of a red powder with visible vegetables and spices. A combination of aromatic paprika and onions play a dominant role in this product. The acidity of the tomatoes blends with the spices and fragrant pepper to create a very interesting, strong flavour. A marinade with a rich taste.	35 g/kg	Gluten, Soya	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
17,0 g	37,0 g	16,0 g	11,0 g	18,0 g

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55. Zakopane Marinade

G864004501



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of an orange and red powder with visible spices. Dominated by the flavour of a blend of different types of paprika, with spicy garlic and coarsely ground pepper. Recommended for marinating meat, grilled vegetables, and pan-fried and stewed dishes of the ragout type.	35 g/kg	Mustard	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
9,0 g	43,0 g	16,0 g	12,0 g	22,0 g

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56. Manhattan Marinade

G864001320



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a light orange powder with visible spices. The predominant spicy flavour is provided by a blend of several types of pepper and paprika, including chilli.	30 g/kg	Milk including lactose	E621

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
3,5 g	11,0 g	5,0 g	10,0 g	61,0 g

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57. Garlic and Herbs Marinade

G864000801



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a yellow and beige powder with visible elements of seasoning, herbs and vegetables. The aromatic freshness comes from a composition of herbs: savory, rosemary, dill, parsley, thyme and chives, which combine wonderfully with dynamic garlic and different types of pepper. The character of the seasoning is enhanced by the spiciness of the ginger, which blends well with the sweet onion.	30 g/kg	Mustard, Soya	E621, E635

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
2,5 g	48,0 g	12,0 g	14,5 g	18,0 g

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58. "Kolska" Marinade

G864000101



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a creamy, olive-coloured powder with visible spice flecks. An intensely fragrant blend of different types of pepper, whose spiciness is mixed with a strong hint of garlic. The whole is surrounded by the aroma of oregano, which enhances the flavour of meat and vegetables. All of this is accentuated by a broth and vegetable flavour.	30 g/kg	Soya, seler	E621

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
1,0 g	27,0 g	7,0 g	16,0 g	42,0 g

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59. Caucasian Marinade G

G864004101



Description:	Quantity:	Allergens	Flavour-enhancers
Dry marinade in the form of a red and beige powder with visible particles of spices and vegetables. The aromas of coriander and oregano enhance the sweet flavour of the paprika. The mixture of different types of pepper combines well with the strong taste of garlic. The background of the whole is accentuated by the broth flavour.	30 g/kg	No	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
6,0 g	30,5 g	18,5 g	12,5 g	29,0 g

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60. Sweet Chilli Glaze

M614000001



Description:	Quantity:	Allergens	Flavour-enhancers
Red and orange loose powder with visible particles of vegetables and spices. The sweet taste of the paprika and onion mixture is contrasted by spices with hotter hints: peppers, mustard, garlic, and hot pepper. Cinnamon adds an original touch that blends well with the tomato flavour.	50 g/kg	Mustard, Soya	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
3,5 g	68,5 g	7,5 g	5,5 g	12,0 g

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61. Plum BBQ Glaze

M614000101



Description:	Quantity:	Allergens	Flavour-enhancers
Orange-coloured loose powder with visible particles of vegetables and spices. The sweetness of the mixture of paprika and onion is contrasted by hot spices: pepper, garlic and chilli. The whole is complemented by hints of smoked plum and cinnamon, which give the seasoning its original flavour.	50 g/kg	No	No

Nutritional Value

Amount per 100g of dry marinade:

Fat	Carbohydrates	Fibre	Protein	Salt
1,5 g	73,0 g	2,5 g	5,0 g	11,0 g

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