

W E S T Y L E T A S T E



A B O U T U S



OMEGA / WE STYLE TASTE

OMEGA FOOD TECHNOLOGY AG has been delivering high quality spices, spice mixes, additives, functional blends and marinades to all segments of savory food industry to the global market since mid of the 1990ies.

OMEGA CEE LTD. was incorporated as the youngest filial of **OMEGA FOOD TECHNOLOGY** group with its registered offices in Horgos in Vojvodina – in the northern part of Serbia.

OMEGA CEE LTD. serves the countries of Central and Eastern Europe.

Quality is the most important aspect in our company's business policy therefore we source our raw materials from the world's leader companies in spice industry.

OMEGA FOOD TECHNOLOGY group has long time cooperation with SYMEGA savoury technology Ltd. and Synthite Industries Ltd. Both companies are well known for their outstanding quality products.

Whole production process in Serbia is based on an Austrian license, which contributes to a more flexible cooperation with our partners, simplified supply of the market and speedy organization of logistics.

Today, **OMEGA CEE LTD.** is an active company with fast growth in the field of food technology.

Its rich assortment includes a wide array of products **OMEGA FOOD TECHNOLOGY** which are used in the segments of savory food industry.

SAFETY AND QUALITY

Top quality of all our products has always been priority for **OMEGA CEE LTD.** as it is the key to a long-term successful cooperation with renowned local and foreign partners.

ISO 9001 and **HACCP** System have been applied from the start both to the production process and to entire business operations of the company.

OMEGA believes in meeting all criteria of food safety by implementing internal standards and continuous quality control of the production process. New technology for processing spices and herbs enable the production of sterile products which ensures that original flavour, colour and taste of food are completely preserved.

The "**TOPSTERIL**" brand, owned by **OMEGA**, is its trademark in the market of low bacterial dried herbs.

DEVELOPMENT AND TECHNOLOGY

From the start of the company's operations, **OMEGA** has been attentive to tendencies evident in the global market and ready to meet the needs and demands of its clients and partners in a comprehensive manner.

In addition to standard products, **OMEGA** also offers solutions for specific requests of its clients, which is one of the advantages that sets this company apart from others of its type and earns it a qualification of an intensively growing company in the region.

Today the «**OMEGA**» brand symbolizes proven quality, production safety, wide array of tastes and plenty of advantages for food producers.



COOKED SAUSAGES

ART.NO.	NAME	INGREDIETNS	DOSAGE	DESCRIPTION
10001	EXTRA SPECIAL	Dextrose, E 621, spices and spice extracts, pepper, onion, coriander	4 g / 1 kg	Rich, full flavor and aroma. Recommended for the production of all kind of sausages. Particularly suited for products from pork and beef.
10002	CHICKEN EXTRA	Dextrose, salt, E 621, spices and spice extracts, garlic, black pepper, coriander, nutmeg	5 g / 1 kg	Specially prepared mixture for the production of cooked sausage products primarily from poultry (chicken,turkey,etc.).
10004	FRANKFURT HOT DOG	Dextrose, spices and spice extracts, E 621, pepper, nutmeg,ginger	4 g / 1 kg	Particularly suited for the production of sausages, including hot dogs like "Vienna", "Frankfurt" and sausages for the grill.
10005	CHICKEN SAUSAGES	Salt, dextrose, E 621, spices and spice extracts, black pepper,nutmeg,paprika	8.5 g / 1 kg	Mixture of rich aroma of spices, which is recommended for the production of all kinds of cooked sausages. It is particularly suited for the production of sausages made of poultry.

Packaging in protective bags prevents loss of aroma and flavoring components.

ART.NO.	NAME	INGREDIETNS	DOSAGE	DESCRIPTION
10009	FRANKFURTER V	Salt, dextrose, E 621, spices and spice extracts, garlic, nutmeg, chili pepper	4 g / 1 kg	Traditional flavor for the production of cooked sausages, especially for wieners of type "Vienna" and "Frankfurter". It is also suited for wieners made of poultry.
10013	PARISER V	Dextrose, E 621, spices and extracts, black pepper, coriander, cardamom	4 g / 1 kg	One of the universal flavor solutions. It is ideal for the production of all types of cooked sausages, including recipes based on poultry.
10042	DEBRECINER K	Dextrose, E 621, spices and spice extracts, salt, flavorings, pepper, cumin, nutmeg	5 g / 1 kg	Rich, full flavor and aroma. Recommended for the production of all kinds of sausages. Particularly suited for products from pork and beef.
11001	NOVOSADSKA	Dextrose, salt, spices and spice extracts, E 621, coriander, cumin, black pepper	6 g / 1 kg	The rich and unique flavor for production of semi-dry sausages with a traditional flavor.
11003	MORTADELA	Dextrose, spices and spice extracts, E 621, black pepper, cinnamon, cloves	6 g / 1 kg	It is recommended for wrapped semi-dry sausages of a bigger size, primarily for "Mortadela". Typical aromatic spice mixture made by the original Italian taste.
11004	SRPSKA TANKA	Salt, E 621, spices and spice extracts, dextrose, natural smoke flavoring, black pepper, garlic	7 g / 1 kg	Mixture of spices with full flavor and a solution for emphasizing the effects of smoke flavor through preservation of flavors and aroma of spices.
11005	TYROL	Dextrose, spices and spice extracts, salt, E 621, black pepper, cumin, onion	5 g / 1 kg	Pronounced flavor, typical for semi-dry sausages of type "Tyrol" and "Alpine".

Packaging in protective bags prevents loss of aroma and flavoring components. The most important elements in the production of semi-dry sausages are: selection of meat material for finely spiced ground meat with an attractive mosaic and applied technological process.

ART.NO.	NAME	INGREDIETNS	DOSAGE	DESCRIPTION
20005	CHICKEN HRENOVKA COMBI	E 450, E 451, salt, dextrose, E 621, spices and spice extracts, E 301, E 300, pepper, nutmeg, paprika	12 g / 1 kg	The mixture rich aroma of spices, which is recommended for the production of all kind of sausages. Particularly suited for the production of hot dogs on the basis of poultry meat.
20060	PARISER V COMBI N	E 450, E 451, dextrose, E 621, spices and spice extracts, E 301, E 300, pepper, coriander,	7 g / 1 kg	One of the universal solutions flavor. Ideally suited for the production of all kinds of sausages, including a recipe-based poultry.
20061	TIROLSKA COMBI N	E450, E451, dextrose, spices and spice extracts, salt, E 621, antioxidant, pepper, cumin, onion	8 g / 1 kg	A rich and original taste for sausage like "Tirolska" and "Alpine"
20062	KRANJSKA COMBI N	E450, E451, dextrose, spices and spice extracts, salt, E 621, antioxidant, pepper, cumin, coriander	7 g / 1 kg	The sharp taste is recommended for the production of sausage cooking
20063	NOVOSADSKA COMBI N	E450, E451, dextrose, spices and spice extracts, salt, E 621, antioxidant, cumin, coriander, pepper,	9 g / 1 kg	Distinct flavor based on rough ground spices. For the production of sausages with traditional taste
20064	CHICKEN EXTRA COMBI N	Dextrose, E 450, E 451, salt, E621, spices and spice extracts, E 301, E 300, garlic, coriander, nutmeg	8,5 g / 1 kg	Specially designed for the production of a mixture of cooked sausage products primarily from poultry (chicken, turkey, etc..). Gives the full flavor and aroma products type chicken ham and chicken breast in an envelope.
20065	FRANKFURTSKAV COMBI N	E 450, E 451, dextrose, spices and spice extracts, E 621, E 301, E 300, nutmeg, garlic, chilli, paprika	7 g / 1 kg	Traditional flavor for the production of sausages, especially for hot dogs like "Vienna" and "Frankfurt". Also suitable for hot dogs poultry meat.

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ART.NO.	NAME	INGREDIETNS	DOSAGE	DESCRIPTION
11006	HAM	Spices and spice extracts, dextrose, salt, E 621, black pepper, coriander, nutmeg, ginger,	4 g / 1 kg	Harmonious composition of spices recommended for the production of sausages with very coarse structure such as a delicatessen "Šunkarica". It is also suitable for sausage "Krakow".
11031	KRANJSKA	Dextrose, salt, spices and spice extracts, E 621, black pepper, coriander, cumin, ginger	4 g / 1 kg	Pronounced flavor based on coarsely ground spices. It is recommended for all types of semi-dry sausages. It is especially suitable for production of sausages for baking.
11040	PIZZA HAM C	Dextrose, salt, spices and spice extracts, pepper, bay leaf, oregano	4 g / 1 kg	Rich and original taste for the production of semi-dry sausage with traditional taste.
14001	BBQ SAUSAGE	Dextrose, spices and spice extracts, salt, garlic, E 621, coriander, black pepper, chili	5 g / 1 kg	Specially produced spicy mixture of spices, typical for barbecue sausages.
22002	CEVAPCICI COMBI	Salt, E 450, E 451, dextrose, spices and spice extracts, E 301, E 300, black pepper, garlic, paprika	20 g / 1 kg	Pronounced, partially spicy flavor with aroma of black pepper and a touch of garlic. It is especially suitable for production of semi-finished products from pork and beef. Traditional flavors of Balkan
26000	FRANKFURTER V ALL INCLUSIVE	E450, E451, salt, E621, hydrocolloid, spices and spice extracts, garlic, nutmeg, chili	10g / 1kg local mass	Seasonings and functional mixed with traditional taste for sausage production. Also suitable for hot dogs poultry meat.
910012	FRANKFURTER FA	Dextrose, spices and spice extracts, E 621, white pepper, curry, nutmeg	4 g / 1 kg	Traditional flavor for the production of cooked sausages, in particular sausages of the type "Hot Dog" and "Knacker". Also suitable for hot dogs poultry meat.

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FERMENTED SAUSAGES

ART.NO.	NAME	INGREDIETNS	DOSAGE	DESCRIPTION
12001	SUDZUK	Spices and spice extracts, dextrose, salt, black pepper, coriander, paprika, curcuma	5 g / 1 kg	Rich and original flavor, which is primarily recommended for beef sausages. It is suitable for traditional sausages of type "Sudžuk"
12006	KULEN	Salt, dextrose, spice extracts, E 621, pepper, cayenne pepper, garlic	10 g / 1 kg	Rich and original flavor, which is primarily recommended for beef sausages. It is suitable for traditional sausages of type "Kulen"
12007	BUDIMSKA	Salt, dextrose, spices and spice extracts, color E 120, white pepper, coriander, garlic	6 g / 1 kg	Spice mixture with the original composition of taste. Also suitable for dry sausages such as "Winter" and "Milan". Recommended for sausage of pork and beef.
12008	TEA EKSTRA	Salt, spices and spice extracts, E 621, hydrolyzed vegetable protein, natural smoke flavor, garlic, black pepper, cumin	5 g / 1 kg	Typical rich flavor of "Čajna" sausage. It is recommended primarily for pork sausages, but is also suitable for beef.

Traditional dry with superb flavor – guaranteed by OMEGA spice mixtures!
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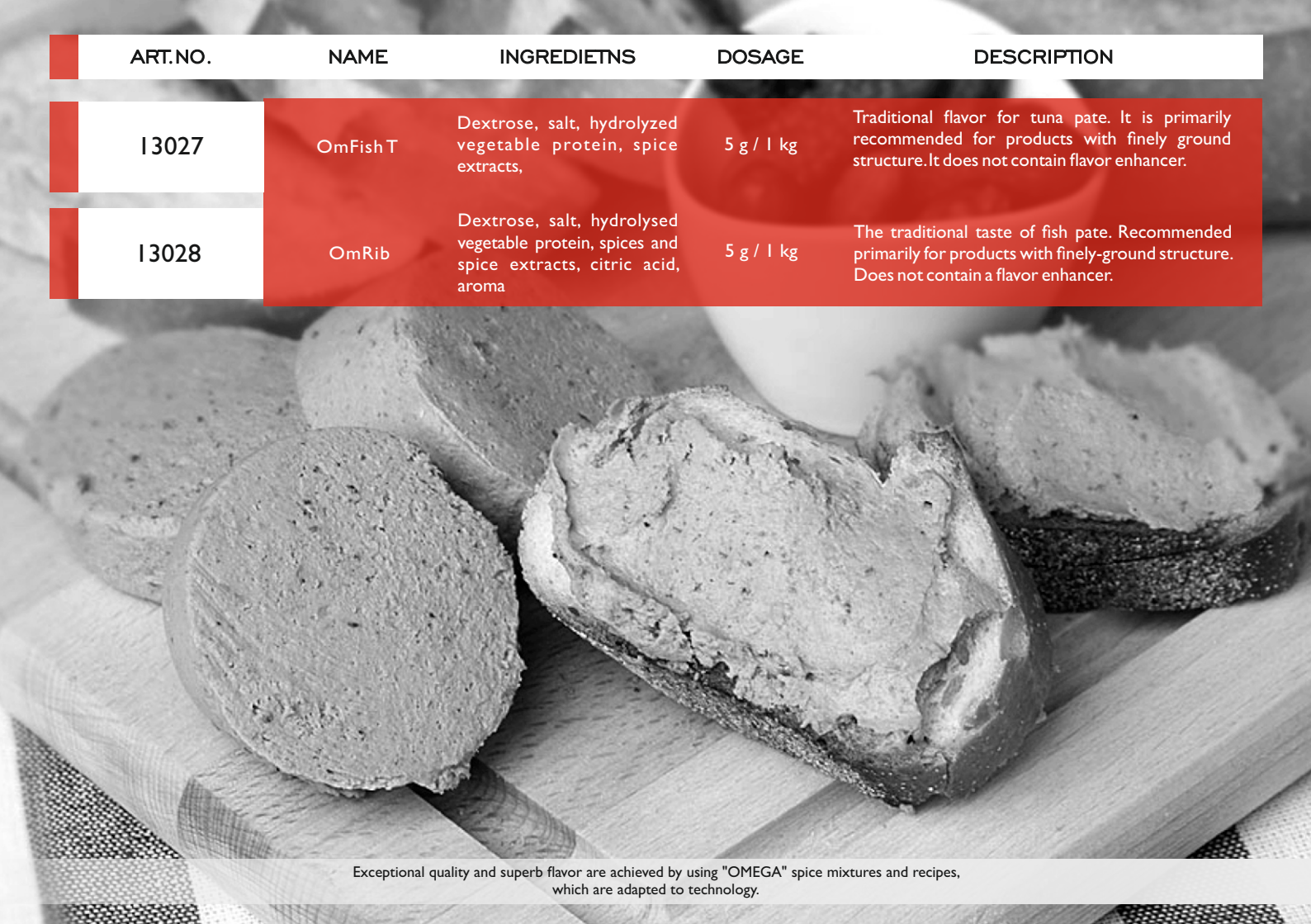
ART.NO.	NAME	INGREDIETNS	DOSAGE	DESCRIPTION
12020	SUDZUK K	Spices and spice extracts, dextrose, salt, pepper, coriander, paprika, turmeric	5 g / 1 kg	Rich and original flavor, which is primarily recommended for beef sausages. It is suitable for traditional sausages of type "Sudžuk"
12021	BEEF SAUSAGE M	Spices and spice extracts, E 621, salt, pepper, coriander, paprika, garlic	10 g / 1 kg	Spice mixture witch is made of traditional sausages with a high proportion of beef
912004	WINTER FA	GDL E575, dextrose, spices and spice extracts, E621, E300, E301, white pepper, coriander, garlic	15 g / 1 kg	Mixture of spices with original composition of flavors. It is also suitable for dry of type "Zimska" and "Milan". It is recommended for pork and beef sausages..

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CANNED MEAT

ART.NO.	NAME	INGREDIETNS	DOSAGE	DESCRIPTION
13005	PREMIUM C	Dextrose, maltodextrin, spices and spice extracts, salt, black pepper, ginger, onions	3 g / 1 kg	Traditional flavor of liver pâté with fried onions. It is primarily recommended for products with finely ground structure. It does not contain flavor enhancer.
13006	OmFish P	Dextrose, salt, hydrolyzed vegetable protein, spice extracts, aroma	5 g / 1 kg	Traditional flavor of fish pâté with vegetable flavor. It is primarily recommended for products with finely ground structure. It does not contain flavor enhancer.
13012	LUNCH MEAT DELICATESSEN	Salt, E 621, spices and spice extracts, hydrolyzed vegetable protein, garlic, onions, black pepper	5 g / 1 kg	This mixture is characterized by rich, delicate flavor. It is suitable for durable canned meat of type "Sliced meat". It is especially recommended for production of fine "Meat bread" and "Toast sliced meat".
13014	LOUNC MEAT C	Salt, dextrose, maltodextrin, spices and spice extracts, hydrolysed vegetable protein, cloves, bay leaf, pepper	5 g / 1 kg	Harmonious, full flavor spice mixtures contributes to the broth, which is an essential element of the composition. Does not contain a flavor enhancer.

Exceptional quality and superb flavor are achieved by using "OMEGA" spice mixtures and recipes, which are adapted to technology.



ART.NO.	NAME	INGREDIETNS	DOSAGE	DESCRIPTION
I3027	OmFish T	Dextrose, salt, hydrolyzed vegetable protein, spice extracts,	5 g / 1 kg	Traditional flavor for tuna pate. It is primarily recommended for products with finely ground structure. It does not contain flavor enhancer.
I3028	OmRib	Dextrose, salt, hydrolysed vegetable protein, spices and spice extracts, citric acid, aroma	5 g / 1 kg	The traditional taste of fish pate. Recommended primarily for products with finely-ground structure. Does not contain a flavor enhancer.

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COLOR

ART.NO.	NAME	INGREDIETNS	DOSAGE	DESCRIPTION
50001	LIQUID PAPRIKA SWEET 6000	Vegetable oil, spice extract	to taste	Natural sweet color from paprika extract with 6000 colored units.
50002	LIQUID PAPRIKA HOT 6000	Vegetable oil, spice extract	to taste	Natural spicy color from paprika extract with 6000 colored units.
50003	LIQUID PAPRIKA SWEET 20000	Vegetable oil, spice extract	to taste	Natural sweet color from paprika extract with 20000 colored units.
50008	LIQUID PAPRIKA SWEET 35000	Vegetable oil, spice extract	to taste	Natural sweet color from paprika extract with 35000 colored units.

All OMEGA products are produced in accordance with HACCP and ISO 9001 : 2008 standards.
Packaging in plastic PE packaging enables easy warehousing and use in production.

ART.NO.	NAME	INGREDIETNS	DOSAGE	DESCRIPTION
50009	LIQUID PAPRIKA HOT 28000	Vegetable oil, spice extract	to taste	Natural spicy color from paprika extract with 28000 colored units.
50010	PAPRIKA CWS SWEET 20000	Maltodextrin, spices and spice extracts, natural antioxidants	to taste	Natural sweet color from paprika extract with 20000 colored units.
50017	LIQUID PAPRIKA HOT 20000	Vegetable oil, spice extract	to taste	Natural spicy color from paprika extract with 20000 colored units.
50018	LIQUID PAPRIKA SWEET 40000	Vegetable oil, spice extract	to taste	Natural sweet color from paprika extract with 40000 colored units.
50019	LIQUID PAPRIKA HOT 40000	Vegetable oil, spice extract	to taste	Natural spicy color from paprika extract with 40000 colored units.
51001	OmCarmin	Salt, E 120	0,3 g/1 kg	Carmine based on natural color of meat. It is used for all categories of meat products where more intensive meat color is desirable.
3011	OLEORESIN PAPRIKA 100.000	Spice extract	to taste	The natural color of sweet taste based on extracts of colored peppers with 100,000 units.

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AROMAS

ART.NO.	NAME	INGREDIETNS	DOSAGE	DESCRIPTION
52002	HAM PRO-AROM	Maltodextrin, salt, spice extracts, E621, E 631, pepper, garlic, cardamom	3 g / l kg	Fragrant with the aroma of the meat mixture and cardamom. Recommended for products such as "Ham in the intestine," "Pressed ham," and for all products where it is desirable to intensify the flavor of meat.
52003	OmSmok	Salt, smoke flavor, spices, black pepper, coriander	1-3 g / l kg	Mixture of spices with natural smoke flavor. It is suitable for all products where it is desirable to emphasize flavor and taste of natural smoke.
52004	FORWARD	E 621, dextrose, maltodextrin, salt, meat flavor	4 g / l kg	Special mixture with meat flavors. It is used independently, to provide finished product with full meat flavor or for equalizing undesirable additional flavors of non-meat additives. It is recommended for products of Toast sliced meat and Sliced meat.
52005	AROMAXX PLUS	Salt, E 621, meat flavor	0,5-1 g / l kg	Mixture with an intense flavor of meat dominated aroma of poultry. Recommended primarily for products of poultry meat. Optimal for the flavoring MCM and other non-meat additives.

OMEGA aromas are a guarantee for a perfect, rich taste and aroma of your products.
Packaging in protective bags prevents loss of aroma and flavoring components.

SPICE EXTRACTS

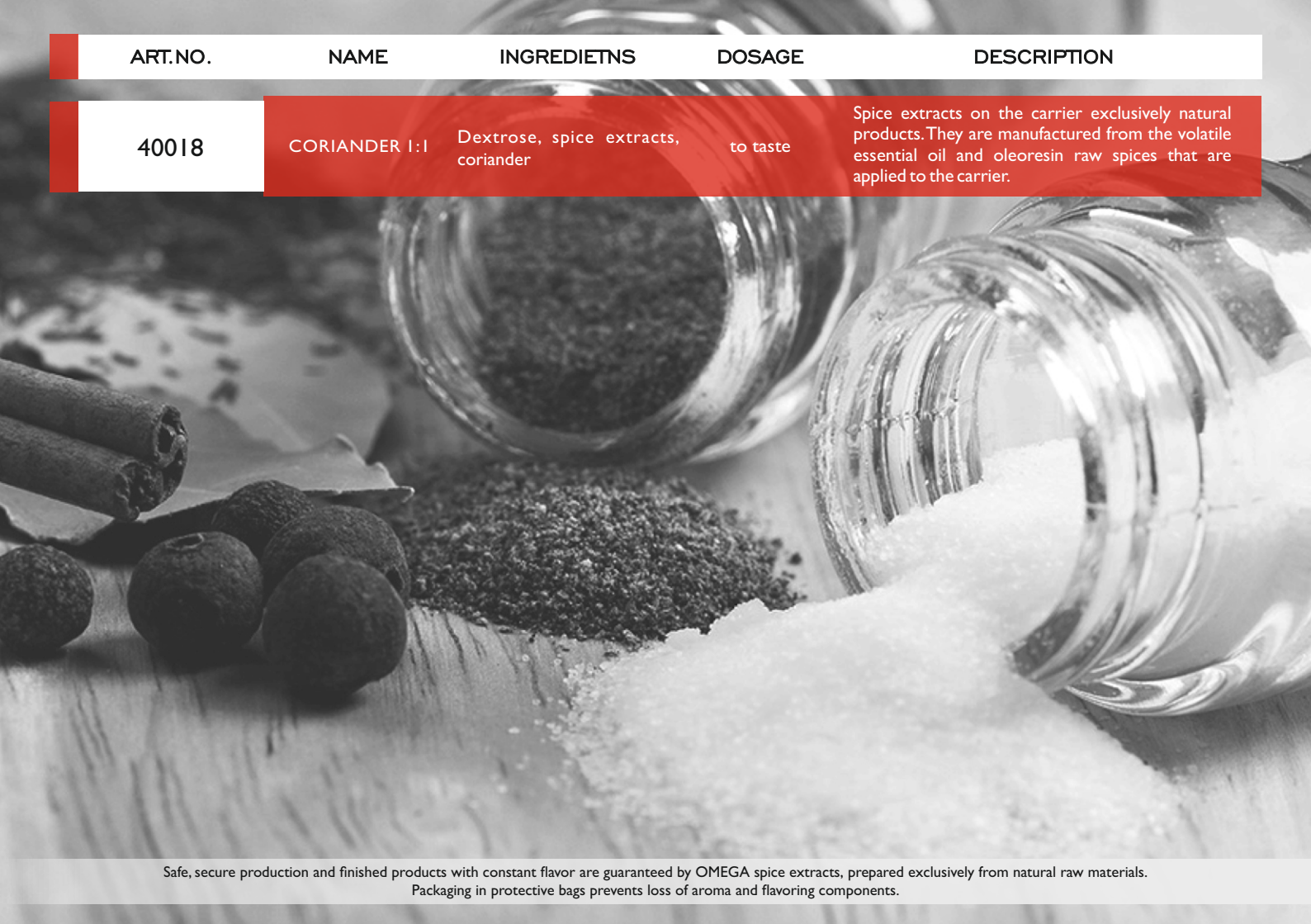
ART.NO.	NAME	INGREDIETNS	DOSAGE	DESCRIPTION
40001	PEPPER EXTRACT 1:3	Salt, dextrose, spice extracts, black pepper	to taste	Spice extracts on the carrier exclusively natural products.They are manufactured from the volatile essential oil and oleoresin raw spices witch are applied to the carrier.
40002	PEPPER 1:1	Salt, dextrose, spice extracts, black pepper	to taste	Spice extracts on the carrier exclusively natural products.They are manufactured from the volatile essential oil and oleoresin raw spices witch are applied to the carrier.
40003	GARLIC 1:5	Dextrose,maltodextrin, spices and spice extracts, garlic	to taste	Spice extracts on the carrier exclusively natural products.They are manufactured from the volatile essential oil and oleoresin raw spices witch are applied to the carrier.
40004	NUTMEG 1:2-3	Dextrose, spice extracts, nutmeg	to taste	Spice extracts on the carrier exclusively natural products.They are manufactured from the volatile essential oil and oleoresin raw spices witch are applied to the carrier.

Safe, secure production and finished products with constant flavor are guaranteed by OMEGA spice extracts, prepared exclusively from natural raw materials. Packaging in protective bags prevents loss of aroma and flavoring components.

ART.NO.	NAME	INGREDIETNS	DOSAGE	DESCRIPTION
40005	WHITE PEPPER 1:5	Dextrose, spice extracts, white pepper	to taste	Spice extracts on the carrier exclusively natural products.They are manufactured from the volatile essential oil and oleoresin raw spices that are applied to the carrier.
40010	GINGER 1:1	Dextrose, salt, spice extracts, ginger	to taste	Spice extracts on the carrier exclusively natural products.They are manufactured from the volatile essential oil and oleoresin raw spices that are applied to the carrier.
40011	CELERY 1:1	Dextrose, spice extracts, celery	to taste	Spice extracts on the carrier exclusively natural products.They are manufactured from the volatile essential oil and oleoresin raw spices that are applied to the carrier.
40012	CARDAMOM 1:1	Dextrose, spice extracts, cardamom	to taste	Spice extracts on the carrier exclusively natural products.They are manufactured from the volatile essential oil and oleoresin raw spices that are applied to the carrier.
40013	CLOVES 1:1	Dextrose, spice extracts, cloves	to taste	Spice extracts on the carrier exclusively natural products.They are manufactured from the volatile essential oil and oleoresin raw spices that are applied to the carrier.
40014	VANILLA	Dextrose, naturally identical flavor of vanilla	to taste	
40016	ALLSPICE 1:1	Dextrose, spice extracts, pimento	to taste	Spice extracts on the carrier exclusively natural products.They are manufactured from the volatile essential oil and oleoresin raw spices that are applied to the carrier.

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ART.NO.	NAME	INGREDIETNS	DOSAGE	DESCRIPTION
40018	CORIANDER 1:1	Dextrose, spice extracts, coriander	to taste	Spice extracts on the carrier exclusively natural products.They are manufactured from the volatile essential oil and oleoresin raw spices that are applied to the carrier.



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OMEGA 5X

ART.NO.	NAME	INGREDIETNS	DOSAGE	DESCRIPTION
41006	OMEGA 5X Chili	Dextrose, maltodextrin, spices and spice extracts, chili	to taste 1 : 5 against raw spice	OMEGA 5x the ideal substitute for raw spices. The consistency of the powder, and are five times more concentrated compared to the raw herbs.
41009	OMEGA 5X Coriander	Dextrose, maltodextrin, spices and extracts, coriander	to taste 1 : 5 against raw spice	OMEGA 5x the ideal substitute for raw spices. The consistency of the powder, and are five times more concentrated compared to the raw herbs.
41012	OMEGA 5X Allspice	Dextrose, maltodextrin, spices and spice extracts, pimento	to taste 1 : 5 against raw spice	OMEGA 5x the ideal substitute for raw spices. The consistency of the powder, and are five times more concentrated compared to the raw herbs.
41013	OMEGA 5X Clove	Dextrose, maltodextrin, spices and extracts, clove	to taste 1 : 5 against raw spice	OMEGA 5x the ideal substitute for raw spices. The consistency of the powder, and are five times more concentrated compared to the raw herbs.

OMEGA 5x spice extracts on the carrier are perfect replacement for raw spices. They have powdered consistency and are five times as concentrated as raw spices. Made only of natural ingredients! Packaging in protective bags prevents loss of aroma and flavoring components.

ART.NO.	NAME	INGREDIETNS	DOSAGE	DESCRIPTION
41014	OMEGA 5X Cinamon	Dextrose, maltodextrin, spices and spice extracts, cinnamon	to taste 1 : 5 against raw spice	OMEGA 5x the ideal substitute for raw spices.The consistency of the powder, and are five times more concentrated compared to the raw herbs.
41018	OMEGA 5X Nutmeg	Dextrose, maltodextrin, spices and spice extracts, nutmeg	to taste 1 : 5 against raw spice	OMEGA 5x the ideal substitute for raw spices.The consistency of the powder, and are five times more concentrated compared to the raw herbs.
41019	OMEGA 5X Black pepper M	Dextrose, maltodextrin, salt, spices and spice extracts, black pepper	to taste 1 : 5 against raw spice	OMEGA 5x the ideal substitute for raw spices.The consistency of the powder, and are five times more concentrated compared to the raw herbs.
41022	OMEGA 5X Ginger M	Dextrose, maltodextrin, salt, spices and spice extracts, ginger	to taste 1 : 5 against raw spice	OMEGA 5x the ideal substitute for raw spices.The consistency of the powder, and are five times more concentrated compared to the raw herbs.
41030	OMEGA 5X Turmeric	Dextrose, maltodextrin, spices and extracts, turmeric	to taste 1 : 5 against raw spice	OMEGA 5x the ideal substitute for raw spices.The consistency of the powder, and are five times more concentrated compared to the raw herbs.
41035	OMEGA 5X Majoram	Dextrose, maltodextrin, spices and extracts, marjoram	to taste 1 : 5 against raw spice	OMEGA 5x the ideal substitute for raw spices.The consistency of the powder, and are five times more concentrated compared to the raw herbs.
41037	OMEGA 5X Nutmeg flower	Dextrose, maltodextrin, spices and extracts, nutmeg flower	to taste 1 : 5 against raw spice	OMEGA 5x the ideal substitute for raw spices.The consistency of the powder, and are five times more concentrated compared to the raw herbs.

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ART.NO.	NAME	INGREDIETNS	DOSAGE	DESCRIPTION
41038	OMEGA 5X Onion	Dextrose, maltodextrin, spices and spice extracts, onion	to taste 1 :5 against raw spice	OMEGA 5x the ideal substitute for raw spices.The consistency of the powder, and are five times more concentrated compared to the raw herbs.
42001	OMEGA 10X Chili	Dextrose, maltodextrin, spice extracts, chili	to taste 1 :5 against raw spice	OMEGA 10x the ideal substitute for raw spices.The consistency of the powder, and are five times more concentrated compared to the raw herbs.

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COMBINED AND FUNCTIONAL MIXTURES

ART.NO.	NAME	INGREDIETNS	DOSAGE	DESCRIPTION
30014	LACTOP P BB	Diphosphate E 450, E 621, E 301, spice extracts, coriander, black pepper, garlic	40 g / II pickle, recommended injecting of pickle 30%	Phosphate based injection agent with flavor-aroma components. It is recommended for production of delicatessen dry meat products made of all types of meat.
30015	OmMix 50s	Dextrose, di-triphosphate, E450, E451, hydrocolloid	50g / IL brine	Functional mixtures based on polyphosphates and Hydrocolloids. Meat injection is used.
32006	OMFERMENT 77	Dextrose, GDL, E301, salt, E621	15g / kg of meat mass	Stabilizer in red color in meat industry
33007	OmPhos K	Di triphosphate E450, E451, salt, dextrose, E300	6g / kg of meat mass	The mixture of additives

Optimal technological solutions in production, both in terms of quality and in terms of cost efficiency. OMEGA is your real partner. Packaging in protective bags prevents loss of aroma and flavoring components and protects the products from external influences.

MARINADE

ART.NO.	NAME	INGREDIETNS	DOSAGE	DESCRIPTION
60002	MARINADE CHILI	Vegetable oil, salt, E 621, saccharose, dried vegetables, spices and spice extracts, chili, black pepper, garlic, cumin	60 g / 1 kg meat	Color: bright red. Marinade with a distinct, intense and spicy flavor. Semi-finished products have especially attractive appearance, which draws the attention of all consumers.
60004	MARINADE PEPPER	Vegetable oil, salt, E 621, saccharose, dried vegetables, spices and spice extracts, black pepper, onions, garlic	60 g / 1 kg meat	Color: reddish-brown Marinade with a dominant flavor of black pepper, which is harmoniously blended with various spices. It provides finished products with special flavor and aroma, which are liked by all consumers.
60005	MARINADE HUNGARIAN	Vegetable oil, salt, E 621, saccharose, dried vegetables, spices and spice extracts, black pepper, onions, paprika	60 g / 1 kg meat	Color: reddish-brown Marinade with original Hungarian flavor and intensive blend of spices. It enables preparation of a wide range of products for the most demanding customers.
60011	MARINADE GREEK	Vegetable oil, salt, E 621, hydrolyzed vegetable protein, spices and spice extracts, Mediterranean spice herbs	60 g / 1 kg meat	Color: olive green Marinade with recognizable flavor and aroma of Mediterranean spice herbs.

Marinade OMEGA u raznoraznim ukusima: pikantni, tradicionalni, egzotični - da bi svako mogao izabrati po svojoj želji. Pored klasičnih, standardnih proizvoda OMEGA Vam nudi izradu ekskluzivnog ukusa po Vašoj želji. Pakovanje u plastičnim kofama od 3 kg sa zaštitnom folijom i sigurnosnim poklopcem.

HoReCa

ART.NO.	NAME	INGREDIETNS	DOSAGE	DESCRIPTION
61001	GOLD GRILL	Salt, spices and spice extracts, E 621, paprika, curry, etc.	20 g / 1 kg of meat	Mixture of spices with dominant flavor of curry for preparation of semi-finished products. It is primarily recommended for poultry, which during roasting gets crispy golden color skin.
61002	MEDITERAN GRILL	Salt, spices and spice extracts, E 621, paprika, rosemary, garlic, etc.	20-25 g / 1 kg of meat	Aromatic mixture of spices and spice herbs for preparation of Mediterranean specialties. It is recommended for all types of meat, but especially for pork and sheep meat for barbecue.
64018	GOLDEN SPOOR	Salt do 60 %, E 621, dried vegetables, dextrose, spices, E 101, E 100	To taste	The perfect spice mixture with dried vegetables for soups, sauces, attachments and meat. Golden-yellow color, rich taste and aroma characterize this condiment. Structure: finely ground with a large component of dried vegetables
62001	FISH SOUP	Dried vegetables, spices and spice extracts, salt, E 621, corn starch	90 g / 1,5 L	Spicy hot spice mixture made of dried vegetables spices for preparation of traditional Hungarian fish soup. When this seasoning is added, fish soup will have bright red color, full flavor and aroma.

HoReCa OMEGA in various flavors: spicy, traditional, exotic – to satisfy everybody's tastes. In addition to standard, traditional products, OMEGA also offers preparation of an exclusive customized flavor. Packaging in 3 kg plastic buckets with protective foil and safety cover.

CHIPS & SNACK

ART.NO.	NAME	INGREDIETNS	DOSAGE	DESCRIPTION
70005	PEPPER FL	dextrose, maltodextrin, salt, E621, spices and spice extracts	6% for chips 7-8% in the snack	Taste: sweet pepper Colour: intense red - Consistency: fine powder Method of application: spraying or dissolved in the oil by sprinkling in powder form
71001	KETCHUP CLASSIC	dextrose, maltodextrin, salt, spices and spice extracts, E621, E330, E296, E951	6% for chips 7-8% in the snack	Taste: sweet classic ketchup Color: Unknown - Consistency: fine powder Method of application: spraying the dissolved oil or spreading the powder form
71003	KETCHUP HOT	dextrose, maltodextrin, salt, spices and spice extracts, E621, E330, E296, E951	6% for chips 7-8% in the snack	Taste: hot taste and smell of ketchup Color: Unknown - Consistency: fine powder Method of application: spraying or dissolved in the oil by sprinkling in powder form
72001	PIZZA TS	dextrose, maltodextrin, salt, E621, aroma of pizza, E330	6% for chips 7-8% in the snack	Taste: mild, hot, distinctive pizza Color: red - Consistency: fine powder Method of application: spraying or dissolved in the oil by sprinkling in powder form

Spice mixtures of OMEGA different flavors can be used in industry chips, flaps (extruded products), snack products, popcorn (popcorn) and bread crisps. In addition to standard products, OMEGA offers you the ability to create an exclusive taste of your request. Packaging foam packaging prevents loss of taste - aromatic components.

