



„WS range“ „FOAMY range“

**water-soluble
spice preparations**



For industrial production of:

- marinated vegetables of all kinds
- pickled vegetables and salads

we offer you our „**WS range of spices**“ - the inexpensive flavoring of pickled vegetables, transparent in the brine:

Liquid spice preparation „WS“

water-soluble / dispersible

Art.no.	Product
EN 58001	WS chilly colorless
EN 58002	WS garlic
EN 58003	WS celery
EN 58004	WS black pepper
EN 58005	WS white pepper
EN 58006	WS onion
EN 58007	WS black pepper oil
EN 58008	WS nutmeg
EN 58009	WS ginger
EN 58010	WS dill
EN 58011	WS cloves
EN 58012	WS allspice-piment
EN 58013	WS caraway



For processing of **VEGETABLES** and production of foods with a low fat content, such as ketchup, diet products, vegan food preparations and spreads, soy products, we recommend our „**FOAMY series**“ in the manufacturing process, as a quickly dispersing spice application.

FOAMY is also recommended for warm prepared vegetable products. The larger surface that these liquid, emulsion-like spice preparations offer, enables faster and more even distribution in the product in large batches.

Liquid spice preparation „**FOAMY**“

water-soluble / dispersible

Art.no.	Product
EN 53015	Foamy garlic, white
EN 53027	Foamy garlic, green
EN 53016	Foamy dill
EN 53017	Foamy black pepper
EN 53018	Foamy chilly
EN 53019	Foamy celery
EN 53020	Foamy horseradish
EN 53022	Foamy onion, yellow
EN 53025	Foamy parsley
EN 53026	Foamy oregano
EN 53028	Foamy piment-allspice
EN 53029	Foamy caraway



For vegetable processing we would like to offer you our **liquid paprika oils** as a 100 % natural solution for coloring and/or for pungency of food:

- **to stabilize the color** in hot processed vegetable products

EN 50008 Liquid paprika, sweet

Deep red or only lighter red – it is up to your preference and needs, start your trials with a recommended dosage of **10** g/kg and make your choice.

- **to achieve spiciness** in hot processed vegetable food

EN 50009 Liquid paprika, hot

Average spicy or even real hot is always a personal choice, start your trials with a recommended dosage of **2** g/kg and choose the best for your products.

We can offer you paprika oils in different strength and also Chilly, Jalapenjo, Peri-Peri, Pepper... All are available within the assortment of **liquid essential natural oils**.

Also tailor-made **individual blends** of liquid and powder spice solutions can be offered.

OMEGA packs your products for your **individual batch sizes**.

Would you like another natural color? Just let us know and challenge us!

What other taste solutions can **OMEGA TECHNOLOGY** offer you?

- CONCENTRATED EASY TO SPRINKLE CONDIMENTS - OUR **OMEGA 5X** SERIES FOR ALL SECTORS OF FOOD MANUFACTURING, IN WHICH SPICES ARE DOSED ACCORDING TO RECIPES
- SPICE BLENDS FOR MEAT PROCESSING, PURE OR FUNCTIONAL
- LIQUID SPICES FOR SAUSAGE PRODUCTION - WITHOUT CONTAINING ADDITIVES
- LIQUID MARINADES
- MEAT FLAVORS, SWEET FLAVORS
- PURE SPICE EXTRACTS AND ESSENTIAL SPICE OILS
- SPICE AND FLAVOR MIXES FOR THE PRODUCTION OF CONFECTIONERY, SWEETS, AND BAKERY GOODS



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