

Spice Mixtures and Seasonings for Sausages

Besides our basic assortment of spices and mixtures selected from the best sources in the world, we develop individual seasonings according to your own requirements!

Please select **Spice Mixtures and Seasonings** for:

- boiled sausages
- cooked sausages
- raw sausages
- specialities

REINOMIX® – the economic system

REINOMIXES® are cutter-ready complete compounds with REINERT-additives and individually matched spices. The usually separate work operations composition/ weighing/ mixing are already prepared for you. This saves your time and provides more safety by avoiding mixing errors.

Please select:

REINOMIX® for

- firm raw sausages
- spreadable raw sausages
- boiled sausages
- cooked sausages

and **Avantin Barbecue Marinades**

Spice Mixtures and Seasoning Compounds for:

Aufschnitt (Cold Cut)	Delikatess-Würstchen süddeutsche Art (Frankfurters South German Style)
Aufschnitt 1 A, helle Ware (Cold Cut, light Colour)	Fleischwurst extra fein (extra fine Bologna)
Aufschnitt süddeutsche Art (Cold Cut, South German Style)	Fleischwurst extra fein norddeutsche Art (Bologne extra fine, North German Style)
Bayerische Bierwurst (Bavarian Beer Sausage)	Rheinische Fleischwurst (Bologna, Rhenian Style)
Bierknacker (Beer Sausage)	Frankfurter Würstchen (Frankfurters)
Bierkugeln (Beer Sausage)	Hackbraten (Meat Loaf)
Bierschinken (Beer Sausage with spiced Meat Chunks)	Jagdwurst (Chasseur Sausage)
Bockwurst	Jagdwurst Rilette (Chasseur Sausage „Rilette“)
Bratwurst (Fried Sausage)	Knacker extra fein (Knackwurst)
Bratwurst Spezial (Fried Sausage)	Leberkäse (Beef and Pork Loaf)
Bratwurst extra (Fried Sausage)	Lyoner extra (Ring Bologna)
Bratwurst extra süddeutsche Art (Fried Sausage, South German Style)	Mortadella
Bratwurst extra mit Zitrone (Fried Sausage w. Lemon)	Münchener Weißwurst (Veal Sausage)
Bratwurst mit Zitrone norddeutsche Art (Fried Sausage w. lemon, North German Style)	Römerbraten (Roman Roast)
Bratwurst Toscana (Fried Sausage Toscana Style)	Schinken-Krakauer Fleischwurst (Ring Bologna Krakau Style)
Bratwurst grob mit Rötung, super (Fried Sausage, coarse w. Reddening)	Schinkenwurst (Ham Sausage)
Bratwurst, Hirten-Art (Fried Sausage, Pastoral Style)	Schinkenwurst extra (Ham Sausage Extra)
Bratwurst Provencale (Fried Sausage Provencale)	Schinkenwurst frisch (Fresh Ham Sausage)
Bratwurst Diabolo (Fried Sausage, hot – spicy)	Schinkenwurst geraucht (Smoked Ham Sausage)
Bratwurst Thüringer Art (Fried Sausage Thuringian Style)	Strasburger Jägerwurst (Chasseur Sausage Strasburg Style)
Gyros-Bratwurst (Fried Sausage, Greek Style)	Tiroler
Kräuterbratwurst (Fried Sausage w. Herbs)	Wiener Würstchen
Nürnberger Rostbratwurst (Fried Sausage, Nuremberg Style)	Wiener Würstchen Super mit Paprika
Brühwürstchen Elite (Frankfurters)	Wiener Würstchen Super ohne Paprika
Delikatess-Würstchen (Frankfurters)	Würstchen (Wieners, Frankfurters)
	Currywurst Thüringer Art (for Sausage in Curry Sauce, Thuringian Style)

Cooked Sausages

Ardennen-Leberpastete grob (Liver Pâté coarse)	Leberpastete (Liver Pâté)
Ardennen-Leberpastete grob hochkonzentriert (Liver Pâté coarse)	Leberpastete extra fein (Liver Pâté extra fine)
Blutwurst (Black Pudding)	Presskopf rot (red Headcheese)
Blutwurst Spezial (Black Pudding)	Schwartenmagen mit zusätzlichem Pfeffer (Brawn)
Corned Beef	Sülzwurst (jellied Brawn)
Delikatess-Leberwurst (Liver Sausage)	Sülzwurst auf Extraktbasis (jellied Brawn, Extract Basis)
Gutsleberwurst (Liver Sausage, rich Countryside Style)	Thüringer Leberwurst grob (Liver Sausage coarse, Thuringian Style)
Hausmacher Blutwurst (Black Pudding, home made Style)	Thüringer Rotwurst (Blood Sausage, Thuringian Style)
Hausmacher Leberwurst (Liver Sausage)	Thüringer Rotwurst 1 A (Blood Sausage, Thuringian Style)
Kalbsleberwurst (Calf Liver Sausage)	Westfälische Kalbsleberwurst (Calf Liver Sausage, Westfalian Style)
Kasseler Leberwurst (Liver Sausage, Kassel Style)	Westfälische Leberwurst fein (Fine Liver Sausage, Westfalian Style)
Katenrauch Westfälische Art („Katenrauch“ Sausage, Westfalian Style)	Zungenwurst (Tongue Sausage)
Kölner Delikatess-Leberwurst (Liver Sausage, Cologne Style)	Zungenwurst extra (Tongue Sausage)
Kräuter-Zwiebelleberwurst (Liver sausage w. Herbs and Onions)	

Raw Sausages

Aalrauch Spezial (Eel-Smoke)	Mettwurst grob mit Macis und Piment (coarse Tea Sausage with Macis and Pimento)
Braunschweiger Mettwurst fein mit echtem Jamaica-Rum (Tea Sausage Brunswick w ich genuine Jamaica Rum)	Mettwurst im Darm (Tea Sausage in Casing)
Braunschweiger Mettwurst fein mit echtem Jamaica-Rum und Paprika (Tea Sausage Brunswick w ich genuine Jamaica Rum and Paprika)	Rindswurst (Beef Sausage)
Braunschweiger Mettwurst grob mit echtem Jamaica-Rum (Tea Sausage Brunswick, coarse, w ich genuine Jamaica Rum)	Rügenwalder Teewurst mit Paprika (fine Tea Sausage Rügenwalder Style with Paprika)
Cervelatwurst	Salami, besonders scharfe Würzung (Salami, extra hot)
Kolbasz	Salami mit Knoblauch, ungarische Art (Salami Hungarian Style)
Landjäger mit Kümmel (Landjäger with Caraway)	Salami, Zigeuner-Art (Salami Gipsy Style)
Mailänder Salami	Schinkenplockwurst
Mettwurst westfälische Art lufttrocken	Vesperwurst

(Westfalian Style Tea Sausage, air-dried)	
Mettwurst grob (Coarse Tea Sausage)	Zwiebelmettwurst (Minced Pork Sausage w. Onions)
Mettwurst grob, ohne Knoblauch (coarse Tea Sausage, without garlic)	

Specialities	
Kräutermischung grün (green Herbs Mixture)	Rauchin Neu Extrakt (Raucharoma) (Smoke Flavour)
Kräutermischung rot (red Herbs Mixture)	Paprika-Oleoresin
Alcamo Lemon (back- und gefrierstabiles Zitronenaroma) (heat and freeze stable Lemon Flavour)	Paprika Extrakt
Kingston (back- und gefrierstabiles Rumaroma) (heat and freeze stable Rum Flavour)	Paprika 3000 flüssig (liquid)
Port Louis (back- und gefrierstabiles Vanillearoma) (heat and freeze stable Vanilla Flavour)	Parma-Aroma (Parma Flavour)
Paprikaflocken grün (Ball Pepper dried, green)	Pfeffermischung, gebrochen (broken Pepper Mixture)
Paprikaflocken rot (Ball Pepper dried, red)	Pfeffer weiß/ schwarz gemahlen (white and black Pepper, ground)
Grill- und Bratengewürzsalz (Seasoning Salt for Barbeque and Roast)	Pfeffer weiß/ schwarz gebrochen (broken Pepper white and black)
Hähnchengewürzsalz (Seasoning Salt for Chicken)	Pfeffer weiß/ schwarz geschrotet (kibbled Pepper white and black)
Gyros Gewürz (Gyros Spice)	Barbeque
Döner-Kebab Gewürz (Doener-Kebab Spice)	Türkische Spezialitäten (Turkish Specialities)

REINOMIXES® for:

Firm Raw Sausages	Boiled Sausages
Plockwurst	Lyoner (Ring Bologna)
Cervelatwurst (Cervelat)	Lyoner extra (Ring Bologna extra)
Schinkenplockwurst	Fleischwurst (Bologna)
Katenrauch	Mortadella
Sommerwurst (Summer Sausage)	Knacker
Chorizzo-Salami	Krakauer
Salami	Frankfurter Würstchen
Salami mit Knoblauch (with Garlic)	Wiener Würstchen
Ungarische Salami (Hungarian Style)	Bockwurst
Holsteiner Mettwurst (Tea Sausage „Holstein“)	Bierschinken (Beer Sausage with Meat Chunks)
lufttrockene Mettwurst (air dried Tea Sausage)	Leberkäse (Beef and Pork Loaf)
Knoblauchwurst (Garlic Sausage)	Gelbwurst (Pork and Veal Sausage)
Power-Snack	Champignonwurst (Mushroom Sausage)
	Bratwurst 1 A (Fried Sausage)
	Bratwurst chinesisches, süß-sauer

	(Fried Sausage, Chinese Style sweet-sour)
	Thüringer Bratwurst (Fried Sausage Thuringian Style)
	Nürnberger Rostbratwurst
	(Fried Sausage Nuremberg Style)
	Kräuterbratwurst (Fried Sausage with Herbs)
	Bratwurst mit Zitrone (Fried Sausage with Lemon)
	Bratwurst extra (Fried Sausage extra)
	Bratwurst „Bruzzler“
	Rheinische Fleischwurst (Bologna Rhenian Style)
	Würstchen (Frankfurter, Wiener)
	Strasburger Jägerwurst
	(Chasseur Sausage Strasburg Style)
	Jagdwurst (Chasseur Sausage)
	Jagdwurst Rilette (Chasseur Sausage „Rilette“)
	Tiroler
	Krakauer
	Göttinger Blasenwurst (fine minced Chasseur Sausage)
	Hackbraten (Meat Loaf)
	Römerbraten

REINOMIXES® for:

Cooked Sausages	Spreadable Raw Sausages
Westfälische Leberwurst, fein (fine Liver Sausage)	feine Mettwurst (fine minced Tea Sausage)
Westfälische Kalbsleberwurst (Westfalian Calf Liver Sausage)	Braunschweiger Mettwurst, fein (fine minced Tea Sausage Brunswick Style)
Kasseler Leberwurst Liver Sausage Kassel Style)	Teewurst (fine Tea Sausage, spread)
Delikatess Kalbsleberwurst (Calf Liver sausage „Delicacy“)	Rügenwalder Teewurst (fine Tea Sausage, spread, Rügenwalder Style)
Leberpastete extra fein (extra fine Liver Pâté)	Zwiebelmettwurst (Minced Pork Sausage w. Onions)
Kalbsleberwurst (straight Calf Liver sausage)	Mettenden (coarse minced Tea Sausages)

„Avantin“ Barbeque Marinades

Compounds for the preparation of Barbeque Marinades in 12 well-balanced flavours

- Asia
- Kräuter-Knoblauch (Herbs + Garlic)
- Paprikatraum
- Hot Texas
- Bärlauch (Ramson)
- Curry-Pikant
- Grillmeister
- Gyros-Cajun
- Italia
- Mexiko
- Spare-Ribs mit Honig
- Provencale