



MOGUNTIA FOOD GROUP

Flavoursome solutions since 1903

WIKI MOGUNTIA VEGETARIAN/VEGAN



Indasia

Fleischen

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*nature's
store*

Fosters





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Country with the highest proportion of vegetarians in the population

INDIA

Sale of vegetarian and vegan products in German supermarkets

49 MIO. KG

Sales forecast for vegan meat substitute products worldwide until 2040

450 BN. US-DOLLAR

Source: Statista.



VEGGIE TREND



Vegetarian and vegan products are not a temporary fad anymore, instead they have become socially acceptable and are a normal part of everyday life for many customers. Many consumers are looking for plant based meat substitutes with increased frequency – whether for ethical-moral, religious or health reasons.

Not only „real“ vegetarians and vegans are among the main buyers of meat substitutes, but so-called flexitarians, ie people who have a partially meatless diet. The increasing environmental awareness, especially of young consumers, favors a temporary or complete renunciation of meat.

If you want to restrict your consumption of meat, but don't want to give up eating meat altogether, you will find in the MOGUNTIA FOOD GROUP programme a wide variety of vegetarian and vegan alternatives.

It's the taste that counts; because if you want to do without meat, our range of meat substitutes means that you don't need to give up the taste you are used to and corresponding texture. Our latest innovations allow new meatless taste experiences, that may even make an utterly convinced carnivore do without a real piece of meat once in a while.

REASONS FOR A VEGETARIAN / VEGAN DIET



Animal Rights



Fight against world hunger



Health



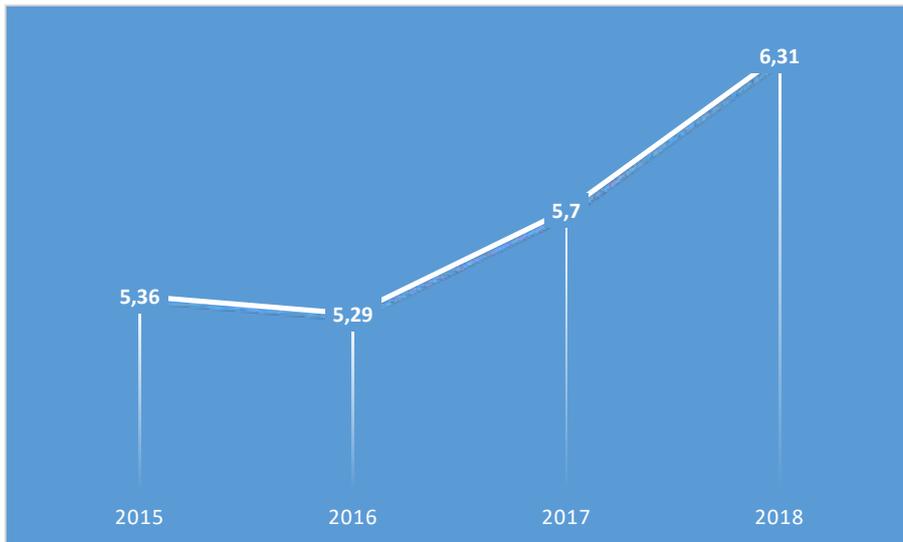
Protection of the environment



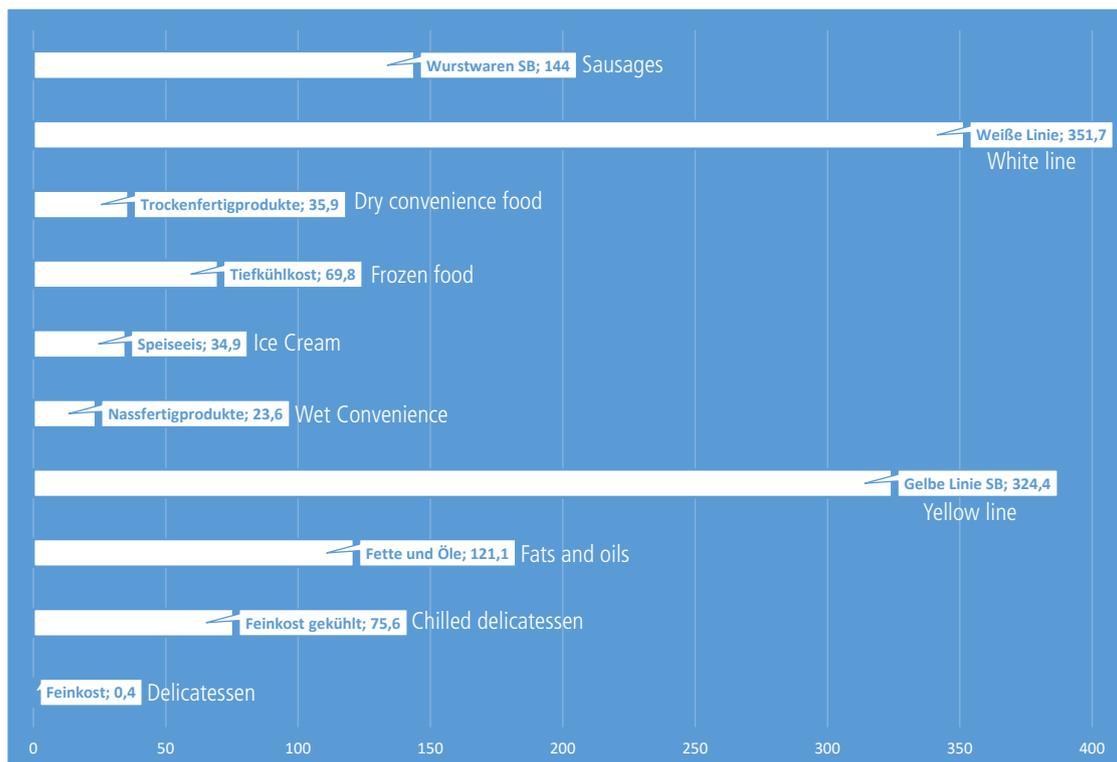
FACTS / FIGURES



The trend is rising. The number of people in Germany who consider themselves vegetarians and people who largely do without meat (in millions) - source: Statista.



Significant sales in almost all categories. Sales of the veggie market in 2019 given in millions of Euro. Positive development in comparison to the previous year except for delicatessen and chilled delicatessen - source: Nielsen.





VEGETARIAN PRODUCTS



The vegetarian cuisine, like any other depends on variety and diversity.

Therefore, in addition to complete vegetarian ready meals, we offer many compounds, spice mixtures and much more for the individual needs of vegetarians and flexitarians. Our products are adapted to the demands of industrial production – without compromising on taste and quality.

A SELECTION FROM OUR PRODUCT RANGE VEGETARIAN

M05424 Vegetarian meal type chili sin carne

Vegetarian ready meal, type chili con carne, contains everything, including kidney beans and sweetcorn.

M09506 Vegetarian tomato sauce Bolognese style CL

Vegetarian tomato sauce with chunks, gluten free. For the preparation of a tasty Bolognese style pasta sauce.

M01351 Vegetarian green spelt Bolognese Hf CL

Compound for vegetarian green spelt Bolognese sauce, with chunks.

M01416 CLASSIC Waffle Mix for savoury waffles

Waffles savoury for a change.

Piquant alternative for waffle variations like pizza- or spinach waffles.

***Green spelt** is spelt harvested before it is ripe, then roasted and dried. Spelt and green spelt in particular, contains not only more vitamins and minerals than wheat, but also more and higher quality protein (care must be taken in case of gluten intolerance!). For vegetarians and vegans the relatively high iron content of green spelt is also of interest.*





M50209 Corn-Dog-Mix

Preparation for the production of corn dogs, also suitable for the preparation of vegetarian / vegan sausages. Can be flexibly combined with the following spices of the MOGUNTIA FOOD GROUP:

M3760 Pizza seasoning, E4350 Black cumin or E7040 Roasted onions.



M09044 FITESSA® Vital-Mix, ready compound with seasoning

Complete compound with seasoning for vegetarian burgers with chunky vegetables. Also suitable for vegetarian sausage (in vegan / vegetarian casings). In contrast to M59261 FITESSA® Vital-Mix you can do without the additional binding of M50208 Glue vegetarian sausages.

M59261 FITESSA® Vital-Mix, preparation for burgers, gluten free, without E621, minimal seasoning

Compound for vegetarian burgers with chunky vegetables, additional seasoning is required. With the article M50208 Glue vegetarian sausages, fresh vegetarian BBQ bratwurst can also be produced, by using appropriate vegetarian / vegan casings.

M59264 FITESSA® Vital-Mix without palm fat and without E621, minimal seasoning

Compound for vegetarian burgers with chunky vegetables, additional seasoning is required.

M59430 Vital-Mix-Würzer, without E621

Seasoning for all vegetarian products with onions and leeks as decorative spices.

M59149 Spicy Thai Dekor (seasoning) without E621

Seasoning with authentic Asian flavour for all vegetarian products, has a taste of sweet-spicy garlic, ginger, lime and coconut.

M59283 Vegetarian cold cuts with seasoning

For vegetarian cold cuts and sausages, all spice mixtures can be used for individual seasoning.



VEGAN PRODUCTS



The vegan diet can be made colourful and varied.

People on a vegan diet do not consume any kind of animal product. Totally plant based products like for example vegetables, tofu, soya milk or agave syrup form the basis for tasty recipes and replace meat, fish, eggs or honey. We would like to introduce to you our products for the production of sophisticated vegan dishes. They are of course adapted to the demands of industrial production – without compromising on taste and quality.

A SELECTION FROM OUR PRODUCT RANGE VEGAN

M09045 FITESSA® Vital-Mix vegan

Vegan base product. Compound for vegan burgers with chunky vegetables.

M05419 FITESSA® Vital-Mix CL vegan, gluten free

Compound for vegan burgers with chunky vegetables. Without added gluten.

M01411 Vegan Hamburger CL

For the production of meat free hamburgers. In industrial production, the mixture must be cooled.





M59650 Vegan liver sausage

Base for vegan spreadable liver sausage. If an additional pea texturate is used, the product can also be offered as coarse, vegan liver sausage.



M59652 Vegan mince

For making vegan mince.

Like minced meat, both products are not seasoned. They can be seasoned individually with the spice mixtures of the MOGUNTIA FOOD GROUP or used for unseasoned hamburgers.

M59653 Vegan mince, without palm fat

For vegan mince without palm fat.





INSTANT MIXTURES VEGAN

Our vegan instant mixes are ready seasoned and easy to prepare. The ideal complement in the vegan kitchen. For cold and warm salads, to accompany vegan dishes or as a main course. Try for yourself the authentic taste and easy preparation.

M01378 CUISINOR® Vegetable Couscous CL

Ready prepared couscous dish with mixed vegetables and oriental herbs, perfectly seasoned.

M01379 CUISINOR® Vegetable Bulgur CL

Ready prepared bulgur dish with tomatoes, paprika and kidney beans. This healthy oriental product is characterized by a fruity tomato taste and fine Mediterranean spices.





FIX PRODUCTS VEGAN

M59654 Fix für vegan gratin

Base product for delicious vegan gratins and bakes, can also be used for toppings (vegetable topping, spinach topping).

M59655 Vegan sauce Bechamel

As a base for vegan, light sauces and for vegetable variations.



SPICE ADVICE

Please talk to your area managers or technology consultants about the appropriate spice mixtures for our vegetarian or vegan specialities. They will have the right seasoning from the extensive range of spices of the MOGUNTIA FOOD GROUP ready for you.



TIPS & RECIPE SUGGESTIONS



VEGETARIAN FRANKFURTER SAUSAGES

Ingredients:

20	kg	M59283 Vegetarian cold cuts, preparation with seasoning
70	kg	Drinking water
14	kg	Sunflower Oil
104	kg	
8	g/kg	M1641 Frankfurter spice preparation
4	g/kg	M3020 SMOOX® M smoke aroma, soluble

Recommended preparation:

1. Put the water into the cutter and with the compound for vegetarian cold cuts and the spices cutter a cohesive mass.
2. At a high blade speed slowly add the oil.
3. Fill the mass into the cellulose casings.
4. Scald at around 90°C to a temperature of 84°C.





VEGETARIAN SCHNITZEL

Ingredients:

12	kg	M1235 Vegetarian Schnitzel 1
37,5	kg	Drinking water
5	kg	M1236 Vegetarian Schnitzel 2
10	kg	Sunflower Oil
22,5	kg	Drinking water
12,5	kg	M1237 Vegetarian Schnitzel 3
100,0	kg	

Recommended preparation:

1. Soak the vegetarian schnitzel 1 with the proportional amount of water; after 2 - 3 hours mince with the 8 mm blade. Leave to rest overnight.
2. Prepare the water for the vegetarian schnitzel 2 in the cutter and dissolve the compound in it without leaving lumps. Afterwards the oil will be added which is emulgated into the mass at a high blade speed.
3. Put the 8 mm minced mass into the mixer and mix briefly. Now add the emulsion (step 2) and mix in briefly.
4. Then add the vegetarian schnitzel 3 and mix until it is consistently distributed.
5. Cool the mass down to forming temperature.





VEGETARIAN BURGER WITH VEGETABLES

Ingredients:

42	kg	M09044 FITESSA® M Vital-Mix CL
36	kg	Drinking water, cold
7	kg	Onion, raw
7	kg	Carrots
8	kg	Sweet potatoes
100,0	kg	

Recommended preparation:

1. Mix FITESSA® Vital-Mix in the mixer with the entire amount of water (cold) for approx. 2 min and leave to soak for 10 min, then mix again for 1 min.
2. Add the vegetables cut into small pieces (very cold) and mix again for 2 minutes (check for equal distribution in the mixer).
3. Now switch on the CO2 cooling and cool down to -2,5 °C.
4. Form, then fry or cook and afterwards freeze.





CHILI SIN CARNE CHILI WITHOUT MEAT

Ingredients:

1 l	Water
1 kg	
150,0 g/l	Chili sin carne

Recommended preparation:

1. Stir the chilli-sin-carne powder into warm water and bring to the boil slowly.
2. Cook on a low heat for approx. 10 minutes in a closed pot, stirring occasionally.





PREMIX FOR CORN DOGS

Ingredients:

1	l	Water cold
1	kg	Drinking water, cold
1400,0	g/l	Premix for Corn Dogs

Recommended preparation:

1. Stir the corn dog powder into cold water and leave to soak for 5 minutes. Put sausages of your choice on wooden skewers, dip into the corn dog dough, fry at 180°C for 1 - 3 minutes and drain.
2. Tip: Serve with a dip sauce from the MOGUNTIA FOOD GROUP range.





SAVOURY WAFFLES WITH CLASSIC WAFFLE MIX

Ingredients:

750 ml	Water cold
350 ml	Cooking oil
<u>1,1 kg</u>	
625 g/l	(687,5 g) CLASSIC Waffle Mix for savoury waffles

Recommended preparation:

1. Mix CLASSIC Waffle Mix with water and oil with a whisk to a smooth dough.
2. Heat the waffle iron, fill in the dough according to the portion and bake until golden brown.
3. Tip: You can add other ingredients such as vegetables or herbs to the dough as you like.





FLAVOURSOME SOLUTIONS



Everything under one roof

The MOGUNTIA FOOD GROUP is your professional direct supplier for the perfect taste.

The quality and technological sophistication of our products offer you the highest level of safety. As one of the most modern food factories in Europe we specialize in meat, food service, food retail and food industry.

- Fully automated production
- Highest product safety
- Innovative technologies
- Premium product quality
- Delivery reliability

High-tech production in Kirchbichl

Certified according to IFS, BRC, BIO, Halal, Super Kosher, GTS (GMO free), Vegan Label, retailer standards such as Tesco and Morrison's.

Virtually cross-contamination free production due to our unique container mixing process.

Patented FRIOSAFE® grinding process for 30% more taste.

Location free of high-risk allergens, effective allergen management, for years not a single positive result in the testing of each batch.

Own development department and own lab.

Quality control via the accredited laboratory arotop food & environment GmbH.



TOGETHER WE WILL INSPIRE THE WORLD WITH FLAVOUR AND QUALITY.

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