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Indasia – competence in a new dimension



Indasia is one of the leading spice and ingredient producers in

Europe with a core competence in liquid production. Founded in 1949, Indasia is known for producing high-quality products that way enriches several dishes each day. The customers can choose from the large selection of marinades, sauces, herb blends, spices etc.

For good products at a fair price

In the area of seasonings and ingredients Indasia offers emulsifiers, seasoning dry / liquid, taste refiner, cutter tools such as the **COM BICUTT POR**, *Rohpökelmittel*, ham injection as the **Schinkat inject and Schinkat delicacy**, other technological additives, starter cultures, like our **ROWU** Star, diving masses *Umröteverstärker* / colorings and sugar combines.

Both powdered ham injections dissolve well in water and thusenable an easy processing. Schinkat Inject and Schinkat delicacy can be combined with all Indasia FORTEX® products depending on the flavour desired - just as in a modular system. Both products are free of added allergens or glutamate. In addition, no soy was used during the manufacturing. This way the Schinkat products lead to great goods at a moderate price. Convince yourself of the good quality! *

If you do not want to work with a powder, liquid injection *Kassler* will be the right solution for you. The injection spray has an addition of only 50g per liter of brine and convinces through a spicy flavour.

* To national food law provisions is referred

Packaging concepts

Practical - comfortable - environmentally friendly

New production lines with most modern technology ensure high quality products in attractive and easy to handle packagings, both for liquid products and powder mixtures.

Starting in 2011, Indasia has already converted a large part of the range of buckets into the practical stand-up pouches, as to significantly reduce the amount of waste and thus spare the environment. Compared to conventional buckets, the stand-up pouches produce 2/3 less waste. In addition, the pouches secure a safe and hygienic processing, since gripping into it or backfilling is made impossible. The HACCP-compliant package provides a viewing window at the bottom of the pouch which enables to check the product visually at any time. Furthermore the pouches are easy to handle due to a variable dosing opening.

In addition to the **2kg variant**, in the meantime handy consumer packages were introduced to the market. These **220g stand-up pouches** are available for selected marinades and sauces. This way even consumers can be reached who aim at preparing their meat themselves or are looking for a delicious dip such as honeymustard or American BBQ. The practical pouches offer all the advantages of the 2kg pouches and suffice for the refinement of about 2-3kg of meat, fish or vegetables.

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