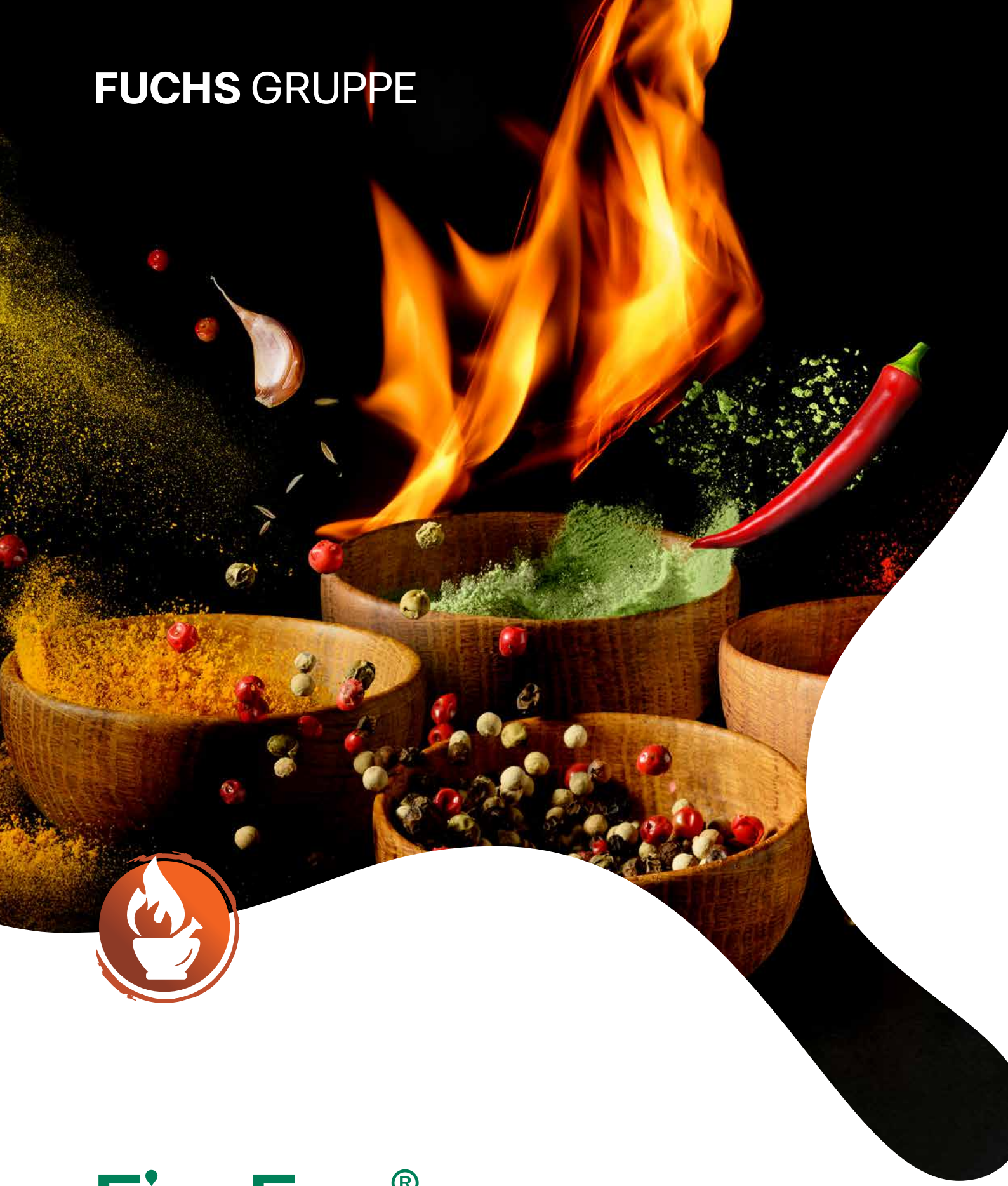
FUCHS GRUPPE



FireFox®

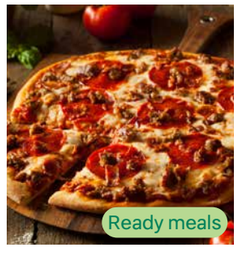
Roasted spices — Variety for the food industry

Replace roasted and caramel flavours naturally

Roasted and caramel flavours are commonly used in the food industry in a wide range of variations to create the desired taste profiles. Our spices – sterilised and roasted as part of the FireFox® process – are a com–pletely natural alternative to roasted and caramel flavours.

Free from additives, the spice mixtures and compounds can be simply added as an ingredient. The valuable components of the spices are preserved during a gentle roasting process.

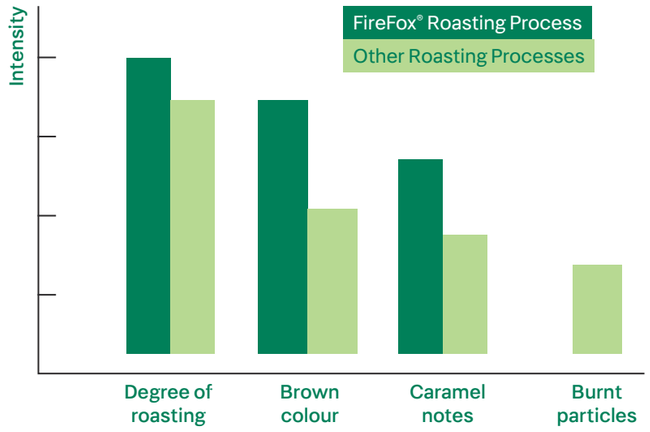
Examples of use



Why the FireFox® roasting process is better

Compared to other roasting processes, there are many advantages to FireFox® roasted spices and vegetables.

The very gentle roasting method allows pleasantly clean and mellow roasted and caramel notes to develop. There is an intense brown colour and concurrently a low microbiology. The FireFox® process does not produce any burnt particles, so the roasted spices do not develop any burnt flavour notes. All products remain completely natural without any additives.



Advantages of FireFox® Spices

- 100% natural, no additives
- Declaration advantage "with roasted spices"
- Natural alternative to roasted and caramel flavours
- No burnt flavour notes, as there are no burnt particles
- Mellow & clear caramel & roasted flavours
- Intense, uniform brown colour und roasting
- Fat– and oil–free roasting process
- Low microbiology
- Various grinding levels and roasting degrees

FUCHS GRUPPE

Range for the food industry

ROASTING DEGREES

GRINDING LEVELS

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