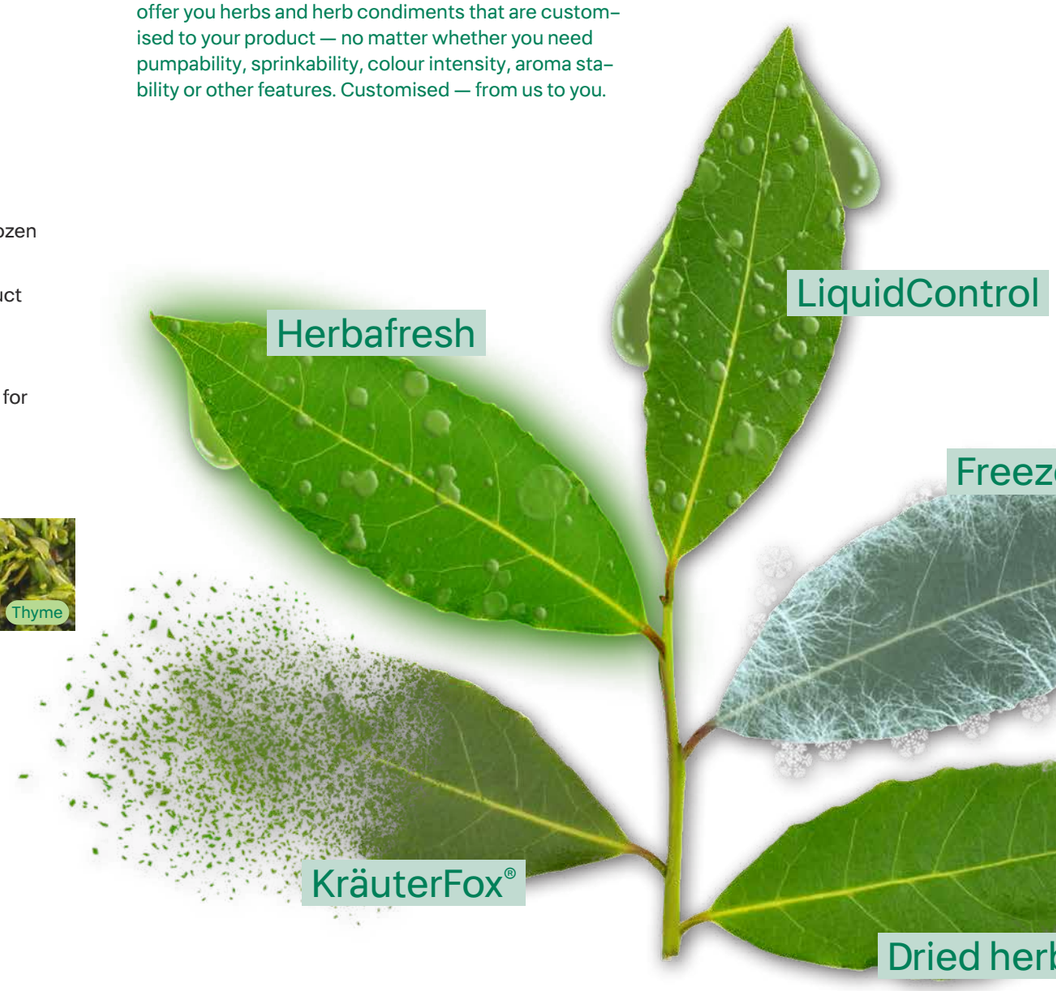
FUCHS GRUPPE

Customised Herbs

Diversity For The Food Industry

Customised Herbs

Herbs are used to enhance the look and taste of food products and need to meet various requirements. We offer you herbs and herb condiments that are customised to your product — no matter whether you need pumpability, sprinkability, colour intensity, aroma stability or other features. Customised — from us to you.



Herbafresh

Colour and aroma stabilisation for herbs

- Lower germ content compared to frozen and fresh goods
- Improved microbiological stability compared to fresh herbs
- Excellent colour retention in the end product
- Better texture (crunchinesss) compared to frozen produce
- Less bleeding/discolouration in the end product compared to frozen and fresh goods
- Aroma stabilisation of the herbs
- Easy processing and dosing, as it can be filled for each batch
- Suitable for pumping in combination with LiquidControl

KräuterFox®

Sensory optimisation and microbiological stabilisation

- Natural, original herb flavour
- Visual upgrade of foods
- Clean label
- Colour stability
- Free from preservatives
- No added aroma
- Easy to sprinkle and dose
- Dust-free
- Shelf life at least 3 months (when stored at < 8 °C)

LiquidControl

Thermal reduction of germs in liquid or pasty spices

- Freshness and naturalness in the end product in terms of look and taste
- Product safety and stability through germ reduction
- Extending the product's shelf life
- No chemical additives, gassing or irradiation
- Inline dosing through pumpability and precise viscosity settings
- Tailored recipes for customer-specific applications
- Optimum use with convenience products and chilled food
- Can be combined with Herbafresh

Freeze-dried herbs

- Gentle preservation for enhanced colour intensity
- Aromatic flavour
- Long shelf life
- Sprinkable

Dried herbs

- Many different variants
- Long shelf life
- Various processing forms possible (ground, rubbed, whole)
- Sprinkable

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Customised herbs — the product properties

Product characteristics	Freeze-dried herbs	Dried herbs	LiquidControl	KräuterFox	Herbafresh
Physical state	Dry	Dry	Liquid	Dry/ Slightly moist	Liquid
Dosability	Sprinkable	Sprinkable	Pumpable	Sprinkable	Pumpable/ partly solid
Shelf life	2 years	2 years	1–6 months	3–6 months	3–6 months
Cooling necessary	No	No	Yes	Yes	Yes
Natural colour	●●●○	●○○○	●●○○	●●●○	●●●●
Intensive flavour	●●●○	●●○○	●●●○	●●●○	●●●●

They are what makes a product „special": herbs are diverse and exciting. However, depending on what product the herbs are to be used for and in what form, the requirements are quite divers.

Over the many years that we have served as a partner of the food industry, we have developed various technologies and processing levels that enable us to align our herbs with your requirements. Customised — from us to you.

A selection of our herbs

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