FUCHS GRUPPE

MicroFox®

Micro-ground spices

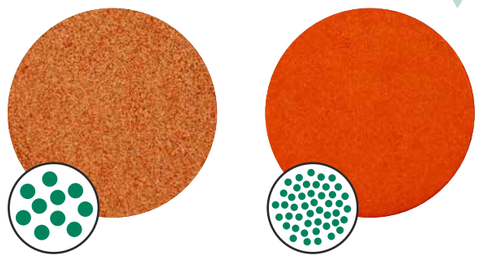
natural and unadulterated

MicroFox® — micro–ground spices

The refining and grinding of herbs has always been our core competence. Now we have succeeded in producing a range of micro–ground spices. Most of the products are <100µm ground, but at least <150µm. Conventionally ground spices are usually between 300µm and 800µm. This ultra–fine grinding makes it possible to inject real spices into meat. Likewise, a significant increase in the upfront taste is possible, for example in crisps. Depending on the application, extracts used for colouring can be replaced by real, micro–ground spices.

Intense colours through micro–grinding

Example: Paprika

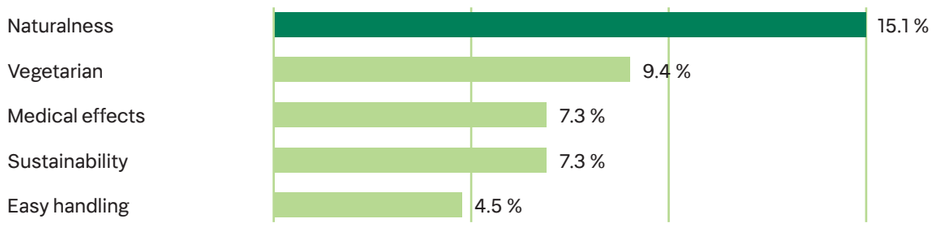


Standard paprika in snack seasoning

MicroFox® paprika in snack seasoning

Megatrend: Naturalness

- 15 % of all European food innovations fall into the category „naturalness" – even ahead of the trend topics „vegetarian" and „sustainability".
- Our MicroFox® products serve the high demand for natural products.



Source: XTC World Innovation Panorama (Food and Drinks, Europe, 2020)

51 %

want natural ingredients

Natural ingredients are important to more than half of Germans when buying processed meat products.

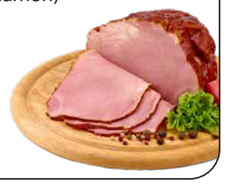
Source: Mintel GNPD, Ingredient Watch Report (2022)

General advantages for all MicroFox® products

- 100 % natural
- Authentic, unadulterated spice taste
- Homogeneous distribution

Advantages for meat products

- Injectable[1]
- More intense colour[1] (paprika, turmeric, cinnamon)
- No visible particles[1]
- Real spices instead of extract



Advantages for dairy products

- More intense colour[1] (paprika, turmeric, cinnamon)
- No visible particles[1]

Advantages for snack products

- More upfronttaste[2]
- More intense taste[1]
- No visible particles[1]
- Can partly replace extracts

[1] compared to standard ground spices
[2] compared to extracts and standard ground spices

FUCHS GRUPPE

Diversity for the food industry.
Product overview & applications.

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