

Meat products

Spice blends and functional ingredients



SPI is a leader in the development and distribution of food ingredients.

We offer a wide range of Halal-certified solutions to make and improve any type of meat product, optimizing costs and providing perfect texture, flavor, taste and color.

We develop blends of ingredients, spices and additives such as antioxidants, stabilizers, preservatives, thickeners and gelling agents, for the preparation, optimization and improvement of your fresh meat products and your deli.

SPI also offer a wide range of marinades for the preparation of flavored and spiced skewers and meats with different colors and flavors. You will find in our range many raw ingredients such as food colorants, starches, flavorings, preservatives, breadcrumbs, fats, and more.

Ask your contact at SPI for more information.

S COMPLETE SPICE BLENDS

COMPLETE SPICE BLEND FOR FRESH MEAT PRODUCTS AND CHARCUTERIE

Functional mixture of ingredients, spices, paprikas and additives with specific functions: antioxidants, stabilizers, preservatives, thickeners, gelling agents, for the preparation of fresh meat and cold cut products.

Formulations with different aromatic scents and spices that ensure color stability, high degree of protection against oxidation and microbiological contamination and improved product performance.

S MARINADE

We offer you a wide range of formulations ideal for the preparation of skewers and flavored marinated meats with different colors and flavors. Formulations include antioxidants and preservatives for more tender, juicy meat and to extend product shelf life.

S FOOD COLORING

Wide range of color additives (natural or synthetic, powders or liquids, fat-soluble or water-soluble, standard or custom-made)

S FLAVORINGS

Wide range of flavors (natural or synthetic, liquid or powder, standard or custom)

S STARCHES

Complete range of native or modified starches

S PRESERVATIVES

Natural or synthetic preservatives and antioxidants proposed are intended to preserve the characteristics of the product from any alteration and microbial proliferation during their lifespan until their consumption.

S ADDITIONAL RAW INGREDIENTS

Breadcrumbs, batter-mix, flavor enhancers, salts, and more

