



GHAZAL OXIN MEHREGAN

MEAT PROCESS



Mixed spice flavor

Utilizing mixed flavors in meat products not only enhances the aroma and taste of the final product but also makes it easier to consume and improves the color and texture quality. Additionally, it simplifies the supply of raw materials.

Single natural flavor

The unpredictable nature of natural spices presents a significant challenge for producers. Consumers of traditional spices are deeply concerned about aspects such as the source of the black pepper, its microbial content, the vendor, and the time of purchase. By incorporating natural spice flavors, not only can producers provide a more cost-effective alternative to conventional spices, but they can also enhance the overall quality and health benefits of the product.

Stabilizer for meat products

Discovering the ultimate solution with Ghazal Auxin Stabilizers.

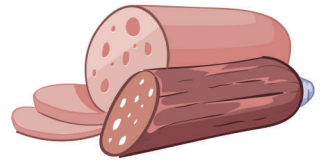
Enhance the texture of sausages and processed meats, reduce costs, safeguard against moisture in packaging, and eliminate the need for oils and fats.





غزال اکسین مهرگان

MEAT PROCESS



MEAT PROCESS



■ Mixed Flavours

- | | |
|-----------------|--------------------|
| Falafel | Cheese cocktail |
| Nowruz Ham | Salami |
| Turkey Ham | Hot Dog |
| Chicken Ham | Mortadella |
| Meat Ham | Burger |
| Mushroom Ham | Charcoal hamburger |
| BBQ | Smoked burger |
| Frankforter | Beckon |
| Smoke cocktail | Cocktail |
| Meat cocktail | German sausage |
| Dried Bologna | Sojuk |
| Premium Bologna | |
| Pepperoni | |
| Nugget | |
| Lioner | |



■ Single Flavours

- | | | |
|--------------|----------------|--------------|
| Black pepper | Garlic | Onion |
| White pepper | cloves | Mushroom |
| cilantro | Powdered smoke | Cheese |
| Cumin | Liquid smoke | Nutmeg Hindi |
| cardamom | Meat | |
| Thyme | Chicken | |
| Cinnamon | turkey | |
| ginger | Butter | |

