



BBQ-Fix Marinades

for industrial production

WIBERG

GEWÜRZMÜHLE NESSE

Gewürzmüller

Let's start grilling!

Let's kick off the grilling season with the brand-new WIBERG BBQ-Fix Range. These new dry marinades are a win for industrial operations. The BBQ-Fix marinades impress with attractive flavors, easy application, and flexible composition.

The BBQ-Fix range can be easily customized to individual requirements. We are happy to adjust the salt content for you and add tenderizers or shelf-life extension according to your wishes. You can then add the ideal oil component to suit your taste. Different marinades for a wide range of applications can be created from one and the same base. The four new BBQ-Fix varieties are the perfect choice for a versatile barbecue range.

BBQ like in the USA

BBQ-Fix Smokey Santa Fe brings the taste of New Mexico to the barbecue. Classic ingredients such as paprika and pepper finished off with a smoky hint make this spicy red marinade an absolute favorite of the barbecue season.

Garlic, please

Herbs and garlic harmonize perfectly with grilled food, as shown by popular side dishes such as garlic bread and herb butter. With the new **BBQ-Fix Garlic Herbs** marinade, parsley, thyme and garlic create hearty moments of pleasure.

















Here comes the sun

The sun should not be missing when barbecuing. **BBQ-Fix Sunshine** impresses with its elegantly spicy taste of paprika and lime. Whether pork, beef, poultry, fish or vegetables - this elegant yellow marinade is the perfect match.



Now it gets spicy

If you like it a little spicier, go for **BBQ-Fix Lemongrass Chili**. The spicy red marinade is based on a popular Asian flavor combination and scores with chilli, coriander and lemongrass.

Marinades dry

Product name		Product description					Dosage	Item no. Content	Symbol	Type
BBQ-Fix Garlic Herbs Dry marinade	W	• solid with garlic, parsley and thyme • with visible herb components	✓	✓	✓	✓	45–50 g	299418 1 kg 		
BBQ-Fix Lemongrass Chili Dry marinade	W	• solid, piquant with chili, coriander and lemongrass • with visible herb and spice components	✓	✓	✓	✓	30–35 g	299417 1 kg 		
BBQ-Fix Smokey Santa Fe Dry marinade	W	• full-bodied with garlic, pepper and a smoky note	✓	✓	✓	✓	35–40 g	299415 1 kg 		
BBQ-Fix Sunshine Dry marinade	W	• elegant with paprika, pepper and lime • with coarse spice components	✓	✓	✓	✓	45–50 g	299419 1 kg 		

AF: without allergenic ingredients (according to EU regulations No. 1169/2011) GF: without added taste enhancing additives

 Novapure: AF, GF **W** WIBERG Produkt  Available in a bag

Advantages of BBQ-Fix



Save money
on transportation and storage compared to liquid marinades



Create diversity
thanks to a wide range of options for adding liquids



Extend shelf life
through integrated shelf-life extension through rosemary extract



Offer variety
from marinated dishes to curries and ragouts



Perfect consistency
through binding with natural starch

Pretty „clean“

- clean label declaration (without E numbers)
- without allergenic ingredients (according to EU regulations No. 1169/2011)
- without added taste enhancing additives

Perfect for:

- beef, pork, poultry, fish, and vegetables
- stir-fries and curries
- industrial production
- ready made meals

Stay flexible

We adapt the marinades individually to your requirements. We are able to add these components:

- salt
- tenderizers
- shelf-life extenders and antioxidants



BBQ-Fix
Garlic Herbs

BBQ-Fix
Sunshine





BBQ-Fix
Lemongrass Chili

Recipe

Pollo Fino Lemongrass Chili

Material

100 kg boneless chicken thigh

Ingredients

3.50 kg BBQ-Fix Lemongrass Chili,
Item No.: 299417*

10.00 kg Water/Ice

5.00 kg Cooking oil

Preparation

1. Mix the dry marinade with the drinking water and cooking oil without lumps
2. Tumble the meat shortly or mix by hand with the prepared liquid marinade
3. The marinated meat should be stored in the cooling chamber for one day

Finishing

1. Pan: 6-10 minutes
2. Grill: over medium heat 8-12 minutes
3. Oven: 180 °C 15-20 minutes

*Individual product with minimum purchase and quantity planning