

# WIBERG

by NovaTaste

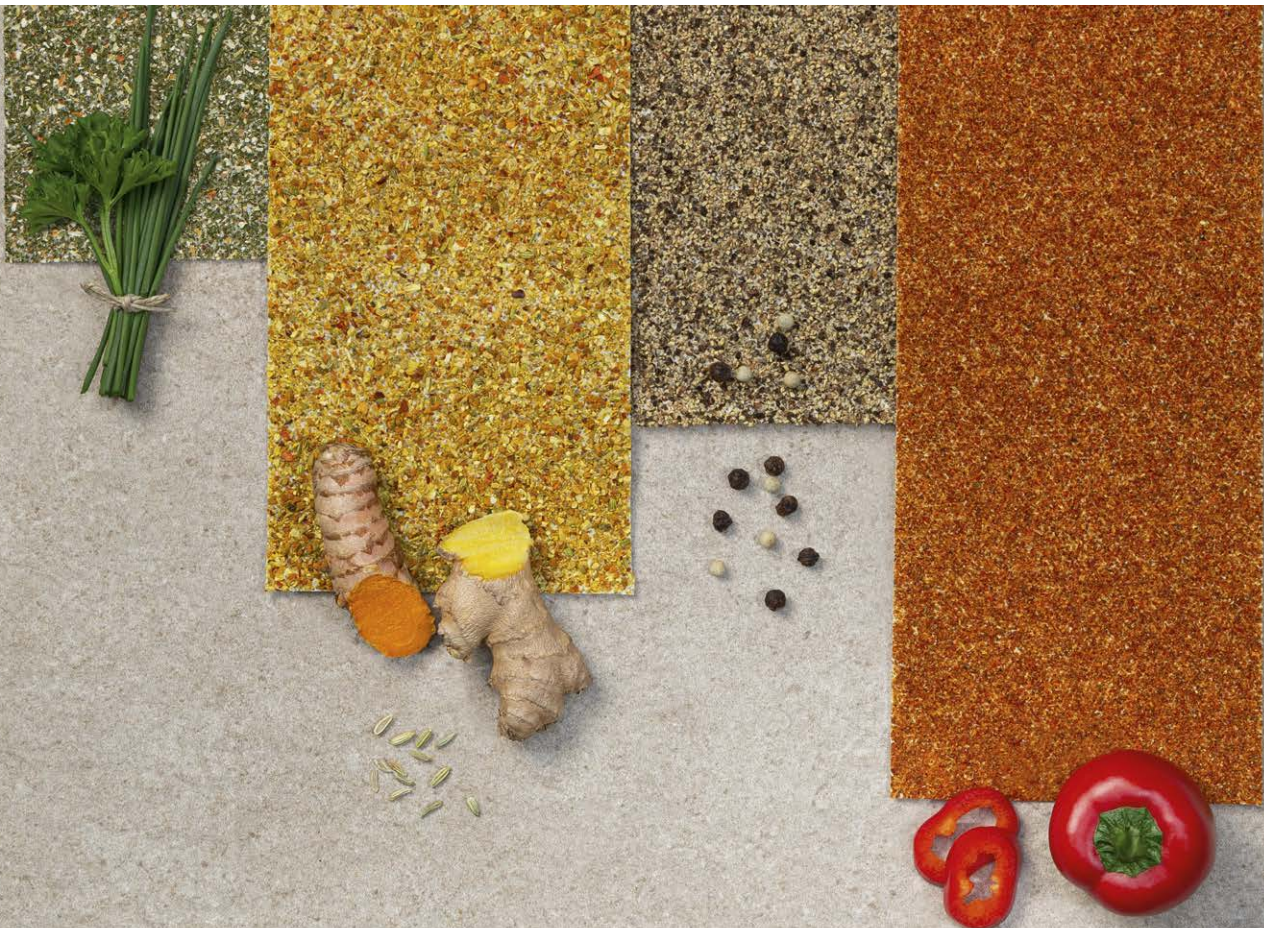
## Spice is **all around**

Spice coatings with Deco Quick®



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# Innovation at the highest level

The unique WIBERG Deco Quick® spice coatings give your specialities not only an attractive appearance – the superior quality of the spices turns all the products in your range into delicious treats. We produce our fail-safe Deco Quick® foils with the best herbs and spices.

Deco Quick® spice coatings are produced exclusively at our site in Germany. With us, you get everything from a single source. In addition to our wide standard range, we are also able to respond to special customer requests.



## A variety of taste

Foils for all applications – and in many different flavors! With the multifunctional WIBERG Deco Quick® foil, your specialities will always turn out well: simple, quick and reliable! Choose between the familiar aromas of local herbs or the exciting flavors of exotic spices. The Deco Quick® coatings are true all-rounders and refine, among others, **cooked ham, fermented sausage, cheese, fish and vegetarian/vegan specialities** with captivating colors and unique taste.

Do you have individual ideas and want to offer your customers something special? We will develop an absolutely fail-safe coating for you according to your taste.

## One product – many variations

With WIBERG Deco Quick® complex production steps are a thing of the past. Everything from the development to the finished product comes from one source. Think only of appearance and taste – we take care of the rest!

## All advantages at a glance

- extremely simple and clean application of the spices
- excellent, uniform adhesion of spice coating
- each slice is fully covered with spices
- easy peeling
- only the spice must be declared
- looks appetizing in the packaging (no loose spice parts)
- significantly less spice is wasted – ideal for sausage slicers and other slicing equipment

## Ideal for

- Cooked ham
- Cooked sausage
- Pâtés
- Fermented sausage
- Raw cured meat products
- Cheese
- Fish
- Vegetarian products
- Vegan products



### Many advantages for the processor:

- The range is expanded without effort.
- The end product can be sliced cleanly.



### That's how you inspire your customers:

- Each slice is completely coated with spices.
- Varied taste and great enjoyment.

# Always the right solution

No matter what speciality you want to refine with Deco Quick®: We have the perfect wrapping. The extensive range of products in stock offers countless possibilities in terms of converting and supporting materials. The wide range of spices also leaves nothing to be desired with regard to taste. For creative minds who want to stand out with unique ideas, we naturally offer customized solutions. Contact our technical sales team and together we will develop what you need!

## Different supporting materials for all applications

- Textile:** for fermented sausage
- Fleece:** for cooked ham, cooked sausage, pâtés and sliceable cheese
- Barrier material:** for products without weight loss and a longer shelf life, e.g. for sliced cooked ham, soft cheese, vegan or vegetarian products



## Available formats

### Reels or sheets

As a reel or sheet, Deco Quick® offers many possibilities to manufacture products in special shapes. In addition, cheese or raw ham, for example, can also be coated afterwards without any problems. A partial coating of your product is creative and easy.



### Sewn casings

The sewn Deco Quick® casings are available in a wide range of calibers and ensure an attractive appearance for your specialities. On request products are also available with tearing strings and loops.



one side clipped  
using 2 clipping aids



sewn in a round shape  
using one clipping aid



sewn in a straight shape  
using one clipping aid



### Sealed casings

The two different variants as barrier material or slightly permeable fleece are characterized by good machinability and can therefore be processed excellently on industrial filling machines. The barrier material also ensures an end product without weight loss and with a longer shelf life.

### New development

According to your special wishes WIBERG also develops new Deco Quick® spice coatings and casings from as little as 500 metres.

Custom products	Minimum order quantity	Delivery time
<b>Reels</b>	100 metres	approx. 10 days
<b>Sheets</b>	50 sheets	approx. 10 days
<b>Sewn casings</b>	50 pieces	approx. 10 days
<b>Sealed casings</b>	500 metres	approx. 15 days

# Extensive and **constantly in stock** – an assortment that inspires

The Deco Quick® range in stock leaves nothing to be desired and the matching spice coatings are ready for immediate delivery. The possible applications are as varied as the flavors: **Cooked ham, cooked sausages and pâtés** are just as tasty and visually appealing as **fish, vegetarian and vegan products** and – of course – **cheese**.

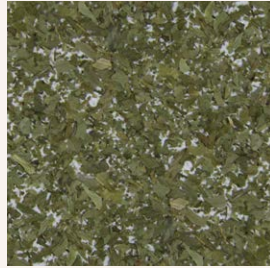
## Processing for cooked ham

- Cut the foil and insert with the spice side inwards.
- Put meat pieces into the form.
- Close the foil overlapping, apply vacuum and process as usual.
- Take the finished ham out of the mold and remove the foil.

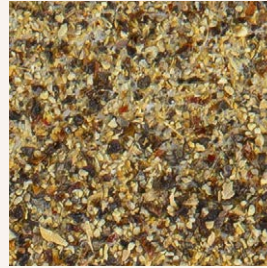
Asparagus



Bear's Garlic



Coloured Mix



Curry



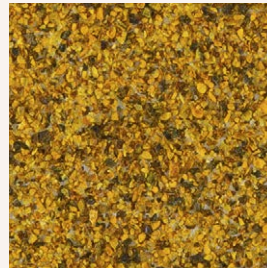
Herb Garden



Juniper Berries



Orange Pepper



Paprika



Pastrami



Pepper



Tomato-Basil



Winter Dream



### Tip:

To make it easier to remove the form later, it is recommended to use an insert foil.

# Refining cheese – it couldn't be easier

Cheese products can also be something special. An easy way to refine them is with Deco Quick® spice coatings. In this way, cheese specialities can be created that stand out from the rest. Always in stock and available at any time all the articles in the core range are suitable for creative cheese variations.

## Processing

- Cut the foil to fit the cheese.
- Moisten the Deco Quick® foil and wrap it around the cheese.
- Then put the cheese in a shrink-/vac bag.
- After about two days, the spices are transferred to the cheese and the foil can be easily removed.



### Tip:

For creative processed cheese Deco Quick® barrier material is ideally suited.

# Naturally refined – Deco Quick® ORGANIC



DE-ÖKO-006

Organic is much more than a trend. More and more customers appreciate natural ingredients of organic origin. Of course, the most popular Deco Quick® spice coatings are also available in organic quality. High-quality herbs and spices from certified cultivation also make **cooked ham, fermented sausage, cheese, fish and vegetarian and vegan specialities** in the organic counter a treat for the eye and the palate!



## Savory, spicy Deco Quick® ORGANIC for fermented sausage

Anyone who produces high-grade salami in organic quality will be thrilled by the Deco Quick® products in organic quality. The delicious organic spices are guaranteed to adhere to every single slice and ensure perfect taste and a great appearance. Laborious and complex production steps for spice application are now a thing of the past.

## Ham specialities wrapped in Deco Quick® ORGANIC for cooked ham

When high-grade cooked ham is produced in the finest organic quality, then the spice coating must not lag behind. With Deco Quick® foils from the organic range, you can refine your products with spices and herbs in the highest organic quality. An even, attractive and clean result is, of course, guaranteed here, too.

## All-rounder for the organic counter Deco Quick® ORGANIC refines organic cheese

Deco Quick® skilfully showcases cheese – now also in organic quality! Only the best herbs and spices make it onto the Deco Quick® foils. The tasty coatings refine cheese products and make them an eye-catcher in the organic counter. There are almost no limits to creativity: The spice mixtures and herbs give every cheese creation that certain something.

**ORGANIC  
Paprika**



**ORGANIC  
Paprika & Chili**



**ORGANIC  
Pepper**



**ORGANIC  
Type Mountain Herbs**



# Fermented sausage – precious casings for high-grade products

Fine fermented sausages are an expression of high craftsmanship. Refine these specialities with our Deco Quick® solutions. It is precisely here that the well-known advantages of the Deco Quick® spice coating become apparent: On the one hand, the Deco Quick® method saves time in production, and on the other hand the end products impress with the uniform and attractive appearance of each individual slice. A multi-faceted eye-catcher in every counter!

## Processing

- No soaking – casings are ready to stuff.
- Carefully pull the casing onto the stuffing tube and fill to the specified recommended filling caliber.
- Further treatment as usual.

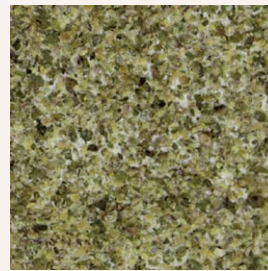
Coloured Mix



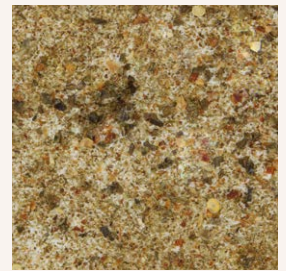
Garlic & Onion



Green Pepper



Jalapeño



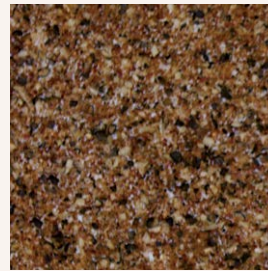
Juniper Berries



Paprika & Chili



Pastrami



Pepper



### Tip:

How to prevent mold:  
When the casing begins to loosen, peel the casing off to the top cap. When the sausage has reached the desired ripening, peel off the top cap as well.





# Pleasure crust – firm to the bite and crispy

The Deco Quick® pleasure crust opens up a whole new world for your crust-flavored meat creations. This product offers you the opportunity to add a crispy rind with a spicy note to your product with little effort. **Deco Quick® pleasure crust can be refined with a spice note developed for you on request.**

You decide whether your meat speciality is produced with or without a fat edge! In the hot counter, at party services and in catering Deco Quick® pleasure crust convinces with its crispiness and pleasant bite. Sliced products in the packaging present themselves with an excellent appearance and score with a pleasant mouthfeel.



## Tip:

When baking in hot air, spray with oil!

## Processing

Depending on the product, Deco Quick® pleasure crust can be used as a casing or as a foil for molds and nettings. The cooking process is the same as for cooked ham. After removing the mold or peeling, the product needs to be fried shortly or baked under hot air conditions. This will make the crust „pop“, and it develops a light to dark brown color depending on heat exposure.

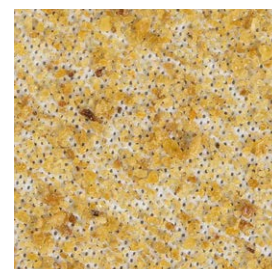
## Advantages

- rind is easy to apply
- fast surface coloring
- refinement of meat trimmings
- at the hot food counter: crispy bite – no hard crust
- for sliced products: ideal for slicing, no "rubbery" rinds

### Inspiration for new creations with crust

- rolled pork belly, e.g. Porchetta
- deboned pork knuckle/ham hock
- shoulder pieces in rind coating

## Type Pleasure Crust



# The all-rounder

Deco Quick® spice coatings add the final touch to a wide variety of specialties in terms of appearance and taste. Regardless of the flavor – from regional to exotic, from herb garden to curry.

## Fish

The multifunctional Deco Quick® foil enhances meat and cheese as well as a wide variety of fish specialties – make your product into something unique:

- Fish in aspic
- Fish sausage
- Fish fillet pieces or sliced fish products

In addition, existing fish decorating seasonings can also be applied to this all-rounder.

## Vegetarian and vegan products

More and more consumers are looking for meat-free indulgence that does not compromise on appearance and taste. That's why Deco Quick® is also ideal for finishing vegetarian and vegan products such as plant-based pâtés, cold cuts or vegan meat loaf and cheese.



# Fruity Innovation



Your products will also be delightfully fruity and creatively different with Deco Quick® Apple-Onion and Pineapple-Chili, which we can make for you on request.

## Deco Quick® with exotic mango taste

Unique on the market and innovative in every respect is the Deco Quick® coating with fruit flavor. The specially developed flavor granulate provides a mouthfeel that immediately reminds the consumer of fresh fruit. The production process developed by us guarantees that sticking together is impossible. The natural mango flavor offers almost endless possibilities to creatively expand your own assortment. Thinly sliced and perfectly coated, slice after slice offers pure, exotic mango enjoyment.

### Type Mango






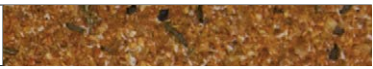



# As individual as **your ideas**

Creative producers consciously set themselves apart from the crowd with their skills and ideas. The Deco Quick® range offers you all the possibilities you need in terms of taste and appearance. Whether local herbs, exciting exotics or finely composed mixtures – Deco Quick® is ready for your individual product!

All seasonings have been developed by experts, technologically tested and are easy to use. Depending on the application, you can choose from reels, sheets or casings.




Custom products	Minimum order quantity	Delivery time
Reels	100 metres	approx. 10 days
Sheets	50 sheets	
Sewn Casings	50 pieces	

## Peppery




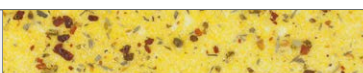

Product name	Product range	Format	Dimensions	Item No.	in stock	min. 5 units	Optics
Barbecue	Cooked ham Cheese*					0	
Coloured Mix	Cooked ham Cheese*	Sheets	42 cm x 33 cm	546951	X	0	
			42 cm x 50 cm	546950	X	0	
	Reels	42 cm x 20 m	546908	X	0		
	Fermented sausage	Round sewn casing	RSD 70–45 cm coated + 10 cm clipping aid	550838	X	0	
Lemon Pepper	Cooked ham Cheese*					0	
Orange Pepper	Cooked ham Cheese*	Sheets	42 cm x 50 cm	558002	X	0	
Pastrami	Cooked ham Cheese*	Sheets	42 cm x 50 cm	555730	X	0	
	Fermented sausage	Round sewn casing	RSD 70–45 cm coated + 10 cm clipping aid	550840	X	0	
Pastrami Coarse	Cooked ham Cheese*					0	
Pepper	Cooked ham Cheese*	Sheets	42 cm x 33 cm	546956	X	0	
			42 cm x 50 cm	546959	X	0	
			42 cm x 50 cm	ORGANIC 556363	X	0	
	Reels	42 cm x 20 m	546904	X	0		
		Fermented sausage	Round sewn casing	RSD 88–45 cm coated + 10 cm clipping aid	548383	X	
RSD 70–45 cm coated + 10 cm clipping aid	ORGANIC 556306			X	0		
Pepper Mixed	Cooked ham Cheese*					0	
Pepper Green	Cooked ham Cheese*					0	
	Fermented sausage	Round sewn casing	RSD 70–45 cm coated + 10 cm clipping aid	550839	X	0	
Pepper Green Coarse	Cooked ham Cheese*					0	

\*also ideally suited for raw ham, cooked sausage, pâté and fish – as well as for vegetarian/vegan products



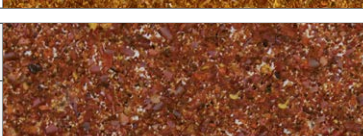
RSD = recommended stuffing diameter; in stock = immediately available from 1 package (10 sheets or sewn casings welded in foil, 1 reel of 20 metres); prices according to price list; from 5 units = customized products with minimum order quantities: sheets or sewn casings 50 pieces (5x10 pieces), reels 100 metres (5x20 metres); price and delivery time on request; shelf life = 12 months in original packaging; green herbs 6 months in original packaging

Product name	Product range	Format	Dimensions	Item No.	in stock	min. 5 units	Optics
Pepper Black Thingrained	Cooked ham Cheese*					0	
Pfeffer Black Coarse	Cooked ham Cheese*					0	
Steak Pepper	Cooked ham Cheese*					0	


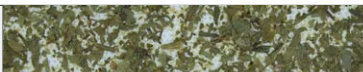



## Exotic

Cinnamon	Cooked ham Cheese*					0	
Curry	Cooked ham Cheese*	Sheets	42 cm x 33 cm	546957	X	0	
			42 cm x 50 cm	546960	X	0	
		Reels	42 cm x 20 m	546909	X	0	
Curry Jaipur	Cooked ham Cheese*					0	
Mexicana	Cooked ham Cheese*					0	
Type Mango	Cooked ham Cheese*	Sheets	42 cm x 50 cm	559007	X	0	

## Savory





Jalapeño	Cooked ham Cheese*					0	
	Fermented sausage	Round sewn casing	RSD 70–45 cm coated + 10 cm clipping aid	550837	X	0	
Paprika	Cooked ham Cheese*	Sheets	42 cm x 33 cm	546954	X	0	
			42 cm x 50 cm	546955	X	0	
			42 cm x 50 cm	ORGANIC 556364	X	0	
		Reels	42 cm x 20 m	546905	X	0	
Paprika & Chili	Cooked ham Cheese*					0	
	Fermented sausage	Round sewn casing	RSD 88–45 cm coated + 10 cm clipping aid	548384	X	0	
			RSD 70–45 cm coated + 10 cm clipping aid	ORGANIC 556307	X	0	

## Regional







Bear's Garlic	Cooked ham Cheese*	Sheets	42 cm x 50 cm	547591	X	0	
Bear's Garlic & Garlic	Cooked ham Cheese*					0	
Chives	Cooked ham Cheese*					0	
Dill	Cooked ham Cheese*					0	
Dill & Herbs	Cooked ham Cheese*					0	

\*also ideally suited for raw ham, cooked sausage, pâté and fish – as well as for vegetarian/vegan products

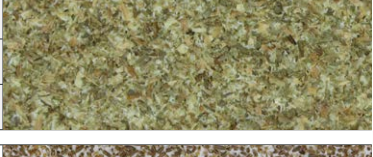



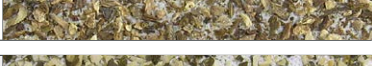



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Product name	Product range	Format	Dimensions	Item No.	in stock	min. 5 units	Optics
Herb Garden	Cooked ham Cheese*	Sheets	42 cm x 33 cm	546952	X	0	
			42 cm x 50 cm	546953	X	0	
		Reels	42 cm x 20 m	546906	X	0	
Parsley	Cooked ham Cheese*					0	
Peppermint	Cooked ham Cheese*					0	
Type Mountain Herbs	Cooked ham Cheese*	Sheets	42 cm x 50 cm	556365	X	0	

## Typical Mediterranean

Al Pesto	Cooked ham Cheese*					0	
Gyros	Cooked ham Cheese*					0	
Herbs of Provence	Cooked ham Cheese*					0	
Mediterranean Herbs	Cooked ham Cheese*					0	
Tomato-Basil	Cooked ham Cheese*	Sheets	42 cm x 33 cm	546958	X	0	
			42 cm x 50 cm	546961	X	0	
		Reels	42 cm x 20 m	546910	X	0	
Tomato-Basil Pure	Cooked ham Cheese*					0	

## Specialties

Asparagus	Cooked ham Cheese*	Sheets	42 cm x 33 cm	547580	X	0	
			42 cm x 50 cm	547581	X	0	
		Reels	42 cm x 20 m	546931	X	0	
Caraway	Cooked ham Cheese*					0	
Garlic & Onion	Cooked ham Cheese*					0	
	Fermented sausage	Round sewn casing	RSD 70-45 cm coated + 10 cm clipping aid	550836	X	0	
Juniper Berries	Cooked ham Cheese*	Sheets	42 cm x 50 cm	549455	X	0	
	Fermented sausage	Round sewn casing	RSD 65-45 cm coated + 10 cm clipping aid	550727	X	0	
Maize	Cooked ham Cheese*					0	
Porcini Mushrooms	Cooked ham Cheese*					0	
Pumpkin Seeds Roasted	Cooked ham Cheese*					0	
Type Pleasure Crust	Kochpökelware/ Braten	Sheets	42 cm x 50 cm	555234	X	0	
Winter Dream	Cooked ham Cheese*	Sheets	42 cm x 50 cm	560221	X	0	

\*also ideally suited for raw ham, cooked sausage, pâté and fish – as well as for vegetarian/vegan products

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# Safe and simple processing



Cut the foil and insert with the spice side inwards



Put meat pieces into the form.



Close the foil overlapping, apply vaccum and process as usual



Remove from mold and peel off the foil.

Product name	Product description	Format	Item No.	Icon image
Ham foil	<ul style="list-style-type: none"> <li>• heat-resistant up to 100 °C</li> <li>• perforated</li> <li>• clear</li> </ul>	55 cm x 60 cm	540602	

## We would be happy to advise you

Our technical sales team is the specialist for all questions relating to your products with Deco Quick®. We would be happy to advise you individually and personally!

Your contact to the technical sales team

 [casing-support@novataste.com](mailto:casing-support@novataste.com)

# Our services at a glance

Have we aroused your interest in our products and our service? We are your partner for customized solutions – just ask your contact person!



## Quality Our top priority

We define ourselves through the high quality of our products, which gives us the incentive to offer our customers optimal solutions. You can see this claim in each of our work steps, starting with the first test to the finished product – a team that works hand in hand!



## Experience Competence from a single source

Years of experience in the production of casings and profound knowledge of high quality herbs and spices from all parts of the world make WIBERG a reliable partner. Benefit from the expertise of our specialists. We are up to every challenge, we will help and advise you reliably. From the creative product development to the production of the Deco Quick® spice coatings and customized products – everything happens in-house.



## Technical sales team Service has a face

Our creative master-butchers, technologists and application engineers will support you at any time with efficient innovative product solutions that are individually tailored to your needs, as well as practical tips in the field of manufacturing processes and manual applications.



## Individual requests We implement your wishes

In addition to our extensive stock assortment, we offer individual customized products. Even from small quantities, we can produce Deco Quick® foils or casings for you personally.