



Product Information

Germany is by far the number 1 sausage country in the world: The greatest variety of sausages, the world's greatest exporter of Bratwurst, the highest sausage quality. No butcher in Germany would think about mentioning that his product is gluten free. This would be the same as labeling coffee alcohol free or that whisky does not contain pork. Nobody in Germany would even get the remotest idea that sausages could possibly contain any gluten. While in other countries it is rather common to add cereal based fillers in sausages as they are much cheaper than meat, this is simply unthinkable for anyone who grew up in the German sausage culture, such as the founder of our company.

We do not compromise on the best possible quality, for our sausages we use by default

- no fillers, no gluten, no lactose
- no collagen but only natural pork or sheep casing
- low salt content, salt is by others often used to cover the lack of expensive spices
- the proper spices in best available quality and the proper required quantities
- only top quality real meat but no scrap meat or slime extracted from bones
- no nitrite (but can be added on request for orders of full production batches)
- no MSG
- no artificial colouring

While we provide great value, the top quality we produce does not allow us to offer the cheapest price. If you understand the true meaning of good quality and appreciate the difference between "praise" and "not complaining" you belong to the league we make sausages for. Our goal is love at first bite...

All our sausages are pre-cooked, vacuum packed and "put to sleep" in our blast freezer at -40° C, ready to be shipped frozen nationwide by temperature controlled transport. This way they stay fresh until our customers wake them up again. We recommend to keep the sausages in their original sealed package during thawing.

Each sausage variety has an interesting unique history. In many if not most cases a new variety was invented by accident, for example because the available ingredients did not match the required ingredients... Some facts may be interesting enough for you to share with your guests, which is why we like to give you some background information about the origin and special features of the most popular sausage types. We limit this to the sausages we make, which are at the same time the most popular sausages in German speaking areas of Europe.

Bockwurst



Bockwurst was originally created to be eaten with bock beer (a particularly strong type of German beer), hence its name. In Bavaria and Berlin it was sold during the bock beer season. Nowadays, it can be bought all year round almost everywhere in Germany in Butcher's shops, cheaper restaurants, snack bars, food booths, some bakeries and gas stations.

Bockwurst is usually cooked by simmering or steaming although it may also be grilled. Boiling is avoided as the casing may split open and the bockwurst may look unappetizing and loses flavor to the cooking water.

A usual portion consists of one bockwurst with mustard and a bread roll or potato salad on a plate. Sometimes, however, the bockwurst is served directly in the bread roll and covered with mustard. In some regions of Germany potato soup and pea soup is served with bockwurst.

Debrecziner



A **debrecener** (Hungarian: *debreceni kolbász*, German: *Debre(c)ziner*) is a pork sausage of uniform medium fine texture and reddish-orange colour, named after the Hungarian city of Debrecen. These delicious and spicy sausages were sold across the entire Austrian-Hungarian empire and Germany. Spiced with paprika, chili, garlic, pepper and marjoram! Heat in water, fry or grill these sausages to your own liking. Due to their spiciness, they are very popular with Thai customers.

Käsekrainer



Käsekrainer is a type of lightly smoked Brühwurst containing roughly torn bits of pork and up to 20% cheese (typically Emmentaler) cut into small cubes. They are sold all over Austria at Würstelstand outlets. It is a variety of Carniolan sausage. Käsekrainer was invented by two people from Upper Austria, chef Herbert Schuch from Buchkirchen and Franz Thalhammer in the late 1960s. We recommend to grill or fry!

Nürnberger



Small and thin and light in color (Bratwurst), the weight is about twenty to thirty grams for about 7-9 centimeters in length and 2 centimeters in diameter. Produced with pork without tendons and rind, Nuremberg sausages are flavored with marjoram. Apart from pepper and salt, other spices are optional and may vary according to the producer. The casing used is made of sheep.

The recipe is very old: according to historical sources it dates back to 1300. It seems that the poet Johann Wolfgang Goethe also loved Nürnberger Bratwürste, so much that he had them sent by mail to Weimar.

The best way to enjoy them is well roasted on the grill and placed three at a time between two slices of bread (or in a roll), seasoned with mustard and sauerkraut. This is also the way they can be found in the many kiosks in Nuremberg that offer snacks. If they are eaten as a main meal, they are accompanied by sauerkraut, mashed potatoes or potato salad.

Original Bratwurst

Bratwurst is a type of German sausage made from pork or, less commonly, beef or veal. The name is derived from the Old High German *Brätwurst*, from *brät-*, finely chopped meat, and *Wurst*, sausage, although in modern German it is often associated with the verb *braten*, to pan fry or roast.



Recipes for the sausage vary by region and even locality; some sources list over 40 different varieties of German bratwurst, many of the best known originating in Franconia (today for the most part situated in northern Bavaria, but still culturally quite distinct), its northern neighbour Thuringia and adjacent areas. How the sausages are served is also locally different, but most commonly they are regarded as a simple snack served with or in a white bread roll made from wheat flour and eaten with mustard. As a pub dish, it is often accompanied by sauerkraut or potato salad and sometimes served with dark, crusty country bread made predominantly from rye flour, less commonly with a *Brezel* (pretzel). It is a very popular form of fast food in German-speaking countries, often cooked and sold by street vendors from small stands, and is also traditionally popular with fans at soccer games. Each Bundesliga stadium has its own specific “Stadionwurst”, and none of them can afford to be bad...

Our Original Bratwurst is typical in flavour and texture as is can be found anywhere in Germany. It is great as a snack, on its own, with mustard, as Currywurst with curry sauce, or as a main meal! It goes perfectly well with just about any sides and vegetables.

Thüringer

The true taste of Germany



The *Thüringer Rostbratwurst* is a flavourful and extremely popular sausage, originally from Thuringia. It is thin and must be at least 15 cm (6”) long in a typical Hot Dog size. It is traditionally grilled over a charcoal fire and eaten with mustard and bread, but it also tastes great on its own without mustard or with curry sauce as Currywurst. If you never tried it be prepared to experience “love at first bite”! Of all local specialty sausages, the Thüringer allows for the most flexible recipe. Even the compulsory ingredients are optional: you should use Marjoram or Caraway or both – and that is the only rule for the seasoning. The rest of the recipe is a secret of each manufacturer. The world’s best marjoram grows in Thuringia, but because they do not even grow enough for the demand in Germany it cannot be exported in any significant quantities. We import this precious ingredient ourselves from Germany only for our Thüringer Bratwurst – it is well worth the effort and you can taste the difference!

Triggered by the discovery in 2000 of an account entry of 1404 first mentioning the *Bratwurst* in Thuringia in the town of Arnstadt, the association “Friends of the *Thuringian Bratwurst*” was founded in 2006. In the same year, the association established the *Erstes Deutsches Bratwurstmuseum* (First German Bratwurst Museum) in the village of Holzhausen. A two-metre-high wooden monument of a *Bratwurst* in a bun on a local traffic roundabout advertises the museum.

Vienna



A **Vienna sausage** (German: *Wiener Würstchen*, *Wiener*; Viennese/Austrian German: *Frankfurter Würstel* or *Würstl*; Swiss German: *Wienerli*; Swabian: *Wienerle* or *Saitenwurst*) is a thin parboiled sausage traditionally made of pork in a sheep casing, then given a relatively low temperature smoking (70-80°C) for up to one hour, which gives them their typical aroma and their brown colour. The word *Wiener* is German for *Viennese*. In Austria, the term "Wiener" is uncommon for this food item, which instead is usually called Frankfurter Würstl. For many kids a Vienna is the first sausage in their life and it becomes a lifelong favourite!

Wieners sold as Vienna sausage in Europe have a taste and texture very much like North American "hot dogs" or "frankfurters", but are usually longer and somewhat thinner, with a very light, edible natural casing. A European Vienna sausage served hot in a long bun with condiments is often called a "hot dog", referring not to the wiener itself, but to the long sandwich as a whole.

Vienna sausages are traditionally heated for 7-10 minutes in hot but not boiling water, ideally around 80°C. If heated too hot they may burst and much of the flavour will be washed out by the water.

Since they are precooked, they can also be eaten as a cold snack. As our sausages generally contain no nitrite our Viennas can also be fried or grilled, even though this is normally not done in Germany. We recommend not to heat any of our sausages in the microwave as this will damage the texture. If you only have a microwave available you should first heat the water in the microwave and then put the sausages in the hot water for 7-10 minutes.

Weisswurst

A **Weisswurst** (literally *white sausage*) is a traditional Bavarian sausage made from minced veal and pork, or in our case from pure pork, in pork casings and separated into individual sausages measuring about ten to twelve centimeters in length and three to four centimeters in thickness.

Legend has it that the *Weisswurst* was invented by mistake in 1857, when an innkeeper in Munich ran out of sheep casings for his *Bratwürste* and in order to feed his hungry guests, used tough and chewy pork casings instead. Worried that the sausages would split when grilled, he boiled them for his guests, and they turned out to be a raving success. Thus, the *Weisswurst* was born.



Since there was no refrigeration at the time, *Weißwürste* were very perishable and thus traditionally manufactured early in the morning and prepared and eaten as a snack between breakfast and lunch. There is a saying that the sausages should not be allowed to hear the noon chime of the church bells. Even today, most Bavarians never eat *Weißwürste* after lunchtime (though it is perfectly acceptable to have a lunch consisting of *Weißwürste* at, say, half past one). Since our Weisswurst is deep frozen right after it is being made, it will last as long as it is kept frozen.

The sausages are heated in water at about 80°C—well short of boiling—for about ten minutes.

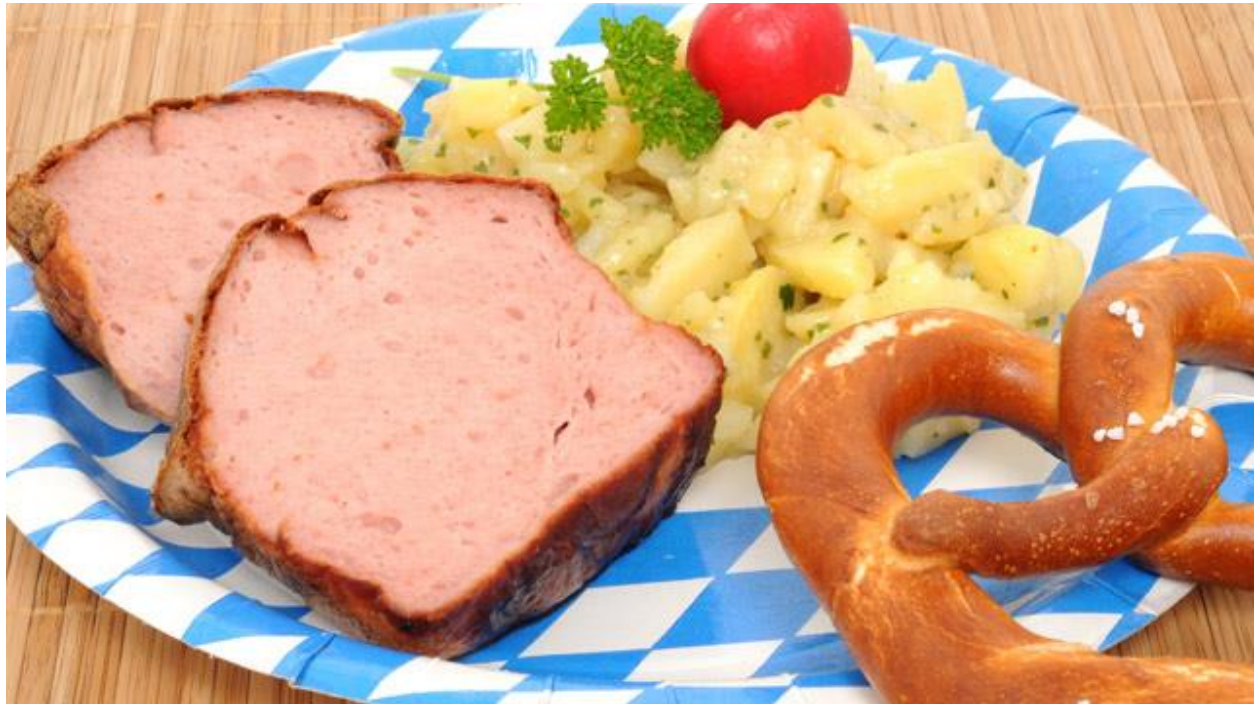
Weißwürste are brought to the table in a big bowl together with the hot water used for preparation (so they do not cool down too much), then eaten without their skins. Ways of eating *Weißwurst* include the traditional way, called *zuzeln* (Bavarian for sucking), in which each end of the sausage is cut or bitten open, after which the meat is sucked out from the skin. Alternatively, the more popular and more discreet ways of consuming it are by cutting the sausage lengthwise and then "rolling out" the meat from the skin with a fork, or also to open it on one end and consume it very much like a banana, ever opening the peel further and dipping the sausage into the mustard.

Weißwurst is commonly served with a Bavarian sweet mustard (*Süßer Senf*) and accompanied by Brezn (Bavarian *Pretzel*—often spelled *Brezeln* outside Bavaria) and *Weißbier*.

Weißwurst, whose consumption traditionally is associated with Bavaria, helped in the coining of a humorous term, *Weißwurstäquator* (literally, white sausage equator), that delineates a cultural boundary separating other linguistic and cultural areas from Southern Germany.

Nowadays there are Oktoberfests celebrated all over the world, in appreciation of the famous original in Munich with well over 6 million visitors every year, which takes traditionally place for 16 days every year, ending on the first Sunday in October. In some years it is extended by one or even two days to Monday or Tuesday. No copy of the world's largest beer festival deserves its name unless Weisswurst is on the menu, which is in Munich not only available in every Oktoberfest beer tent, but all year round at any beer garden of the entire city!

Leberkäse



Leberkäse is widespread in Germany, Switzerland, the Netherlands, and Austria, and ingredients may vary from region to region. The most common meat is lean pork or pork belly, ground fine with herbs and spices that may include coriander, mace, ginger, salt, and pepper. The meat batter is baked in a loaf pan until the top develops a brown crust. It could be described as a sausage loaf without casing.

Leberkäse is traditionally enjoyed in a variety of ways, including:

- Most of the time, it is served hot on a *Semmel* (hard wheat flour bread-roll) and traditionally seasoned with mustard or pickles. The result, generally called *Leberkäsesemmel* (in Swabia and the Franconian parts of Bavaria, *Leberkäsweckle*, *Leberkäsweggla* or LKW in short), is a staple of South-German and Austrian fast food stalls, butcher shops and supermarkets.
- Cut into approximately finger-thick slices, usually served with traditionally medium hot mustard or Bavarian sweet mustard or sometimes ketchup and accompanied by soft pretzels, Sauerkraut or *Kartoffelsalat* (potato salad).
- Pan-fried (*abgebräunt* or *gebraten*, "browned"), in which case it is commonly accompanied by a fried egg and German potato salad, or *Bratkartoffeln* (home fries) and sometimes spinach. This is a very common *Biergarten* dish.
- Cold, cut into very thin slices and used on a variety of sandwiches, usually seasoned with pickled cucumbers. Excellent as cold cut option on breakfast buffets.
- Two slices of *Leberkäse* with a slice of ham and cheese in the middle are dipped into eggs and coated with breadcrumbs and then fried in the pan. This variant is called *falsches Cordon Bleu* ("mock Cordon Bleu").

Nature D'Lite Sausage Specialties

Original Bratwurst with cheese

Our regular Original Bratwurst with added Gouda and Emmental cheese

Original Bratwurst with spinach and cheese

Our regular Original Bratwurst with added spinach, Gouda and Emmental cheese

Thai Fusion Bratwurst

A slightly spicy version of our Bratwurst to bring it closer to the Thai taste.

Green Pepper Bratwurst

Thai Fusion Bratwurst with fresh green peppercorns that add spiciness.

Chili Bratwurst

Thai Fusion Bratwurst with fresh spicy chili – the hottest sausage we have

Mixed Vegetable Bratwurst

Thai Fusion base mixed with celery, carrot and corn

Kiddie Bratwurst

A Bratwurst completely without any pepper or hot spices, but with pleasant seasoning.

Smoked Original Bratwurst

The hot smoked version of our classic Original!

Ham & Cheese Bratwurst

Based on a regional bratwurst recipe we developed this signature combination of cheese, ham and bratwurst as a smoked delicacy.

Chicken Bratwurst (only made to order on request for hotels/restaurants)

Our original bratwurst spices combined only with chicken meat (no water added!), put in a fine sheep casing = 100% Halal ingredients.

Beef Hot Dog (only made to order on request for hotels/restaurants)

Made with 100% beef meat in sheep casing, seasoned with our very own spice mix, this smoked beef hot dog is close to the Frankfurter Rindswurst (Frankfurter Beef Sausage) and consists only of Halal ingredients.

Sai Aua

This spicy Northern Thai sausage is made according to our authentic Lampang recipe. Full of herbs and flavour it is a perfect match for hot sticky rice, crispy pork skin and chili paste.

For volume customers we produce on request special sausages, such as duck, lamb or individual recipes. All made to order sausages are subject to a minimum quantity and to our confirmation.

Mustard & Sauce



Mustard is most often used at the table as a condiment on cold and hot meats. It is also used as an ingredient in mayonnaise, vinaigrette, marinades, and barbecue sauce. It is also a popular accompaniment to hot dogs, pretzels, and bratwurst. Because of its antibacterial properties and acidity, mustard does not require refrigeration for safety; it will not grow mould, mildew, or harmful bacteria. Mustard can last indefinitely without becoming inedible or harmful, though it may dry out, lose flavor, or brown from oxidation. Mixing in a small amount of wine or vinegar may improve dried-out mustard. Some types of prepared mustard stored for a long time may separate some liquid on top, which can be corrected by stirring or shaking.

We make 5 types of mustard/sauce to complement our sausages. It is impossible to describe the flavours in words, only tasting will give a true impression. If not sure please ask for free samples!

1. Sweet Bavian Mustard

The perfect match especially for Weisswurst and Leberkäs (meatloaf)! For people who love this mustard it is a match for just about everything.

2. Fruity Mild Mustard

We created this mustard as an option for people who enjoy the mustard aroma without its bite. It can also be considered the entrance level for those who never had mustard before.

3. Medium Hot Mustard

It is by far the most popular mustard in Germany. Our version has a very round and balanced flavour, and it matches all of our sausages.

4. Hot Mustard

Some like it hot and from our sales we get the impression that the hot mustard is more popular in Thailand than in Germany.

5. Currywurst Sauce

While we recommend to use it with our Original or our Thüringer Bratwurst, this sauce turns any sausage into a Currywurst, one of Germany's favourite snacks. We make our curry sauce with 18 different herbs and spices.

Sauerkraut

Sauerkraut (/ˈsaʊ.ərkraʊt/; German: [ˈzau̯ɐˌkʁaʊt], lit. "sour cabbage") is finely cut raw cabbage that has been fermented by various lactic acid bacteria. It has a long shelf life and a distinctive sour flavor, both of which result from the lactic acid formed when the bacteria ferment the sugars in the cabbage leaves. It is one of the best-known national dishes in Germany.

Captain James Cook always took a store of sauerkraut on his sea voyages, since experience had taught him that it prevented scurvy.

Unlike industrially produced sauerkraut ours is cut by hand and naturally fermented in small batches. It is then precooked with the spices typically used in Germany (caraway, bay leaf, juniper berries, cloves, allspice, peppercorns) and then filled in jars, ready to eat hot or cold.

Sauerkraut goes particularly well with any type of sausage, pork dishes and with mashed potatoes.



Rotkohl

Red cabbage can be used raw for salads and coleslaw, but in Germany it is usually eaten cooked. It is the traditional side dish paired with many German meals, notably slow cooked meat dishes with plenty of sauce like Sauerbraten, Rouladen, roast pork or roast duck. At Christmas it is often served as an accompaniment to seasonal roast goose or turkey. Apples are added to give it a sweet-sour taste.

Our Rotkohl is precooked with apples, apple juice, vinegar and the typical German spices for this vegetable: cloves, allspice, juniper berries, bay leaf, peppercorn and a hint of cinnamon. While Germans would always eat it heated it can also be eaten cold right from the jar.

It goes well with boiled potatoes or German dumplings (Knödel).



Liver Pate

We created two signature products with a smooth fine texture & outstanding flavour.

1. Pork Liver Pate

This product is close to a typical German Leberwurst with a strong marjoram aroma. It melts in the mouth and is suitable to be eaten on any type of bread, but also with boiled or baked potatoes.

2. Duck Liver Pate

It took us a while to develop this recipe! Flavour and aroma signal that this is a distant relative of foie gras. Suitable with bread of course, but also as an appetizer along with any kind of jam, perhaps mixed with some sauteed shallots.



Pretzel

Pretzel baking has most firmly taken root in the region of Franconia and adjoining Upper German-speaking areas, and pretzels have been an integral part of German baking traditions for centuries. Lye pretzels are popular in southern Germany, Alsace, Austria, and German-speaking Switzerland as a variety of bread, a side dish or a snack, and come in many local varieties. Examples for pretzel names in various Upper-German dialects are *Breze*, *Brezn*, *Bretzel*, *Brezzl*, *Brezgen*, *Bretzga*, *Bretzet*, *Bretschl*, *Kringel*, *Silserli*, and *Sülzerli*. Baked for consumption on the same day, they are sold in every bakery and in special booths or stands in downtown streets. Often, they are sliced horizontally, buttered, and sold as *Butterbrezel*, or come with slices of cold meats or cheese. Butter-filled pretzels are also commonly sold under this name.

In Bavaria, lye pretzels accompany a main dish, such as Weisswurst sausage. The same dough and baking procedure with lye and salt is used to make other kinds of "lye pastry" (*Laugengebäck*): lye rolls, buns, croissants, and even loaves (*Laugenbrötchen*, *Laugenstangen*, *Laugencroissants*, *Laugenbrot*). On the Oktoberfest fresh Pretzels are sold in huge sizes, used as a perfect snack along with the beer.

Like our sausages, our Pretzels are shock frozen and vacuum packed right after being freshly baked. We use a lot of butter and cream in our pretzels as it keeps the moisture while they are frozen and they are fluffy inside like fresh ones when they are re-baked before consumption. Best results are achieved when the frozen Pretzel goes right from the freezer into the hot preheated oven, as the salt that is sprinkled on the surface will then not have time to dissolve in moisture during the thawing process.

Truffle Soup

One of our best selling items, this soup is full of delicious goodness! Our own signature recipe contains admittedly a few extra calories, but the result is well worth a sin. Our regular customers for truffle soup have been ordering more and more ever since we introduced this item in early 2021. Also, an increasing number of restaurants appreciate not only the quality but also the ease of preparation, by simply slipping the frozen portion pouch into hot water before serving its heated contents.



Jam



Since over 20 years jam has been the core business of our company! We have been manufacturing top quality jam for the best hotels in Thailand since 2002 and we are proud that our very first customer at the time is still our customer today! We also did some export for the high end of the market in several European countries, but ultimately, we consider Thailand to be our most important market.

We produce tropical and Western varieties, but we process all fruit and manufacture all jam manually just like housewives in Europe have done it for ages: just with fruit and sugar plus pectin or agar, with no colour, flavour or preservatives added. Our jam is not available in Thai supermarkets, but during the Covid shutdown we started offering it online direct to consumers.

Other Products

For end users we also offer other specialties, some only during certain promotion periods. Examples are Mashed Potatoes, Spätzle, Knödel, Schaschlik, Rouladen, Sülze, Königsberger Klopse, Käsesahne dessert and many other items. On request we can produce many German food items a la carte for Hotels, Restaurants and Cafes, and ship them precooked, frozen and vacuum packed in portion size to be reheated and served a la minute.