



NORDIC SPICE

# 2020 SPICE GUIDE

—GIVES INSPIRATION



# Quality spices made with love and expertise.

Our knowledgeable spice-maker Ronnie Strom has blended spices since the 70s and has more or less spices in the blood. He is always careful about the quality and taste of the spice, it should always be the best and the finest there is to buy in the world, therefore we choose heat treated raw-material for our seasonings.

Nordic Spice is a family business with a close-knitted spice team. Nordic Spice was founded 2004 and we have a long and substantial experience of spice blends and marinades. Our specialty is spices and marinades for the supermarket-delis where we are market-leaders in Sweden.

We also sell to restaurants and to the food processing industry. We have a long experience of sales abroad, especially the Nordic countries. We also export to other countries in Europe.

The spices that we sell are produced in our own factory Quality Spices located outside Murcia in sunny Spain. A state-of-the-art laboratory in the factory guarantees that the safety and control of the products is always the focus. We work with HACCP in the factory and have implemented FSSC22000, which means that the internal and external auditing always is number one in our quality work.

Fill your life  
with flavour.





# We have a great experience in food-shops, in HORECA and the food-industry.



- More than 40 years of experience
- We have the market's widest selection for shops and supermarket-delis.
- A range of unique blends
- A wide selection of marinades and sauces/glazes – over 35 types with a wide field of application. It can even be used as flavouring for sauces and as a base in stews.
- We can assist in education, new ideas and recipe tips
- We can through consultation make (client specific) blends and flavours for you

## **WHEN THERE IS A CLIENT SPECIFIC ORDER:**

Minimal quantity

- Dry blends minimum of 100 kg
- Liquid (Marinades/sauces) minimum 250 L



- All products that we have today can be bought in 25 kg sack and 25 L can
- We can also adjust all our packages to your specification.
- We can offer aluminum bags in different sizes
- We can through consultation make (client specific) blends and flavours for you

## **WHEN THERE IS A CLIENT SPECIFIC ORDER:**

Minimal quantity

- Dry blends minimum of 100 kg
- Liquid (Marinades/sauces) minimum 250 L



- We have one of the market's widest selection of spices and blends where many of the blends are unique.
- A wide selection of marinades and sauces/glazes – over 35 types with a wide field of application. It can even be used as flavouring for sauces and as a base in stews.
- Most of our spices, herbs and blends can also be bought in large packages such as 11,7 L bucket and sack on request.

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### Our symbols



Pork



Poultry



Beef



Lamb



Fish



Shellfish

## OUR PACKINGS



1 L PET can (4x1 L)  
3,7 L bucket  
11,7 L bucket  
2 L can (2x2 L)  
5 L can (2x5 L)

Sack  
All our packing is approved  
for food stuff.

**Allround seasoning**

A traditional spice for barbecuing and frying of chicken or pork products. Allergen: Celery.

**BBQ de Luxe**

An exclusive barbecue seasoning for the shops pre-spiced meat slices. The capsulated salt does not go into the meat and hence prevent the meat-sauce to leak out. In that way the meat preserve its juiciness prior to barbecuing. Allergen: Celery and Mustard seed.

**BBQ Brazil**

A rub with coarse structure and a taste of cocoa, chili and orange. Sprinkle over or rub on chicken or pork. Use it together with our Brazil Glace.

**BBQ Chili**

A wonderful barbecue seasoning with a kick. Round taste with a delightful heat of chili. Good on everything that will be barbecued or fried.

**BBQ Classic Rub**

A modern BBQ rub with coarse structure and low salt content. Good on everything barbecues/grilled.

**BBQ Harmony**

Has a delightful harmonious taste of orange and cinnamon, and fits perfectly on barbecued or fried meat. Why not use it on spareribs or for Pulled pork.

**BBQ Herbs**

A barbecue-seasoning with capsulated salt, tomato-powder and a lot of herbs. The salt is covered with fat so the product keeps its juiciness. Very good seasoning for barbecues chicken.

**BBQ Lemon**

A barbecue-seasoning with a distinct flavor of lemon. Excellent for pork meat.

**BBQ Rub**

Tailored barbecue-seasoning with a taste of chipotle and smoked paprika. Use it for all kinds of BBQ.

**BBQ Select**

A nice barbecue-seasoning with a rich flavour, free from allergens. Has a low salt content.

**BBQ Smokey**

Barbecue seasoning with a smoky character from Mesquite wood.

**Gourmetseasoning**

Contains stock-powder, something unique in the selection of grill-seasonings. The advantage is that the stock has the ability of infusing deep into the meat which makes the product rich in taste and juicy. For best result, season the meat the day before the grilling.

**Grillseasoning**

The classical barbecue seasoning, for all types of barbecue products.

**Grillchef seasoning**

A barbecue seasoning with a rich taste. For barbecue products where lower salinity is preferable. Allergen: Celery.

**Honey/Chili BBQ**

A well-composed barbecue seasoning with a harmonic sweetness and heat. Fits perfectly on slices of meat/ skewers and salmon.

**Hot Jamaican Rub**

A hot spice mix with Caribbean influences. Great for pork and poultry. Oven/barbecue on low temperature. Try it for Pulled pork.

**Jamaican Jerk**

Jamaican Jerk is a Caribbean influenced seasoning for BBQ. A juicy taste with tones of cinnamon and clove.

**Fits for:**

## Basil

Dried chopped leaves of basil. Has a sweet peppery flavor, aromatic, reminiscent of clove. Produced mostly in the Mediterranean countries but originates probably from India. Exists in lots of different types. The world's most popular aromatic plant. Used for tomato dishes, tender meat such as chicken, veal, lamb as well as for pasta dishes. An ingredient in Italian pesto.

## Bay(laurel) leaf

Bay leaf comes from the evergreen bay tree. The leaves are dark green and blank, give away a sweet balsamic scent. The bay leaves are mostly used for soups, stews and canned herring. One of the few "leaf herbs" that does not lose taste when boiled. Included in "Bouquet garni" as a spice-bouquet with thyme, bay leaf and parsley.

## Chervil

Chervil is produced all over Europe. The taste is reminiscent of mild parsley with a mild celery licorice flavor. Should be added at the end of the boiling period. Goes well in herb butter and for soup, salads and egg dishes.

## Chive

Chive is a perennial allium with purple flowers. Our chive is chopped and freeze-dried. Grows wild in most of the tempered northern regions. Source of vitamin A.

## Dill

The dried leaves from dillsprigs. Dill has a pungent, tangy taste. Dill is very nutritious and contains iron, zinc and calcium. Excellent together with fish and seafood.

## Dill seed

The taste of dill seeds hinting at cumin and anise. Used in caryfish, boiling fish and lobster and in pickles.

## Game seasoning

An exciting strong-flavoured herb blend with thyme, basil, rosemary and pink-pepper amongst others. Delicious for all venison meat and also for roast beef, entrecote. Try to sprinkle generously over wedges. Very good in hot stews and sauces.



## Greek Salad seasoning

A taste of Mediterranean flavours, with basil and tomato as high notes.

## Herb and Garlic seasoning

A harmonic blend where herbs and garlic complements each other. Delicious as a seasoning on everything barbecued or fried.



## Herb pepper

A saltfree colorful spice blend with a coarse texture. Works nicely as a garnish seasoning. Delicious in salads. Allergen: Mustard seed.



## Herb seasoning fine

A perfect spice for salmon and lamb. A range of herbs gives this spice its special taste and character. The consistency is finely ground. It has a mild taste of curry also.



## Herb symphony

A symphony of herbs with a wide range of uses such as for dressings, sauces and stews. Allergen: Mustard seed.



## Italian salad seasoning

A spice for all kinds of salads. Has a distinctive taste of garlic. A good base in any vinegar dressings.

## Marjoram

Originates in the East Mediterranean area, related to Oregano. Marjoram has been used for food conservation because it contains anti-oxidant agent that prevents oils and fats from going off. Aromatic slightly bitter similar to Oregano, but milder. Marjoram is the ideal herb for rich meat dishes and hence suit for hot cooking.

## Mint

Aromatic, sweet, strong menthol taste. Often used for sauces, herb blends and desserts.

## Oregano

Dried leaves of oregano. Oregano is related to marjoram and thyme, strong, aromatic with a pungent "pizza flavor". Oregano is mostly known to be used in pizza. Delicious in tomato dishes and egg dishes as well as for lamb. Try our basics such as cabbage roll, turnip mash, brawn and pickled herring. A good complement to chili, garlic and basil.

## Parsley

A fresh spice in most dishes. Beautiful as garnish on for example sandwiches. Parsley has a high C-vitamin intake and plenty of iron. Gives a fresh taste, a little sweet and peppery. Exists in many differ-

## Tip!

Tip! Dried herbs are stronger than fresh ones. A common rule is: 2 teaspoons fresh chopped herbs = ½ teaspoon dried herbs.



### Persillade

A delightful mix of garlic, parsley and a mild Mediterranean salt. Delicious in everything barbecued, in stews, salads and as a garnish.



### Pizza seasoning

A classical pizza spice that contains oregano, basil and pieces of bell-pepper amongst other things.

### Provence seasoning

A symphony of wonderful herbs. Delicious in lamb and other dishes where you want the herb taste to emerge. Tip! Very good on wedges! Saltfree. Allergen: Mustard seed, Celery.



### Rosemary

Rosemary is delicious in lamb, venison and chicken. Add a few sprigs on the barbecue for a nice scent. Try rosemary and sea salt in bread and potatoes in the oven. Use the sprig as a skewer.

### Sage

For veal and venison especially in the Italian kitchen. For example in "Saltimbocca Romana". Also delicious on sausage, goose, lamb and pork. Try to sprinkle over tomato dishes.

### Thyme

The warm comforting taste also goes with garlic, olives, tomatoes and wine. The strong taste does not disappear in slow cooking. Included in "Bouquet Garni".

### Tarragon

Dried leaves of French Tarragon. Tarragon grows wild in Europe and North America.

The taste is sweet and aromatic with a touch of fennel and anise. Tarragon is good in salads, sauces, fish, chicken and veal.

### Wild garlic mix

A tasteful herbmix with taste of mild garlic, for fish, seafood and light meats.

#### Fits for:



### Spice is gold

– add herbs at the end of cooking to:  
Preserve the nice flavor  
Avoid a bitter tang

## OTHER SPICE BLENDS

### Aromaseasoning

A classical spice blend to add extra flavor in all cooking.



### Beef/steak seasoning

A seasoning rich in taste, for pepper steak and roast beef.



### Breading Neutral

Pre-spiced breadcrumbs for frying of different meat and fish products. Allergen: WHEAT

### Breading Lemon

Pre-spiced breadcrumbs with lemon taste for frying of meat- and fish products. Allergen: WHEAT

### Bruschetta Mix

Tomatoe-based seasoning that fits for bruschetta and different kind of fish like salmon or cod or as a mix for sauces and sprinkle on potatoe gratin.



### Chorizo seasoning

A Spanish seasoning for sausage and minced meat dishes of pork or beef. 1 dl seasoning/Kg minced meat.

### Ceviche Mix

A seasoning/mix for the Peruan national dish Ceviche. A hot seasoning that can be used for all kinds of fish. Saltfree.



### Chicken Curry

A barbecue spice with a mild curry taste. Excellent on chicken and on products where you want a curry touch.



### Curry strong

An Indian spice blend that is used for chicken, fish, vegetables, sauces etc. Tip: To enhance the curry taste, brown the curry powder in a little bit of butter or oil before you add it into the stew.



### Curry

An Indian spice blend that is used for chicken, fish, vegetables, sauces etc. Tip: To enhance the curry taste, brown the curry powder in a little bit of butter or oil before you add it into the stew.



### Fajita mix

A very delicious Mexican spice blend for Tortillas or other Mexican dishes. Good in both chicken and pork- and beef meat. 1 kg strips of meat or chicken for 1 dl mix and 2 dl water.



### Fish and seafood mix

An aromatic spice where the tomato and dill flavor is enhanced. Great to sprinkle over fish together with crème fraiche or cream, and oven bake. Also delicious as a spice in dipping sauce for prawns.



### French fry seasoning

For flavoring of French fries and fried potatoes. Has a characteristic tomato taste and a gentle onion aroma. Allergen: Mustard seed.

### Garam Masala

An Indian spice blend that can vary a lot from kitchen to kitchen. Very common in India.



### Garlicpepper

A delicious blend, perfect as a seasoning to garnish with. Good in stews and salads, try it on wedges or in a potatoesalad and gratin.

### Goulash mix

A simple way of making a nice and sweet-scented goulash stew. Fry 500 g of stripped meat, 6 dl water (3 dl can be changed for cream) 1,5 dl mix. Boiled until meat is tender.



### Indian style seasoning

Perfect spice for wok. Good for pork meat, chicken and fish. Used freely for stews and sauces where you want a curry taste.



### Jaegerseasoning

A colorful garnish spice with coarse texture and with pieces of red pepper. Allergen: Mustard seed.



### Kebabseasoning

A classical kebab spice for strips of meat or mincemeat.



### Ketchup Mix

Make your own ketchup with our ketchup mix. Spic it up with some more heat or smokeflavour.

Recipe: Ketchup mix 55 g, red wine vinegar 15 g, cold water 75 g, rapeoil 15 g. Mix all together with a mixer for 1 minute.





**Lemondill**

A good spice blend for all fish dishes, contains coarse salt. Has a pleasant lemon and dill flavour. Delicious in salmon, boiled or pickled raw. Allergen: MUSTARD SEED.

**Lemon pepper**

This spice with a delightful lemon taste and coarse texture is great in salads, chicken and fish. Allergen: Mustard seed

**Lemon thyme**

A fresh blend of thyme and lemon. Used freely for wedges and cold sauces. Lovely on Salmon or cod. meat prior to frying. With corn flour.

**Mincemeat seasoning**

A ready mix for forcemeat. 1 kg minced meat, 1 dl minced meat seasoning, 1 egg and 2 dl milk. Allergen: gluten.

Garam Masala

Means "strong blend". The most common of all Indian spice blends.

**Nordic Fishseasoning**

A delightful aromatic fish spice that will bring to you the sea, fish, seafood and salt drenched cliffs. Allergen: Fish and Celery.

**Nordic Rub**

An exciting barbecue-seasoning with Nordic taste like dill and wild garlic. Use for all kinds of BBQ. This seasoning fits good for high temperature cooking.

**Onion mix**

A delightful seasoning to sprinkle over any dish. Nice as a table seasoning and in salads. Also good in dishes where you want to enhance the onion taste.

**Pepper mix**

Flavours roast beef and slices of barbecues meat after barbecuing. Good to mix in barbecue spice and salads. Allergen: Celery.

**Pickled herring spice**

Make your pickled herring easy with this ready spice blend. Allergen: Mustard seed.

**Pizzasauce mix**

The pre-spice mix gives the pizza a delicious taste. Mix 3 dl pizza sauce mix with 1L water, stir until paste. Lay out the sauce on the pizza. Try it in mincemeat sauce too. Allergen: gluten.

**Roast beef seasoning**

A well ground spice with stock powder, perfect for roast beef. The stock has a marinating effect as it infuses deep in the meat. Larger pieces of meat should as a suggestion be spiced 24 hours before use. Allergen: Celery.

**Salcicca seasoning**

An Italian seasoning for pork, beef or lamb minced meat. 1,5 dl / Kg meat.

**Sesame & Jalapeno Rub**

An Asian rub/seasoning with crispy structure. Nutty character and a soft heat of jalapeno chili.

**Taco mix with and without sugar**

Used to flavor mincemeat dishes where you want to enhance the Mexican taco flavor. Mix e.g. 1 kg mincemeat, 1 dl taco mix, 2 dl water.

**Tandoori masala**

An Indian-inspired spice blend that can be used as a barbecue spice or an all-round spice for all types of cooking. Delicious for chicken but also for pork, beef and vegetable dishes.

**Vegetary mix**

A spice that enhances taste, especially for soups, different types of stews as well as gratin. Delicious in all types of vegetable dishes.

**Vegetable mix**

Dried strips of vegetables that can be used in stews and goulash amongst other things. Good for wok, let the vegetables soak in some water to swell. Allergen: Celery.

Fits for:



## Allspice

Exists as ground, finely ground and coarsely ground. Taste and aroma can be associated with a mixture of cinnamon, clove and nutmeg. Called "allspice" in English since you can taste the flavors of different spices in it. Coarsely ground spice pepper is perfect for pickled herring. Ground is delicious in mincemeat and stock fish. Whole can be used in e.g. Scotch collops.

## Anise seed

Sweet and aromatic with a distinctive taste of liquorish.

## Black pepper

Exists as whole, finely ground, coarsely ground and crushed. Our whole pepper is **TELLICHERRY PEPPER**. Used in dishes where a strong spicy taste is required. What would a dish be without pepper? Great to have in a grinder on the table so that you always can have fresh pepper on your food.

## Black pepper mild

A milder kind of black pepper. The good taste is the same but with less heat. Perfect for pepper steak.

## Bell-pepper pieces red 2-4 mm

As a decoration spice or in salads. Perfect for using in stews of all kinds, especially in Goulash stew. Tip! Mix it in mincemeat to get colour on the hamburgers or beefs.

## Caraway seed

Used in cheese, bread and schnapps. A spice that except for pepper flavors Hungarian goulash.

## Cardamom (ground)(whole)

Has a sweet and delightful taste. Goes well with bakery products, used more and more as a flavoring for tea and coffee.

## Cayenne pepper

Spice gently with this very hot spice. Delicious in dishes where egg, fish and seafood are included. Also good in sauces, stews and dressings. Extinguish the heat with milk – yogurt/ soured milk products.

## Celery seed

Has a sharp aroma with a warm and bitter taste. Used ground in potato- and vegetable dishes, in soups and stews and is also common in spice blends. Allergen: Celery.

## Chiliflakes Ancho

Dried Poblano chili, medium heat.

## Chiliflakes Chipotle

Smoked dried jalapeno chili. Hot taste.

## Chillies crushed

Consists of flakes of chili and seed mixed which makes it very strong so use with care! Delicious in fish- seafood dishes, vegetable dishes and egg dishes.

## Chili pepper/powder

Often included in the Mexican kitchen and is a must-have in chili con carne. Not burning hot but gives a special character and color to the dish.

## Cinnamon whole and ground

Sweet and warm with a faint bitter pepper-like after taste.

## Coriander seed

Seeds from the coriander plant related to parsley. Coriander enhances the taste in most mincemeat, chicken and seafood dishes. Also works in bread products.

## Clove (ground)(whole)

Used in pickles and in boiling meat. Also used as flavoring for pastries and drinks.

## Cumin (ground)(whole)

Used in many blends that flavours the Indian and the Mexican dishes.

## Fennel (ground)(whole)

Reminiscent of anise and liquorish. Goes well with potato- and vegetable dishes and with pork- and lamb meat.

## Garlic

Exists as powder, granulate or chopped. Enough garlic enhances the food's own taste. Aioli and Tzatziki are two very good garlic accompaniments for everything barbecued.

## Ginger (ground)

Goes well with meatdishes where you want an oriental taste. Good in deserts such as ginger pears.

## Green pepper (Freeze-dry)

Mild and aromatic with an herby taste.

## Jalapeno (ground)

"Hot" but not as much as Cayenne pepper. It has a more sour and fresh taste. Used in Tex Mex dishes, different sauces (salsas) and stews. Goes with pork, chicken, lamb.

## Juniper berry

The taste is aromatic and mildly sweet. Goes well with venison/ game meat, but also with pies and pâtés.

## Leek 3 mm and 6 mm

Leek enhances the taste on most dishes. Can be used instead of normal yellow onion and as a decoration for.

## Nutmeg (ground)

Nutmeg is mostly used in stews, sauces and spice blends. The taste is piquant and goes well with pine apple and spinach. A good flavoring for mashed potatoes.

## SPICES

### Mustard seed whole brown and yellow

For the production of mustard amongst other things. Can be used in pickles and marinades too. Allergen: Mustard seed.

### Mustard powder yellow

For the production of mustard amongst other things. Can be used in pickles and marinades too. Allergen: Mustard seed.

### Onion

Exists as powder, granulate or chopped. Onion enhances the taste in most dishes. Included in most of the spice blends around the world.

### Paprikapowder 100 and 140 ASTA

ASTA is the American standard for the richness in color (quality) on paprikapowder. The higher the value the more red color. Paprika gives a beautiful red colour and good taste. Used in many barbecue blends.

### Paprika smoked 160 ASTA

Paprika powder with a smoky taste and 160 ASTA which gives a dark red colour.

### Pink pepper

Mild and sweet taste. Can be blended with other types of pepper. Great in mushrooms, different types of stews and venison.

### Saffron select

Saffron comes from the yellow spots in the saffron crocus. It takes 100.000-150.000 flowers to produce 1 kg saffron. Our saffron comes from Iran that produces the main body of the saffron around the world. Saffron select as our saffron is called is of absolute top quality both regarding colour value and taste.

### Staranise whole

Often used for garnish. It has a taste of liquorish and reminds of anise, but a little more bitter. The spice has a strong taste and should be used with care, one "star" can be used for a whole dish.

### Turmeric

Mostly used to colour all types of food and drink. Included in curry powder. Should be stored in darkness as it is sunlight sensitive. Also called pour mans saffron.

### White pepper

Exists as ground, coarsely crushed or whole. A bit milder than black pepper. Great in dishes where hot spicy taste is required. Use the white pepper in light sauces such as Bechamel sauce. sensitive. Also called pour mans saffron.

## SALT

### Celery salt

Use salt for dressings, fish, meat and egg dishes amongst other things. Allergen: Celery.

### Coarse salt

A vacuum salt with orbicular grain of the size 1-4 mm. Coarse salt has a very high cleanliness/sterility and is specially used in pickles, seafood cooking.

### Flaked salt

Flaked salt is produced according to old tradition by letting clean and clear sea water simmer in open pots under a long time. This gives the pyramid shaped flakes a unique character and light saltiness. The salt is naturally rich in minerals and contains nothing artificial.

### Herb salt

A healthier salt that can be used freely instead of regular salt, has a soft taste of herbs. Allergen: Celery.

### Nitrite salt

A very clean everyday/table salt. A nicely fractionated and highly refined salt. Vacuum salt with nitrite additive is used within the charcuterie industry to prevent the development of Clostridium Botulinum, a bacteria that can cause botulism.

### Rock salt for grinders

Is a rock salt, mild and clear with big white crystals. Used in salt grinders, but also great in salt-baked fish.

### Vacuum salt

A very clean everyday/table salt which is included in many of our spice blends. A nicely fractionated and highly refined salt. No iodine included.

#### Fits for:



Pork



Poultry



Beef



Lamb



Fish



Shellfish



## MARINADES

### Baby backribs marinade

The taste is smoky and hot with a hint of sweetness. Delicious for thin ribs or to mix in mincemeat for hamburgers.



### Barbecue marinade

An excellent marinade as an alternative to grillseasoning. The combination of fantastic spices and a touch of smokiness works wonders on everything barbecued.



### Chili/Lime marinade

A modern marinade with taste of lime and a slight heat from the chili. Used on poultry, pork but also good for salmon.



### Chipotlemarinade

A marinade with smokiness and heat from chipotle chili (smoked Jalapeno). This marinade is good to marinate both meat and fish in.



### Cognac marinade

This marinade is pleasing for both the eye and the taste buds. Has a soft and rich aroma of cognac. Good for meat and poultry. Why not try it in the mincemeat.



### French Redwine marinade

A marinade with full-bodied taste of red wine and thyme.



### Garlic marinade

A colorful and taste-rich garlic marinade. Can be mixed with other marinades where you want to enhance the garlic taste.



### Grill & Steak oil

A classic that has been on the Swedish market since 1972. Has a wide field of application, brush on the product during barbecue or use it as a marinade as it is or add your own spicing after taste.



### Gyros marinade

Greek-inspired marinade with taste of rosemary and coriander. In Greece gyros is used to marinate strips of pork put in pita bread. Great on all types of pork meat. Can be used on beef and poultry.

### Herb and garlic marinade

A harmonic blend of herbs and garlic that enhances the taste on your barbecue products.



### Herb marinade

This is a complete mix of herbs. Has a soft and rich taste. Good on everything barbecued!



### Hickory marinade

The marinade has a distinctive smoky taste that brings to mind American barbecues. Great on anything barbecued.



### Honey/Currymarinade

A wellbalanced marinade with taste of honey and curry. Good on pork and poultry and fish.



### Honey/Ginger marinade

The combination of ginger, cayenne and honey gives the marinade a perfect balance of sweetness and fiery strength. Great on everything that will be barbecued/fried. Excellent in wok.



### Lemon marinade

An aromatic, sunny marinade with distinctive shades of citrus. Takes fish and poultry to a new dimension.



### Lime/Coriander marinade

The fresh combination of lime/coriander gives a rich and well-tuned taste on fish and chicken.



#### Fits for:



### Mediterranean marinade

A marinade where we have mixed the best of the Mediterranean flavors and scents such as garlic, olive oil, basil. Has a delightful color and a fresh taste. Great on poultry and pork meat but why not try it on fish and seafood too.



### Mixed grill BBQ marinade

A classic BBQ marinade, fits for all kinds of barbecued meat and fish and seafood. Allergen: **Soya, Wheat**



### Orange marinade

This product has a dominant orange taste. Great on salmon, poultry and pork before barbecuing or stir-frying.



### Oriental marinade

The round taste of the oriental spices makes it perfect on strips of pork meat, chicken and for example in the wok.



### Provence marinade

A delightful marinade with a lot of visible herbs that gives a decorative look on the meat. Good on everything barbecued, great for lamb.



### Red hot chili marinade

For the one who wants a hotter barbecue product. It has a very hot but delicious taste. The finished barbecue product gets a beautiful red color. Good on everything barbecued, also fish.



### Rioja marinade

As the name implies the marinade contains Spanish red wine. This gives the marinade a rich and spicy taste. Especially good on beef and venison.



### Sweet sour marinade

A rich marinade with tomato, orange and chili that gives it a delightful aromatic sweet and sour taste.



### Tandoori marinade

Here the taste of ginger and curry comes forward and reminds us of the Indian kitchen. Tandoori marinade is good on poultry and pork. Perfect for the wok.



### Teriyaki marinade

This wonderful Japanese marinade is an obvious choice for all types of poultry, pork, fish and seafood. Tip! Strip minute steak and marinade with vegetable mix and teriyaki marinade. Fry and add cream for a delightful tasteful stew!



### Tex Mex marinade

A hotter marinade with jalapeno reminiscent of the Mexican kitchen. Greatly enjoyed on slices to be barbecued or on strips of chicken for Tex Mex dishes



### Sweet Chili marinade

Asian type of marinade with notes of chili and garlic is appealing, nice saltiness and acidity. Allroundtaste for chicken and fish.



### Whisky marinade

The whisky taste gives an exciting taste experience on the barbecued products. The herbs in the marinade gives a more rough texture.

Tip! All marinades can be mixed with mincemeat for tasteful beef steaks and hamburgers. Take 1 dl marinade and 1 kg meat/mincemeat.



### Wild Garlic / Lemonmarinade

A tasty marinade with a fresh combination of wild garlic and lemon.



Tip! All marinades can be mixed with mincemeat for tasteful beef steaks and hamburgers. Take 1 dl marinade and 1 kg meat/mincemeat.

**Tip!**

The marinades can be used as sauces and flavourings.

# Easy, quick and tasty – flavour with marinades and barbecue sauces

## MARINATING

Marinating – a marinade is primarily used to give the meat taste but also to give it a tendering effect. It always contains some form of acid, usually wine, vinegar or wine vinegar. It is the acid in these elements that has a tendering effect on the meat. Our recommendation is that you first marinate in at least 4-5 hours and for best result we suggest that you marinate in at least 24 hours.

Calculate about 1-2 dl marinade/kg meat

## BARBECUE SAUCE/GLAZE

Barbecue sauce/glaze – is brushed at the end of grilling or after grilling. The end result is a juicy and flavorsome product. Can also be used as a cold sauce.





**BBQ sauce / glaze**

A classic BBQ sauce with natural fruity sweetness, acidity and smokeflavour. Use as a cold sauce or dipping sauce, for everything barbecued/grilled.

**Barbecue sauce / glaze**

Sauce/glaze that is brushed at the end of barbecuing. Is based on tomato purée. Can also be used as a cold sauce on everything barbecued.

**Honey BBQ sauce / glaze**

This sauce is brushed at the end of barbecuing. Is based on honey. A classic on everything barbecued and very good as a cold sauce. Spare Ribs with Honey BBQ is delicious.

**Honey / Curry glaze**

Sauce/glaze that is brushed at the end of barbecuing. Is based on tomato purée. Can also be used as a cold sauce on everything barbecued.

**Mango/chili glaze**

The glaze is brushed at the end of barbecuing. A fruity and not too hot glaze (sauce) with a lot of taste of mango. Good on poultry, pork and even salmon. Can also be used as a cold sauce.

**Mango / Jalapeno glaze**

A fruity glaze with the heat from Jalapeno chili. Good on everything barbecued/grilled, meat/fish. The glaze is brushed on at the end of the barbecue. Use also as a cold sauce.

**Mexican BBQ sauce / glaze**

A nice taste of Tex Mex in this sauce/glaze, nice acidity and sweetness with high notes of cumin. Good on skewers and use as cold sauce/dip.

**Pull Pork sauce and Pull Pork seasoning**

Pulled Pork is a method of cooking pork where, what would otherwise be a tough cut of meat, is cooked slowly at low temperature allowing the meat to become tender enough so that it can be "pulled" or easily broken into individual pieces.

When you have "pulled" the meat apart pour some of the sauce over it and enjoy it in some tortilla bread or pita bread with some vegetables.

**Sweet BBQ Sauce / glaze**

Sauce/glaze that is brushed at the end of barbecuing. Very good on chicken and ribs. Can also be used as a cold sauce on everything barbecued.

**Sweet chili sauce**

A chili sauce with a delightful sweetness, it suits wok, rice dishes and barbecued. The sauce is brushed on at the end of barbecuing. Perfect for chicken wings and good as a base in dressings.

**Sweet n' smokey BBQ sauce / glaze**

Sauce/glaze that is brushed at the end of barbecuing. A barbecue sauce where the sweetness and smokiness is enhanced. Can also be used as a cold sauce on everything barbecued. Tip! Very good to mix in mincemeat for your own hamburgers!

**Teriyaki sauce**

A classic Japanese sauce, perfect for salmon and chicken skewers. Use as a cold sauce or a dipping sauce.

**Tex Mex Salsa**

A flavoury tomato salsa with notes of lemon, for traditional Taco dishes. Use also as a dip sauce. Very Good!

**Whisky / Chipotle glaze**

A classic BBQ sauce with a high taste of whisky not so smoky, but with a soft and smooth heat from the chipotle chili. The glaze is brushed at the end of barbecuing.

**BBQ SAUCE/GLAZE**

BBQ sauce / glaze is brushed on the product in the end of the grilling. The end-product will be juicy and tasty, can also be used as a cold sauce.

**PORK****Spices:**

All Grillseasonings	5
Aromaseasoning	8
Beef/steakseasoning	8
Bruschetta Mix	8
Chicken Curry	8
Curry	8
Fajitasmix	8
Gameseasoning	6
Garam Masala	8
Goulaschmix	8
Herbpepper	6
Herbsymphony	6
Herb & Garlicseasoning	6
Indian Style seasoning	9
Jaegerseasoning	8
Jamaican Jerk	5
Kebabseasoning	8
Ketchup Mix	9
Lemonpepper	8
Nordic Rub	9
Peppermix	9
Persillade	6
Pull Pork seasoning	9
Sesame/Jalapeno Rub	9
Tacomix	9
Tandoori Masala	9
Texmex Grillseasoning	5
Provinceseasoning	6
Wild garlic mix	7

**Marinades**

Baby Backribsmarinade	12
Barbecuemarinade	12
Basilikamarinad	12
Chili/Limemarinade	12
Cognacmarinade	12
Farmermarinade	12
French Redwine marinade	12
Garlicmarinade	12
Grill & Steakoil	14
Gyrosmarinade	12
Hickorymarinade	12
Honey/Gingermarinade	12
Herb&Garlicmarinade	12
Herbmarinade	12
Mediterraneanmarinade	13
Mixed grill BBQ marinad	13
Orangemarinade	13
Oriental marinade	13
Provincemarinade	13
Red Hot Chilimarinade	13

Sweet Chilimarinade	13
Sweet sour marinade	13
Tandoorimarinade	13
Teriyakimarinade	13
Texmex marinade	13
Whiskymarinade	13

**POULTRY****Spices:**

All Grillseasonings	5
Aromaseasoning	8
Chicken Curry	8
Curry	8
Fajitasmix	8
Gameseasoning	6
Garlicpepper	8
Herb & Garlicseasoning	6
Herbpepper	6
Herbsymphony	6
Indian Style seasoning	9
Jamaican Jerk	5
Kebabseasoning	8
Lemonpepper	8
Lemonthyme	8
Nordic Rub	9
Peppermix	9
Persillade	6
Provinceseasoning	6
Sesame/Jalapeno Rub	9
Tacomix	9
Tandoori Masala	9
Wild garlic mix	7

**Marinades:**

Baby Backribsmarinade	12
Barbecuemarinade	12
Chili/Lime marinade	12
Farmermarinade	12
French Redwinemarinade	12
Herb&Garlicmarinade	12
Herbmarinade	12
Grill & Steakoil	14
Gyrosmarinade	12
Garlicmarinade	12
Hickorymarinade	12
Honey/Gingermarinade	12
Lemonmarinade	13
Lime/Coriander marinade	13
Mediterraneanmarinade	13
Mixed grill BBQ marinade	13
Oriental marinade	13
Orangemarinade	13
Provincemarinade	13
Red Hot Chilimarinade	13

Sweet Chilimarinad	13
Sweet sour marinade	13
Tandoorimarinade	13
Teriyakimarinade	13
Texmex marinade	13
Whiskymarinade	13

**BEEF****Spices:**

All Grillseasonings	5
Beef/steakseasoning	8
Casserolemix	8
Fajitasmix	8
Gameseasoning	6
Goulaschmix	8
Herb & Garlicseasoning	6
Herbpepper	6
Herbsymphony	6
Jaegerseasoning	8
Jamaican Jerk	5
Kebabseasoning	8
Nordic Rub	9
Peppermix	9
Persillade	6
Provinceseasoning	6
Roastbeef seasoning	9
Sesame/Jalapeno Rub	9
Tacomix	9
Tandoori Masala	9
Wild garlic mix	7

**Marinades:**

Cognacmarinade	12
French Redwine marinade	12
Mixed grill BBQ marinade	13
Red Hot Chilimarinade	13
Riojamarinade	13
Sweet Chilimarinade	13
Teriyakimarinade	13
Whiskymarinade	13

**LAMB****Spices:**

BBQ Classic Rub	5
BBQ Herbs	5
Lemonthyme	9
Herbseasoning fine	7
Persillade	6
Provinceseasoning	6
Gameseasoning	8
Herb&Garlicseasoning	8
Herbpepper	8
Herbsymphony	8
Wild garlic mix	7



## FISH & SHELLFISH

### Spices:

Aromaseasoning	8
BBQ Brazil	5
BBQ Classic Rub	5
BBQ Herbs	5
Ceviche Mix	8
Fish & Seafoodmix	8
Herbseasoning fine	6
Hot Jamaican Rub	5
Honey/Chili BBQ	5
Herbpepper	6
Herbsymphony	6
Indian Style seasoning	9
Jaegerseasoning	8
Lemondill	8
Lemonpepper	8
Lemonthyme	8
Nordic Fishseasoning	9
Nordic Rub	9
Peppermix	9
Persillade	7
Pickled Herring season	9
Sesame/Jalapeno Rub	9
Wild garlic mix	7

### Marinades:

Chili/Lime marinade	12
Lemonmarinade	13
Lime/Coriandermarinade	13
Mediterraneanmarinade	13
Orangemarinade	13
Provencemarinade	13
Red Hot Chilimarinade	13
Sweet Chilimarinade	13





Allroundseasoning	5	Garlic	10	Paprika smoked	11
Allspice	10	Garlicmarinade	12	Paprikapowder	11
Anise	10	Garlicpepper	8	Parsley	6
Aromaseasoning	8	Ginger	10	Peppermix	9
Baby Backribs marinade	12	Goulashmix	8	Persillade	6
Basil	10	Gourmetsasoning	5	Pickled Herringseasoning	9
Barbecue de Luxe	5	Greek saladseasoning	6	Pizza saucemix	9
Barbecuemarinade	12	Greenpepper	10	Pizzaseasoning	6
Bay Leaves	10	Grill & Steakoil	12	Provencemarinade	13
BBQ Brazil	5	Grillchefseasoning	5	Provenceseasoning	6
BBQ Chili	5	Grillseasoning	5	Pull Pork sauce	15
BBQ Classic rub	5	Gyrosmarinade	12	Pull Pork seasoning	9
BBQ Harmony	5	Herb & Garlicmarinade	12	Red Hot chilimarinade	13
BBQ Herbs	5	Herb & Garlicseasoning	6	Riojamarinade	13
BBQ Lemon	5	Herbmarinade	12	Rosemary	6
BBQ Rub	5	Herbpepper	6	Roastbeefseasoning	9
Barbecuesauce	15	Herbseasoning	6	Rosépepper (pink pepper)	11
BBQ sauce	15	Herbsymphony	6	Saffran select	11
BBQ Select	5	Hickorymarinade	12	Sage	6
BBQ Smokey	5	Honey BBQ sauce	15	Salcicca seasoning	9
Beef / Steakseasoning	8	Honey/Chili BBQ	5	Salt (different)	11
Bell pepper (pieces)	10	Honey/Curry glaze	15	Sesame & Jalapeno Rub	9
Blackpepper	10	Honey/Gingermarinade	12	Staranise	11
Breadings (Neutral, Lemon,Hot&Spicy)	8	Hot Jamaica Rub	5	Sweet BBQ sauce	15
Bruschetta Mix	8	Indian style seasoning	9	Sweet Chilimarinade	13
Caraway seeds	10	Italian Saladseasoning	6	Sweet Chilisauce	15
Cardamom	10	Jaegerseasoning	8	Sweet 'n smokey BBQ sauce	15
Cayennepepper	10	Jalapeno powder	10	Sweet sour marinade	13
Celery seed	10	Jamaican Jerk	5	Tacomix	9
Ceviche Mix	8	Juniper Berry	10	Tandoori Masala	9
Chervil	10	Kebabseasoning	8	Tandoorimarinade	13
Chicken Curry	8	Ketchup Mix	9	Tarragon	6
Chillies crushed	11	Leek	10	Teriyakimarinade	13
Chili / Limemarinade	12	Lemondill	9	Teriyakisauce	15
Chiliflakes Ancho	10	Lemonmarinade	13	Tex Mex grillseasoning	5
Chiliflakes Chipotle	10	Lemonpepper	9	Tex Mex marinade	13
Chipotlemarinade	12	Lemonthyme	9	Tex Mex salsa	15
Chives	10	Lime/Coriandermarinade	13	Thyme	6
Chorizo seasoning	8	Mango/Chili glaze	15	Turmeric	11
Cinnamon	10	Mango/Jalapeno Glaze	15	Vanilla pods	11
Citrus/Dill marinade	12	Marjoram	6	Vegetable Mix	9
Clove	10	Mediterranean marinade	13	Vegetary seasoning	9
Cognacmarinade	12	Mexican BBQ sauce	15	Whiskymarinade	13
Coriander	10	Minced Meat seasoning	9	Whisky & Chipotle glaze	15
Cumin	10	Mint	6	Whitepepper	11
Curry Mild/Strong	8	Mixed grill BBQ marinade	13	Wild garlic mix	7
Dill weed	10	Mustardseed powder	11		
Dillseed	10	Mustardseed whole yellow/brown	11		
Dry barbecue seasoning	5	Nordic Fishseasoning	9		
Fajitas Mix	8	Nordic Rub	9		
Fish & Seafood Mix	8	Nutmeg	10		
Fennel	10	Onion	10		
French fry seasoning	8	Onion Mix	9		
French Redwine marinade	12	Orangemarinade	13		
Gameseasoning	6	Oregano	6		
Garam Masala	8	Oriental marinade	13		



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Quality spices made with love and expertise.

Nordic Spice is a family business with a close-knitted spice team. Nordic Spice was founded 2004 and we have a long and substantial experience of spice blends and marinades. Our specialty is spices and marinades for the supermarket-delis where we are market-leaders in Sweden.

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