

Fresh Sausages Flavours



Slightly spicy



Best seller



Spicy










Very spicy



Gluten-free

Apple	S6K212	A sausage to which you must add apples	
B.B.Q.	S9K058	For traditional B.B.Q. sausages	
B.B.Q. (New Formula)	S2A3G005	Improved recipe for traditional B.B.Q. sausages	
Beef	S6J210	To prepare a breakfast sausage with beef	
Beef & Pork (#100)	S7D249	Basic seasoning, with a light red colour, used to make breakfast sausage	
 Beef & Pork (#140)	S7D248	Basic seasoning, with a red colour, used to make breakfast sausage Very popular!	
 Beer	S7D246	German sausage with pepper, rosemary, nutmeg, and mace to which you add full-bodied beer	
Black pepper	S6K215	Peppery sausage with pieces of pepper	
Bratwurst	S7C122	German recipe with a mild taste	
Breakfast, Gluten-Free, Salt Reduced	SGSD0004	Breakfast sausage, gluten-free and low sodium, with sea salt	
Broccoli	S2A0B030	A broccoli sausage with a light cheese flavour	
Brûle Gueule	2A3B016	Its French name means "Burns the mouth"... Very spicy! To be used with binder 7D249 or 7D248.	
Cajun	6K211	Louisiana style strong taste	
Campfire	S2A5D041	B.B.Q. sausage with a smoke taste	
Caprisiosa	S2A1D041	An Italian taste (capers, cheese, and olives)	
Caramelized Onions, Balsamic Vinegar & Mustard	2A9G037	Gourmet sausage, for your clients with refined tastes	
Celtic <small>NEW 2018</small>	S57701	A seasoning that accompanies the taste of the meat without masking it.	
 Cheese & Bacon	S7D250	A sausage with a delicious flavour of cheese and bacon – an excellent way to use leftover bacon and ham pieces	
Cheese & Jalapeño	S2A7C045	Slightly spicy sausage, with jalapeno peppers and cheese flavour	
Chicken	S6D240	Perfect seasoning to prepare sausage with chicken	

Chorizo	5K326	Traditional seasoning from the Iberian Peninsula, to which you add salt	
Churrasco NEW 2017	S2B6L007	A sausage with a taste of the grill. The taste will remind you of churrasco, a traditional Brazilian specialty.	
Citrus Coriander	SGSD0005	Delicious mix of lime and cilantro (dried coriander leaves). Excellent with chicken meat.	
Classic Pub NEW 2016	S2B6C015	A sausage with a taste of Irish pub	
Cranberry	S2A1I040	A sausage with a fruity taste, perfect for turkey stuffing	
Curry	S7D206	A typical flavour of India (yellow curry, turmeric, cumin...)	
Dijon Mustard	S9I042	For a classic Dijon mustard taste	
Fine Herbs	S6E222	A sausage with fine herbs taste (marjoram, thyme, rosemary, and parsley)	
Fine Herbs & Garlic	S6J214	A sausage with a fine herbs and garlic taste	
Fine Herbs (No MSG)	S2A1G001	A sausage with fine herbs taste, without MSG (monosodium glutamate). Recommended for game meat.	
Fine Herbs, Gluten-Free, Salt Reduced	SGSD0007	A sausage with fine herbs taste, gluten-free and low sodium, with sea salt	
★ Game Meat	S6J209	This seasoning is a perfect match for game meat	
Garlic Polish Sausage	S7D251	Central Europe sausage with a strong taste of garlic	
Garlic Provençal	S2A1C041	Provençal style sausage (fine herbs, rosemary, thyme, etc.)	
German	S7D239	German-style sausage with ginger and nutmeg	
Grand-Mother	S2B5H054	Old-fashioned sausage, perfect for the cold seasons	
★ Green Onion	S6F220	A sausage with a green onion and chives flavour, to which you can add white wine	
Honey & Garlic	S6E235	A sausage with a honey and garlic taste	
★ Honey & Mustard	S2A2D012	A sweet sausage with a typical colour	
★ Italian Mild (No Binder)	S2A0A006	A mild, yet spicy Italian sausage	
★ Italian Hot (No Binder)	S7D230	A hot and spicy Italian sausage	
Italian X-Hot (No Binder)	S7D229	A very spicy Italian sausage	
Italian, Gluten-Free, Salt Reduced	SGSD0003	For a spicy sausage, gluten-free and low sodium, with sea salt	 
Leek	S2A0B014	Leek sausage	
★ Maple	S2A0D025	A sausage with a true taste of maple!	

	Maple, Pepper & Chipotle	2B3L013	Inspired by our popular Maple, Pepper & Chipotle marinade	
	Merguez (No Binder)	S5K325	Prepare delicious merguez sausages with a traditional taste of Maghreb (regular size)	 
	Merguez (No Binder)	5C104	Prepare delicious merguez sausages with a traditional taste of Maghreb (full size)	 
	Mexican	S2A0B022	A spicy sausage with a red pepper taste	  
	Mustard & Tarragon	S2A0D026	A sausage with a mustard and tarragon taste	
	Neutral Sausage	9I020	Basic seasoning, no taste, no colour. Used to develop customized recipes.	
	Pesto	S9E030	A sausage with Italian flavours	
★	Pork	S6L224	A traditional Quebec sausage with an highlighted taste of pork	
	Portuguese	2B4A056	Southern Europe sausage with a grill and smoke taste and a delicious mix of spices, including lots of peppers	
	Québécois	S8H005	Perfect as a breakfast sausage (similar to binder 140)	
	Red Curry & Coco	2B2B058	Thai style sausage	
★	Rib Style	2B1C022	A sausage with the taste of ribs	
	Smoked	S6D265	A true taste of smoke, as if the sausage had been cooked in a smoker	
	Smoked Meat	S6G202	A sausage with a smoked meat taste	
★	Spicy Buffalo	S9C031	Louisiana style seasoning. Very spicy!	  
	Spinach	S9I041	A sausage with a rich taste of spinach and a unique colour	
	Steak Spice	S6D258	A sausage with a steak spice taste	
	Sweet & Sour	S2A0D024	A slight bitter taste	
	Taco	S3B4I002	A slightly spicy sausage with lots of character	
	Thai	S2A0D028	A delicious taste of Thailand, with ginger and lemon	
★	Tomato & Basil	S9C032	Tomato and basil taste, with pieces of dried tomatoes	
	Tomato & Basil, Gluten-Free, Salt Reduced	SGSD0002	Tomato and basil taste, with pieces of dried tomatoes, gluten-free, low sodium, with sea salt	
★	Toulouse	S8F045	A typical French sausage, perfect for cassoulet	
	Toulouse (No Binder)	S6D243	French recipe for traditional Toulouse sausage	
	Veal	S7D226	Perfect seasoning to prepare sausage with veal	
	Vegetable	S6E232	A sausage with a vegetable flavour (dehydrated vegetables in the seasoning)	

Preparation

- Weigh the meat, the ice water and the seasoned binder, if applicable.
- Grind the meat at the desired grinder plate.
- Mix the meat and the water until complete absorption.
- Add the seasoned binder of your choice and mix until you obtain a sticky mixture of an even consistency.
- Running the mix through the grinder again is optional but preferred to obtain a smooth, non-crunchy mixture.
- Firmly pack the mixture in the stuffer to avoid the formation of air pockets.
- Stuff the desired casings.

