

AVO GOURMET SEASONINGS

Harmonic composition of natural spices, herbs and salt. Typical taste for a varied and sales promoting range of grillproducts – classical or as western style.

BONANZA

herbal barbecue salt, strong and spicy, with a touch of pepper and herbs.

Art.No. 5842 – 1 kg bag



DENVER

a herbal salt for grilled meats, with a touch of onions and paprika and a subtle trace of galic

Art.No. 5847 – 1 kg bag



BARBECUE FLAVOURING SALT FOR GRILLED, ROLLED AND SPIT ROASTS

with a touch of paprika and onions and a dash of curry

Art.No. 5805 – 1 kg bag



GYROS SEASONING SALT „RED“

with a touch of chillies and hert rounded with garlic.

Art.No. 5843 – 1 kg bag



COOPER'S STEAK

a flavouring preparation suggestive of pepper, paprika and onions and splash of red wine for delicate rounding.

Art.No. 5798 – 1 kg bag



NEBRASKA

a barbecue flavouring preparation with fine herbs and a tasteful touch of pepper

Art.No. 2677 – 1 kg bag



SACRAMENTO

a spicy flavoring preparation for „hot“ barbecue grills, complete with herbs and a touch of pepper and onions

Art.No. 5044 – 1 kg bag



AVO MIRAKEL WÜRZUNGEN

The effect of this high-quality mixes is based on the encapsulation of salt. They prevent the raw material from losing meatjuice and release the salt only if fry, cook or grill it.

EL PASO

herbal salt, flavoured with fine herbs plus traces of pepper and paprika

Art.No. 5804 – 1 kg bag



KANSAS

herbal barbecue salt with a touch of pepper, paprika and tasty herbs.

Art.No. 8810 – 1 kg bag



MONTANA

a barbecue preparation with herbs, with a touch of pepper and onions, and a splash of red wine for delicate rounding

Art.No. 5802 – 1 kg bag



... combine with

Liq-würz Gourmet-Marina

Marinating oil with herbal extracts, neutral to taste,

- works as an anti-oxidant
- inhibits microbial growth
- imparts meat with tenderness, freshness and long shelf life

