



Pastes, roasted and smoked products

PRODERNA®

Product Overview

We process vegetables and seasonings to pastes, concentrates, extracts and roasted specialties according to your needs.

Please have a look at our wide range of products extending from essential ingredients to tailored solutions that make your products unique.

Our production capabilities at a glance:

- **Peeling** of fresh garlic and onions
- **Processing** of fresh vegetables (pepper, horseradish, ginger, wild garlic, ...)
- **Production of pastes** (garlic, onions, peppers, horseradish, ginger, wild garlic, chili, ...)
- **Pressing** of vegetables (onion juice, garlic juice, paprika juice, ...)
- Production of **juice concentrates and roasted juice concentrates**
- **Roasting / frying** of onions, garlic, peppers and other vegetables at low temperatures in Sunflower oil / rapeseed oil / etc
- **Breading and roasting** of vegetables and seeds (crispy onions, crispy vegetables, ...)
- **Smoking** of vegetables and other ingredients (onions, garlic, paprika, salt, sugar,...)
- **Toasting** vegetables and seeds
- **Fluidized bed drying** (encapsulation of liquid products on carrier material)
- **Preparation of extracts** (water / oil) of vegetables and spices
- **Industrial packaging** (boxes, buckets, canisters, bags, big bag, IBC, bulk, ...)
- **Small packaging** (squeeze bottles, tubular bags, cans, buckets, bottles, boxes, ...)
- **Bio-certified and quality management according to ISO 22000: 2015 and SEDEX / SMETA**
- **Kosher-certified 2019**

Art.-Nr.	PRODUCT	INGREDIENTS - DESCRIPTION
11000 BIO11000	Garlic paste, 30% Salt	Garlic, salt. <i>Intensive fresh garlic taste, creamy texture</i>
11100 BIO11100	Garlic paste, 10% Salt	Garlic, salt. <i>Intensive fresh garlic taste, creamy texture</i>
13300 BIO13300	Garlic Puree with citric acid	Garlic, salt. <i>Intensive fresh garlic taste, creamy texture</i>
19200 BIO19200	Garlic Paste with pieces	Garlic, sunflower oil salt, citric acid*. <i>Intensive, fresh garlic flavour, creamy texture with garlic pieces (2-3 mm)</i>
12100 BIO12100	Roasted Garlic Paste	Garlic, sunflower oil salt, citric acid* <i>Intensive, roasted garlic flavour, creamy texture</i>
24000 BIO24000	Roasted Onion Paste	Onions, sunflower oil, salt, citric acid*. <i>Intensive, roasted onion flavour, creamy texture</i>
36000 BIO36000	Bell Pepper Paste	Bell Peppers, salt, sunflower oil, vinegar, onions, garlic, citric acid *. <i>From fresh, bell peppers. Fine paste with small visible pieces, intensive red colour</i>
40000 BIO40000	Bear's Garlic Paste	Bear's garlic, salt, sunflower oil. <i>From bear's garlic (Allium ursinum), fine paste, intensive dark green colour</i>
42400 BIO42400	Chili Paste	Chilies, salt, sunflower oil, citric acid. <i>From high quality chili pods without seeds, creamy paste, red colour</i>
11600 BIO11600	Ginger Paste	Ginger, salt, citric acid * <i>Fine Paste, small grain structure, pale, amber colour</i>
BIO5400	Horseradish paste	Horseradish, salt, sunflower oil - Fine paste, small grain structure, pale, amber colour

*Standard acidifier: citric acid - other natural acidulants on request: lemon juice, vinegar, etc.

GENERAL INFORMATION

Our pastes are made from garlic, onions, red peppers, etc. or can be combined with freshly roasted vegetables. Gentle manufacturing process ensures that full taste and quality of raw materials are preserved.

Our pastes are preserved with salt and/ or citric acid. If desired, lemon juice, vinegar or combination of these natural preservatives can be used. When used, the content of salt can be customised to vary between 8% and 50% to meet your final product requirements.

Sunflower oil or starch can be used in some of our pastes to enhance and retain the taste. Intense flavour of our ingredients is retained in every dish even when heat treated.

Seasonal variation of colour of our pastes can occur. For example, colour of garlic paste can vary from light cream to straw-yellow, amber or lemon- green. The colour variation however, does not affect quality of the product.

The texture of our pastes can be customised from smooth and creamy blends to finely or coarsely minced or chunky pastes.

Shelf life 12 months (15-25 ° C).

APPLICATIONS:

All food applications such as: ready meals, ethnic foods, meat products, fish, sausage, cheese, soy / tofu products, breads, pastries, soups & sauces, mayonnaise & dressings.



Roasted onions



Art.-Nr.	PRODUCT	INGREDIENTS - DESCRIPTION
23000 BIO23000	Roasted onions (mixed raw material from France/India/Egypt)	<p><i>Onions, sunflower oil - Dried onions at low temperature roasted in vegetable oil, crispy texture with low fat content, golden colour</i></p>
23000FR	Roasted onions (raw material from France)	
23000IN	Roasted onions (raw material from India)	
23000EG	Roasted onions (raw material from Egypt)	
25000 BIO25000	Roasted onions, grinded (0-3mm)	
26200 BIO26200	Roasted onions, powder (<1 mm)	<p><i>Onions, potato starch, sunflower oil - The authentic taste is captured and released when heated. Amber powder</i></p>

GENERAL INFORMATION

Roasted onions are made from dehydrated onions, that are then roasted at low temperature in sunflower oil. Low fat content (10-18%) ensures long shelf life. The final colour of the product can be adapted from lighter to darker, as desired. Approximately 10 kg of fresh onions is used to produce 1kg of roasted onions.

Shelf life 12 months (15-25 ° C).

APPLICATIONS:

Domestic and commercial use in kitchens, dry products; Soups / stews / spice mixes, frozen meals, pizza, bread specialties and pastries. Examples: Fried meat dishes, hamburgers, mashed potatoes, bread specialties, soups and sauces, dressings, spices, plate garnish.



Concentrates & liquid garlic



Art.-Nr.	PRODUCT	INGREDIENTS - DESCRIPTION
10200 10200BIO	Garlic juice concentrate	Garlic. Concentration 1:6, slightly viscous (Brix 70 °), brownish liquid
21000 21000BIO	Onion juice concentrate	Onions. Viscous liquid (Brix 80 °), dark brown colour
21500 21500BIO	Roasted onion juice concentrate	Onions, sunflower oil. Slightly viscous (Brix 65 °), dark brown colour, oily liquid
14000 14000BIO	Garlic, liquid	Garlic, salt . Garlic extract preserved with salt. Cloudy liquid, pale gold colour

GENERAL INFORMATION

CONCENTRATES

Concentrates are made from fresh and cold-pressed onions, garlic or red pepper. The water is gently removed by the vacuum and volatile aroma components are returned to the concentrate.

To achieve a roast note, our concentrates undergo atmospheric pressure roasting process with sunflower oil.

Shelf life 12 months (15-25 ° C)

LIQUID GARLIC

"Liquid garlic" is made from distillate obtained during production of garlic juice concentrate. Due to high content of volatile compounds, it has very high intensity of aromas. We balance the product out with fresh garlic and preserve with salt.

Shelf life 12 months (15-25 ° C).

APPLICATIONS:

Concentrates are used mainly in the production of ready meals and in the meat processing industry.

APPLICATIONS:

Liquid garlic is mainly used in meat processing industry.



Roasted /dehydrated garlic

Art.-Nr.	PRODUCT	INGREDIENTS - DESCRIPTION
12900G 12900G BIO	Roasted garlic, granulate	Garlic. Concentration 1:6, slightly viscous (Brix 70 °), brownish liquid
12900P 12900P BIO	Roasted garlic, powder	Garlic, sunflower oil . Lightly roasted garlic in sunflower oil, ground. Low fat content. golden brown color

GENERAL INFORMATION

Garlic roasted at low temperature in sunflower oil. Low fat content contributes to long shelf life. The final colour of the product can be adapted from lighter to darker, as desired.
Shelf life 12 months (15-25 ° C).

APPLICATIONS:

Ready meals, Asian cuisine, (teriyaki, rice and pasta dishes), Mexican cuisine, meat preparations and products, fish, sausages, cheeses, soy / tofu products, bread specialties, soups and sauces, marinades, pizzas, pies.

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Art.-Nr.	PRODUCT	INGREDIENTS - DESCRIPTION
17200A 17200A BIO	Dehydrated garlic	Garlic - Made from fresh, white, selected, carefully cleaned garlic, without bleaching, without precooking.

GENERAL INFORMATION

Dehydrated garlic is made from freshly harvested garlic, which is air-dried without delay. Our dehydrated garlic has a very high density, white colour, low microbiology and intense taste.
However, dehydrated garlic does not have the unique, authentic and fresh taste of garlic paste made from fresh garlic!

We offer dried garlic from different origins - also in organic quality. Please contact us with your requirements.
Shelf life 12 months (15-25 ° C).



Smoked products

Art.-Nr.	PRODUCT	INGREDIENTS - DESCRIPTION
23000S BIO	Roasted and smoked onions, organic	Smoked roasted onions* (onion (86%), sunflower oil) * from certified organic agriculture. Dry onions fried in vegetable oil at low temperature, golden color and crispy texture, then smoked
17300S BIO	Smoked Garlic slices	Garlic smoked from certified organic agriculture (100%). Dried garlic slices, smoked
060210030225	Fried Onion granules, smoked	Smoked roasted onions * (onion (86%), sunflower oil) * from certified organic agriculture. Dry onions fried in vegetable oil at low temperature, golden color and crispy texture, then smoked
11100S BIO	Garlic paste, smoked	Garlic smoked from controlled organic agriculture (90%), salt smoked . Smoked garlic, crushed with salt. Strong garlic and smoke flavors
10035S	Fine stone salt, smoked	Garlic smoked from controlled organic agriculture (90%), salt smoked - preserved with salt, smoked garlic extract. Cloudy, slightly yellowish liquid
14000S BIO	Garlic liquid, smoked	Onions, sunflower oil, salt, citric acid*. Intensive, roasted onion flavour, creamy texture
0603100104-010	Bell Pepper smoked	Bell Peppers, salt, sunflower oil, vinegar, onions, garlic, citric acid *. From fresh, bell peppers. Fine paste with small visible pieces, intensive red colour
36000S BIO	Bell pepper paste, smoked	Bell pepper smoked * (76.5%), smoked salt, sunflower oil *, vinegar, smoked onions *, garlic smoked *, citric acid * from certified organic agriculture. Milled paprika with the added ingredients, uniform consistency, smoke combines the ingredients to an attractive profile

GENERAL INFORMATION

Our smoked products are smoked with cold beechwood smoke, not made with smoke flavor. The declaration on smoked garlic would be e.g. "Garlic, smoke" or "smoked garlic".
Pastes with smoked-ingredients combine the aroma and taste of fresh raw materials with an intense smoky note. This leads to an attractive flavor and taste profile.

On request we can also produce other smoked products and combinations of different raw materials.
Shelf life 12 months (15-25 ° C). S