

YOUR GUIDE TO THE PRENZEL ESSENTIAL FLAVOURS RANGE

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INTRODUCTION

Prenzel would like to introduce you to an exciting range of essential flavour ingredients designed specifically for food manufacturers and the food service industry.

We guarantee chefs, caterers, patisseries, bakers, ice cream makers, confectioners, chocolatiers, small goods makers, sauce and condiment makers plus many other food trades will find items in the Prenzel range to enhance their products.

What is the Prenzel Essential Flavours range?

This extensive range incorporates three quite distinct product areas. These are:

- Spirit Concentrates (see page)
- Syrups (see page)
- Wine stock (see page)

Prenzel Essential Flavours are a natural product that retain their flavour even after heating, contain no preservatives and is gluten free.

There is something in the Essential Flavours range to suit every individual requirement, plus we are always developing new products in response to changing market trends. Please feel free to contact us directly for specific product information or queries.

WHAT ARE PRENZEL SPIRIT FLAVOURS?

Prenzel Spirit Flavours are a concentrated alcohol form with the same flavour profile as a standard spirit. The advantages of using Prenzel Spirit Flavours over conventional ones are essentially the added advantage of a lower flavour evaporation rate plus they also represent a significant cost reduction for the consumer.

Prenzel Spirit Flavours are mostly 60% alc. vol. and are 2-4 times the concentration of standard spirits. The quality of these products coupled with the economy of use results in a product that has many applications.

Prenzel Spirit Flavours are very easy to use -

One litre of Prenzel Spirit Flavour can either:

- Be diluted with 3 parts water or Juice
- Simply use approximately one quarter of the standard 'spirit' specific in the recipe

The Prenzel Spirit Flavour range includes the standard flavours such as whisky, rum, brandy, sherry, Marsala, kirsch, gin, and port but also extends to fruit and nut flavours.

SYRUP RANGE

Developed as a Food Service extension to our popular schnapps range, our syrups are a versatile ingredient in many aspects of cooking.

Prenzel syrups are just 7% alcohol and have a texture and profile similar to Vincotta products. These syrups can be used as a natural sugar replacement, can reduce the need for thickeners and add flavour to a wide range of baked goods.

The Prenzel Syrup range currently includes:

- Crème de Cassis (blackcurrant)
- Peach
- Butterscotch
- Black Sambuca
- Mocha Choca

Uses include:

- Inclusion in bakery products and desserts as a sugar replacement or added to ice cream.
- As a glaze for bakery products such as cakes, muffins and tarts.
- Mixed with fresh fruit or added to sweet sauces
- Added to vinaigrettes and dressings
- Used in coffees, smoothies and milk-based drinks

WHAT IS WINE STOCK®?

Wine Stock® (red and white) is an alcohol free condiment to replace wine in cooking.

Wine reductions form the basis of numerous preparations within the restaurant and catering industries. When we were approached by Air New Zealand Catering to help them create a pre-reduced wine stock, we took on the project as a challenge. Wine Stock® (or Vincon as it was originally launched) was the result.

Peter Thornley, one of New Zealand's foremost chefs, assisted us in its development. In 1997 Wine Stock® won the Carter Holt Harvey award as New Zealand's most innovative new product. In 1998 Peter took it to Singapore where he won a Gold with Distinction in the Salon Culinaire using Wine Stock® in a hot dish. In 1998 Wine Stock® was the runner up in Paris at SIAL in the most innovative new grocery product category.

Wine Stock® is extremely cost effective, saves time and can produce superior results to wine. One litre of Wine Stock® has the same flavour and acid content as 2–3 litres of table wine. It can be opened and closed as often as required. Unlike table wine, it does not oxidise and does not need refrigeration. Once opened it should have a shelf life of at least 6 months, unopened, at least 2 years. In bulk use it is renowned for its consistency, and in the case of the red Wine Stock®, great colour retention.

Wine Stock® at Air NZ's request, does not contain sulphur—a preservative which can cause mid-air allergic reactions. Wine Stock® is GM and gluten free, uses no animal products and ingredients are 100% natural plant extracts with the exception of two permitted preservatives.

Prenzel has recently revisited the flavour character of the red Wine Stock® to create a product more reminiscent of a pinot noir. With its intense cherry notes and reduced acidity, Prenzel is confident that the applications of the red

Wine Stock® will be greatly increased. With its 4 times concentration, Prenzel Wine Stock® provides a cost-effective and natural alternative to traditional wine usage in all culinary applications.

Available in 2 litre, 5 litre, 20 litre and 200 litre drums.

OTHER PRODUCTS

Infused Olive Oils

Prenzel Infused Olive Oils are created using naturally distilled flavours and 100% cold pressed Spanish olive oil. Why use Spanish oil? While New Zealand oil is creating a name for itself as wonderfully herbaceous, that distinctiveness impacts on the oil's ability to carry other flavours. Flavours include Garlic, Lemon, Chilli, Rosemary, Oregano and Basil.

Available in 2, 5 and 20 litre containers.

Manuka Smoked Sea Salts

A new product that utilises local organic sea salt in a revolutionary new infusion technique that creates a manuka smoked taste without an undesirable moisture content and discolouration. Our Highly Recommended placing in the Massey Food Awards for 2004 can attest to this products quality.

Tipsy Cherries

Ripe Marlborough Dawson cherries are left to linger in barrels of brandy for just the right time period to ensure a crisp finish. These cherries have both sweet and savoury applications. Available in 1 litre jars.

Beverage Range

Prenzel manufactures an extensive range of quality schnapps, liqueurs and spirits. Many are European award-winners that have resulted from the use of natural fruit products and high attention to detail.

For more information on any of the Prenzel range of products, please contact:

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