

## Combi

Innovative combi systems are complete blends used in meat preparations aiming to your own fast and quality service. These are combinations of all the necessary ingredients for any meat preparation, which stand out for their unique flavor and function. The great advantage of using them is the incredible convenience they offer, coupling with the success they guarantee for the result. With our basic priority to meet your own needs, it is possible to customize and diversify the blends according to your wishes, creating recipes as you imagined them.



| Product | Description | Dosage | Package | Use |
| :---: | :---: | :---: | :---: | :---: |
| Kebab | Combi ready for use with onion, paprika and oregano for a delicious result. | 1 kg minced meat, 250 g Combi, 400 ml water or 1 kg minced meat. 125 g Combi, 200 ml water. | 1 kg | $\stackrel{M}{\#} 0 \infty$ |
| Kebab 02 | A ready mix with onion, paprika and oregano. | 1 kg minced meat, 125 g Combi. 250 ml water. | 1 kg | $\sum_{i=1}^{m}$ |

A Combi with onion, chilies, pepper and more herbs that enhance the meat's flavor.

1 kg minced meat, 125 g Combi, 200 ml water.

1 kg


Special combi for making a doner. Highlights the taste of meat.
Doner

Meatball
Traditional taste plus rich in parsley and dill.

Turmeric, coriander and parsley are the perfect mix for a complete chicken burger recipe.
Chicken Burger 01

| Chicken Burger 02 | A ready to use mix with onion, oregano, paprika and a light Cheese flavor, for delicious chicken burgers. | 1 kg minced meat, $125-150 \mathrm{~g}$ Combi. 200 ml water. | 1 kg | $\overbrace{n}^{\infty} 0 \infty$ |
| :---: | :---: | :---: | :---: | :---: |
| Chicken Burger 03 | Full mix for a tasty chicken burger. | 1 kg minced meat, 85 g Combi. 150 ml water. | 1 kg | $\prod_{0}^{\infty} \triangleq \infty$ |
| Seafood Burger | Full mix for a burger that consists of octopus or squid. | 1 kg minced seafood. 450 g Combi, 450 ml water kat 100 ml olive oil. | 1 kg | $\sum_{\#}^{m} 0 \infty$ |
| Chicken Wings | A ready to use mix with smoked paprika and curry that gives a delicious appearance and taste in wings and other chicken parts. | 1 kg chicken wings, 30 g Combi, 80 ml water. | 1 kg | $\overbrace{n}^{\infty} 0 \infty$ |



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| Product | Description | Dosage | Package | Use |
| Chicken Gyros | Guaranteed result for a fantastic flavor with the use of Chicken Gyros Combi. | Depends on the recipe. | 1 kg |  |
| Pork Gyros | A ready to use Combi for a guaranteed stable. tasty and technical result. | Depends on the recipe. | 1 kg | $\prod_{i=1}^{\infty} \triangleq \infty$ |
| Sausage Frankfurter | Mix for sausages. Contains all the flavor and technological aids of butchery, for a perfect and consistent result. | Complied to current regulation. | 1 kg |  |
| Chicken Sausage | A ready to use mix for an easy preparation of a tasty chicken sausage. | 1 kg minced meat, 200 g Combi, 150 ml water | 1 kg | $\sum_{n=0}^{\infty} \triangleq \infty$ |
| Cretan Sausage | A mix, ready for use with cumin and a light smoke flavor. Contains all the technological aids of butchery. The addition of vinegar composes the traditional Cretan sausage. | Complied to current regulation. | 1 kg | $\sum_{0}^{m} \triangleq \infty$ |
| Oregano Sausage | A ready to use mix with oregano flavor that contains all the technological aids of butchery for a perfect and stable result. | Complied to current regulation. | 1 kg | $\sum_{n}^{\infty} 0 \infty$ |
| Traditional Sausage with Onion | The ideal recipe for a traditional sausage with onion, oregano and paprika. | 1 kg minced meat, 200 g Combi. 150 ml water | 1 kg | $\stackrel{A n}{B} 0 \infty$ |
| Traditional Tzoumagia Sausage | A special mix for the preparation of the well-known sausage from Tzoumagia, with fenugreek, coriander and onion. | 1 kg minced meat, 200 g Combi, 150 ml water | 1 kg | $\prod_{0}^{\infty} \because \infty$ |
| Sausage with Lemon | A delicious mix for traditional sausage with onion and lemon peels. | 1 kg minced meat, 200 g Combi. 150 ml water | 1 kg | $\sum_{i=0}^{\infty} \because \infty$ |
| Sausage with Pepper | Onion, coriander and paprika, are the ingredients for a spicy mix that is ideal for a sausage with pepper. | 1 kg minced meat. 200 g Combi, 150 ml water | 1 kg | $\sum_{n=0}^{\infty} 0 \infty$ |
| Sausage with Orange | An excellent ready to go mix for sausage with onion and orange peel. | 1 kg minced meat, 200 g Combi, 150 ml water | 1 kg | $\overbrace{\hbar 0}^{4} \hat{\square}$ |
| Sausage with Leek | Combi with leek and coriander for a tasty traditional sausage. | 1 kg minced meat, 200 g Combi. 150 ml water | 1 kg | $\stackrel{M}{n} \hat{\theta}$ |
|  |  |  |  |  |
|  | All goods come from more than one country. |  |  | 19 |



## Stabilizers

| Product | Description | Dosage | Package | Use |
| :---: | :---: | :---: | :---: | :---: |
| ZM 1 | Stabilizer for gyros and meat preparations. Increases performance and improves gyros consistency. | Depends on the recipe. | 1 kg | $\stackrel{M}{A} \theta \infty$ |
| G100 | Mixture with antimicrobial action, suitable for all meat preparations. | $5 \mathrm{~g} / \mathrm{kg}$ | 1 kg | $\stackrel{m}{\#} 0 \infty$ |
| G400 | Stabilizer ideal for gyros, sausages and minced meat products. Increases performance and improves the consistency of meat products. | Depends on the recipe. | 1 kg | $\underset{F}{3} 0 \infty$ |
| G110 | Stabilizer for tambled or inserted products. | Depends on the recipe. | 1 kg |  |
| G600 | Stabilizer for meat preparations. Increases performance and improves the texture of meat products. | Depends on the recipe. | 1 kg | $\underset{\#}{M} \hat{B}$ |
| Stabilizer for Chicken Gyros | Stabilizer for chicken gyros. Excellent welding and performance before and after baking. | Depends on the recipe. | 1 kg | $\overbrace{i=0}^{m} 0 \infty$ |
| Stabilizer for Pork Gyros | Stabilizer for perfect result before and after baking. | Depends on the recipe. | 1 kg | $m_{i=1}^{m} \theta \infty$ |
| Stabilizer M01 | Stabilizer for all minced meat products. Improves texture. giving high consistency and elasticity before and after baking. | $2 \%$ or depends on the recipe. | 1 kg |  |
| Stabilizer G01 | Stabilizer for gyros and meat preparations. | $2 \%$ or depends on the recipe. | 1 kg | $\overbrace{n}^{4} \theta \infty$ |




Vegetables Combi


