



READY MEALS 2018



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TRIPE SOUP

TRIPE SOUP SOLO FVZA-02408

Ingredients: spice (sweet paprika, black pepper, marjoram), dextrose, glucose syrup, yeast extract, flavour enhancer E 621, E 635, spice extract/s

Dosage [g/kg water]: 30

Benefits:

- Can be used in gastronomy.
- Easy application.
- No added salt.
- Creates a characteristic flavour and taste of the final product.
- Significant technological flexibility.
- Contains a quality extract of natural spices.

Flavour profile:

GARLIC	● ● ● ● ●
SWEET PAPRIKA	● ● ● ● ●
GINGER	● ● ● ○ ○
MEAT AROMA	● ● ● ○ ○
BLACK PEPPER	● ● ○ ○ ○
MARJORAM	● ● ○ ○ ○



TRIPE SOUP

EXAMPLE OF APPLICATION RECIPE

Beef tripes	25,0 kg
Pork skin, boiled	5,0 kg
Meat broth 60-70 °C	60,0 kg
Salt	1,0 kg
Vegetable oil	4,0 kg
Onion	3,0 kg
Tripe soup solo (FVZA-02408)	3,0 kg
Soup thickener (FVZA-06136)	1,5 kg
Garlic paste 50% salt	0,1 kg
TOTAL:	102,6 kg



SOUP THICKENER FVZA-06136

Ingredients: thickener E 466, E 412, E 415, E 407a, modified starch, starch

Dosage [g/kg water]: 8

Benefits:

- The blend has medium dosage at high functionality.
- Characterized by a neutral taste and flavour in the final product.
- Increases the cost effectiveness of the final product.
- Can be used in gastronomy.

Flavour profile:

contains no spices, aroma nor flavouring substances



GOULASH SOUP

GOULASH SOUP

FVZA-05440

Ingredients: starch, salt (max. 21 %), spice (sweet paprika, caraway, marjoram, black pepper), modified starch, maize flour, thickener E 412, E 415, dried vegetable (onion, garlic), rapeseed oil, flavour enhancer E 621, E 635, spice extract/s, yeast extract, flavour, colouring E 120

Dosage [g/kg matrix]: 92

Benefits:

- Creates a unique flavour and taste of the final product.
- Easy application.
- Can be used in gastronomy.
- Does not contain carageenan.
- Significant technological flexibility.
- Contains a quality extract of natural spices.

Flavour profile:

SWEET PAPRIKA	● ● ● ● ●
BLACK PEPPER	● ○ ○ ○ ○
GARLIC	● ● ● ● ●
CARAWAY	● ● ● ● ○
BACON AROMA	● ○ ○ ○ ○



GOULASH SOUP

EXAMPLE OF APPLICATION RECIPE

Beef front-R3	12,0 kg
Meat broth 60-70 °C	65,0 kg
Vegetable oil	5,0 kg
Goulash soup POLI (FVZA-05440)	4,6 kg
Onion	3,0 kg
Peeled potato cubes	10,0 kg
Garlic paste 50% salt	0,2 kg
TOTAL:	99,8 kg

BEEF GOULASH

GOULASH SOUP

FVZA-05440

Ingredients: starch, salt (max. 21 %), spice (sweet paprika, caraway, marjoram, black pepper), modified starch, maize flour, thickener E 412, E 415, dried vegetable (onion, garlic), rapeseed oil, flavour enhancer E 621, E 635, spice extract/s, yeast extract, flavour, colouring E 120

Dosage [g/kg matrix]: 92

Benefits:

- Creates a unique flavour and taste of the final product.
- Easy application.
- Can be used in gastronomy.
- Does not contain carageenan.
- Significant technological flexibility.
- Contains a quality extract of natural spices.

Flavour profile:

SWEET PAPRIKA	● ● ● ● ●
BLACK PEPPER	● ○ ○ ○ ○
GARLIC	● ● ● ● ●
CARAWAY	● ● ● ● ○
BACON AROMA	● ○ ○ ○ ○



■ BEEF GOULASH

EXAMPLE OF APPLICATION RECIPE

Beef front-R3	20,0 kg
Meat broth 60-70 °C	40,0 kg
Goulash spices (FVZA-00099)	1,0 kg
Goulash soup POLI (FVZA-05440)	3,0 kg
Onion	5,0 kg
Vegetable oil	3,0 kg
Garlic paste 50% salt	0,1 kg
TOTAL:	72,1 kg



GOULASH SPICES

FVZA-00099

Ingredients: spice (sweet paprika, caraway, marjoram, hot paprika, black pepper), salt (max. 20 %), dextrose, glucose syrup, flavour enhancer E 621, E 635, spice extract/s

Dosage [g/kg meat]: 14

Benefits:

- The blend is characterized by a strong characteristic taste.
- Can be used in gastronomy.
- Significant technological flexibility.
- Easy application.
- Colorants free.

Flavour profile:

SWEET PAPRIKA	● ● ● ● ●
BLACK PEPPER	● ● ○ ○ ○
GARLIC	● ● ○ ○ ○
MARJORAM	● ○ ○ ○ ○
CARAWAY	● ● ○ ○ ○



EQUINE GOULASH

EQUINE GOULASH SOLO

FVZA-09274

Ingredients: spice (sweet paprika, caraway, marjoram), dried vegetable (garlic), flavour, spice extract/s (paprika, black pepper, chilli, rosemary, garlic), anticaking agent E 551

Dosage [g/kg matrix]: 10,5

Benefits:

- Can be used in gastronomy.
- Easy application.
- Creates a unique flavour and taste of the final product.
- Contains quality natural spices and spice extracts.

Flavour profile:

CHILLI	● ● ● ● ●
GARLIC	● ● ● ● ●
SWEET PAPRIKA	● ● ● ● ●
MEAT AROMA	● ● ● ○ ○



■ EQUINE GOULASH

EXAMPLE OF APPLICATION RECIPE

Horse lean meat 1-st category	30,0 kg
Salt	1,1 kg
Vegetable oil	2,5 kg
Water	48,2 kg
Equine goulash solo	1,05 kg
Onion	14,0 kg
Tomato puree	1,2 kg
Wheat fine flour	3,0 kg
Wheat starch (FVZA-09274)	1,0 kg
TOTAL:	102,05 kg

MEXICAN GOULASH

MEXICAN GOULASH SOLO

FVZA-11482

Ingredients: spice (sweet paprika, oregano, caraway, marjoram), dried vegetable (paprika flakes, garlic), flavour, yeast extract, spice extract/s, anticaking agent E 551

Dosage [g/kg matrix]: 18,5

Benefits:

- Can be used in gastronomy.
- Easy application.
- Creates a unique flavour and taste of the final product.
- Contains quality natural spices and spice extracts.

Flavour profile:

MEAT AROMA	● ● ● ● ●
SWEET PAPRIKA	● ● ● ● ●
CHILLI	● ● ● ● ○
GARLIC	● ● ● ○ ○
OREGANO	● ● ● ○ ○
MARJORAM	● ● ● ○ ○
CARAWAY	● ● ○ ○ ○



MEXICAN GOULASH

EXAMPLE OF APPLICATION RECIPE

Pork shoulder boneless, fabricated	20,0 kg
Smoked bacon	4,0 kg
Onion	12,0 kg
Red beans	12,0 kg
Sterilized corn	6,1 kg
Vegetable oil	2,5 kg
Salt	1,1 kg
Water	27,0 kg
Mexican goulash solo (FVZA-11482)	1,85 kg
Wheat fine flour	2,5 kg
Potato starch (Native)	1,0 kg
Tomatoes crushed sterilized	10,0 kg
Tomato puree	2,0 kg
TOTAL:	102,05 kg

TEXAS GOULASH

TEXAS GOULASH SOLO

FVZA-11392

Ingredients: spice (sweet paprika, caraway, marjoram), dried vegetable (garlic), flavour, spice extract/s (paprika, black pepper, chilli, rosemary, garlic), anticaking agent E 551

Dosage [g/kg matrix]: 9,5

Benefits:

- Can be used in gastronomy.
- Easy application.
- Creates a unique flavour and taste of the final product.
- Contains quality natural spices and spice extracts.

Flavour profile:

SWEET PAPRIKA	● ● ● ● ●
GARLIC	● ● ● ● ●
CHILLI	● ● ● ● ●
MEAT AROMA	● ● ● ○ ○
CARAWAY	● ● ○ ○ ○



TEXAS GOULASH

EXAMPLE OF APPLICATION RECIPE

Horse lean meat 1-st category	22,5 kg
Smoked bacon	2,5 kg
Salt	1,1 kg
Vegetable oil	2,5 kg
Water	22,1 kg
Texas goulash solo	0,95 kg
Onion	12,0 kg
Red beans	10,0 kg
Sterilized corn	5,0 kg
Fresh potato	5,0 kg
Wheat fine flour	2,5 kg
Tomatoes crushed sterilized	15,0 kg
Wheat starch	1,0 kg
TOTAL:	102,15 kg



CHILLI CON CARNE

CHILLI CON CARNE FVZA-11479

Ingredients: spice (sweet paprika, black pepper, marjoram), sugar, dried vegetable (garlic), spice extract/s, anticaking agent E 551

Dosage [g/kg matrix]: 20

Benefits:

- Can be used in gastronomy.
- Easy application.
- Creates a unique flavour and taste of the final product.
- Contains quality natural spices and spice extracts.

Flavour profile:

CHILLI	● ● ● ● ●
SWEET PAPRIKA	● ● ● ● ●
SUGAR	● ● ● ○ ○
GARLIC	● ● ○ ○ ○



CHILLI CON CARNE

EXAMPLE OF APPLICATION RECIPE

Beef lean-R1	18,0 kg
Vegetable oil	2,5 kg
Salt	1,1 kg
Water	15,0 kg
Chilli con carne solo (FVZA-11479)	2,0 kg
Onion	9,0 kg
Red beans	29,0 kg
Tomatoes crushed sterilized	10,0 kg
Tomato puree	1,2 kg
Sterilized corn	5,0 kg
Frozen red paprika	7,0 kg
Potato starch (Native)	0,8 kg
Wheat fine flour	1,5 kg
TOTAL:	102,1 kg

BEEF IN DARK BEER SAUCE

SPICES FOR MEAT IN BEER SAUCE

FVZA-11479

Ingredients: sugar, dried vegetable (paprika flakes, garlic), spice (black pepper, thyme, rosemary), flavour, yeast extract

Dosage [g/kg matrix]: 23

Benefits:

- Can be used in gastronomy.
- Easy application.
- Creates a unique flavour and taste of the final product.
- Contains quality natural spices.

Flavour profile:

MEAT AROMA	● ● ● ● ●
SUGAR	● ● ● ● ●
GARLIC	● ● ○ ○ ○
HOT PAPRIKA	● ● ● ○ ○
BLACK PEPPER	● ● ○ ○ ○
THYME	● ● ○ ○ ○
ROSEMARY	● ● ○ ○ ○



BEEF IN DARK BEER SAUCE WITH DRIED HOP

EXAMPLE OF APPLICATION RECIPE

Beef lean-R1	34,0 kg
Vegetable oil	1,0 kg
Smoked bacon	10,0 kg
Onion	14,0 kg
Salt	1,1 kg
Wheat fine flour	1,4 kg
Potato starch (Native)	0,7 kg
Dark beer	3,0 kg
Water	34,5 kg
Spices for meat in beer sauce (FVZA-11461)	2,3 kg
Dried hop	0,02 kg
TOTAL:	102,02 kg



BEEF IN DARK BEER SAUCE

EXAMPLE OF APPLICATION RECIPE

Beef lean-R1	34,0 kg
Vegetable oil	1,0 kg
Smoked bacon	10,0 kg
Onion	14,0 kg
Salt	1,1 kg
Wheat fine flour	1,4 kg
Potato starch (Native)	0,7 kg
Dark beer	13,0 kg
Water	24,5 kg
Spices for meat in beer sauce (FVZA-11461)	2,3 kg
TOTAL:	102,0 kg



BEEF BOURGIGNON



BEEF IN BURGUND SAUCE

FVZA-11456

Ingredients: spice (black pepper, thyme, rosemary, bay leaf), dried vegetable (garlic), flavour, yeast extract

Dosage [g/kg matrix]: 5

Benefits:

- Can be used in gastronomy.
- Easy application.
- Creates a unique flavour and taste of the final product.
- Contains quality natural spices.

Flavour profile:

MEAT AROMA	● ● ● ● ●
BLACK PEPPER	● ○ ○ ○ ○
GARLIC	● ● ○ ○ ○
THYME	● ● ○ ○ ○
ROSEMARY	● ● ○ ○ ○
BAY LEAF	● ● ○ ○ ○



■ BEEF IN BURGUND SAUCE

EXAMPLE OF APPLICATION RECIPE

Beef lean-R1	33,0 kg
Salt	1,1 kg
Vegetable oil	2,0 kg
Water	22,1 kg
Smoked bacon	2,0 kg
Beef in Burgund sauce (FVZA-11456)	0,5 kg
Carrot slices fresh	7,5 kg
Frozen chopped celery	7,5 kg
Onion	8,0 kg
Tomato puree	1,2 kg
Wheat fine flour	1,4 kg
Potato starch (Native)	0,7 kg
Red wine	15,0 kg
TOTAL:	102,0 kg



CHICKEN WITH PAPRIKA SAUCE



CHICKEN WITH PAPRIKA SAUCE

FVZA-09993

Ingredients: modified starch, maize flour, salt (max. 13 %), oil (rapeseed), spice (sweet paprika, black pepper, allspice, nutmeg), dried vegetable (onion), sugar, thickener E 415, flavour, hydrolyzate (vegetable), flavour enhancer E 621, anticaking agent E 551, acid (E 330), fully hydrogenated fat rapeseed, spice extract/s

Dosage [g/l water]: 80

Benefits:

- Improves the organoleptic characteristics of the finished products.
- Can be used in gastronomy.
- Easy application.
- Creates a characteristic flavour and taste of the final product.
- Contains a quality extract of natural spices.

Flavour profile:

SWEET PAPRIKA	● ● ● ● ●
ONION	● ● ● ● ●
MEAT AROMA	● ● ● ○ ○
SUGAR	● ● ○ ○ ○
SOUR TASTE	● ● ○ ○ ○



CHICKEN WITH PAPRIKA SAUCE

EXAMPLE OF APPLICATION RECIPE

Chicken breasts	100,0 kg
Water	80,0 kg
Vegetable oil	2,0 kg
Chicken with paprika sauce (FVZA-09993)	12,0 kg
Whipping cream, 30% fat	20,0 kg
TOTAL:	214,0 kg

FILLET SAUCE

FILLET SAUCE GIUSEPPE

FVZA-03478

Ingredients: dried vegetable (parsnip, celery, carrot), yeast extract, salt (max. 14 %), glucose syrup, dextrose, flavour enhancer E 621, E 635, spice (allspice), flavour, acid (E 330), spice extract/s, extracts (lemon)

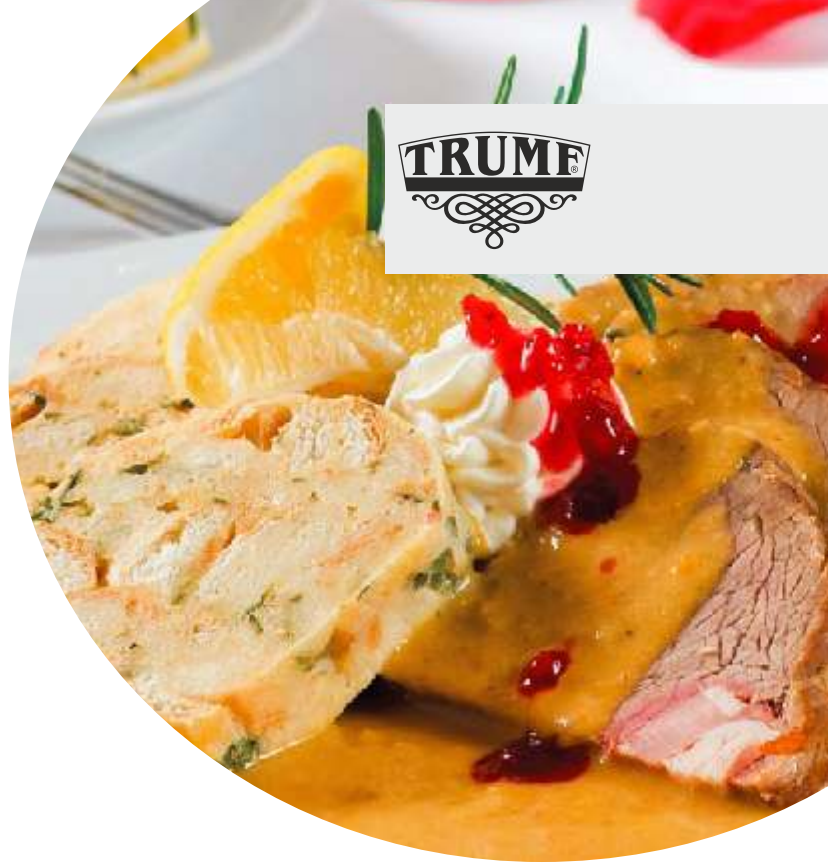
Dosage [g/kg matrix]: 15

Benefits:

- Can be used in gastronomy.
- Easy application.
- Creates a characteristic flavour and taste of the final product.
- Contains a quality extract of natural spices.

Flavour profile:

VEGETABLE	● ● ● ● ●
GLUTAMATE	● ● ● ● ●
ONION	● ● ● ● ○
AROMA OF MILK	● ○ ○ ○ ○
BAY LEAF	● ○ ○ ○ ○



FILLET SAUCE

EXAMPLE OF APPLICATION RECIPE

Beef hinder - R2	100,0 kg
Water	30,0 kg
Fillet sauce Giuseppe (FVZA-03478)	2,4 kg
Frozen root vegetables	35,0 kg
Whipping cream, 30% fat	19,0 kg
TOTAL:	186,4 kg

CHICKEN CURRY

THAI CURRY SOLO FVZA-11476

Ingredients: sugar, spice (ginger, coriander, curcuma), dried vegetable (garlic), flavour enhancer E 621, hydrolyzate (vegetable), spice extract/s, flavour

Dosage [g/kg matrix]: 15

Benefits:

- Can be used in gastronomy.
- Easy application.
- Creates a unique flavour and taste of the final product.
- Contains quality natural spices and spice extracts.

Flavour profile:

CHILLI	● ● ● ○ ○
GARLIC	● ● ● ○ ○
CORIANDER	● ● ● ○ ○
GINGER	● ● ● ○ ○



CHICKEN CURRY WITH SWEET CREAM

EXAMPLE OF APPLICATION RECIPE

Chicken leg boneless skinless	25,0 kg
Vegetable oil	2,5 kg
Salt	1,1 kg
Water	15,8 kg
Thai curry solo (FVZA-11476)	1,8 kg
Onion	7,0 kg
Frozen cauliflower	1,5 kg
Bamboo shoots	4,5 kg
Sterilized champignons	1,5 kg
Dried chopped leeks	4,5 kg
Frozen green string beans	4,5 kg
Carrot cubes frozen	6,0 kg
Frozen red paprika	7,5 kg
Wheat fine flour	1,0 kg
Wheat starch	1,0 kg
Sweet cream 12% fat	15,0 kg
Tomato puree	1,85 kg
TOTAL:	102,05 kg



CHICKEN CURRY WITH COCONUT MILK

EXAMPLE OF APPLICATION RECIPE

Chicken leg boneless skinless	25,0 kg
Vegetable oil	2,5 kg
Salt	1,1 kg
Water	16,0 kg
Thai curry solo (FVZA-11476)	1,5 kg
Onion	7,0 kg
Frozen cauliflower	1,5 kg
Bamboo shoots	4,5 kg
Sterilized champignons	1,5 kg
Dried chopped leeks	4,5 kg
Frozen green string beans	4,5 kg
Carrot cubes frozen	6,0 kg
Frozen red paprika	7,5 kg
Wheat fine flour	1,5 kg
Wheat starch	1,0 kg
Coconut milk	15,0 kg
Tomato puree	1,5 kg
TOTAL:	102,1 kg

PORK CUBES OF FIVE FLAVOURS

SEASONINGS FOR PORK CUBES

FVZA-09478

Ingredients: sugar, dried vegetable (tomato powder), flavour enhancer E 621, spice (anise, star anise, fennel seed, cinnamon, clove), spice extract/s
Dosage [g/kg matrix]: 40

Benefits:

- Can be used in gastronomy.
- Creates a unique flavour and taste of the final product.
- Easy application.
- Significant technological flexibility.
- Contains a quality extract of natural spices.

Flavour profile:

VEGETABLE	● ● ● ● ●
CHILLI	● ● ● ● ●
SUGAR	● ● ● ● ●
SWEET PAPRIKA	● ● ● ● ○
MEAT AROMA	● ● ● ● ○
BLACK PEPPER	● ● ● ○ ○



■ PORK CUBES OF FIVE FLAVOURS

EXAMPLE OF APPLICATION RECIPE

Pork lean meat 90/10, S3	56,0 kg
Pork fat meat without skin, 50/50, S6	24,0 kg
Salt	1,3 kg
Water	5,0 kg
Seasonings for pork cubes (FVZA-09478)	4,0 kg
Vegetable oil	10,0 kg
TOTAL:	100,3 kg

KUNG PAO

KUNG PAO CHICKEN FVZA-09807

Ingredients: sugar, dried vegetable (paprika flakes, garlic), stabilizer E 262, spice, spice extract/s
Dosage [g/kg matrix]: 40

Benefits:

- Can be used in gastronomy.
- Easy application.
- Creates a unique flavour and taste of the final product.
- Contains a quality extract of natural spices.

Flavour profile:

HOT PAPRIKA	● ● ● ○ ○
SUGAR	● ● ● ● ●
CHILLI	● ● ○ ○ ○
GARLIC	● ● ● ● ●
GINGER	● ● ● ○ ○



KUNG PAO

EXAMPLE OF APPLICATION RECIPE

Chicken breasts	100,0 kg
Soy sauce TRUMF OP (FVZA-06099)	20,0 kg
Kung Pao chicken (FVZA-09807)	6,4 kg
Potato starch (Native)	3,0 kg
Vegetable oil	8,0 kg
Spring onion	10,0 kg
Shelled peanut nuts	15,0 kg
TOTAL:	162,4 kg



SOY SAUCE TRUMF OP

FVZA-06099

Ingredients: hydrolyzate (soy bean), water, white wine, sugar, salt (max. 8 %), flavour enhancer E 621, vinegar distilled, colouring (E 150c), plum jam), dried vegetable (garlic), spice, tomato puree, flavour
Dosage [g/kg matrix]: 100

Benefits:

- Can be used in gastronomy.
- Easy application.
- Creates a unique flavour and taste of the final product.

Flavour profile:

GLUTAMATE	● ● ● ● ●
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CHICKEN WITH TARRAGON



CHICKEN WITH TARRAGON SOLO

FVZA-11475

Ingredients: dried vegetable (onion, celery, parsnip, parsley leaves, garlic), yeast extract, sugar, spice extract/s (tarragon), spice (white pepper), flavour
Dosage [g/kg matrix]: 10

Benefits:

- Can be used in gastronomy.
- Creates a unique flavour and taste of the final product.
- Easy application.
- Significant technological flexibility.
- Contains a quality extract of natural spices.

Flavour profile:

TARRAGON	● ● ● ● ●
ONION	● ● ● ● ●
GARLIC	● ○ ○ ○ ○
CELERY	● ● ● ● ●



CHICKEN WITH TARRAGON

EXAMPLE OF APPLICATION RECIPE

Chicken leg boneless skinless	40,0 kg
Salt	1,1 kg
Water	26,6 kg
Vegetable oil	2,5 kg
Chicken with tarragon solo (FVZA-11475)	0,85 kg
Onion	12,0 kg
Wheat starch	1,0 kg
Wheat fine flour	2,0 kg
White wine	6,0 kg
Sweet cream 12% fat	10,0 kg
TOTAL:	102,05 kg

SYMBOLS



PRODUCT DOES NOT CONTAIN GLUTAMATE



PRODUCT DOES NOT CONTAIN GLUTEN



**PRODUCT DOES NOT CONTAIN SUBSTANCES
REGISTERED AS E CODES**



PRODUCT CONTAINS SALT



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