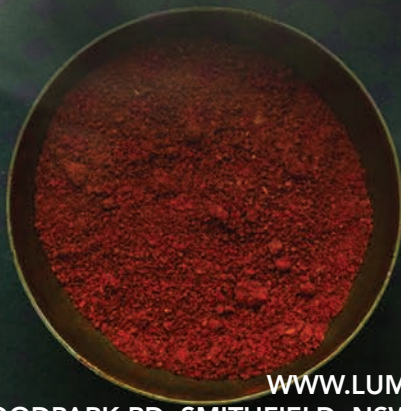




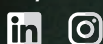
OUR STELLAR CATALINA INGREDIENTS RANGE
IS NO LONGER THE BEST KEPT SECRET.

LUMIX PROVIDES THE AUSTRALIAN MARKET WITH THE BEST THAT EUROPE HAS TO OFFER IN FUNCTIONAL AND FLAVOUR INGREDIENTS. From functional ingredients for moisture infusion, yield gain or binding to pickling, curing and pre-mixes. As well as premix flavours for adding to meat and fish, creating marinades and dry rubs.



WWW.LUMIXFPS.COM.AU

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HERE'S WHY OUR RANGE OF INGREDIENTS IS OUTPERFORMING OTHERS:

- ✓ With more than 75 years in the international market, our Catalina range of ingredients has flavour tradition as an essential ingredient of its DNA
- ✓ Its reputable for quality that is recognised worldwide
- ✓ Improvement and development of new products is part of their history as they analyse scientific advances and market trends to create the latest solutions in food.
- ✓ Aroma and flavour is unparalleled to other ingredients lines in the Australian market
- ✓ Food safety and preservation is one of their greatest commitments

OUR RANGE IN A SNAPSHOT

MARINASAN POWDER SAUCES

Powder compounds to quickly elaborate sauces with water and oil and to marinate all kinds of meat and fish. We can prepare sauces in an easy, instant and inexpensive way.

Such sauces will be very stable, with exceptional color and brightness, and will also help the flavor penetrate the meat, obtaining tasty and very juicy marinades.

TENDERSAN PHOSPHATE-FREE

Tendersan Phosphate-free is the multi-functional alternative to phosphates. Their ingredients are present in nature and have a proved impact on foodstuff.

The range Tendersan Phosphate-free has been developed to increase moisture retention and improve the quality of the final product, preserving juiciness and natural structure.

This is the ideal solution for fish and meat (poultry, pork, beef) industries.

Technological Blends

PRODUCT

APPLICATIONS

TENDERSAN

INJECTION OR MASSAGE STABILIZER

Functional ingredients for brines, with high capacity of liquid stabilization, improvement of preservation and colour.

BINDERSAN

MASS STABILIZER

Functional ingredients for mass binding, improving consistency, fixation of juices, emulsion of components and texture of the end product.

EXTENSAN

MASS EXTENDER

Improves texture and juice retention in minced meat products, avoiding excessive cooking losses and mass retraction.

LISAN

DRY SAUSAGE BINDER

Improves the union of the mass and the sliceability, reduces weight losses.

GELSAN

HYDROCOLLOIDS

Synergistic mixtures of hydrocolloids adapted to each application.

COLORSAN

FRESH KEEPER

To preserve characteristics of freshness in meat.

ANTIOXAN

ANTIOXIDANTS

For different types of productions, it prevents oxidation in aqueous and lipid phases.

PRESAN

PRESERVATIVES

Specific preservatives for different ranges of products, fresh, cooked, dry, etc.



PREMIXES
& MARINADES

LUMIX HAVE PARTNERED WITH CATALINA TO PROVIDE THE BEST SOLUTIONS FOR THEIR CUSTOMERS' FOOD PRODUCTS.

Catalina have over 75 years experience striving to maintain Spanish tradition and at the same time incorporate all the new knowledge and modern techniques that have been developed over all these years, uniting Tradition and Progress.

PAPRIKA - FLAVOURING - MARINADES - MOISTURE INFUSIONS - FUNCTIONAL - TECHNOLOGICAL BLENDS - PREMIXES

SPANISH TASTES

AJILLO

One of the most classical recipes of Spanish cuisine. Intense flavor to go along with all kinds of food

CHORIZO

Traditional (and well-known around the world) Spanish flavor, with the characteristic red color of paprika and the taste of chorizo.

TANGO

Variation of the traditional Argentinian "Chimichurri". It is designed to improve the appearance of the marinated meat product and also its preservation.

POULET ROTI

Specially conceived to season chicken meat and obtain an intensely spiced and aromatic result.

KEBAB DE POLLO

Perfect flavor for chicken meat, this component has a powerful and balanced aroma and taste, turning chicken into a feast.

MERGUEZ

Mixture of ingredients designed to elaborate Merguez (traditional cold meat) and obtain the best results in terms of taste, color and aroma.

IBERICO

With the most traditional Spanish spices: paprika and pieces of pepper, garlic and oregano, among others.

ESCALOPE

Used to give a delicious flavor to steaks.

ITALIANO

Authentic Italian flavor for the perfect mixture of traditional herbs and spices such as tomato, oregano, basil...

HOT-WINGS

Conceived to elaborate the famous spicy wings TEX-MEX, with an attractive shiny red color and decorated with pieces of spicy chili.

KOFTA

Mixture of spices from Arab and North African cuisines. Ideal for the elaboration of meatballs ("boulettes"), "kofta" or dumplings.

CURRY

Very aromatic, strong yellow color, characteristic taste of curry.

AJO-PEREJIL

Elaborated with the characteristic Spanish spices to obtain a traditional garlic-parsley profile with a powerful aroma.

HIERBAS

Combination of carefully selected herbs and spices to season any kind of meat with the characteristic aromatic touch "a las hierbas". Orangish base which gives the result an unbeatable appearance and taste.

TOMILLO-ROMERO

Marinade of herbs which is very popular in the Mediterranean area. Intense aroma.

SABORSAN-609 MEXICANO

Marinade which gives an intense spiced and spicy Mexican flavor. Red and appealing color.

SABORSAN-3893 FAJITAS

For a traditional flavor of Mexican fajitas in all kinds of meat.



BACON

Quite a mixture of innovation and the most classic flavor, it will allow you to enjoy bacon in any kind of meat (chicken, pork, beef, etc).

ROMERO-LIMÓN

This is the combination of very aromatic spices and has a taste of rosemary and a citric touch. It can be used for sauces and all kinds of marinades.

CAJUN

Used in the cuisine of South Louisiana for fantastic meat and fish. The aromatic plants from this marinade are mainly chili and pepper.

JALAPEÑO

This is a very popular, aromatic, tasty and spicy chili.

MASSALA

Mixture of traditional spices from Indian cuisine. Characteristic flavor and powerful aroma, together with an attractive red color.

THAI

Mixture of spices from Indian cuisine. Conceived to season meat and give it a characteristic taste with an intense and very aromatic touch of cinnamon.

CHISTORRA

Variety of spiced and smoked chorizo. Intense red color and Spanish taste.

CHORIZO PICANTE

Mixture of sweet paprika with a powerful flavor of spicy chorizo.

FRANKFURT

Aromatic powder with a combination of spices, specially designed to obtain the characteristic taste of German Frankfurt sausage.

SODILLO

Perfect mixture of spices to season knuckle in a German-style.

CRIOLLO

Mixture of spices recommended for meat dough to obtain the characteristic flavor of Argentinian creole chorizo, decorated with partially crushed spices of different colors and aromatic Green plants with bits of red pepper. Powerful taste and aroma.

MARIACHI

Mixture of spices and aromas to season all kinds of meat and fish. It has a touch of jalapeño, one of the most present varieties of pepper in America (mainly Mexico) due to its taste.

BBQ

Toasted reddish color with a traditional tomato flavor and a smoked, spiced, sweet and sour touch.

DIABLO

Version of the compound for elaborating the famous spicy wings TEX-MEX, with an attractive shiny red color and decorated with pieces of spicy chili.

JAMÓN COCIDO

Aromatic powder with a strong boiled ham taste.

SALAMI

Prepared and designed to get a pronounced taste of salami.

PARRILLA

Very remarkable aromatic and flavoring component.

TRANSGLUTAMINASE

TG_GB Series

A functional formula based on the Transglutaminase (TG) that is produced by fermentation of *Streptomyces Mobaraense*. The TG_GB series are specially designed for restructured meat products.

