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**Delighting the world with fish classics -
Gourmet Experiences & Sensory Experiences - A New Culinary Fish Era**

Fish remains a popular and essential part of the human diet at all stages of life, from childhood to old age. Due to its well-known health benefits, such as high omega-3 content, fish products are highly valued and continue to gain importance worldwide, from the Mediterranean to America and Asia, with different regional and national flavors.

Today, we live in a new culinary era in which food should not only be filling but also provide an enjoyable and memorable experience for guests. MOGUNTIA FOOD GROUP prioritises the needs of consumers by offering customised marinades and seasoning salts that cater to their specific requirements. Emulsion marinades or dry spice mixtures are popular options within the care catering industry, as they are perfectly suited for special diets and for example, can cater for consumers with liver problems, as they are low in oil and fat and free of hydrogenated fats.

This year, MOGUNTIA FOOD GROUP focuses on two consumer trends: "Sensory Discoveries" and "Real & Recognisable". The former aims to create a sensory culinary experience that engages all five senses, starting with the appetising appearance of the fish in a glossy marinade. Next, the sound of the sizzling fish in the pan, followed by the fresh aroma of the spices and herbs that challenge the sense of smell. Finally, the explosion of flavors in the mouth rounds off the experience.

The second trend emphasises the growing importance of health in our diets, with consumers seeking healthy, recognizable ingredients and avoiding ultra-processed foods. Fish, with its healthy properties, aligns perfectly with this trend, making it an ideal choice for health-conscious consumers.

Fish and seafood are highly nutritious and have become an essential component of our modern diet. To win over even the most skeptical of fish critics, taste plays a crucial role. With the growing popularity of global flavors, the MOGUNTIA FOOD GROUP has responded by offering a wide range of innovative products that can ignite creativity in the kitchen and allow individuals to discover new and exciting flavors and cuisines that are perfect for classic fish varieties such as pollack, herring, salmon or cod. The current food trends this year are centered around Mediterranean, American, and Asian cuisines, and MOGUNTIA FOOD GROUP's products cater to these demands perfectly.

Press Release

**Sitz der
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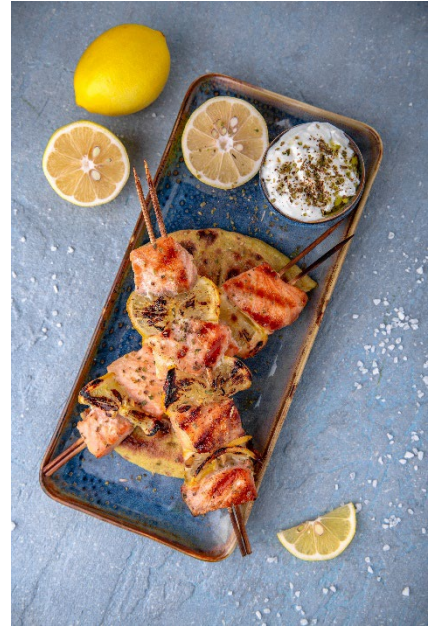
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The charm of the light and colourful Mediterranean flavours appeals to everyone: Tomatoes, rosemary, lemon, they all represent the basic flavours of Mediterranean cuisine. With the "DEKORA® Gyros GRA/Döner Kebab | I59610", the MOGUNTIA FOOD GROUP offers a very aromatic dry spice blend spanning two worlds, which optimally refines both fish and meat with its tasty recipe and adds a fresh note without overpowering the taste of the basic product.



BBQ is an iconic staple of American cuisine, and it's not just limited to meat dishes! The smoky BBQ flavour can also enhance fish dishes and awaken the sense of smell. The "American BBQ Spice | G74020" spice blend in combination with the "Smokey BBQ Sauce | G73930" embody the perfect interplay of intense wood & smoke notes alongside authentic medium-hot flavours, which come into their own especially in the finish.

Asian cuisine is currently experiencing a surge in popularity. With its unique spiciness and citrus fruits, this cuisine quickly finds favour with consumers due to its fresh, tasty and colourful appearance. Here, MOGUNTIA offers the new marinade "AROMETTE® South Asian Jiao Yan | M4256", which was inspired by the traditional Chinese spice blend Jiao Yan made of salt and pepper and spiced up South Asian with coriander, ginger and a hint of citrus.



"With the new trends and our trendy products, MOGUNTIA is very excited to help people rediscover fish dishes as an unforgettable gourmet experience, even if they are challenged by certain dietary restrictions. Whether it's classics or novelties in fish cuisine, fish dishes can be re-inspired through global flavours and sensory exploration. With the different global flavours, we want to evolve fish dishes and send diners on a culinary journey as they consume them," says Miguel Kempnich, Head of Marketing Germany at MOGUNTIA FOOD GROUP.

About MOGUNTIA:

MOGUNTIA FOOD GROUP is a family-run company in its 4th generation, specializing in spices, marinades and sauces with a wide range of products. With more than 100 years of experience, MOGUNTIA FOOD GROUP is a reliable partner for the butcher trade, the food retail, the meat & food industry, as well as the gastronomy. The products are made from high quality ingredients and are designed to stimulate creativity in the kitchen.