

Our products *for the meat and fish industry.*

Ascorbic acid
Blends for the dairy and meat industry
Bratwurst seasoning SABA
Citric acid, monohydrate and anhydride
Corn starch
Dextrins
Dextrose, monohydrate and anhydride
Disodium phosphate dihydrate (DSP)
Distilled vinegar 80% white
Dry glucose
Fast soluble triphosphate (based on sodium triphosphate)
GDL (glucon delta lacton)
Gelatin
Glutamate
Guar gum
Invert sugar syrup 72.7%
Lactose
Locust bean gum
Maltodextrins
Milk sugar
Monosodium phosphate (MSP)
Nutralys (pea protein)
Nutriose (dietary fiber)

Pea protein (Nutralys)
Pea starch
Potassium triphosphate
Potato starch
Seasoning blends according to our in-house recipes or your requirements
Sodium ascorbate
Sodium hexametaphosphate
Sodium isoascorbate
Sodium pyrophosphate (SAPP 28)
Sodium triphosphate standard (STPP standard plus)
Sorbic acid
Sorbitol crystallized
Sorbitol solution 70%
Special starches with different modifiers
Spices
SweetPearl (maltitol)
Tartaric acid
Tetrapotassium pyrophosphate
Tetrasodium pyrophosphate
Trisodium citrate
Wheat gluten
Wheat starch

Please ask us if you do not find the product you are looking for. We are happy to answer your questions about our products and their application.



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