
Spice mixes and flavour blends

We can offer You a wide selection of spice mixes. They may serve for sausages, cold cut, dishes, and kebabs (different variations); we also supply toppings (both tasty and decorative) and marinades (for oil, olive, and water).

Spice mixes, known also as flavour blends, can be either simple or very complex and contain herbs and natural spices. They might be also based on the natural spice extracts. Spice mixes are used for specific products, where a few dominating flavours play a leading role. The proportions of the components are a secret of each company, so all the variations are impossible to count.

It is worth noting that *Melanko* uses only the best quality spices from all around the world to provide You with the finest products.

For Homogenised and Finely Chopped Sausage

'Bydgoska' Mortadella TM-095 A specific spicy aroma; slightly burning. Characteristic for the northern Poland. Dosage: 10g/kg

Mortadella M-090 Spicy aroma, burning. Dosage: 10g/kg

Combi Complet Homogenised Sausage TM-139 Specific for the ingredients used, with a meat aftertaste. Dosage: 200g/kg

'Śląska' Homogenised Sausage T M-135 Typical for the homogenised sausage, yet with an aroma characteristic for the traditional 'Śląska' sausage (a bit burning). Dosage: 8g/kg

Homogenised Sausage TM-130 Spicy aroma, escalating to slightly burning. Dosage: 10g/kg

Vienna Homogenised Sausage TM-510 Dosage: 8g/kg

Vietnamese Homogenised Sausage TM-190 Intense, spicy, aromatic. A bit salty, burning later. Dosage: 6g/kg

'Parówkowa' Homogenised Sausage TM-070 Specific, spicy aroma. The garlic is noticeable. A little bit salty, burning later. Dosage: 10g/kg. Recommended as quite unique and one of our bests.

Breakfast Sausage TM-075 Traditional Polish sausages ('serdelki') with a specific taste and aroma. Dosage 8g/kg

Poultry Sausage EC TM-195 A light, balsamic aroma, a bit burning. Dosage: 4-5g/kg

Homogenised Sausage EC TM-515 Intense spicy aroma; a bit salty, burning later. Dosage: 4-5g/kg

Buttery Homogenised Sausage EC TM-516 Traditional homogenised sausage with the additional aroma of butter. Dosage: 7-8g/kg

Creamy Homogenised Sausage EC TM-520 Its aroma is akin to the Homogenised Sausage EC, yet a bit more delicate. Dosage: 3,4-4g/kg

Super Homogenised Sausage W06 EC TM-525 Very rich mix, perfect for slim sausages. Intense aroma with a note of nutmeg. A bit salty and burning later. Dosage: 6g/kg

Homogenised Sausage W09 EC Extremely rich and intense aroma of nutmeg and citrus fruits. A bit acrid, bullion based with a spicy and a bit burning aftertaste. Dosage: 9g/kg

'Neighbourhood' EC TM-355 Dosage: 3-4g/kg

'Sunny' EC TM-345 Feels like heaven. Dosage: 3-4g/kg

'Breakfast' EC TM-365 Spice mix that makes sausage perfect for breakfast. Subtle, yet with an individual taste. Dosage: 5-6g/kg

For Thickly and Moderately Chopped Sausage

Block TM-096 Dosage: 7-8 g/kg

Garlic TM-530 Dosage: 10 g/kg

Homely TM-705 Has a nice, spicy aroma. A bit salty, burning later. Dosage: up to 8 g/kg

Ham Hock TM-200 Specific aroma of spices and herbs. A bit salty and burning, leaves a garlic aftertaste. Dosage: 10g/kg

'Bydgoska' Grilled TM-29 Traditional sausage base combined with a note characteristic for northern Poland. Dosage: 8 g/kg

Grilled for Children TM-290 Based on the traditional grilled sausage. Dosage: 8 g/kg

'Jałowcowa' TM-250 Characteristic note of juniper berry with some garlic. Burning. Dosage: 8 g/kg

'Farmer's market' TM-270 Complex aroma with dominating garlic. Gentle, yet later a bit burning. Dosage: 10 g/kg

'Kabanos' TM-410 Specific, a bit sweet, with an aftertaste of caraway seed and pepper. Dosage: 8 g/kg. We strongly recommend it!

Caraway Seed TM-260 Dominant caraway seed. Dosage: 8 g/kg

'Krakowska' TM-330 Specific; spicy and herbal aroma. A bit salty and burning, with a garlic aftertaste. Dosage: 8 g/kg

Lithuanian TM-350 Traditional aroma, slightly sweet and with a little bit of garlic. The taste escalates up to burning. Dosage: 8 g/kg

Luncheon Meat Strong TM-237 Very characteristic aroma of luncheon meat, with herbs. Slightly salty and burning. Has a taste of a bouillon. Dosage: 10 g/kg. We strongly recommend it!

Ground for Canning TM-235 Has a typical luncheon meat taste and aroma. Appropriate for various types of canned meat. Dosage: 7 g/kg

Ground TM-230 A specific, spicy, and a bit salty aroma of luncheon meat. Has a taste of pepper and caraway seed. Dosage: 10 g/kg

Hnting TM-240 Recommended for sausages and hams made with the game. Dosage: 8 g/kg

'Opolska' regional type TM-370 Dosage: 8 g/kg

Paprika TM-700 A spice mix with a domination of paprika. Great for the grilled meat and starter sausage. Dosage: 8 g/kg

Beery TM-110 With a specific aroma and garlic note, spicy. The taste escalates up to burning. Dosage: 8 g/kg

Extra Beery TM-111 Similarly to Beery TM-110, it has a specific, spicy aroma, with a note of garlic. The taste is more characteristic. Dosage: 8 g/kg

'Podlaska' regional type TM-100 The note of garlic and pepper is clear in the aroma. Dosage: 10 g/kg

Skewered TM-120 Perfect for grilling and skewering. In its taste and form the Polish grilling tradition is preserved. Dosage: 8 g/kg

'Rzeszowska' regional type TM-180 Dosage: 8 g/kg

Ham TM-430 Has a specific aroma. A bit sweet, spicy, and finally burning.
Dosage: 10 g/kg

'Śląska' TM-390 Pleasant, intense, and spicy aroma. The taste escalates up to burning; leaves a garlic aftertaste. Dosage: 10 g/kg. We strongly recommend it!

'Toruńska' regional type TM-210 With a note of herbs in the aroma and characteristic aftertaste of garlic and herbs used. Slightly burning.
Dosage: 8 g/kg. Recommended because of the unique aroma and reasonable price.

Rustic TM-280 With a characteristic aroma. Traditional, slightly burning taste with a garlic aftertaste. Dosage: 10g/kg. Recommended for the traditional products.

'Wolińska' regional type TM-140 Dosage: 8 g/kg

'Zielonogórska' regional type TM-160 Dosage: 10 g/kg

Casual TM-150 Traditional, Polish sausage, usually with a spicy note. Slightly salty, escalates to burning. Dosage: 10 g/kg. It is recommended as a good base for various types of grill sausages.

'Żywiecka' regional type TM-170 Quite pleasing, spicy note. Burning; leaves a garlic aftertaste. Dosage: 8 g/kg

Amsterdam-Tatar TM-030 Quite unusual spice, a bit salty, escalating to burning. Leaves a garlic aftertaste. Dosage: 8 g/kg

White Brewed TM-595 With a specific herbal note. Leaves a marjoram and garlic aftertaste. Dosage: 10 g/kg. Strongly recommended in the Easter Season, as a perfect spice for traditional, Polish meat.

Onion Strong TM-011 With an intense taste and aroma of onion. Has a visible pieces of the spices used. Dosage: 10 g/kg

Onion M-010 With a characteristic, onion note; slightly salty. Dosage: 12 g/kg

Frankfurter TM-310 Dosage: 10 g/kg

Salmon M-905 Typical aroma of Norwegian salmon. A bit salty.
Dosage: 10 g/kg

'Brunszwicka' Mett No 1 TM-925 Dosage: 6 g/kg

'Brunszwicka' Mett No 2 TM-920 Dosage: 6 g/kg

Tea Mett TM-040 Herbal, balsamic, and spicy note. Dosage: 10 g/kg

Salami TM-550 With a characteristic for salami sausage note of paprika. Dosage: 8 g/kg

We also recommend spices on the basis of natural spice extracts

'Bydgoska' EC TM-305 Dosage: 4-5 g/kg

Frankfurter EC TM-315 Dosage: 4-5 g/kg

Frankfurter Wiener EC TM-316 Dosage: 4-5 g/kg

Cottage Mett EC TM-045 An intense aroma with a spicy and balsamic note. The taste escalates up to burning. Dosage: 4-5 g/kg

Tea Mett EC TM-046 Very clear spicy and balsamic note. Dosage: 4-5 g/kg

German Salami EC TM-555 Dosage: 4-5 g/kg

Hungarian Salami EC TM-556 Very aromatic spice mix, with domination of red paprika. Slightly burning. Dosage: to 4-5 g/kg

Italian Salami EC TM-557 Dosage: 4-5 g/kg

Mushroom TM-220 With a specific aroma of mushrooms; slightly burning. Dosage: 10 g/kg

'Kujawska' regional type TM-802 Quite specific, with a spicy note. The taste escalates up to burning. Dosage: 4 g/kg

Hamburger&Meatloaf I TM-805 Characteristic for a typical hamburger taste of vegetables and flour. The taste escalates to burning. Dosage: 100 g/kg

Hamburger&Meatloaf II TM-807 Typical for hamburger meat. With a note of paprika and burning aftertaste. Dosage: 7 g/kg

Mexican Hamburger I **NEW!** With dominating paprika and burning aftertaste of the spices used. Contains clearly visible pieces of herbs and spices. Dosage depends on the individual preferences.

Mexican Hamburger II **NEW!** Characteristic and akin to Mexican Hamburger I. Leaves a paprika aftertaste, which escalates up to burning. Has a form of a powder. Dosage depends on the individual preferences.

'Mazurski' Black Pudding TM-630 With a specific spicy and herbal aroma. Gentle, yet escalates up to burning, with a clear taste of marjoram, onion, and pepper. Dosage: 21-22 g/kg. Perfect for the grilled black pudding.

'Pomorski' Black Pudding TM-640 With a specific herbal aroma and marjoram aftertaste. A bit sweet, escalating up to burning. Dosage: 18 g/kg. A very popular product that might be an alternative for the grilled black pudding.

Luxury Bar Meat Pie TM-590 A spice mix with a delicate herbal aroma. A bit salty, escalating up to burning. Dosage: 20 g/kg

On the basis of natural spices

Mushroom Meat Pie TM-542 A typical taste of meat pie with a clear, mushroom note. Dosage: 200 g/kg

Mushroom Tinned Meat Pie TM-225 A pronounced taste and aroma of mushrooms. Slightly burning. Pieces of spices used are visible. Dosage: 10 g/kg

Tinned Meat Pie M-580 Spicy and balsamic aroma and a burning taste. Dosage: 8 g/kg

'Kujawski' Meat Pie CC TM-544 Dosage: 200 g/kg

Papular Meat Pie CC TM-546 Dosage: 200 g/kg

Meat Pie TM-050 Delicate and herbal, characteristic for the meat pie. The taste escalates to slightly burning. Dosage: 8 g/kg. Perfect proportions and high quality make it very popular among our Clients.

Mushroom Meat Pie TM-051 It is based on the classic Meat Pie and enriched with a specific aroma of mushrooms. Dosage: 10 g/kg

Rustic Roast TM-490 Slightly herbal and sweet aroma. Escalates to burning. Mirepoix aftertaste. Dosage: 8 g/kg

Mexican Roast TM-450 A dominating note of paprika and pronounced aroma. Dosage: 8 g/kg

Italian Roast TM-470 Dosage: 8 g/kg

Mushroom Dumplings and Croquettes TM-804 A very pronounced mushroom note. Dosage: 100 g/kg

Meat Dumplings and Croquettes TM-803 A mix composed to highlight the taste of meat in the product. Dosage: 100 g/kg

Black Tongue Salceson TM-422 Dosage: 8 g/kg

Salceson Extra White TM-420 A pronounced and burning taste of garlic. Dosage: 10 g/kg

On the basis of natural spice extracts

Poultry Sandwich Meat Pie EC TM-575 Dosage: 4-5 g/kg

Dill Meat Pie EC TM-565 Dosage: 3,7-4 g/kg

'Mazurski' Roasted Meat Pie EC TM-585 A specific spicy and balsamic aroma. Burning. Dosage: 4-5 g/kg

Domestic Hare Meat Pie EC TM-505 Very pronounced, spicy aroma. A bit burning. Dosage: 4-5 g/kg

Wild Hare Meat Pie EC TM-506 An Intense, spicy aroma with a burning aftertaste. Dosage: 4-5 g/kg. Recommended for the game meat pies.

Tongue Salceson TM-425 Dosage: 4-5 g/kg

Finnish Grill TM-127 Dosage: 7-8 g/kg

'Kabanos' Extra EC TM-415 A meaty aroma of luncheon meat. Typical for 'kabanos', with a burning note of paprika. Recommended as one of the most popular products. Dosage: 5 -6 g/kg

Delicious Sausage EC TM-325 Dosage: 4-5 g/kg

'Krakowska' EC TM-335 Spicy and herbal aroma is a base for it. A bit salty and burning taste, quite spicy. The note of garlic is noticeable in the aftertaste. Dosage: 4-4,4 g/kg

'Podwawelska' EC TM-385 It has a deep and intense aroma. The taste is characteristic; pepper and garlic are highlighted; quite burning. The consistency of the final product has a perfect structure and resiliency. It is one of our best mixes. Dosage: 4-5 g/kg

'Reńska' Grill EC TM-125 Dosage: 5-6 g/kg

Cheesy EC TM-445 Perfect for grilling. The aroma comes from the Dutch Gouda and is slightly salty and burning. Dosage: 4-10 g/kg, or according to individual preferences

Metropolitan Garlic EC TM-535 With pronounced garlic. Dosage: 3-4 g/kg

Homely EC TM-265 Very characteristic and spicy; escalates to burning. Dosage: 4-5 g/kg

Ham Sandwich EC TM-435 Dosage: 3-4 g/kg

Popular Ham EC TM-436 Dosage: 6-6,3 g/kg

'Śląska' EC TM-395 An outstanding spice with the note of herbs and a garlic aftertaste. Dosage: 10 g/kg, or according to individual preferences.

'Toruńska' EC TM-215 An outstanding mix with a characteristic taste of herbs and garlic. Slightly salty and burning. Dosage: 8 g/kg

Trapper's Grill EC TM-126 Dosage: 7-8 g/kg

Union Standard EC TM-020 Intense, spicy aroma. Salty and burning. Dosage: 0,5 g/kg

Casual EC TM-155 A characteristic, spicy aroma, with a garlic aftertaste. Dosage: 4-5 g/kg

'Żywiecka' EC TM-175 A pleasant, spicy note. Burning, with a garlic aftertaste. Dosage: 8 g/kg, or according to individual preferences.