



GOURMET



ASSORTMENT

VALID AS OF JANUARY 2026



INSPIRED COOKING.

Herbs and spices are our passion. They have been since 1881. Here's what fascinates us about them: By getting creative with your choices and carefully adding even the smallest of pinches of an herb or spice, you can make something entirely new. That's what we want to inspire you to do – every day.

Our aim is to support you as you meet the wishes and requests of your customers. We do this in two ways: Firstly, by keeping an eye on gourmet trends – or sometimes even starting our own – and constantly developing new products. Secondly, by never compromising on the quality of our products. This approach allows us to provide you with the tools you need – a wide variety of carefully selected herbs and spices – to turn your culinary ideas into reality and amaze your customers.

Erwin Kotányi

Erwin Kotányi

CLASSIC, INNOVATIVE, VARIED, CAREFULLY SELECTED

Our planet provides so much variety that sometimes it's hard to describe – but here's our attempt: Our product range has the right herbs and spices for whatever dishes you feel inspired to create. Whether it's a product that is locally sourced or from a more distant country, our products go through the strictest quality control processes before they reach your kitchen.

After all, we want to make cooking delicious dishes almost as enjoyable as eating them.



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KOTÁNYI GOURMET PAPRIKA & CHILI

When Janos Kotányi opened our first mill for the production of paprika in 1881, he defined our core business. Our company has changed a lot since then, but two things remain the same: Our partners still reliably supply us with premium paprika with a consistently high level of quality; and our gentle processing methods ensure that the high quality of the raw materials is not compromised on the way to your spice rack.



Paprika Premium Sweet Special

FLAVOUR: aromatic, mild and fruity

PACKAGING	ITEM N°
1200 ccm, PET jar	240108



Paprika Hot

FLAVOUR: aromatic and hot

USES: with goulashes, soups, stews, poultry, fish dishes, spreads and cheeses

PACKAGING	ITEM N°
1200 ccm, PET jar	240201



Paprika Smoked

FLAVOUR: slightly sweetish with a savoury smoke aroma

USES: soups, stews, poultry, fish dishes and spreads

PACKAGING	ITEM N°
800 ccm, foil/poly bag	876808
400 ccm, PET jar	742614



Paprika Flakes Dried

FLAVOUR: aromatic and fruity

USES: with sauces, particularly paprika and Pannonian sauces, rice dishes and side dishes

APPLICATION: rehydrate in water or add while cooking – just like fresh paprika

PACKAGING	ITEM N°
1200 ccm, PET jar	250001



Chili Cayenne Ground, "Cayenne pepper"

FLAVOUR: burning hot

USES: depending on the dosage, the spice imparts an aromatic heat to warm and cold dishes

PACKAGING	ITEM N°
1200 ccm, PET jar	241301



— KOTÁNYI GOURMET PAPRIKA & CHILI —

Chili Peperoncini

Whole

FLAVOUR: fiery hot

USES: with meat, fish, poultry, pasta dishes, sauces and soups



PACKAGING	ITEM N°
1200 ccm, PET jar	247714
400 ccm, PET jar	732008

Paprika Smoked Hot

Ground

FLAVOUR: unique combination of smokiness and heat

USES: enhances dips, egg dishes, Mexican cuisine, chili dishes, and curries with a distinctive note, and is also ideal for grilled dishes



PACKAGING	ITEM N°
400 ccm, PET jar	749501

Chili Powder

Spice preparation

FLAVOUR: fiery hot

USES: with salads, soups, sauces, meats, poultry, pasta and rice dishes



PACKAGING	ITEM N°
400 ccm, PET jar	730501

Chili Threads

Whole

FLAVOUR: subtly spicy

USES: for decorating and food presentation



PACKAGING	ITEM N°
400 ccm, PET jar	734114

Chipotle

Chili Jalapeno dried, ground, smoked with pecan nut wood

FLAVOUR: smokey-nutty

USES: Spanish, Mexican and Southamerican cuisine, poultry, pasta and rice dishes



PACKAGING	ITEM N°
400 ccm, PET jar	746501





KOTÁNYI GOURMET PEPPER

Pepper is sometimes known as "the king of spices" – in the past, it was worth its weight in gold. Now it's the most commonly used spice in the world, a fact that we never undervalue.

There are several types of pepper available depending on the stage at which the plant is harvested, with each type having its own characteristic flavor. As soon as we receive the raw peppercorns, they are washed and steamed to kill any germs, and any damaged peppercorns are sieved out. This helps us maintain our consistently high level of quality.



Pepper Blend Whole

FLAVOUR: intensely hot
USES: universal seasoning, ideal for decorating and refining

PACKAGING	ITEM N°
400 ccm, PET jar	734308
1200 ccm, PET jar	246314



Pepper Blend Crushed

FLAVOUR: intensely hot
USES: universal seasoning, ideal for decorating and refining

PACKAGING	ITEM N°
1200 ccm, PET jar	248714



Pepper Black Whole

FLAVOUR: bitingly hot
USES: with meat, steaks, sauces, soups, side dishes and cheeses – universally usable

PACKAGING	ITEM N°
400 ccm, JAR pet	735908
1200 ccm, PET jar	245814
1 kg, foil/poly bag	850201



Pepper Black Ground

FLAVOUR: bitingly hot
USES: with meat, steaks, sauces, soups, side dishes and cheeses – universally usable

PACKAGING	ITEM N°
1200 ccm, PET jar	245908
500 g, foil/poly bag	865608
1 kg, foil/poly bag	850108

— KOTÁNYI GOURMET PEPPER —



Pepper Black

Crushed

FLAVOUR: bitingly hot

USES: with meat, steaks, sauces, soups, side dishes and cheeses – universally usable

PACKAGING	ITEM N°
1200 ccm, PET jar	246014



Pepper White

Ground

FLAVOUR: aromatic, hot and delicately spicy

USES: light-coloured meats, fish, light-coloured sauces and in careful dosages with desserts and chocolates

PACKAGING	ITEM N°
400 ccm, PET jar	737108
1200 ccm, PET jar	246214
1 kg, foil/poly bag	850301



Pepper White

Whole

FLAVOUR: aromatic, hot and delicately spicy

USES: light-coloured meats, fish, light-coloured sauces and in careful dosages with desserts and chocolates

PACKAGING	ITEM N°
1200 ccm, PET jar	246114



Peppercorns Green

In brine

FLAVOUR: pleasantly spicy

USES: whole or crushed with sauces, meat dishes and salad dressings

PACKAGING	ITEM N°
100 g, canned	500208
500 g, canned	500308



Pepper Green

Whole

FLAVOUR: pleasantly spicy and slightly fruity

USES: the whole seeds can be used for marinating and pickling and can be added to sauces, they are also suitable for desserts and chocolates

PACKAGING	ITEM N°
400 ccm, PET jar	732214



Lemon Pepper

Spice preparation

FLAVOUR: peppery and spicy, fresh and lemon-like

USES: with lamb, poultry, meat, potato and vegetable dishes, and desserts such as fresh strawberries with cream

ALLERGENS: gluten-containing cereal

PACKAGING	ITEM N°
400 ccm, PET jar	733514





KOTÁNYI GOURMET HERBS

The easiest way to tell the quality of herbs is by determining their essential oil content. This begins with a careful selection process: By using strict quality checks that are tailored to the requirements of the different processing and gentle drying methods for each plant, we can ensure that these essential oils are preserved as much as possible, along with the taste and aroma of the herbs.



Basil

Rubbed

USES: with vegetables, soups, meat and fish dishes, and desserts such as Panna Cotta, sorbets and ice-cream

PACKAGING	ITEM N°
1200 ccm, PET jar	240608
1 kg, foil/poly bag	856701



Bay Leaf

Whole

USES: with soups, stocks, meat, game and fish dishes, hearty stews and vegetables

PACKAGING	ITEM N°
400 ccm, PET jar	735308
1200 ccm, PET jar	244608
1 kg, foil/poly bag	853701



Marjoram

Rubbed

USES: soups, sauces, meats, poultry, fish, vegetables, side dishes

PACKAGING	ITEM N°
1200 ccm, PET jar	244908



Chives

Cut

USES: with meat dishes, soups, sauces, spreads and salads

PACKAGING	ITEM N°
400 ccm, PET jar	733108
1200 ccm, PET jar	247408



Oregano

Rubbed

USES: with Italian dishes, fish, meat, vegetables, salads, cheeses and eggs

PACKAGING	ITEM N°
400 ccm, PET jar	735508
1200 ccm, PET jar	245308
300 g, foil/poly bag	857708



Dill Tips

Cut

USES: with fish and seafood, soups, vegetable dishes, egg and mayonnaise dishes, warm and cold sauces and for pickling

PACKAGING	ITEM N°
400 ccm, PET jar	734708
1200 ccm, PET jar	241714

Herbs de Provence

Herbs mixture

USES: with salads, soups, sauces, meats, poultry, fish, game, vegetables, side dishes



PACKAGING	ITEM N°
400 ccm, PET jar	732308
1200 ccm, PET jar	243914

Herbs Italian Style

Herbs mixture

USES: with fish, meat and Italian dishes such as pizza and pasta



PACKAGING	ITEM N°
400 ccm, PET jar	730708
1 kg, foil/poly bag	869908

Rosemary

Ground

USES: with lamb, poultry, meat, potatoes and vegetables



PACKAGING	ITEM N°
400 ccm, PET jar	732808

Rosemary

Cut

USES: with lamb, poultry, meat, potatoes and vegetables



PACKAGING	ITEM N°
1200 ccm, PET jar	246901

Parsley

Cut

USES: with meats, fish, vegetables, soups, sauces, egg dishes and fillings



PACKAGING	ITEM N°
400 ccm, PET jar	732408
1200 ccm, PET jar	245608
250 g, foil/poly bag	855108

Sage

Cut

USES: with Italian dishes such as Saltimbocca, pasta dishes, gnocchi and fish and meat dishes



PACKAGING	ITEM N°
400 ccm, PET jar	733208



— KOTÁNYI GOURMET HERBS —



Salad Herbs

Herb and vegetable mix

USES: for salad dressing and salad sauces

ALLERGENS: celery

PACKAGING	ITEM N°
1200 ccm, PET jar	247208



Soup Greens

Herb and vegetable mix

USES: with soups and stews

ALLERGENS: celery

PACKAGING	ITEM N°
400 ccm, PET jar	737008
1200 ccm, PET jar	248208



Thyme

Rubbed

USES: with lamb, poultry, game, savoury fish dishes, mushrooms, pulses and potatoes

PACKAGING	ITEM N°
1200 ccm, PET jar	248408



Tarragon Leaf

Rubbed

USES: with classic French fish and meat dishes, mushroom and vegetable dishes, and for flavouring white wine vinegar, mustard and pickled vegetables

PACKAGING	ITEM N°
1200 ccm, PET jar	241814





GOURMET

100%
rePET



FOR THE LOVE OF NATURE, OUR JARS
ARE MADE OF 100% RECYCLED MATERIAL.



KOTÁNYI GOURMET SPICES

Get inspired by the wide range of flavors from around the world! Some spices grow right on our doorstep; others travel around the globe. However, no matter where they come from, our quality standards apply to every seed, every leaf and every fruit. Our spices must be pure, undamaged and free of pesticides to put our name on them.



Caraway

Whole

FLAVOUR: harsh and spicy, aromatic
USES: in bread and baking goods, spreads, soups, meat and potato dishes

PACKAGING	ITEM N°
1200 ccm, PET jar	244114



Caraway

Ground

FLAVOUR: harsh and spicy, aromatic
USES: in bread and baked goods, with spreads, soups, sauces, meats, potato dishes, mushrooms, cheeses, salads

PACKAGING	ITEM N°
1200 ccm, PET jar	244201



Coriander

Whole

FLAVOUR: sweet and spicy, faintly reminiscent of oranges
USES: in bread and baked goods, with stocks, sauces, soups, stews, meats, pastries

PACKAGING	ITEM N°
1200 ccm, PET jar	243601



Cardamom

Ground

FLAVOUR: imparts an aromatic, sweetish and spicy tinge
USES: with Indian and Asian dishes, spiced breads, gingerbread, chilled soups, sweet dishes, mulled wine, coffee and tea

PACKAGING	ITEM N°
400 ccm, PET jar	742701



Cloves

Ground

FLAVOUR: powerful and warm, burning, spicy
USES: with stocks, sauces, marinades, salted and smoked meat, game, ham, stewed fruit

PACKAGING	ITEM N°
400 ccm, PET jar	734001



Cloves

Whole

FLAVOUR: powerful and warm, burning, spicy
USES: with stocks, sauces, marinades, salted and smoked meat, game, ham, stewed fruit

PACKAGING	ITEM N°
1200 ccm, PET jar	242401
1 kg, foil/poly bag	856301

Cumin

Whole

FLAVOUR: slightly bitter and spicy, powerful sweet and piquant scent

USES: with spicy dishes (soups and stews) from India, The Middle East and Mexico



PACKAGING	ITEM N°
400 ccm, PET jar	733801

Curry Powder

Spice preparation

FLAVOUR: pleasantly spicy

USES: with pan-fried meats, vegetables, and grain and pasta dishes



PACKAGING	ITEM N°
1200 ccm, PET jar	241614

Curry Madras

Spice mixture

FLAVOUR: savoury/fruity

USES: with salads, soups, sauces, fish, poultry, pasta and rice dishes, side dishes

ALLERGENS: mustard



PACKAGING	ITEM N°
400 ccm, PET jar	730614

Nutmeg

Whole

FLAVOUR: aromatic, bittersweet

USES: with soups, sauces, poultry, meats, pasta, rice, potato and vegetable dishes



PACKAGING	ITEM N°
400 ccm, PET jar	731714

Nutmeg

Ground

FLAVOUR: aromatic, bittersweet

USES: with soups, sauces, poultry, meats, pasta, rice, potato and vegetable dishes



PACKAGING	ITEM N°
400 ccm, PET jar	731808
1 kg, foil/poly bag	855001

Gelatine

PRODUCT INFO: 190-210 bloom, beef

FLAVOUR: neutral

USES: in aspics, for thickening and glazing



PACKAGING	ITEM N°
1200 ccm, PET jar	255601

Juniper Berries

Whole

FLAVOUR: aromatic and spicy, bitter and resinous

USES: with stocks, soups, sauces, game, marinades, innards, sauerkraut



PACKAGING	ITEM N°
1200 ccm, PET jar	248814

Ginger

Ground

FLAVOUR: savoury, burning hot

USES: with soups, sauces, marinades, meat, poultry, game, vegetables, baking goods



PACKAGING	ITEM N°
400 ccm, PET jar	731014

Pink Peppercorns

Whole

FLAVOUR: hot and spicy

USES: with salads, sauces, soups, fish, poultry, game, side dishes, cheeses



PACKAGING	ITEM N°
400 ccm, PET jar	732614

Mustard Seed

Whole

FLAVOUR: aromatic, hot

USES: with stocks, soups, sauces, salads, marinades, meats, vegetables, side dishes



PACKAGING	ITEM N°
1200 ccm, PET jar	247801



Garlic

Granulated

FLAVOUR: intensely spicy, hot

USES: with stocks, soups, sauces, salads, meats, poultry, game, fish

PACKAGING	ITEM N°
1200 ccm, PET jar	243408
1 kg, foil/poly bag	850608



Onion

Granulated

FLAVOUR: slightly burning

USES: with all kinds of savoury dishes

PACKAGING	ITEM N°
1200 ccm, PET jar	249401



Onion, Fried

Toasted

FLAVOUR: typically aromatic

USES: as garnish, but also with soups and sauces

ALLERGENS: gluten-containing cereal

PACKAGING	ITEM N°
1 kg, foil/poly bag	852901



Saffron

Ground

FLAVOUR: extremely aromatic and spicy

USES: with risotto, paella, bouillabaisse, stews, crustaceans, various baking goods

PACKAGING	ITEM N°
2 g, box	202701



Saffron

Threads

FLAVOUR: extremely aromatic and spicy

USES: with risotto, paella, bouillabaisse, stews, crustaceans, various baking goods

PACKAGING	ITEM N°
2 g, box	202601



Sesame Seed

Peeled

USES: with vegetables, salads, baking goods and breads, and for coating fish and meat

PACKAGING	ITEM N°
1200 ccm, PET jar	255401



Turmeric

Ground

FLAVOUR: earthy and spicy with a subtle bitterness

USES: with soups, sauces, meats, marinades, poultry, fish, rice dishes, vegetables

PACKAGING	ITEM N°
400 ccm, PET jar	733914
1000 g, foil/poly bag	853201



Garlic

Slices

FLAVOUR: spicy-intense, sharp

USES: soups, sauces, salads, meat, poultry, game, fish and vegetables

PACKAGING	ITEM N°
1200 ccm, PET jar	240001



KOTÁNYI GOURMET MUSHROOMS

Black Morels

Small

FLAVOUR: exquisitely mild mushroom aroma
USES: with soups, sauces, stews, goulashes, asparagus and as a filling for pies and terrines



PACKAGING	ITEM N°
1200 ccm, PET jar	250601

Porcini

Dried

FLAVOUR: nutty with a mildly aromatic taste of mushrooms
USES: for mushroom stews, fillings, pasta dishes, risotto, sauces and soups



PACKAGING	ITEM N°
1200 ccm, PET jar	248001

Shiitake Mushrooms

Dried

FLAVOUR: aromatic and leek-like
USES: for far Eastern dishes, soups, sauces, pasta and rice dishes and meats



PACKAGING	ITEM N°
1200 ccm, PET jar	255501

Mushrooms with Herbs

Seasoning

FLAVOUR: savory, aromatically refined with herbs
USES: ideal for beef stroganoff and for enhancing meat, fish, tofu, and potato dishes



PACKAGING	ITEM N°
1200 ccm, PET jar	266101

Mushrooms with Garlic

Seasoning

FLAVOUR: slightly spicy, fruity seasoning with strong garlic
USES: ideal for pasta, risotto, mushroom ragouts, soups and stews, as well as for refining meat, grilled vegetables. Also suitable as a marinade for tofu and chicken



PACKAGING	ITEM N°
1200 ccm, PET jar	266301

Fine Mushrooms Mix

Seasoning

FLAVOUR: intensely balanced mushroom flavor
USES: ideal for soups, sauces, risotto, and pasta dishes



PACKAGING	ITEM N°
400 ccm, PET jar	727601



KOTÁNYI GOURMET MIX

Bringing different tastes and flavors together in harmony requires lots of time, knowledge and attention to detail. Our experts work tirelessly to improve classic seasoning mixes and develop innovative new flavors. Kotányi mixes are characterized by 100% natural taste and are naturally without flavour enhancers, preservatives and colourants.



WITHOUT additional

- flavour enhancers
- preservatives
- colourants



Cajun

Spice salt

FLAVOUR: tempting aromatic Southern style composition

USES: with juicy steaks, spare ribs, cutlets, fish, poultry and sauces

PACKAGING	ITEM N°
400 ccm, PET jar	739301



Decor Seasoning

Spice mixture

FLAVOUR: peppery with a tinge of mustard

USES: for the perfect food presentation, with cottage cheese (e.g. cottage cheese balls), salt free marinades for grilled and pan dishes

ALLERGENS: mustard

PACKAGING	ITEM N°
1200 ccm, PET jar	251001



Chili con Carne

Spice preparation

FLAVOUR: fiery hot, Mexican style

USES: ideal for the typical chili con carne

PACKAGING	ITEM N°
1200 ccm, PET jar	249601



Meat Tenderiser

Seasoning

FLAVOUR: neutral

USES: the natural enzyme papain loosens the muscle tissue, tenderising the meat quickly

PACKAGING	ITEM N°
1200 ccm, PET jar	242114



Grill Argentina

Spice preparation

FLAVOUR: fruity and spicy

USES: especially good with seared beef but also combines well with seared pork or poultry

ALLERGENS: mustard

PACKAGING	ITEM N°
1200 ccm, PET jar	249514



Grill Barbecue

Spice salt

FLAVOUR: spicy, slightly hot charcoal aroma

USES: universally applicable to all kinds of meats and cuts

ALLERGENS: celery, mustard

PACKAGING	ITEM N°
1200 ccm, PET jar	252201

— KOTÁNYI GOURMET MIX —



Grill Magic Dust

Spice preparation

FLAVOUR: spicy, with a slight sharpness

USES: Universal mix for all types of meat, especially for spare ribs, pulled pork or chicken

PACKAGING	ITEM N°
1200 ccm, PET jar	264014



Grill Mexiko

Spice salt

FLAVOUR: savoury hot with a tinge of paprika and cumin

USES: with vegetables and all meats suitable for searing

PACKAGING	ITEM N°
1200 ccm, PET jar	251401



Grill Seasoning Salt

Spice salt

FLAVOUR: imparts a fiery tinge to meat

USES: with pork, beef, poultry – all types of meats suitable for grilling and pan-frying

PACKAGING	ITEM N°
1200 ccm, PET jar	242714



Umami

Seasoning

FLAVOUR: As the 5th flavor, umami stands for a full-bodied and harmonious taste

USES: can be used to flavor dishes of all kinds

PACKAGING	ITEM N°
1200 ccm, PET jar	264814

NEW



Pizza & Pasta

Spice preparation

FLAVOUR: powerful, spicy and intense taste of herbs, particularly oregano

USES: in the Italian cuisine, especially with pizzas, pasta sauces, spreads and cottage cheeses

PACKAGING	ITEM N°
1200 ccm, PET jar	246714



Herb Butter

Spice preparation

FLAVOUR: mildly spicy

USES: for the preparation of herb butter, adds flavour to pan-fried meats, vegetables, pureed soups, fish dishes

ALLERGENS: celery, mustard

PACKAGING	ITEM N°
1200 ccm, PET jar	243801



Roast Chicken

Spice salt

FLAVOUR: garlic, paprika, marjoram and rosemary

USES: specially for crispy roast chicken and various other poultry dishes

PACKAGING	ITEM N°
1200 ccm, PET jar	241108
1 kg, foil/poly bag	851508



Roast Pork

Spice salt

FLAVOUR: powerful and spicy, imparts a taste of caraway and garlic

USES: with roast pork

PACKAGING	ITEM N°
1200 ccm, PET jar	247614



Gyros

Spice preparation

FLAVOUR: classic, Greek

USES: excellent with lamb, beef, pork, chicken, turkey or tofu

PACKAGING	ITEM N°
1kg, foil/poly bag	858604



Chicken Wings

Spice salt

FLAVOUR: garlic, paprika, marjoram and rosemary

USES: especially for crispy roast chicken and various other poultry dishes

PACKAGING	ITEM N°
1kg, foil/poly bag	869308

— KOTÁNYI GOURMET MIX —



Steak

Spice salt

FLAVOUR: savoury and spicy with an intense peppery note

USES: with beef, veal, lamb and pork steaks

ALLERGENS: mustard

PACKAGING	ITEM N°
1200 ccm, PET jar	247914



Spare Ribs with Honey

Spice preparation

FLAVOUR: garlic, honey, ginger, paprika

USES: for spare ribs, pork knuckles and chicken wings; mixed with ketchup, it is ideal for glazing or can be served as a dip

PACKAGING	ITEM N°
1200 ccm, PET jar	254514



Wok

Spice preparation

FLAVOUR: powerful and spicy taste of ginger and lemon grass

USES: wok- and pan-fried meats and vegetables

PACKAGING	ITEM N°
400 ccm, PET jar	733701



Tomato

Spice preparation

FLAVOUR: tomato and herbs

USES: for Italian dishes such as bruschetta and pasta, as well as salads and cheeses

PACKAGING	ITEM N°
400 ccm, PET jar	742814





KOTÁNYI GOURMET SALT

Even in ancient times, salt was a valuable trade asset – it's still very precious to us today, as it's vital for human life. Whether it's pure sea salt or rock salt, or it's enriched with herbs and spices, this "white gold" can be found in any kitchen around the world.



Sea Salt, coarse

Iodised

USES: universally applicable, it intensifies natural flavours and is used as a food preservative and maturing aid for cheeses, even the aroma of sweet dishes will be enhanced by adding a pinch of salt

PACKAGING	ITEM N°
1200 ccm, PET jar	258614



Himalaya, coarse

all natural stone-salt, uniodized

PRODUCT INFO: Himalaya rock salt comes from the north of Pakistan. It does impress with its typical orange colouring due to the increased iron content

PACKAGING	ITEM N°
400 ccm, PET jar	744614



Fleur De Sal Salt

non-iodized

USES: for finishing salads and dishes such as steaks, meat, fish, and desserts. Adds a delicate contrast to sweet flavors

PACKAGING	ITEM N°
400 ccm, PET jar	727701



Smoked Salt with Sea Salt

coarse

FLAVOUR: smoky, salty

USES: meat and poultry dishes, sauces, marinades, and BBQ dishes

PACKAGING	ITEM N°
400 ccm, PET jar	727801



French Fries Spice Salt

FLAVOUR: salt blended with garlic, paprika and rosemary

USES: for refining and enhancing the flavour of French fries and roast potatoes

PACKAGING	ITEM N°
1 kg, foil/poly bag	858701





KOTÁNYI GOURMET SWEETS & BAKING

Desserts are a key part of cuisines around the world – which isn't surprising when you consider that sugar boosts the release of serotonin, our happiness hormone. Maybe that's why desserts are the grand finale of any meal. Or maybe it's simply because sugar is always a treat for our taste buds.

Apple Strudel

Spice preparation

FLAVOUR: imparts a delicate tinge of cinnamon and cloves

USES: classic apple strudel, apple cakes and stews, many types of sweet dishes



PACKAGING	ITEM N°
400 ccm, PET jar	739701

Orangina

Aroma preparation

FLAVOUR: freshly grated orange peel

USES: with all types of sweet dishes, as well as game, fish, poultry and red cabbage



PACKAGING	ITEM N°
400 ccm, PET jar	738901

Cinnamon

Ground

FLAVOUR: warm and spicy, sweetish, burning

USES: with sweet dishes and desserts, fruit stews, hot beverages and Oriental dishes



PACKAGING	ITEM N°
400 ccm, PET jar	737308
1200 ccm, PET jar	249214
1 kg, foil/poly bag	850701

Cinnamon

Whole

FLAVOUR: warm and spicy, sweetish, burning

USES: with dishes and desserts, fruit stews, hot beverages and Oriental dishes



PACKAGING	ITEM N°
1200 ccm, PET jar	249114
1 kg, foil/poly bag	857301

Anise

Whole

FLAVOUR: sweet and spice, slightly fruity

USES: sweet dishes, cakes, biscuits, flour mixtures for breads, fish, meat and lentil dishes



PACKAGING	ITEM N°
1200 ccm, PET jar	240301

Fennel Seed

Whole

FLAVOUR: aromatic, spicy, like anise

USES: breads, baking goods, fatty fish such as mackerel, herring and salmon, pork and lamb



PACKAGING	ITEM N°
1200 ccm, PET jar	241901

KOTÁNYI GOURMET SWEETS & BAKING



Hazelnut Brittle

FLAVOUR: caramel, hazelnut
USES: all types of sweet dishes, ice cream, creamy desserts, chocolates
ALLERGENS: nuts

PACKAGING **ITEM N°**
 1200 ccm, PET jar 255914



Mulled Wine

Aroma preparation
FLAVOUR: fruity and aromatic
USES: mulled wine, mulled cider

PACKAGING **ITEM N°**
 1200 ccm, PET jar 250101



Pearl Sugar

FLAVOUR: sweet
USES: for sprinkling and decoration of all kinds of sweet dishes

PACKAGING **ITEM N°**
 1200 ccm, PET jar 243001



Sugar Sprinkles

Coloured
FLAVOUR: fruity
USES: sprinkling, ideal for decoration
ALLERGENS: soy

PACKAGING **ITEM N°**
 1200 ccm, PET jar 248101



Star Anise

Whole
FLAVOUR: intensely sweet, warm, spicy and slightly bitter
USES: with meat and fish, for refining baking goods, sweet dishes and hot beverages

PACKAGING **ITEM N°**
 400 ccm, PET jar 739014



Gingerbread

Spice mixture
FLAVOUR: coriander, cinnamon and cloves
USES: for gingerbread, biscuits, strudel, stollen, fruitcakes

PACKAGING **ITEM N°**
 1 kg foil/poly bag 87390120



Zitronett

Aroma preparation
FLAVOUR: harsh aroma of lemon zest
USES: for the refining of sweet dishes, desserts and meat, fish and poultry dishes
ALLERGENS: milk (lactose)

PACKAGING **ITEM N°**
 400 ccm, PET jar 733601



Separating Spray Oil

Without Palm Oil
USES: flavourless separating agent, disengages easily and keeps from sticking to aluminium/tinplate/chinaware surfaces

PACKAGING **ITEM N°**
 500 ml, spray can 876701



Vanilla Bourbon Paste

FLAVOUR: intense aroma of Bourbon vanilla
USES: for all kinds of desserts, sauces, ice-creams and beverages. It is also suitable for savoury dishes

PACKAGING **ITEM N°**
 148 g, glass jar 225301



Vanilla Bourbon Pods

Whole
FLAVOUR: fine, highly aromatic
USES: sweet dishes with milk-based preparations, casseroles, creams, sauces, or desserts

PACKAGING **ITEM N°**
 10 pieces, glass tube 225201





Vanilla Bourbon Pod

Whole

FLAVOUR: Seductively gentle, sweet and spicy – these are real bourbon vanilla pods from Kotányi

USES: Simply cut open, remove the highly aromatic pulp and enjoy

PACKAGING

1 pice, vial

ITEM N°

300008



Vanilla Sugar Bourbon

With real Bourbon vanilla

FLAVOUR: delicate and extremely aromatic

USES: with sauces, soufflés, batters, ice cream, drinks

PACKAGING

400 ccm, PET jar

ITEM N°

733314



Vanillin Sugar

FLAVOUR: rich taste of vanilla

USES: universally applicable, for sweet dishes, desserts, cakes, baking goods and creams

PACKAGING

1200 ccm, PET jar

1 kg, foil/poly bag

ITEM N°

251301

852701





KOTÁNYI GOURMET VINEGARS & OILS

Our vinegars are sourced exclusively from certified organic farms in Austria. This helps us to promote sustainable practices, small-scale farming and the preservation of regional apple varieties and orchards. Whether we use oilseed grown in Austria, the Mediterranean or internationally, we always ensure it is of the highest quality before we transform it into valuable oils using our very gentle processing methods.



Glace Berry

with Aceto Balsamico di Modena g.g.A.

USES: especially with dessert creams, chocolate desserts and vanilla ice cream. Ideal with cheese and cold appetizers with beef and venison

ALLERGENS: sulfite

PACKAGING	ITEM N°
0.25 l bottle	226101



GLACE Classic

with Aceto Balsamico di Modena g.g.A.

USES: ideal with salad, vegetables, fish, poultry, meat, cheese, fruit and ice cream

ALLERGENS: sulfite

PACKAGING	ITEM N°
0.5 l bottle	225901



Glace Orange

with Aceto Balsamico di Modena g.g.A.

USES: especially with venison, game pies, with dark chocolate mousse and chocolate ice cream

ALLERGENS: sulfite

PACKAGING	ITEM N°
0.25 l bottle	226201



Chili Oil

with native olive oil extra

FLAVOUR: spicy and hot, with a taste of olive oil

USES: for the refining of salads, meat, pasta and rice dishes, pizzas, gratinés and vegetables

PACKAGING	ITEM N°
0.5 l bottle	611401



Lemon Oil

with native olive oil extra

FLAVOUR: lemon

USES: for fish, meats, pasta dishes, salads and for baking

PACKAGING	ITEM N°
0.5 l bottle	611901



Sesame Oil

Roasted

FLAVOUR: very delicate

USES: for salads, rice, millets and soy dishes, wok dishes, pasta, beetroots

PACKAGING	ITEM N°
0.5 l bottle	611501

KOTÁNYI GOURMET VINEGARS & OILS



Pear Balsamic Vinegar

from controlled organic cultivation

FLAVOUR: intense, fruity

USES: for fresh salads, sauces, vegetables, poultry, game, and mature cheeses

PACKAGING
0.5 l bottle

ITEM N°
610501



White Wine Balsamic Vinegar

from controlled organic cultivation

FLAVOUR: mildly fruity

USES: for leaf salads, raw vegetable salads, dressings and marinades, cream soups, sauces, and dessert specialties

PACKAGING
0.5 l bottle

ITEM N°
611601



Red Wine Balsamic Vinegar

from controlled organic cultivation

FLAVOUR: slightly sweet-sour with notes of grapes and honey

USES: for refining salads and ideal for enhancing braised dishes, red wine onions, and red cabbage salads

PACKAGING
0.5 l bottle

ITEM N°
612001



Pomegranate Balsamic Vinegar

from controlled organic cultivation

FLAVOUR: mildly fruity, sweet-sour

USES: for leaf salads, fruit, crêpes, as a fruit dip, and for reducing into a refreshing drink

PACKAGING
0.5 l bottle

ITEM N°
612101





KOTÁNYI GOURMET MILLS

Functionality with a classic design – these refillable mills feature a high-quality ceramic grinding mechanism and make an eye-catching addition to any table. By using freshly ground seasoning, you can make your dishes taste even more delicious.



Chili with Sea salt
refillable, with ceramic grinding mechanism
SCOVILLE: 8000 – 9500

PACKAGING	ITEM N°
Mill	230801



Pepper blend
refillable, with ceramic grinding mechanism

PACKAGING	ITEM N°
Mill	230901



Pepper black
refillable, with ceramic grinding mechanism

PACKAGING	ITEM N°
Mill	230701



Sea Salt
refillable, with ceramic grinding mechanism

PACKAGING	ITEM N°
Mill	230601





KOTÁNYI GOURMET – HIGHEST QUALITY



Kotányi is an Austrian family business since 1881 whose headquarter and entire production is located in lower Austria. It all began with paprika. Today, the name Kotányi stands for superior certified quality herbs and spices from all over the world.



OUR QUALITY CLAIM

The name **Kotányi** is synonymous with high-quality herbs and spices. These are a small but very important ingredient in any dish – so we are convinced that they have to be of the very best quality. Therefore, our top priority is to ensure that our products are safe and of the finest quality, so we can fulfill our customers' high expectations. The Kotányi quality management system ensures optimal processing, from raw material to end product.

Clearly delegated responsibilities and systematic documentation of production processes also contribute to the success of this approach.

OUR RAW MATERIALS

Quality starts with selecting the best suppliers. Carefully selected herbs and spices and the best raw materials from around the world are at the heart of the Kotányi product range. Our strict selection process and evaluation approach ensures that we only work with top suppliers, many of whom we have formed long-term partnerships with. In the process, we count on regional providers and sustainability. We audit our sub-suppliers at their premises and inspect their farms regularly, so that we can be sure their working practices meet our standards. We also work alongside them to ensure continued improvement. When their products arrive at Kotányi, they undergo strict quality checks.



OUR TECHNOLOGY

The Kotányi sensory panel. Intense, pure taste and aroma, and the perfect texture: These are the features of high-quality herbs and spices. The skilled experts from our sensory department check the quality of the incoming raw materials down to the last detail using all of their senses. **The Kotányi laboratory.** All delivered raw materials go through comprehensive incoming goods inspections in our state-of-the-art internal inspection laboratory. The goods are checked using chemical, physical and microbiological parameters.

External consultants. In order to ensure top-quality products, Kotányi works with an external accredited partner laboratory that acts as an extra quality control step. Products are also regularly checked by external consultants from food inspection agencies.

OUR PROCESSING METHODS

Using gentle processing methods helps the high-quality ingredients we use in our products really shine through. A wide range of checks during the production process ensure that our products fulfill all of the strict legal requirements. Extensive in-process checks and sampling of both semi-finished goods and end products ensure that we can meet all of the high expectations our customers and consumers associate with the brand name Kotányi.

OUR PACKAGING

By means of diligently carried out storage tests, our packaging technologists ensure that every product receives the ideal packaging. The goal is to reliably protect each and every one of our products against outside influences for the entire length of its shelf life and preserve the quality of the premium ingredients for as long as possible.

OUR QUALITY CONTROL

As a producer foodstuffs, we are subject to the provisions of the Austrian Food Safety and Consumer Protection Act (Lebensmittelsicherheits- und Verbraucherschutzgesetzes – LMSVG). As a quality-conscious company, we don't just strive to meet the requirements of these regulations – we aim to meet our customers' high expectations, too.

For this reason, we have installed a comprehensive quality assurance system that includes a wide variety of incoming checks on the raw materials, continuous quality checks during the manufacturing process and testing on end products. It goes without saying that our in-house check system has strict requirements and follows the HACCP concept.

OUR CERTIFICATES

- ISO 9001 (Quality Management System)
- IFS Food (food safety – high level)
- BIO (EU Eco regulation and implementing provisions, in the currently valid edition)



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