



Salz-Berg[®]

Welcome to Salz-Berg,
Seasoning & Spice for the
Professional Kitchen

About Us

Salz-Berg Professional

Salz-Berg was founded by food industry professionals inspired by the ancient spice route, who know flavour, with deep experience in the food world. They believe in balance between tradition, creativity, taste and trust.



About Us

Our passion

We're not here to reinvent seasonings and spices. We're here to remind you how good they're meant to be.



Sourcing

Our ingredients are sourced from the ancient spice routes, where flavour runs deep India, Turkey, Egypt, Iran, China. Places where spices and herbs are culture, not just cupboard filler.



Production

Our products are manufactured to the highest quality and standards.

All our products are BRC certified.

Purest Ingredient

Just herbs and spices as they should be.



Certification

Our commitment to quality is endorsed by Halal and Kosher certifications.





PAPRIKA POWDER



Pack Size: 480g

Ingredients: 100% Paprika

Sun-ripened and finely milled, this vibrant paprika adds deep colour and delicate sweetness. Perfect for marinades, sauces, and plating. Crafted for chefs who seek purity, impact, and professional-grade flavour.

Key Features:

- 100% pure paprika – no additives or fillers
- Rich red colour for appealing plate presentation
- Mild, sweet flavor with a hint of smokiness
- Ideal for marinades, sauces, rubs, and seasonings and spice blends
- Heat-sealed and resalable pouch for freshness and kitchen convenience



CAJUN SEASONING



Pack Size: 500g

Ingredients: Salt, Chilli Powder, Onion, Black Pepper, Garlic, Thyme, Oregano, Rosemary, Paprika, Sage, Allspice

Bold and balanced, this Southern blend combines herbs, heat, and depth. Perfect for grilled, roasted, or sautéed dishes. Crafted for chefs who want robust, punchy flavour across cuisines.

Key Features:

- Crafted from premium, carefully balanced spices
- Bold heat with layered herbal and smoky notes
- Perfect for flavouring meats, seafood, vegetables, and sauces with our seasonings and spices
- Consistent flavour profile for reliable, repeatable results
- Designed for high-performance foodservice kitchen



ONION POWDER



Pack Size: 500g

Ingredients: 100% Onion

Gently dried and milled from premium onions, this powder delivers mellow sweetness and savoury depth. A reliable base for sauces, dressings, and rubs. For chefs who prioritise balance and flavour integrity.

Key Features:

- 100% pure onion – free from additives
- Fine powder for optimal solubility and blendability
- Rounded, natural sweetness with no bitterness
- Excellent base flavour for a wide range of cuisines
- Tailored for professional kitchens and high-volume prep



CHILLI POWDER



Pack Size: 450g

Ingredients: 100% Chilli

Rich, clean heat meets vibrant colour in this finely milled chilli powder. It adds finesse to spice blends, sauces, and marinades. Crafted for chefs who value controlled intensity and layered flavour.

Key Features:

- 100% pure chilli – no added salt or fillers
- Bright colour and consistent pungency
- Fine texture for smooth integration
- Adds depth and warmth without overpowering
- Trusted by professional kitchens for precision heat



CRUSHED CHILLI



Pack Size: 380g

Ingredients: 100% Chilli

Bold, fiery, and visually striking—these sun-dried flakes add clean heat and texture. Perfect for finishing dishes or infusing oils. For chefs who want flavour impact with vibrant colour and crunch.

Key Features:

- 100% dried chilli flakes – no additives
- Bright red colour with visible seeds and skin
- Medium to high heat with a clean, natural burn
- Perfect for pizzas, pasta, grilled meats, and sauces
- Enhances presentation while delivering punch



OREGANO

Pack Size: 100g

Ingredients: 100% Oregano

Mediterranean-grown and hand-harvested, this oregano retains peak aroma and robust flavour. A finishing or blending essential for sauces, oils, and marinades. Ideal for chefs seeking authenticity and herbaceous depth.

Key Features:

- 100% dried oregano leaves – no additives
- Bold aroma with warm, slightly bitter notes
- Coarsely rubbed for ideal texture and release
- Essential in Italian, Greek, and Levantine cuisine
- Consistent quality tailored for high-end kitchens



ROSEMARY



Pack Size: 200g

Ingredients: 100% Rosemary

Harvested from sunlit fields and gently dried, our rosemary offers intense aroma and piney depth. A bold accent for roasts, oils, and bread. Crafted for chefs who prioritise authenticity and structure.

Key Features:

- 100% dried rosemary leaves – no additives
- Strong, clean aroma with resinous notes
- Coarse-cut for optimal flavour release and infusion
- Ideal for roasts, focaccias, stews, and marinades
- Consistent cut and quality for professional use



GROUND CUMIN



Pack Size: 400g

Ingredients: 100% Cumin

Warm, earthy, and slightly citrusy, our cumin adds depth to Middle Eastern, Indian, and Latin dishes. A versatile spice for chefs who seek complexity and global flavour foundations.

Key Features:

- 100% pure cumin – no additives
- Warm and slightly nutty aroma with a citrus edge
- Smooth texture for effortless blending
- Excellent for curries, lentils, stews, and marinades
- Tailored for bulk prep in professional kitchens



GROUND BLACK PEPPER



Pack Size: 500g

Ingredients: 100% Black Pepper

Sharp, bold, and freshly milled from premium peppercorns, this pantry essential delivers precise heat and aromatic clarity. For chefs who rely on consistency and balance in every grind.

Key Features:

- 100% pure black pepper – no additives
- Freshly ground for maximum aroma and flavour
- Consistent mesh size for even distribution
- Versatile and essential across all cuisines
- Packed for freshness and high-volume kitchen use



BASIL



Pack Size: 150g

Ingredients: 100% Basil

Sweet, herbaceous, and gently dried to preserve fresh aroma, our basil brightens Italian classics, sauces, and dressings. For chefs who seek freshness and vibrant herbal flavour.

Key Features:

- 100% dried basil leaves – no additives
- Bright, sweet aroma with subtle minty undertones
- Coarsely crushed for optimal flavour release
- Ideal for pasta, pesto, salads, and soups
- Premium quality tailored for professional kitchens



SAGE

Pack Size: 140g

Ingredients: 100% Sage

Aromatic and slightly peppery, our dried sage brings warmth and balance to poultry, sausages, and hearty meals. Ideal for chefs who value bold, comforting herbal notes.

Key Features:

- 100% dried sage leaves – no additives
- Robust aroma with subtle minty and peppery undertones
- Coarsely cut for optimal infusion and flavour release
- Perfect for classic European and Mediterranean cuisine
- Consistent quality suited for professional kitchens



ONION GRANULES



Pack Size: 260g

Ingredients: 100% Onion

Sweet, savoury, and fast-dissolving, our onion granules offer authentic flavour with high kitchen efficiency. Perfect for blends, soups, and rubs in fast-paced culinary environments.

Key Features:

- 100% pure onion granules – no additives
- Coarse texture for controlled release and easy blending
- Consistent flavour profile batch after batch
- Perfect for rapid hydration and seasoning
- Designed for professional foodservice environment



GARLIC GRANULES



Pack Size: 550g

Ingredients: 100% Garlic

Robust, savoury, and easy to use, these granules bring real garlic flavour with consistent dispersion. Perfect for marinades, blends, and rubs. For chefs who want control without compromise.

Key Features:

- 100% pure garlic granules – no additives
- Granulated texture for gradual flavour release
- Consistent potency and aroma in every batch
- Perfect for quick hydration and blending
- Tailored for professional foodservice use



GARAM MASALA



Pack Size: 400g

Ingredients: Coriander, Cumin, Dill, Black Pepper, Cassia, Ginger, Cloves

A finely tuned blend of coriander, cumin, dill, and warm spices, designed to add complexity and harmony to curries, marinades, and stews. For chefs who seek authentic, layered flavour.

Key Features:

- Expertly blended from premium whole and ground spices
- Balanced warmth with fragrant, earthy, and slightly sweet notes
- Consistent flavour profile for reliable kitchen use
- Versatile in a wide range of South Asian and fusion cuisines
- Crafted for professional foodservice kitchens



GARLIC POWDER



Pack Size: 500g

Ingredients: 100% Garlic

Bold and balanced, this Southern blend combines herbs, heat, and depth. Perfect for grilled, roasted, or sautéed dishes. Crafted for chefs who want robust, punchy flavour across cuisines.

Key Features:

- 100% pure garlic – no additives or fillers
- Smooth texture for even distribution
- Consistent aroma and flavor batch after batch
- Ideal for dry rubs, seasonings and spice blends, sauces, and marinades
- Designed for high-performance foodservice environments



CURRY POWDER



Pack Size: 500g

Ingredients: Coriander, Turmeric, Rice Flour,
Salt, Fenugreek

A warm, golden blend of South Asian spices including coriander, turmeric, and fenugreek. Balanced and aromatic, ideal for chefs who need dependable flavour for diverse savoury dishes.

Key Features:

- Harmonious blend of warming and earthy spices
- Mild heat with a distinctive golden colour from turmeric
- Smooth texture for easy blending in sauces and marinades
- Perfect for curries, soups, rice dishes, and lentils
- Consistent quality for foodservice and high-volume use



GROUND TURMERIC



Pack Size: 500g

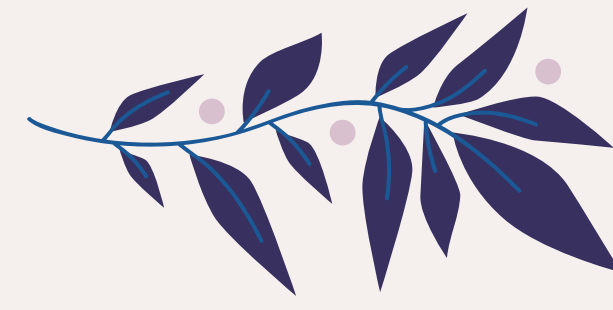
Ingredients: 100% Turmeric

Earthy, vibrant, and finely ground, our turmeric delivers golden colour and subtle bitterness. A staple for chefs who value purity, richness, and depth in global cuisine.

Key Features:

- 100% pure turmeric – no additives or fillers
- Deep golden hue for vibrant presentation
- Warm, slightly bitter flavour ideal for layering
- Perfect for curries, rice dishes, soups, and sauces
- Consistent grind and quality for professional kitchens





Salz-Berg

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Our Latest Additions to the Range



www.salz-berg.com



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