

The Right Partner
Equipment | Service | Training | Parts



Spices Available

All Purpose Batter Mix	Citric Acid Encapsulated	Hot Italian Sausage Complete
Andouille Sausage Seasoning	Cloves Ground	Hot Italian Sausage Season w/o MSG
Anise Seed Ground	Colorado Beef Jerky	Hot Link Seasoning Unit
Apple Raisin Stuffing	Comino Ground	Italian Marinade Seasoning
Apple Sausage Seasoning	Complete Bologna Frank Unit	Italian Sausage Seasoning Hot
Baked Ham Dressing w/ Honey	Complete Porketta Seasoning	Italian Sausage Seasoning Mild
BBQ Sauce Cajun	Coriander Ground	Italian Style Bread Crumbs
BBQ Sauce Extra Thick	Corn Beef Cure Mix	Italian Sweet Pork Seasoning
BBQ Sauce Hot & Spicy	Corn Bread Stuffing Unit w/ Seasoning	Jalapeno Powder
BBQ Sauce Mild	Corn Syrup Solids	Jerky Seasoning
BBQ Sauce Old Fashion	Country Style Brown Sugar Cure	Kielbasa Seasoning Unit
BBQ Sauce Smokey	Cure with Maple Sugar	Kolbassy Seasoning Unit
BBQ Sauce Tangy	Custom Complete Flavor	Landjaeger Unit
BBQ Seasoning	Dextrose Cellulose	Liquid Steak & Tenderizer
Beef Stick Seasoning Unit	Double Strength Cure Mix	Marjoram Ground
Black Pepper Coarse	Dri-Smoke Powder	Marjoram Leaf
Black Pepper Cracked	Dry Rub Bacon Cure	Meat Binder Blend
Black Pepper Dustless	Fajita Flavor Marinade	Meat Loaf Mix w/o MSG
Black Pepper Ground	Fast Cure Mix with Color	Meat Loaf Seasoning Mix
Black Pepper Whole	Fennel Seed Cracked	Meat & Venison
Bologna Frank Seasoning Unit	Fennel Seed Ground (Lite)	Mesquite Marinade Seasoning
Bologna Seasoning	Fennel Seed Whole	Mettwurst Seasoning Unit
Bratwurst Seasoning	Frank-Weiner Seasoning	Mexican Chilies Ground
Bratwurst Seasoning w/o MSG	Garlic Granulated	Mild Italian Sausage Season w/o MSG
Brown Sugar Bacon Cure Mix	Garlic Powder	Minced Garlic
Brown Sugar Bacon Rub Cure	Garlic Salt	Monosodium Glutamate
Brown Sugar Royale Cure Mix	Gelatin Plain	Mushroom & Wild Rice Stuffing
Bull Meat Brand Binder	German Bologna/Weiner Seasoning	Mustard Flour
Burgundy Pepper Steak Marinade	German Style Seasoning Unit	Mustard Seed Whole
Butter/Garlic Marinade Seasoning	Ginger Ground	Nutmeg Ground
Cajun Style Seasoning Blend	Gourmet Seasoning Salt	Onion Chopped Plain
California Ham Spice	Granulated Brown Sugar	Onion Granulated
Caraway Seed Ground	Greek Marinade Seasoning	Onion Minced
Caraway Seed Whole	Greek Style Seasoning	Onion Powder
Chicago Ham Spice	Green Onion Sausage Season	Onion Salt
Chicken BBQ Seasoning	Greens Seasoning	Oregano Leaf
Chili Seasoning	Heller's Modern Cure	Oriental Teriyaki Flavor Marinade
Chophouse	Hickory Sawdust	Paprika
Chopped Sirloin Steak Seasoning	Hi Heat Dry Milk	Parsley Flakes
Chorizo Seasoning Mexican Style	Honey Granules	Patty Maker

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Pepper/Lemon Flavor Marinade	Sage Ground	Soy Protein Blend
Pepper & Lemon Seasoning Blend	Sage Rubbed	Special Bacon Cure Mix
Pepperoni Unit	Salad Seasoning Blend	Steak Sauce
Pepper Stick Seasoning Unit	Salami Seasoning Unit	Summer Sausage Seasoning
Phosphate Ice Brine	Salt Dendritic	Summer Sausage Unit w/o MSG
Pickling Spice Pizza Sausage Seasoning	Sheboygan Style Bratwurst Seasoning	Swedish Potato Sausage Seasoning
Polish Sausage Seasoning	Sliced Potato Compound	Sweet Italian Sausage Complete
Pork Roast Seasoning	Smoked Pork Sausage Seasoning Unit	Sweet Onion Steak Sauce
Pork Roast Seasoning Rub	Smoked Sausage	Taco Meat Seasoning
Pork Sausage Seasoning	Smokehouse Chicken	Teriyaki Flavor Unit
Pork Sausage Seasoning Rub w/ Sage	Smokehouse Chicken Seasoning	Teriyaki Flavor Unit for Beef
Pork Sausage w/o MSG	Snack Stick Seasoning Unit	Texas Style Fajita Marinade Blend
Potassium Sorbate Granular	Sodium Erythorbate	Thorbate
Prime Steak & Beef Burger	Sodium Phosphate Blend	Thuringer Seasoning Unit
Processed Z Compound	Sodium Tripolyphosphate	Trizyme Liquid Tenderizer
Professional Flavor Blend	South Brown Sugar	White Bread Stuffing Unit w/ Seasoning
Raisin/Cranberry Stuffing	Southern Pork Sausage Seasoning	White Cure Mix
Red Pepper Crushed	Southwest BBQ Seasoning	White Pepper Ground
Roast Beef Rub	Soy Grits	Wild Rice Stuffing Mix

Interested in learning more about the seasoning and mixes we have to offer? Call or email for more information on sizes, pricing, and bulk discounts.

888.683.6911

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