

WELCOME TO The good Life

DELICACIES From furore



BEST FRIENDS ~ CHEESE & FRUITS

| Fruity and spicy companion to cheese in organic quality | 4-5 |
|---|--------------|
| Organic mustard sauces: Guests from organic paradise | 6-7 |
| Fruit mustard sauces : Fig creations Our diversity | 8-9 10-11 |
| For cheese only: Our 60g/2.1oz International Line | 12-13 |
| | |

ENJOYING GOOD FOOD ~ OUR DELICACIES & DIPS

BBQ pleasure: Best companions

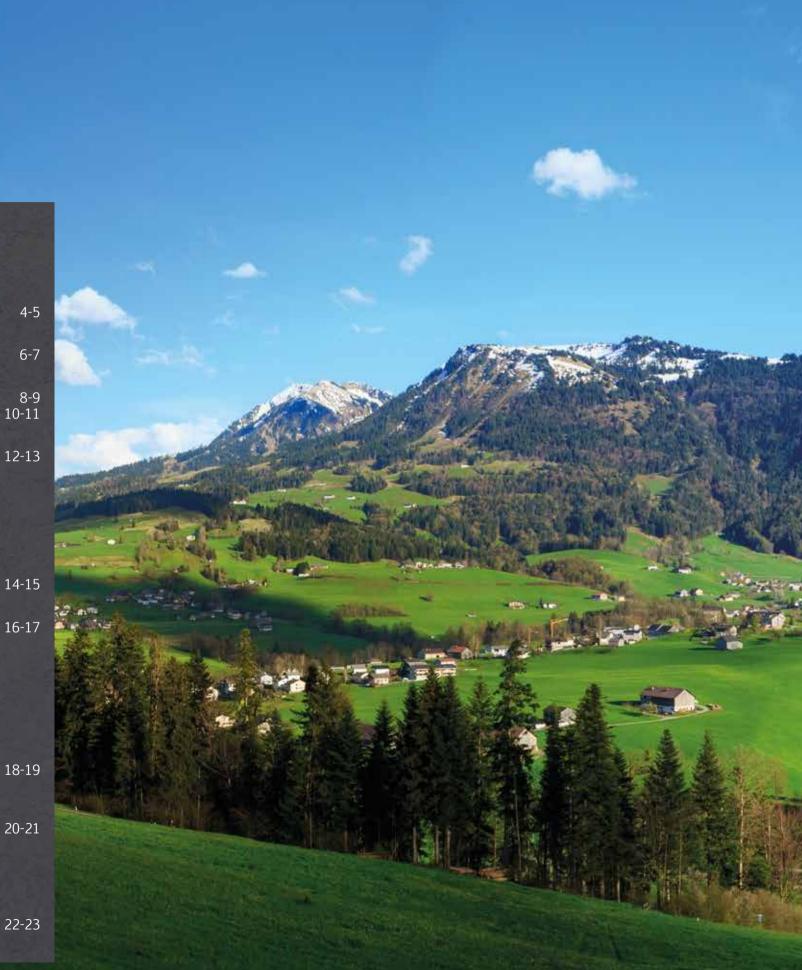
Specialities: Our Gourmet Sauces

DELIGHTS FOR THE PALATE ~ HAY-MILK SPECIALITIES FROM THE BREGENZERWALD

Pure enjoyment: Traditional delicacies

The time is ready: Cheese from the Bregenzerwald, Europe's Haymilk Valley

AN OVERVIEW ~ FURORE RANGE





WHERE PLEASURE LIVES

FOR A GOOD REASON

Our culinary history starts in the Bregenzerwald. In 1999, two top restaurateurs embarked on a journey here to find the best of the best. furore is the exquisite result. And we're happy to share it with you. **We love the gifts that nature bestows upon us.** Our humble beginnings together with the insight and vision of our ancestors have teached us the art of making the best from simple ingredients.

At our indulgence factory, we develop superbly refined gourmet sauces and other fine delicacies that you may combine exceptionally well with cheese, fish, meat and grilled vegetables. It's always important to us to simply accompany the original taste of your food and not to overwhelm it. We invite you: Come with us on a journey into the world of lush pastures, spicy cheese, plump berries and fragrant herbs. Because what could be nicer than enjoying together?



BIO SPICY FRUITS

FRUITY AND SPICY Companion to Cheese in organic Quality

no preservatives I free from colorants gluten-free I lactose-free I vegan I vegetarian

AT-BIO-301 EU-/Nicht-EU Landwirtschaft





GREEN FIG DIP SAUCE

The classic among fruity cheese companions: Delight your palate with the unique sweet intensively aromatic taste of the green fig.

Perfect to semi-hard and hard cheese



PEACH - GREEN PEPPER DIP SAUCE

Surprise your taste buds with the ideal liason between the sweet and fruity taste of the peach and the gentle spiciness of green pepper.

Perfect to raclette and fondue



Get the feel of magic from the full-bodied slightly sweet taste of blackberries which, through the addition of allspice, gets subtle nuances of cloves, cinnamon, and nutmeg.

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APRICOT - GOJI BERRY DIP SAUCE

Our composition from tasty apricots and the super food goji berry refines every cheese platter and brings you a completely new taste sensation.

Perfect to all cheese made from cows' milk



BLACKBERRY - ALLSPICE DIP SAUCE

Perfect to semi-hard and hard cheese



RASPBERRY CARDAMOM DIP SAUCE

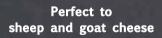
The characteristic sweet and sour taste of raspberries artfully rounded by aromatic cardamom.

Perfect to red culture cheese and camembert



BLACK CURRANT DIP SAUCE

The fruity, slightly tart taste of the black currant is the perfect playmate for dominat types of cheeses. The superfood revitalizes the senses and spoils your palate.





ORGANIC MUSTARD SAUCES

GUESTS FROM Organic paradise

Picked for your pleasure. We have taken the best organic berries and organic fruits we could find and carefully filled them in glasses. The result: absolutely beautiful. And better still: so good.

Choose from three exquisite flavours – fruity and spicy creations that go perfectly with organic cheese.

furore organic mustard sauces are available in the 100 g jar.

no preservatives I free from colorants gluten-free I lactose-free I vegan I vegetarian

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ORGANIC FIG MUSTARD SAUCE

Goes well with semi-hard cheese and hard cheese





ORGANIC APRICOT MUSTARD SAUCE

Goes well with spicy soft cheese

VRORE

BIO-MARILLEN SENFSAUCE

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ORGANIC BLACKCURRANT MUSTARD SAUCE

Goes well with feta and goat's cheese



BEST FRIENDS : CHEESE & FRUITS



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Feinster Genuss seit 1999

FEIGEN SENFSAUCE

FRUIT MUSTARD SAUCES

FIG CREATIONS

&

OUR DIVERSITY



FIG MUSTARD SAUCE WITH ELDERBERRIES

Goes well with hard and semi-hard cheese



GREEN FIG MUSTARD SAUCE

Goes well with hard and semi-hard cheese



FIG MUSTARD SAUCE WITH GINGER

Goes well with mild camembert and brie

VRORE

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Feige mit Ingwer Senfsauce

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FIG MUSTARD SAUCE WITH PINK PEPPER

Goes well with hard and semi-hard cheese







GRAPE



MANGO MUSTARD SAUCE WITH MARACUJA

Goes well with soft and red mould cheese



PINEAPPLE - CURRY MUSTARD SAUCE

Goes well with goat and sheep cheese



TOMATO **MUSTARD SAUCE**

Goes well with cream cheese and mozzarella



APPLE - POMGRANATE MUSTARD SAUCE

Goes well with cream and soft cheese



PEPPER - CHILI MUSTARD SAUCE

Goes well with cream cheese and sour milk cheese



AMARENA - CHERRY MUSTARD SAUCE

Goes well with raclette, cheese foundue and baked food



ORANGE MUSTARD SAUCE

Goes well with soft cheese with red mould



& FRUITS FRIENDS : CHEESE BEST



FOR CHEESE ONLY

OUR INTERNATIONAL 60g/2.10z* LINE

Regionality, best quality and originality are the three pillars that significantly influences the daily work at our furore indulgence manufactory. Under this, we create high-quality products in the delicatessen sector, which are primarily placed in food retail outlets and are delivered to HORECA. In our core markets in Austria and Germany, our delicatessen sauces are popular at almost all cheese counters. As well as at many well-known delicatessen shops, airlines and luxury ships in Europe, Russia, Belarus, Singapore, Canada, Qatar etc.

Since 1999, we have been creating the "ideal companions to" under our furore brand. Since the beginning, we have also been steadily expanding our PRIVATE LABEL range.

no preservatives I free from colorants gluten-free I lactose-free I vegan I vegetarian



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Ideal with soft and smear-ripened cheese



PEAR DIP SAUCE

Ideal with blue cheese



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BEST COMPANIONS

In the furore indulgence manufactory, we develop, together with star chefs, fresh dip/sauces as well as a spicy-piquant Steak Sauce at the highest quality, they are as good and fresh as otherwise only served in gourmet restaurants.

The creations have no flavor enhancers, are made only with fresh and high-quality ingredients, and come freshly filled in the glass bottle. The product is not pasteurized nor any other preservatives are used.

Ideal companion to fish, meat, vegetables, meat fondue or classic BBQ.

Let yourself be enchanted by our taste compositions...

STEAK SAUCE

Ideal with all steaks, for marinating, as a dip or with meat fondue. Traditional to BBQ.



MANGO CURRY FRESH DIP/SAUCE

Ideal with fried fish, chicken or shrimp, also delicious with Asian noodle dishes.



POWPOW CHILI FRESH DIP/SAUCE

Perfect with tempura shrimp and vegetables, or with Asian noodle dishes. Delicious as spread for sandwiches.



GARLIC FRESH DIP/SAUCE

Ideal as a dip sauce with fried fish fillet, delicious with chicken wings, or as a sandwich spread.









OUR GOURMET SAUCES



APPLE & CRANBERRY GOURMET SAUCE

Ideal with Wienerschnitzel and cheese fondue



HONEY MUSTARD

Ideal with fish and marinades

UROR

HONIG SENF





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Ideal with game dishes



ONION & CHILI CONFIT / DIP

Ideal with venison



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ENJOYING GOOD FOOD : OUR DELICACIES & DIPS



BREGENZERWALD CHEESE FONDRE

FONDUE-SOUPS-SAUCES

Premium hay milk ingredients like alpine cheese reserve and high alpine cheese vintage reserve refined with fresh cream, Grüner Veltliner and fine spices. Produced in small batches in the cheese

manufactory with great culinary value. Whether as a classic cheese fondue, as

a sophisticated cheese soup and sauce or as a basis for other dishes. An all-rounder that accompanies many creative food ideas.



BREGENZERWALD MOUNTAIN CHEESE DUMPLINGS

The "pan-ready mountain cheese dumplings" Simply cut into slices and fry on both sides. Delicious with salad, side dish, soup garnish.

Produced in small batches in Käsecaspar's manufactory. Dumpling bread with premium hay milk mountain and alpine mountain cheese - refined with milk, free-range eggs, roasted onions, fine spices, parsley, pepper and nutmeg.



HONEY WITH TRUFFLE

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Made from real Austrian bee honey with fresh Perigord truffle and truffle oil. Refine cold starters such as cream cheese, terrines or game ham in a surprisingly delicate way.

Pour the honey with truffle over the goat or another cheese and caramelise it briefly in the oven. Especially delicious with fresh green salad.





PURE ENJOYMENT

TRADITIONAL DELICACIES

What makes the Bregenzerwald cheese so unique?

It's the grasses and herbs in the Alps and meadows. These serve as spicy fodder for the cows, in summer they graze directly on the lush meadows and in winter they eat the fragrant hay. This is how the famous alpine raw milk of the Bregenzerwald is made - the secret for our great cheese.

The proportion of silo-free milk in the whole of Europe is just 3 percent. We are therefore all the happier about the Bregenzerwald as the largest silo-free EU region. For you, this means that you have a pure natural product of the highest quality on your table. The people of the Bregenzerwald are justifiably proud of this and quietly pass on their age-old knowledge of cheese production and ripening from generation to generation. It's good that they don't keep the cheese to themselves ...

BREGENZERWALD HEMPSEED CHEESE

Day-fresh alpine raw milk is carefully processed into a full-fat semi-hard cheese. The roasted hemp seeds are added to the cheese dough during the filling process while floating. The taste of hemp is most likely slightly nutty. The delicate roasted aromas harmonizes perfectly with the creamy, full-bodied cheese. The crisp finish is unique.

Semi-hard cheese with 45% FDM



BREGENZERWALD **ROCK SALT CHEESE**

We thought about which cheese we would like and then we opted for an almost forgotten recipe based on traditional development and manufacture : This extraordinary cheese is refined by the use of rock salt and red mould. After about three months of maturing, it gives the rock salt cheese it's smooth and creamy texture, a fine aroma and the spicy taste.

Semi-hard cheese with 45% FDM



BREGENZERWALD HAYFIELD CHEESE

With gentle storage and care, this cheese matures for $2 \frac{1}{2}$ months.

As it matures, it develops its typical flavour: mildly aromatic to subtly piquant, firm to cut with pea sized eyes.

Reduced fat. Semi-hard cheese with 35% FDM



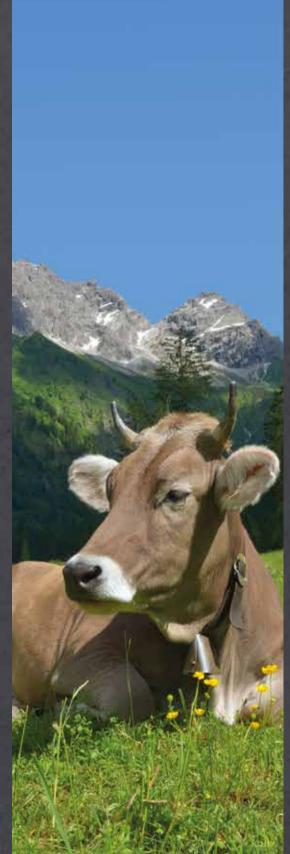
BREGENZERWALD ALPINE RESERVE CHEESE

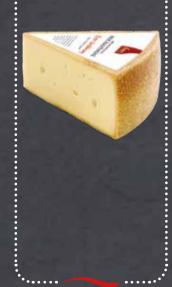
Patience is needed before we can enjoy the outstanding individual taste of this top quality cheese after 8 months of maturation.

A smooth texture and a surprisingly stimulating flavor.

Hard cheese with 45% FDM









THE TIME IS READY

CHEESE FROM THE BREGENZERWALD, EUROPE'S HAYMILK VALLEY

BREGENZERWALD HIGH ALPINE CHEESE

FIRST ENJOYMENT

Matured for at least 8 months

Hard cheese with 45% FDM

BREGENZERWALD HIGH ALPINE CHEESE

THE EXTRAORDINARY

Matured for at least 12 months

Hard cheese with 45% FDM



BREGENZERWALD HIGH ALPINE CHEESE

PREMIUM RESERVE

Matured for at least 18 months

Hard cheese with 45% FDM



AN OVERVIEW



4-5 ORGANIC SPICY FRUITS AT-BIO-301

Organic green fig dip sauce

OUR FURORE RANGE

120 g JAR

12-13 ,FOR CHEESE ONLY' : OUR INTERNATION Green fig dipsauce Grape dipsauce Pepper-chili dipsauce

> Pear dipsauce Lake Constance apple mit calvados dipsauce Packing units per display *60g / 2.1oz jars not available in Germany

14-15 PIQUANT STEAK SAUCE

Steak sauce Packing units per display

| 14-15 | FRESH | DIP/S | SAUCE | S (keep | refrigerated |) |
|-------|--------|---------|-------|---------|--------------|---|
| | Pow-po | w-chili | fresh | dip/sau | ce | |

Mango-curry fresh dip/sauce Garlic fresh dip/sauce Packing units per display

16-17 SPECIALITIES

Dill mustard Honey mustard Apple-cranberry gourmet sauce Cumberland gourmet sauce Onion-chili confit/dip Packing units per display

18-19 **DELICACIES TRADITIONAL**

Bregenzerwald cheese fondre - tasty fondu Bregenzerwald cheese dumplings Honey with truffle

20-21 THE TIME IS RIPE

SEMI-HARD CHEESE Bregenzerwald hempseed cheese

Bregenzerwald howfield cheese Bregenzerwald hayfield cheese

HARD CHEESE

Bregenzerwald ALPINE RESERVE cheese mind. 8 Monate gereift. Bregenzerwald high alpine cheese - FIRST El mind. 8 Monate gereift. Bregenzerwald high alpine cheese - THE EXT mind. 12 Monate gereift. Bregenzerwald high alpine cheese - PREMIUN mind. 18 Monate gereift.

| | Organic apricot goji berry dip sauce | | | | |
|------|---|-----------|-----------|-----------|---------------|
| | Organic raspberry cardamom dip sauce | | | | |
| | Organic peach green pepper dip sauce | | | | |
| | Organic blackberry - allspice dip sauce | | | | |
| | Organic black currant dip sauce | | | | |
| | Packing units per display | | 8 x 120 g | | |
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| 6-7 | ORGANIC MUSTARD SAUCES | | 100 g JAR | | |
| | Organic fig mustard sauce | | | | |
| | Organic apricot mustard sauce | | | | |
| | Organic blackcurrant mustard sauce | | • | | |
| | Packing units per display | | 6 x 100 g | | |
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| 8-11 | FRUITY MUSTARD SAUCES | 50 g JAR | 180 g JAR | 250 g JAR | 1300 g BUCKET |
| | Fig mustard sauce | | | | |
| | Green fig mustard sauce | | | | |
| | Fig mustard sauce with elderberries | | | | |
| | Fig mustard sauce with ginger | | | | |
| | Fig mustard sauce with pink pepper | | | | |
| | Apple mustard sauce with calvados | | | | |
| | Grape mustard sauce | | | | |
| | Pear mustard sauce | | | | |
| | Apricot mustard sauce with almonds | | | | |
| | Quince mustard sauce with sesame | | | | |
| | Mango mustard sauce with maracuja | | | | |
| | Pineapple-curry mustard sauce | | | | |
| | Apple-pomgranate mustard sauce | | | | |
| | Amarena-cherry mustard sauce | | | | |
| | Tomato mustard sauce | | | | |
| | Pepper-chili mustard sauce | | | | |
| | Orange mustard sauce | | • | | • |
| | Packing units per display | 24 x 50 g | 8 x 180 g | 8 x 250 g | 1 x 1300 g |
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| NAL LINE | | *60 g JAR | | |
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| | | 8 x 60 g | | |
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| | | 310 g BOTTLE | | 300 g BUCKET |
| | | • | | • |
| | | 8 x 310 g | | 1 x 1300 g |
| | | | | |
| | | 230 g BOTTLE | | |
| | | _• | | |
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| | | 8 x 230 g | | |
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| | | 160 g JAR | 1 | 300 g BUCKET |
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| | | 120 g | | 500 g |
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| | | | 1/8 PIECES | LOAFS |
| | ca. | 0.75 | 3.0 - 3.5 | 6.0 |
| | ca. | 0.75 0.75 | 3.0 - 3.5 3.0 - 3.5 | 6.0 6.0 |
| | ca. | | <u> </u> | |
| | | | | |
| | ca. | 0.5 / 1.5 | 3.0 - 3.5 | 30.0 |
| | | | 20 <u>2</u> - | 25.0 |
| ENJOYMENT | ca. | in advance order | 3.0 - 3.5 | 25.0 |
| TRAORDINARY | ca. | 0.5 / 1.0 | 3.0 - 3.5 | 25.0 |
| | | 0.5 / 1.0 | 3.0 3.5 | 23.0 |
| JM RESERVE | ca. | in advance order | 3.0 - 3.5 | 25.0 |
| المراجع والمراجع | | | | |
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SINCE 1999

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PREMIUM-PARTNER OF THE GUILDE INTERNATIONALE DES FROMAGERS







AT-BIO-301 EU-/NICHT-EU LANDWIRTSCHAFT

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