Smoked Delicacies

WUNDERKÜCHE

Artisanal Only – Fresh and Smoked Sausage Selection

World-Style Authentic International Sausages — Crafted Fresh on Order & Smoked to Perfection

HANDCRAFTED IN GERMAN & EAST-EUROPEAN TRADITION

We manufacture a full artisan range: smoked, cured, fermented, and fresh deli foods, handcrafted from chicken, beef, pork, goat, mutton, and fish, as well as veg specialties.For deliveries to states outside Tamil Nadu, the minimum order quantity is 5 kg. Estimated interstate cold-chain shipping for a 5 kg order is ₹2,700–₹4,200, depending on destination and courier.

Contact:

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Content

Product Name ***3***

Pricelist 2025–2026 ..... **3**

Sausages - Fresh **3**

Available in Chicken, Pork, Beef/Buffalo, Goat, Mutton, Fish, and Pork–Beef blend. 3

Price in ₹ per kg **3**

Meat Sausages **3**

Chorizo – Smoked (Spain) –..... 4
Bratwurst – Not smoked (Germany) 4
Kielbasa – Smoked (Poland) 4
Andouille – Smoked (USA / Cajun) 4
Mutton/ Goat Chorizo – Smoked (Argentina / Latin America / Mexico / USA) 5
Hot Texas Mutton Sausage – Smoked (USA – Texas BBQ) 5
Merguez Mutton Sausage – Smoked (Middle Eastern) 5
Caribbean Goat Sausage – Not smoked (Jamaica / Trinidad) 6
Kashmiri Seekh Mutton Sausage (India) 6
Kosha Mangsho - Bengali Mutton Curry Sausage – Smoked (India) 6
Ethiopian Awaze Goat Sausage (Ethiopia) 6
Jalapeno Texas BBQ Sausage – Smoked (USA) 7
Beef Chipolatas – Not Smoked (France / United Kingdom) 7
Ethiopian Berbere Goat or Mutton Sausage – Spiced (Ethiopia) 7
Calabresa Defumada -Smoked (Brazil) 8
Linguiça Calabresa - Smoked (Brazil) 8
Chicken Tikka – Smoked (India) 8
Kathmandu Street style Chicken - Smoked (Nepal) 8
Chicken Chorizo – Smoked (Spain) 9
Thai Green Curry – Not smoked (Thailand) 9

Italian Salsiccia – Not smoked (Italy) 9
Merguez – Smoked/ Not smoekd (North Africa / France) 10
Boerewors – Not smoked (South Africa) 10
Cumberland – Not smoked (Ireland, Great Britain) 10
Frankfurter / Vienna Sausage / Bockwurst - Smoked (Austria/Germany) 10
Maple Breakfast Sausage – Not smoked (USA) 11
Longaniza –smoked (Latin America / Spain) 11
Nürnberger Rostbratwurst – Not smoked (Germany) 11
Ohotnichye / Hunter's Sausage – Smoked (Russia) 12
Harissa Goat/Beef/ Mutton Sausage 12
Bangers – Not smoked (United Kingdom) 12
Sai Ua – Grilled, Not smoked (Thailand) 13
Chistorra – Lightly smoked (Spain) 13
Cotechino – Not smoked (Italy) 13
Shawarma Flavoured Goat or Mutton Sausage – Smoked (India) 13
Beef Hot Links – Smoked (USA) 14
Texas Beef Sausage – Smoked (USA) 14
Linguiça de Boi (Brazil / Portugal) 14
Sucuk / Sujuk (Turkey, Balkans, Middle East, Central Asia) 14
Middle Eastern Mutton Sujuk – Lightly smoked (Turkey / Levant) 15

Vegetarian Sausages 15
Smoked / fresh Vegan Sausages (tofu, seitan, beans, cellulose casing) 15

Fish Sausages 15
Smoked Fish Sausage (Sheep Casing) 16

Manufacturers: 16

SKU	Product Name		Usage	Pricelist 2025–2026
SAU	Sausages - Fresh	**Available in Chicken, Pork, Beef/Buffalo, Goat, Mutton, Fish, and Pork–Beef blend.**		
Price in ₹ per kg	**Chicken** **Beef/ Buffalo** **Pork** **Beef & Pork** **Goat** **Mutton** **Fish** **Vegetarian**	**₹ 1,100 / kg** **₹ 1,500 / kg** **₹ 1,500 / kg** **₹ 1,500 / kg** **₹ 1,700 / kg** **₹ 1,800 / kg** **₹ 1,900 / kg** **₹ 800–950 / kg**		
SAU	Meat Sausages			

SAU-001	**Chorizo – Smoked (Spain) –**		Paprika-rich smoked sausage with garlic and spices, giving a deep red colour and robust smoky aroma. Perfect for tapas, paella, potato dishes, pasta, grilled plates, and breakfast skillets.	₹ 1,100 -1,800 / kg - meat dependent
SAU-002	**Bratwurst – Not smoked (Germany)**		Classic German fresh grill sausage.	₹ 1,100 -1,800 / kg - meat dependent
SAU-003	**Kielbasa – Smoked (Poland)**		Polish garlic sausage, usually hot-smoked.	₹ 1,100 -1,800 / kg - meat dependent
SAU-004	**Andouille – Smoked (USA / Cajun)**		Deeply smoked sausage, spicy, rustic.	₹ 1,100 -1,800 / kg - meat dependent

SAU-005	**Mutton/ Goat Chorizo – Smoked (Argentina / Latin America / Mexico / USA)**		A rich, smoked chorizo made with mutton; spicy, meaty flavour ideal for grills or pan-searing; perfect for tacos or breakfast skillets.	₹ 1,500 -1,800 / kg - meat dependent
SAU-006	**Hot Texas Mutton Sausage – Smoked (USA – Texas BBQ)**		Traditional Texan BBQ style with black pepper, garlic, paprika; smoky and robust, designed for grill pits and smokers.	₹ 1,800 / kg - meat dependent
SAU-007	**Merguez Mutton Sausage – Smoked (Middle Eastern)**		A blend of Middle Eastern spices. Slightly spicy, smoky, and aromatic, these sausages are a favorite for grilling, roasting, or pan-searing. Served with couscous, rice, or scalloped potatoes, also pairs beautifully with flatbreads, fresh herbs, and yogurt sauces.	₹ 1,800 / kg

SAU-008	**Caribbean Goat Sausage – Not smoked (Jamaica / Trinidad)**		Tropical, herb-forward sausage with thyme, allspice, Scotch bonnet and Caribbean aromatics; great for grills and BBQ.	₹ 1,700 / kg
SAU-009	**Kashmiri Seekh Mutton Sausage (India)**		A minced mutton sausage seasoned with Kashmiri chili, ginger, garlic, and garam masala; ideal for skewers, grilling, or tandoor.	₹ 1,800 / kg
SAU-010	**Kosha Mangsho - Bengali Mutton Curry Sausage – Smoked (India)**		Inspired from the Bengali Curry seasoning it has the unique flavours - intense, fresh and crisp with tomato, onions and peppers they're just delicious.	₹ 1,800 / kg
SAU-011	**Ethiopian Awaze Goat Sausage (Ethiopia)**		A uniquely bold sausage flavored with berbere spice, garlic, chili, and Ethiopian mustard; excellent grilled or pan-seared.	₹ 1,700 / kg

SAU-012	**Jalapeno Texas BBQ Sausage – Smoked (USA)**		Smoky Texan-style sausage made with coarse-ground meat, infused with fresh jalapeños, garlic, and black pepper. Slow-smoked over hardwood for a deep, authentic BBQ flavour, it delivers a juicy bite with a spicy kick.	₹ 1,500 -1,800 / kg - meat dependent
SAU-013	**Beef Chipolatas – Not Smoked (France / United Kingdom)**		A thin, delicate sausage with mild seasoning; perfect for breakfast, grilling, pan-frying, or party appetizers.	₹ 1,500 / kg
SAU-014	**Ethiopian Berbere Goat or Mutton Sausage – Spiced (Ethiopia)**		A boldly seasoned sausage infused with Ethiopia's signature *berbere* spice blend, delivering a deep red color, aromatic heat, and a complex balance of chili, garlic, and warm spices. Ideal for grilling, pan-frying, BBQ sandwiches, or adding a spicy kick to stews and rice dishes.	₹ 1,700 -1,800 / kg - meat dependent

SAU-015	**Calabresa Defumada -Smoked (Brazil)**		Garlic-forward Brazilian sausage seasoned with paprika and black pepper, then hot-smoked for a deep, savoury flavour - for grilling, pizzas, pasta dishes, sandwiches, rice bowls, feijoada, and gourmet breakfast menus.	₹ 1,500 -1,800 / kg - meat dependent
SAU-016	**Linguiça Calabresa - Smoked (Brazil)**		Traditional Brazilian smoked pork sausage seasoned with garlic, pepper, and paprika. Ideal for grilling, slicing into pasta and rice dishes, topping pizzas, or adding smoky depth to soups and bean stews.	₹ 1,500 -1,800 / kg - meat dependent
SAU-017	**Chicken Tikka – Smoked (India)**		Classic indian seasoning sausage.	₹ 1,100/ kg
SAU-018	**Kathmandu Street style Chicken - Smoked (Nepal)**		Spicy chicken - aromatic sausage inspired by the street grills of Kathmandu, seasoned with chilli, garlic, timur pepper, and warming Himalayan spices. Slightly smoky with a juicy bite, it's perfect for grilling, stir-fries, fried rice,	₹ 1,100/ kg

			noodles, momo fillings, or as a flavourful snack with chutneys.	
SAU-019	**Chicken Chorizo – Smoked (Spain)**		Paprika-rich smoked sausage with garlic and spices, giving a deep red colour and robust smoky aroma. Perfect for tapas, paella, potato dishes, pasta, grilled plates, and breakfast skillets.	₹ 1,100/ kg
SAU-020	**Thai Green Curry – Not smoked (Thailand)**		Thai-style fresh sausage made with lemongrass, green curry paste, coconut milk, soy sauce, garlic, and herbs. Mildly spicy, aromatic, and creamy in flavour—excellent for grilling, pan-frying, serving with jasmine rice, or adding to Asian fusion bowls.	₹ 1,100 -1,800 / kg - meat dependent
SAU-021	**Italian Salsiccia – Not smoked (Italy)**		A classic fresh Italian sausage made with coarsely ground meat, seasoned with fennel, garlic, and herbs for a rich, aromatic flavour.	₹ 1,500 -1,800 / kg - meat dependent

SAU-022	**Merguez – Smoked/ Not smoekd (North Africa / France)**		Aromatic sausage made from spiced beef or mutton, seasoned with cumin, paprika, chili, and garlic. Traditionally unsmoked but excellent when lightly smoked for deeper flavour.	₹ 1,100 -1,800 / kg - meat dependent
SAU-023	**Boerewors – Not smoked (South Africa)**		A traditional South African fresh coil sausage made with beef or a beef-pork blend, seasoned with coriander, black pepper, clove, and nutmeg. Known for its juicy, coarse texture and bold, aromatic flavour, it is perfect for grilling at high heat—especially over charcoal—for braais, BBQ platters, and hearty sandwiches.	₹ 1,500 / kg
SAU-024	**Cumberland – Not smoked (Ireland, Great Britain)**		British coil sausage made from coarse-ground pork seasoned with pepper, herbs, and warm spices. Known for its rustic texture and bold savoury flavour, it's ideal for pan-frying, grilling, or serving with mashed potatoes, gravy, or breakfast platters.	₹ 1,500 / kg
SAU-025	**Frankfurter / Vienna Sausage / Bockwurst - Smoked (Austria/Germany)**		Smoked emulsified pork & beef sausage.	₹ 1,100 -1,500 / kg - meat dependent

SAU-026	**Maple Breakfast Sausage – Not smoked (USA)**		Sweet American mildly seasoned breakfast sausage enriched with natural maple sweetness, giving it a warm, comforting flavour profile. Perfect for morning platters, brunch menus, skillet dishes, or served alongside eggs, pancakes, or biscuits.	₹ 1,100 -1,800 / kg - meat dependent
SAU-027	**Longaniza –smoked (Latin America / Spain)**		Similar to chorizo but thinner, richly seasoned smoked sausage with a characteristic garlicky, peppery profile and a firm bite. Traditionally made across Spain and Latin America, it varies from mildly spiced to intensely seasoned and sweeter regional versions.	₹ 1,100 -1,800 / kg - meat dependent
SAU-028	**Nürnberger Rostbratwurst – Not smoked (Germany)**		Tiny seasoned German grill sausages.	₹ 1,100 -1,800 / kg - meat dependent

SAU-029	**Ohotnichye / Hunter's Sausage – Smoked (Russia)**		Firm, lightly cured and deeply smoked sausage, seasoned with garlic, pepper, and coriander; it grills beautifully and adds rich smoky flavour to stews, sandwiches, and breakfast dishes.	₹ 1,100 -1,800 / kg - meat dependent
SAU-030	**Harissa Goat/Beef/ Mutton Sausage**		North-African–inspired sausage made with your choice of goat, beef, or mutton, seasoned with spicy harissa, garlic, cumin, and smoked paprika. It delivers deep heat, fragrant aromatics, and a rich, meaty character. Perfect for grilling, pan-searing, adding to wraps, rice bowls, couscous dishes, or serving on gourmet platters.	₹ 1,500 -1,800 / kg (meat dependent)
SAU-031	**Bangers – Not smoked (United Kingdom)**		British-style fresh sausage made from finely ground meat with rusk, herbs, and mild seasoning, known for its soft texture and juicy bite. Ideal for pan-frying, breakfast plates, roast dinners, and traditional "bangers and mash."	₹ 1,100 -1,800 / kg - meat dependent

SAU-032	**Sai Ua – Grilled, Not smoked (Thailand)**		Sai Ua is one of the most flavourful, herby sausages with an aromatic curry paste, coriander, thai-basil & lemongrass.	₹ 1,100 -1,800 / kg - meat dependent
SAU-033	**Chistorra – Lightly smoked (Spain)**		Thin paprika sausage, often grilled.	₹ 1,100 -1,800 / kg - meat dependent
SAU-034	**Cotechino – Not smoked (Italy)**		Thick fresh sausage cooked long and slow; eaten on New Year's.	₹ 1,500 -1,800 / kg - meat dependent
SAU-035	**Shawarma Flavoured Goat or Mutton Sausage – Smoked (India)**		Fresh, mildly spiced goat or Mutton sausage seasoned with classic Middle Eastern shawarma herbs such as cumin, coriander, garlic, paprika, and citrus notes. Juicy and aromatic, with a warm roasted flavour profile. Ideal for caterers looking for a premium, distinctive non-veg option.	₹ 1,700 - 1,800 / kg (meat dependent)

SAU-036	**Beef Hot Links – Smoked (USA)**		Spicy, deeply seasoned all-beef sausages from the American South; popular on BBQ plates and smoked low & slow.	₹ 1,500 / kg
SAU-037	**Texas Beef Sausage – Smoked (USA)**		Classic Central Texas BBQ sausage made entirely from beef; coarse-ground & juicy.	₹ 1,500 / kg
SAU-038	**Linguiça de Boi (Brazil / Portugal)**		Pure beef, goat or mutton versions common in Muslim or Kosher markets: Garlic, paprika, red wine; coarser grind than chorizo for Grill, BBQ, Pan.	₹ 1,100 - 1,800 / kg (meat dependent)
SAU-039	**Sucuk / Sujuk (Turkey, Balkans, Middle East, Central Asia)**		Aromatic sausage seasoned with cumin, garlic, fenugreek; pan-fried or grilled, often eaten with bread and eggs.	₹ 1,500 / kg

SAU-040	**Middle Eastern Mutton Sujuk – Lightly smoked (Turkey / Levant)**		Aromatic sausage seasoned with cumin, garlic, fenugreek; pan-fried or grilled, often eaten with bread and eggs.	₹ 1,800 / kg
SAU	Vegetarian Sausages			
SAU-042	**Smoked / fresh Vegan Sausages (tofu, seitan, beans, cellulose casing)**		Great for grilling, pan-searing, pasta dishes, breakfast plates, wraps, hot dogs, and catering buffets.	₹ 1,000 / kg (depending on ingredients)
SAU	Fish Sausages			

SAU-043	**Smoked Fish Sausage (Sheep Casing)**		A premium deli sausage with a light smoky flavour for gourmet sandwiches, main dishes, salads, breakfast plates, and upscale catering menus.	₹ 1,900 / kg

Manufacturers:

We are a family-run artisanal food manufacturer led by a German chef with a completed dual professional culinary education in Berlin and more than twenty years of experience in Germany, across Europe, and—since the past nine years—running a successful sushi restaurant in Tamil Nadu.

Together as a couple with three children, we chose India as our home, inspired by our family's love for authentic German smoked products and traditional sausages.

Our production is rooted in heritage: our own experience goes back to childhood, helping grandparents prepare smoked meats, fermented vegetables, and sourdough breads for our large family of nearly fifty members, as well as assisting in their small artisanal food business.
Today, we carry this tradition forward—hand-crafting smoked, cured, fermented, and specialty foods with the same care, precision, and natural methods.

Every product we make reflects genuine German and East-European craftsmanship, adapted with love to our life in India.