friedrich ingredients®
FLAVOUR & FUNCTION FOR YOUR SUCCESS™

Custom Blending

Reduce production cost and improve acceptance of your processed meat products by using our Custom Blending Support System

Using **friedrich** ingredients to blend your spice recipes has many advantages, all of which improve your finished product quality without spending any more money.

The Challenges	The Solutions
Flavour changes from batch to batch. Inconsistent finished product look and taste. "Always different – never good"	**friedrich** ingredients guarantee consistency of flavour, colour and intensity. Batch-size packaging is available at no extra charge
Colour and flavour does not stay until the end of the finished product's shelf life	**friedrich** ingredients will add natural antioxidants to your formulation at no extra charge.
Constant increase in raw material prices. Precious time is wasted by sourcing individual ingredients with every purchase	**friedrich** ingredients guarantee prices for 12 months minimum.
Transfer of recipe know-how. Your spice formulations are no longer a secret due to employees changing jobs	**friedrich** ingredients guarantee confidentiality of your secret formula. ○ Secrecy Agreement is signed ○ No – Distributor – Policy
Custom blending is always more expensive than using individually purchased ingredients	**friedrich** ingredients guarantee savings of 20% or more vs. individually purchased ingredients

Complete ingredient information and detailed, customized production recipes are available free of charge from **friedrich ingredients**. Please write to service@ingredients.de or check online at www.ingredients.de.

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Here is how it works – improve your ingredient management and reduce cost at the same time:

1. Send us your spice formulation with the usage rate (kg of blended spices per batch – please name batch size)
2. Send us samples of the individual spices that you are using. If possible, include a label copy or a specification.

---------- Customer Sample Request ----------

Please send us a complete blend of the following individual spices / food ingredients that we are using for _____ (name of meat product)

Our production batch size is _____ kg

g or kg or %	Spice, Ingredient	Sample yes|no

Comments: _____

_____

_____

_____

Company _____ Name (Person) _____

_____ Position _____

City, Country _____ Fax _____

Phone (Office) _____ Email: _____

Phone (Mobile) _____

Please fax to +49 7531 89276-10