friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

25. April 2024

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Did you know that you can order **samples** right here online? It is easy and only takes a few minutes. After we have received your sample order, we are getting in touch with you to discuss shipping and possible documentation needed for your clearing.

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Our **library of production recipes** is available to all visitors without prior registration or log-in. Many recipes are at your disposal in convenient MS Excel® format that allows you to change the total recipe weight according to your individual batch.

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We do not believe in **minimum order quantities**. 1 unit can be ordered from every item in our webshop, unless clearly specified.

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Sincerely,
friedrich ingredients gmbh
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Your category **Bacon**

11.076 AGAGEL® 370 — from 8.20 €/kg

Functional Compound for Meat Preparations

For fresh and cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals.
For more tenderness and extra yield of 10-25%.

Salt, maltodextrin, acidity regulator - sodium acetate [E 262], sodium carbonate [E 500], stabilizer-sodium citrate [E 331], spice extracts.
Salt-free version: AGAGEL® 371

15-25 g/kg finished product [meat + brine]Recipes with Brine Calculator
MOQ may apply

bags @ 10 kg

1 kg	9.50 €/kg
10 kg	9.50 €/kg
100 kg	9.00 €/kg
200 kg	8.75 €/kg
500 kg	8.50 €/kg
1000 kg	8.40 €/kg
2000 kg	8.30 €/kg
5000 kg	8.20 €/kg

11.176 AGAGEL® 371 — from 8.15 €/kg

Functional Compound for Meat Preparations

For fresh and cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals.
For more tenderness and extra yield of 10-25%.

Acidity regulator - sodium acetate [E 262], sodium carbonates [E 500], maltodextrin, stabilizer - sodium citrate [E 331], diphosphate [E 450], spices extracts, separating agent - silica [E 551].
MOQ:
none, item is always in stock.

5-10 g/kg finished product.
Brines: use 3% addition if 25% brine is added [4% if 20% is injected]
Recipes with Brine Calculator

bags @ 4 kg

1 kg	9.35 €/kg
4 kg	9.35 €/kg
100 kg	8.85 €/kg
200 kg	8.60 €/kg
500 kg	8.35 €/kg
1000 kg	8.25 €/kg
2000 kg	8.15 €/kg
5000 kg	8.20 €/kg

11.152 AGAGEL® 372 — from 6.90 €/kg

Functional Compound for Meat Preparations

Your category **Bacon**

11.152 AGAGEL® 372 (continued) — from 6.90 €/kg

Functional Compound for Meat Preparations

For fresh and cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals.
For more tenderness and extra yield of 15-50%.

Salt, stabilizers [E 331, E 262, E 451, E 450], sugar, acidity regulator [E 500], antioxidant [E 301], separating agent [E 551], rapeseed oil.
Without carrageenan, without soya.
MOQ:
none, item is always in stock.

1 kg	8.20 €/kg
25 kg	8.20 €/kg
100 kg	7.70 €/kg
200 kg	7.45 €/kg
500 kg	7.20 €/kg
1000 kg	7.10 €/kg
2000 kg	7.00 €/kg
5000 kg	6.90 €/kg

1.8% in the finished product [meat + brine]Recipes
Watch the Recipe Video here:

bags @ 25 kg

11.023 AGAGEL® 380 — from 9.40 €/kg

Complete System for Red Cooked Meats

Complete system of flavour and function for cured, cooked meat products (red) requiring extra yield, e.g. pizza ham, fast food meat, QSR meat and meat for ready meals.
For more tenderness and extra yield of 20-80%.

Stabilizer [E 451, E 450], salt, soy protein, thickening agent [E 407a], dextrose, glucose syrup, flavour enhancer [E 621], spices (garlic), antioxidant [E 301], yeast extract, flavourings(gravy flavouring, natural pepper flavouring).

1 kg	10.70 €/kg
25 kg	10.70 €/kg
100 kg	10.20 €/kg
200 kg	9.95 €/kg
500 kg	9.70 €/kg
1000 kg	9.60 €/kg
2000 kg	9.50 €/kg
5000 kg	9.40 €/kg

40 g/kg [4%] per kg finished product for brines
Recipes with Brine Calculator
MOQ:
none, item is always in stock.

bags @ 25 kg

11.024 AGAGEL® 390 — from 10.20 €/kg

Complete System for White Cooked Meats

Your category **Bacon**

11.024 AGAGEL® 390 (continued) — from 10.20 €/kg

Complete System for White Cooked Meats

Complete system of flavour and function for cured, cooked meat products (white) requiring extra yield, e.g. pizza ham, chicken roll, fast food meat, QSR meat and meat for ready meals.
For more tenderness and extra yield of 20-80%.

Stabilizer [E 450, E 451], soy protein, salt, thickener [E 407a], dextrose, glucose-syrup, flavour enhancer [E 621], maltodextrin, spices (garlic), yeast extract, antioxidant [E 301], sugar, natural flavourings (beef type), caramel sugar syrup.

1 kg	11.50 €/kg
25 kg	11.50 €/kg
100 kg	11.00 €/kg
200 kg	10.75 €/kg
500 kg	10.50 €/kg
1000 kg	10.40 €/kg
2000 kg	10.30 €/kg
5000 kg	10.20 €/kg

35 g/kg final product [3.5%].
Recipes with Brine Calculator
MOQ:
none, item is always in stock.

bags @ 25 kg

11.016 AGAGEL® 400 — from 13.40 €/kg

Complete System for Emulsions and Cooked Meats

Complete functional system for emulsions and cured, cooked meat products (red and white) requiring extra yield, e.g. pizza ham, QSR meat and meat for ready meals. No flavour added.
For more tenderness and extra yield of 20-80%.

Stabilizers [E 451, E 450], soy protein, thickening agent [E 407a]processed euchema seaweed, dextrose (maize dextrose), salt, glycose syrup (maize glucose syrup).
MOQ may apply

1 kg	14.70 €/kg
50 kg	14.70 €/kg
100 kg	14.20 €/kg
200 kg	13.95 €/kg
500 kg	13.70 €/kg
1000 kg	13.60 €/kg
2000 kg	13.50 €/kg
5000 kg	13.40 €/kg

40 g/kg [4 %] finished product for use in brines
10 g/kg [1 %] total recipe weight for use in sausage
Recipes with Brine Calculator

bags @ 25 kg

11.153 FibreMaxx EF 60 — from 3.20 €/kg

Pea fibre for food applications

Your category **Bacon**

11.153 FibreMaxx EF 60 (continued) — from 3.20 €/kg

Pea fibre for food applications

Small-sized pea fibre for use as diatary fibre addition. Especially suitable in brines for cured meats. Improves texture, yield and serves as a fat replacer.

Pea fibre (clean label - no E-number declaration needed)

1 kg	3.70 €/kg
25 kg	3.70 €/kg
750 kg	3.60 €/kg
1500 kg	3.50 €/kg
3000 kg	3.40 €/kg
8250 kg	3.30 €/kg
17250 kg	3.20 €/kg

Use according to recipe; we recommend 5-10 g/kg [0.5-1%] in brines.
FibreMaxx EF 60 can be used in modern injectors due to its short fibre length.
Packaging details:
pallets à 24 bags = 600 kg = MOQ

bags @ 25 kg

11.069 FibreMaxx WF 90 — from 3.50 €/kg

Wheat fibre texture improver 90 µm fibre length

Fine textured dietary fibre made from wheat. Especially suitable in brines for cured meats. Improves texture, yield and serves as a fat replacer.

Wheat fibre.
GMO-free. 5 years shelf life

1 kg	4.00 €/kg
15 kg	4.00 €/kg
600 kg	3.90 €/kg
1200 kg	3.80 €/kg
2400 kg	3.70 €/kg
6600 kg	3.60 €/kg
13800 kg	3.50 €/kg

Use according to recipe; we recommend 5-10 g/kg [0.5-1%] in brines.
FibreMaxx WF 90 can be used in modern injectors due to its short fibre length.
Packaging details:
pallets à 30 bags = 600 kg = MOQ

bags @ 20 kg

58.002 Garlic Extra [liquid] — from 6.20 €/kg

Highly concentrated aroma

Highly concentrated aroma extract made from natural garlic cloves. Use to intensify sausage products, soups, sauces, meat products and ready meals. No added preservatives. Long-lasting freshness reservoir.

Your category **Bacon**

58.002 Garlic Extra [liquid] (continued) — from 6.20 €/kg

Highly concentrated aroma

1 kg	8.30 €/kg
20 kg	7.85 €/kg
100 kg	7.45 €/kg
200 kg	7.05 €/kg
500 kg	6.60 €/kg
1000 kg	6.20 €/kg

Natural garlic extract.
Carry-over ingredients: purified water, emulsifier - mono and diglycerides [E 472a], thickener - xanthan [E 415].
Recommended Labeling Declaration:garlic or garlic extract.

Use 0.3-2 g/kg according to desired intensity.
MOQ may apply

poly-cans @ 3 kg

11.010 Meister Lak 95 — from 6.05 €/kg

Brine stabilizing poly phosphate pH 9.5

Combination of sodium and potassium polyphosphates. Contains high percentage of pyrophosphate, which results into optimum water binding, good colour development, and best spoilage protection. Low sodium content. EU made.

1 kg	6.55 €/kg
100 kg	6.45 €/kg
200 kg	6.35 €/kg
500 kg	6.25 €/kg
1000 kg	6.15 €/kg
1500 kg	6.05 €/kg

Sodium diphopsphate [E 450],
Sodium triphosphate [E 451].
55% P^2O5 content.
Packaging details:
pallets à 40 bags = 1,000 kg
MOQ may apply

3 g/kg meat content [without water/ice].
PRICES SUBJECT TO CONFIRMATION - PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE DUE TO CURRENT SHORTAGE.

bags @ 25 kg

87.031 Roasting Net B/5, 16 P white — from 9.80 €/reel

for 125 mm filling horns

Polyester/cotton net for cooked and/or cured meats, including roasts and rolls.

Your category **Bacon**

87.031 **Roasting Net B/5, 16 P white (continued)** **from 9.80 €/reel**
for 125 mm filling horns

1 reel 9.80 €/reel

Price per reel of 50 m
34 reels [1,700 m] per carton = MOQ
When comparing prices, always compare the price per 100 m, not only the price of the reel

64.851 **Roasting Net B/5, 20 P white** **from 11.50 €/reel**
for 160 mm filling horns

Polyester/cotton net for cooked and/or cured meats, including roasts and rolls.

Price per reel of 50 m
28 reels [1,400 m] per carton = MOQ
When comparing prices, always compare the price per 100 m, not only the price of the reel

1 reel 11.50 €/reel

87.032 **Roasting Net B/5, 24 P white** **from 13.30 €/reel**
for 200 mm filling horns

Polyester/cotton net for cooked and/or cured meats, including roasts and rolls.

Price per reel of 50 m
24 reels [1,200 m] per carton = MOQ
When comparing prices, always compare the price per 100 m, not only the price of the reel

1 reel 13.30 €/reel

87.030 **Roasting Net B/5, 28 P white** **from 14.60 €/reel**
for 250 mm filling horns

Polyester/cotton net for cooked and/or cured meats, including roasts and rolls.

Price per reel of 50 m
16 reels [800 m] per carton = MOQ
When comparing prices, always compare the price per 100 m, not only the price of the reel

1 reel 14.60 €/reel

11.146 **RoMaxx MB liquid** **from 7.40 €/kg**
Natural Food Preservation

Your category **Bacon**

11.146 RoMaxx MB liquid (continued) — from 7.40 €/kg

Natural Food Preservation

100% natural preservation of food products based on spice extracts. Drastic reduction of micro-biological activities. Use for cooked and fresh meat products, burgers, sausages and QSR food.
Highly effective due to low usage rate.

Herb extract (rosemary), salt, spice.
Shelf-life:
24 months
MOQ may apply

1 kg	9.90 €/kg
20 kg	9.40 €/kg
100 kg	8.90 €/kg
200 kg	8.40 €/kg
500 kg	7.90 €/kg
1000 kg	7.40 €/kg

Only 2 g/kg [0.2 %] provide drastic reduction of micro-biological activities which result into considerably extended shelf-life.

poly-cans @ 3 kg

11.154 RoMaxx MB Super — from 6.80 €/kg

Food Preservation

Preservation of food products based on sodium bisulfite. Maximum reduction of micro-biological activities. Use for cooked and fresh meat products, burgers, sausages, and QSR food.

Preservatives [E 223], acidity regulator [E 262, E 331].

2 g/kg [0.2 %] total recipe weight. Please observe possible legal maximum usage.
MOQ may apply

1 kg	9.10 €/kg
20 kg	8.60 €/kg
100 kg	8.15 €/kg
200 kg	7.70 €/kg
500 kg	7.25 €/kg
1000 kg	6.80 €/kg

bags @ 5 kg

10.042 Smokin' Joe — from 5.55 €/kg

Smoked salt for food

Smoke flavour for food products, including potato salad, sauces, soups, dips, dressings, meat and poultry products, and fish. Especially suitable for frankfurter type sausage.

Your category **Bacon**

10.042 Smokin' Joe (continued) — from 5.55 €/kg

Smoked salt for food

Salt, flavouring, anti caking agent - silica [E 551], dry-caramel-sugar-syrup [caramel, maltodextrin].

5-8 g/kg sausage
2-4 g/kg cooked ham
We recommend that the salt content is reduced by the same amount of added Smokin' Joe'.
MOQ may apply

sachets @ 2 kg

1 kg	7.40 €/kg
20 kg	7.00 €/kg
100 kg	6.65 €/kg
200 kg	6.25 €/kg
500 kg	5.90 €/kg
1000 kg	5.55 €/kg

66.006 Wood Chips / Saw Dust HB 500-1000 — from 0.85 €/kg

0.5-1 mm Beechwood Sawdust

smoldering smoking saw dust for poured [feed-in], cartridge and cold smoke systems
Type HB 500-1000 [0,5-1 mm saw dust size].
Other sizes are also available.

100% natural beechwood saw dust
unlimited storage
Made in Germany

0.5-1 mm smoldering smoking saw dust for use in smoke generators.
Packaging details:
pallets à 42 bags = 630 kg
Minimum order quantity [MOQ]: 150 kg

bags @ 15 kg

1 kg	1.10 €/kg
15 kg	1.10 €/kg
630 kg	1.05 €/kg
1260 kg	1.00 €/kg
2520 kg	0.95 €/kg
6930 kg	0.90 €/kg
14490 kg	0.85 €/kg

66.005 Wood Chips / Saw Dust HBK 750-2000 — from 0.80 €/kg

0.75-3 mm Beechwood Sawdust

smoldering smoking saw dust for use in fully automatic smoke generators with partially opened and opened smoking systems.
Type HBK 750-2000 [0,75-3 mm saw dust size].
Other sizes are also available.

Your category **Bacon**

66.005 Wood Chips / Saw Dust HBK 750-2000 (continued) — from 0.80 €/kg

0.75-3 mm Beechwood Sawdust

100% natural beechwood saw dust
unlimited storage
Made in Germany

0.75-3 mm smoldering smoking saw dust for use in smoke generators.
Packaging details:
pallets à 42 bags = 630 kg
Minimum order quantity [MOQ]: 150 kg

bags @ 15 kg

1 kg	1.10 €/kg
15 kg	1.10 €/kg
630 kg	1.05 €/kg
1260 kg	1.00 €/kg
2520 kg	0.95 €/kg
6930 kg	0.90 €/kg
14490 kg	0.80 €/kg

66.004 Woodchips / Saw Dust KL 1-4 — from 0.85 €/kg

2-4.5 mm Beechwood Chips for smoke houses

for use in condensate smoke systems
Type KL 1-4 [2-4.5 mm chip size].
Other sizes are also available.

100% natural beechwood chips
unlimited storage
Made in Germany

2-4.5 mm beechwood chips for use in condensate smoke systems.
Packaging details:
pallets à 42 bags = 630 kg
Minimum order quantity [MOQ]: 150 kg

bags @ 15 kg

1 kg	1.10 €/kg
15 kg	1.10 €/kg
630 kg	1.05 €/kg
1260 kg	1.00 €/kg
2520 kg	0.95 €/kg
6930 kg	0.90 €/kg
14490 kg	0.85 €/kg

66.002 Woodchips / Saw Dust KL 2-16 — from 0.85 €/kg

4-12 mm Beechwood chips for smoke houses

smoldering smoking chips for use in fully automatic smoke generators in closed and partially opened smoking systems.
Type KL 2-16 [4-12 mm chip size].
Other sizes are also available.

Your category **Bacon**

66.002	**Woodchips / Saw Dust KL 2-16 (continued)** *4-12 mm Beechwood chips for smoke houses*		**from 0.85 €/kg**
	100% natural beechwood chips unlimited storage Made in Germany 4-12 mm smoldering smoking chips for use in smoke generators. Packaging details: pallets à 42 bags = 630 kg Minimum order quantity [MOQ]: 150 kg bags @ 15 kg	1 kg	1.10 €/kg
		15 kg	1.10 €/kg
		630 kg	1.05 €/kg
		1260 kg	1.00 €/kg
		2520 kg	0.95 €/kg
		6930 kg	0.90 €/kg
		14490 kg	0.85 €/kg