

30. April 2024

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Sincerely, friedrich ingredients gmbh FLAVOUR & FUNCTION FOR YOUR SUCCESS

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# 10.007 **BouillonMaxx Beef**

from 4.95 €/kg

Universal beef flavouring

Universal favouring for all foodstuffs. Use as a basic flavour for meat products, such as sausages and burgers. Especially suitable for fast food, QSR foods, ready meals and vegan products. No added yeast.

Salt, flavour enhancer-MSG [E 621], modified starch, palm fat, anti-caking agent-silica [E 551], flavouring, turmeric, colouring agent-caramel [E 150c].

Also available as MSG-free version => item # 51.007 MOQ may apply

Burgers: 3-4 g/kg QSR foods: 3-5 g/kg Cooked sausages: 5 g/kg Sausages in brine: 5-6 g/kg Sausages in cans: 3 g/kg Liver sausage, Pâté: 3 g/kg Max. pallet load: 600 kg

bags @ 25 kg



1 kg	6.65 €/kg
20 kg	6.30 €/kg
100 kg	5.95 €/kg
200 kg	5.65 €/kg
500 kg	5.30 €/kg
1000 kg	4.95 €/kg

### 51.007 **BouillonMaxx Beef [MSG-free]**

from 7.40 €/kg

MSG-free universal favouring for all foodstuffs. Use as a basic flavour for meat products, such as sausages and burgers. Especially suitable for fast food, QSR foods, ready meals and

General food flavouring [stock seasoning]

vegan products.

Salt, maltodextrin, yeast extract, modified starch, palm fat, separating agent [E 551], turmeric, colouring agent [E 150c], flavourings (garlic, onion).

MOQ may apply

Burgers: 3-4 g/kg QSR foods: 3-5 g/kg Cooked sausages: 5 g/kg Sausages in brine: 5-6 g/kg Sausages in cans: 3 g/kg Liver sausage, Pâté: 3 g/kg Max. pallet load: 600 kg





51.007	BouillonMaxx Beef [MSG-free] (continued)		from 7.40 €/kg
	General food flavouring [stock seasoning]		
		1 kg	9.90 €/kg
	bags @ 25 kg	20 kg	9.40 €/kg
	bays & 20 kg	100 kg	8.90 €/kg
		200 kg	8.40 €/kg
		500 kg	7.90 €/kg
		1000 kg	7.40 €/kg

### 51.014 **BouillonMaxx Chicken**

from 6.65 €/kg

Basic chicken flavouring

Universal chicken flavouring for all poultry applications, including chicken soup, chicken sausage, chicken burgers, ready meals, QSR foods and other (fast) food products. No animal ingredients. Visible parsley content.

lodised salt, flavour enhancer-monosodium glutamate [E 621], disodium [E 631], disodium guanylate [E 627], starch, palm fat, flavouring, hydrolized vegetable protein, sugar, spice, caramel sugar syrup, maltodextrin, parsley.

Chicken burgers: 3-4 g/kg QSR foods: 3-5 g/kg Chicken sausages: 5 g/kg Chicken soup: 20 g/kg. Max. pallet load: 600 kg MOQ may apply

bags @ 25 kg



1 kg	8.90 €/kg
20 kg	8.45 €/kg
100 kg	8.00 €/kg
200 kg	7.55 €/kg
500 kg	7.10 <b>€</b> /kg
1000 kg	6.65 €/kg

### 51.008 BouillonMaxx Chicken [MSG-free]

from 7.40 €/kg

Basic food flavouring, stock seasoning

Concentrated granulated bouillon (stock seasoning) for poultry applications, including chicken soup, chicken sausage, chicken burgers, ready meals, QSR foods and other (fast) foods. No animal content.

lodised salt (salt, potassium iodate), maltodextrin, starch, yeast extract, sugar, palm fat, flavourings, caramel sugar syrup. Recipes





51.008	BouillonMaxx Chicken [MSG-free] (continued)		from 7.40 €/kg
	Basic food flavouring, stock seasoning		
		1 kg	9.90 €/kg
	Chicken burgers: 3-4 g/kg	20 kg	9.40 €/kg
	QSR foods: 3-5 g/kg	100 kg	8.90 €/kg
	Chicken sausages: 5 g/kg	200 kg	8.40 €/kg
	Chicken soup: 20 g/kg.	500 kg	7.90 €/kg
	Max. pallet load: 600 kg MOQ may apply	1000 kg	7.40 <b>€</b> /kg
	bags @ 25 kg		

#### 11.151 FibreMaxx EF 200

from 3.20 €/kg

Pea fibre for food applications

Medium-sized pea fibre for use as diatary fibre addition. Use also to add texture to processed meat products, such as burgers and sausages.

Improves texture and serves as a fat replacer. Flavour neutral.

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

use as desired or according to recipe. Packaging details:

pallets à 50 bags = 600 kg = MOQ

bags @ 12 kg



1 kg	3.70 €/kg
12 kg	3.70 €/kg
600 kg	3.60 €/kg
1200 kg	3.50 €/kg
2400 kg	3.40 €/kg
6600 kg	3.30 €/kg
14400 kg	3.20 €/kg

# 11.055 FibreMaxx WF 200

from 3.35 €/kg

Wheat fibre texture improver 200 µm fibre length

Fine textured dietary fibre made from wheat. Especially suitable for whole meat product applications, but also for sausages, burgers and meat chunks. Improves texture and yield. Serves as a fat replacer.



Wheat fibre.

GMO-free. 5 years shelf life

Use according to recipe; we recommend 1-3% in sausages and meat products.

Packaging details:

pallets à 33 bags = 495 kg = MOQ



11.055	FibreMaxx WF 200 (continued)		from 3.35 €/kg
	Wheat fibre texture improver 200 μm fibre length		
		1 kg	3.85 €/kg
	bags @ 15 kg	15 kg	3.85 €/kg
pallets @ 495 kg		495 kg	3.75 €/kg
	pallets @ 435 kg	990 kg	3.65 €/kg
		1980 kg	3.55 €/kg
		5445 kg	3.45 €/kg
		11385 kg	3.35 €/kg

# 11.162 FibreMaxx WF 300

from 2.90 €/kg

Wheat fibre texture improver 300 µm fibre length

Fine textured dietary fibre made from wheat. Especially suitable for whole meat product applications, but also for sausages, burgers and meat chunks. Improves texture and yield. Serves as a fat replacer.

Wheat fibre.

GMO-free. 5 years shelf life

Use according to recipe; we recommend 1-3% in sausages and meat products.

Packaging details:

pallets à 39 bags = 390 kg = MOQ

bags @ 10 kg pallets @ 390 kg



l kg	3.40 €/kg
I0 kg	3.40 €/kg
500 kg	3.30 €/kg
1000 kg	3.20 €/kg
2000 kg	3.10 €/kg
5500 kg	3.00 <b>€</b> /kg
11500 ka	2.90 <b>€</b> /ka

### 51.027 FlavoMaxx Chicken

from 8.55 €/kg

Brine flavouring, completely water-soluble

Chicken flavoured extract seasoning for meat products, QSR foods and other (fast) food items. Use in brines and for sausages, soups, sauces and snack food.

FlavoMaxx Chicken is the chicken flavour booster!

Salt, maltodextrin, sugar, yeast extract, flavouring, flavour enhancer - disodium guanylate [E 627], disodium inosinate [E 631], disodium inosinate [E 631], anti caking agent - silica [E 551]. MOQ may apply





51.027	FlavoMaxx Chicken (continued)		from 8.55 €/kg
	Brine flavouring, completely water-soluble		
		1 kg	11.40 €/kg
	5-10 g/kg final product depending on intensity.	20 kg	10.80 €/kg
	Usage rate in brines:	100 kg	10.25 €/kg
	30-60 g/kg brine if 15% brine is added	200 kg	9.65 €/kg
	25-50 g/kg brine if 20% brine is added	500 kg	9.10 €/kg
	20-40 g/kg brine if 25% brine is added.	1000 kg	8.55 €/kg
	Not HALAL suitable.		
	sachets @ 1 kg		

### 52.003 Garlic & Pepper

from 17.15 €/kg

Seasoning & Dry Marinade [with salt]

Colourful, coarse blend of whole and cracked spiced and salt to add value to meat products, fish and poultry products. Also for lamb, beef meat and roasts. Good salad dressing seasoning.

Spices, salt, spice extracts, flavour enhancer [E 621], barley malt.

Use as desired; we recommend 15-20 g/kg. MOQ may apply

sachets @ 1 kg



1 kg	22.90 €/kg
20 kg	21.75 €/kg
100 kg	20.60 €/kg
200 kg	19.45 €/kg
500 kg	18.30 €/kg
1000 kg	17.15 €/kg

# Garlic granulate 0.1-0.5 mm

from 4.95 €/kg

fine granules [semolina], cleaned and sieved

Standardized fine granulated garlic, approx. 0.5-1 mm, for many food products, including burgers, sausage products and other processed meat products.

Garlic

Use as desired and according to recipe.

MOQ may apply

cartons @ 25 kg



1 kg	5.55 €/kg
100 kg	5.45 €/kg
200 kg	5.35 €/kg
500 kg	5.25 €/kg
1000 kg	5.15 €/kg
1500 kg	4.95 €/kg



### 40.087 Garlic granulate 0.5-1 mm

from 6.40 €/kg

medium sized granules, cleaned and sieved

Standardized medium sized granulated garlic, approx. 0.5-1 mm, for many food products, including burgers, sausage products and other processed meat products.

Garlic

Use as desired and according to recipe.

MOQ may apply

cartons @ 25 kg



1 kg	7.00 <b>€</b> /kg
100 kg	6.90 €/kg
200 kg	6.80 €/kg
500 kg	6.70 €/kg
1000 kg	6.60 €/kg
1500 ka	6.40 €/kg

### 10.044 **Hot Seasoning**

Additional seasoning to boost heat

Tastefully balanced seasoning to add heat to all food products requiring extra heat to (seasoned) meat products and ethnic foods.

Use in addition to the regular seasoning.

Spices, dextrose, sugar, salt, flavour enhancer - monosodium glutamate [E 621], spice extracts.

MOQ may apply

Use carefully according to desired heat level.

Usage recommendation:

2-3 g/kg for spicy sausage / Frankfurters

5 g/kg for spicy burgers and QSR meats

MOQ may apply

sachets @ 1 kg



from 13.40 €/kg

1 kg	17.90 €/kg
20 kg	17.00 €/kg
100 kg	16.10 €/kg
200 kg	15.20 €/kg
500 kg	14.30 €/kg
1000 kg	13.40 €/kg

### 52.051 **Kebap Seasoning**

from 9.45 €/kg

Spice blend for Kebap and Doner Kebap

Seasoning with salt for the authentic kebap meats, for lamb and poultry cuts. Use to add value to all meat products.

Spices, salt, dextrose, flavour enhancer [E 621]. Recipes





52.051	Kebap Seasoning (continued)		from 9.45 €/kg
	Spice blend for Kebap and Doner Kebap		
		1 kg	12.65 €/kg
	Use as desired; we recommend 10 g/kg. MOQ may apply	20 kg	12.00 €/kg
		100 kg	11.35 €/kg
		200 kg	10.75 €/kg
		500 kg	10.10 €/kg
	sachets @ 1 kg	1000 kg	9.45 €/kg

#### 11.031 **Meister Kut 88**

from 3.00 €/kg

Sausage and meat phosphate pH 8.8

Combination of polyphosphates. Contains high percentage [85 %] of pyrophosphate, which results into optimum water binding, good colour development, and best spoilage protection.

Sodium diphopsphate [E 450], Sodium triphosphate [E 451]. PRICES SUBJECT TO CONFIRMATION - PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE DUE TO CURRENT SHORTAGE.

MOQ may apply

3-5 g/kg meat and fat [without water/ice content].

Packaging details:

pallets à 40 bags = 1,000 kg = MOQ

Dry marinade for value-added meats

Choose item Meister Kut NC for smaller quantities.

bags @ 25 kg



1 kg	3.50 €/kg
25 kg	3.50 €/kg
1000 kg	3.20 €/kg
2000 kg	3.15 €/kg
4000 kg	3.10 €/kg
11000 kg	3.05 €/kg
23000 kg	3.00 €/kg

### 10.401 Mesquite from 7.40 €/kg

Convenient decor seasoning [dry marinade] with salt for exotic meat products, barbecue meats, steaks, burgers and other added value meats. For all meat types including poultry.

Salt, dextrose, spices, hydrolysed vegetable protein (HVP), dry glucose syrup, flavourings, caramel sugar syrup, maltodextrin.

20 g/kg [2%] or use as desired. MOQ may apply



10.401	Mesquite (continued)		from 7.40 <b>€</b> /kე
	Dry marinade for value-added meats		
		1 kg	9.90 €/kg
	sachets @ 1 kg	20 kg	9.40 €/kg
		100 kg	8.90 €/kg
		200 kg	8.40 €/kg
		500 kg	7.90 <b>€</b> /kg
		1000 kg	7.40 €/kg
40.025	Onion 3-5 mm [minced]		from 5.70 €/kູເ
	double cleaned and sieved		
	For many food products, including burgers and other meat		
	products.		
	Onions		
	Officials		
	Use as desired.		
	MOQ may apply	1 kg	6.30 €/kg
		100 kg	6.20 €/kg
	cartons @ 20 kg	200 kg	6.10 €/kg
	canonic © 20 kg	500 kg	6.00 €/kg
		1000 kg	5.90 €/kg
		1500 kg	5.70 €/kg
52.018	Oriental Classic	from 11.80 €/kg	
	Seasoning & Dry Marinade [with salt]		
	Oriental - spicy, decorative seasoning with lots of herbs and a		
	distinctive sesame and curry taste. To add value to many dishes		
	and convenience foods, and to add flavour and appeal to	***	
	sausage specialities.	1	
	Sausage specialities.	-	
		1	
	Spices, dextrose, salt, rape oil.	1 kg	15.75 €/kg
		20 kg	13.75 €/kg 14.95 €/kg
	Use as desired; we recommend 15-20 g/kg.	100 kg	14.35 €/kg
	MOQ may apply	200 kg	14.15 €/kg 13.35 €/kg
		200 kg 500 kg	13.35 €/kg 12.60 €/kg
		_	_
	sachets @ 1 kg	1000 kg	11.80 €/kg
11.146	RoMaxx MB liquid		from 7.40 €/kg
	Natural Food Preservation		



### 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

bags @ 5 kg

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

#### 10.042 Smokin' Joe

Smoked salt for food

from 5.55 €/kg

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





sachets @ 2 kg

10.042	Smokin' Joe (continued)		from 5.55 €/kg	
	Smoked salt for food			
		1 kg	7.40 €/kg	
Salt, flavouring, anti caking agent - silica [E 551],	Salt flavouring anti-caking agent, cilica [E 551]	20 kg	7.00 €/kg	
		100 kg	6.65 €/kg	
	dry-caramel-sugar-syrup [caramel, maltodextrin].	200 kg	6.25 €/kg	
		500 kg	5.90 €/kg	
	5-8 g/kg sausage	1000 kg	5.55 €/kg	
	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			