







Nice to Meat – the AGAGEL® System

Reduce production cost and improve yield, texture, and acceptance of your processed meat products by using any of **friedrich ingredients** AGAGEL® systems. Visit www.fiRecipes.com for recipes.




AGAGEL® FOR COOKED SAUSAGES

| | AGAGEL® 370 | AGAGEL® 371 | AGAGEL® 372 | AGAGEL® 380 | AGAGEL® 390 | AGAGEL® 400 | AGAGEL® 500 | AGAGEL® 600 |
|---|----------------|----------------|----------------|----------------|----------------|----------------|----------------|----------------|
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AGAGEL® FOR CURED MEATS

| | AGAGEL® 370 | AGAGEL® 371 | AGAGEL® 372 | AGAGEL® 380 | AGAGEL® 390 | AGAGEL® 400 | AGAGEL® 500 | AGAGEL® 600 |
|--|----------------|----------------|----------------|----------------|----------------|----------------|----------------|----------------|
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AGAGEL® FOR QSR FOODS

| | AGAGEL® 370 | AGAGEL® 371 | AGAGEL® 372 | AGAGEL® 380 | AGAGEL® 390 | AGAGEL® 400 | AGAGEL® 500 | AGAGEL® 600 |
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AGAGEL® FOR FRESH MEAT

| | AGAGEL® 370 | AGAGEL® 371 | AGAGEL® 372 | AGAGEL® 380 | AGAGEL® 390 | AGAGEL® 400 | AGAGEL® 500 | AGAGEL® 600 |
|---|----------------|----------------|----------------|----------------|----------------|----------------|----------------|----------------|
|  | ● | ● | ● | | | | | |
|  | ● | ● | ● | | | | | |
|  | ● | ● | ● | | | | | |

| Item | Product Information Please refer to our website for complete information and recipes |
|---------------------------------|---|
| AGAGEL® 370 [#11.076] | 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% . Usage rate: 15-25 g/kg finished product [meat + brine]. WITH SALT! |
| AGAGEL® 371 [#11.176] | 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% . Usage rate: 5-10 g/kg finished product [meat + brine]. WITHOUT SALT! |
| AGAGEL® 372 [#11.152] | 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 30-40% . Usage rate: 18 g/kg finished product [meat + brine]. |
| AGAGEL® 380 [#11.023] | Complete system of flavour & function for cured, cooked meat products 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% . For RED MEAT . Usage rate: 2.5-3.8 % finished product [meat + brine], depending on application. |
| AGAGEL® 390 [#11.024] | Complete system of flavour & function for cured, cooked meat products 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% . For WHITE MEAT (Chicken, Turkey) Usage rate: 2.5-3.8 % finished product [meat + brine], depending on application. |
| AGAGEL® 400 [#11.016] | Blend of functional ingredients to manufacture emulsions for meat products, such as sausages, burgers, nuggets & Co. Use als as brine agent for cooked and cured meats, red and white. Allows up to 80% extra yield . Flavour neutral. Usage rate: 1% for emulsions, 4% in brines. |
| AGAGEL® 500 [#11.015] | Texture improver for burger, nuggets & Co. Improves texture while reducing shrink and deformation of burger patties. Fully functioning from low cooking temperatures. Flavour neutral. Usage rate: 10-30 g/kg, depending on application and desired yield. |
| AGAGEL® 600 [#11.026] | Fat replacer and functional compound for fat-water emulsions . Fat-water emulsions are usually added to sausages recipes for competitive markets. Usage rate: 1:13:13 for emulsion made from vegetable oil. 1:20:20 for emulsion made from animal fat, such as chicken skin. |

Complete product information and detailed, customized production recipes are available free of charge from

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