



# Burger System

Fine ingredients for your next best-selling burger

Product and description	Usage rate	Facts to know
<b>Chicago Burger</b> [10.026] concentrated spice blend	4 g/kg for beef burgers 6-7 g/kg for chicken burgers	Best-selling spice blend. Western flavour profile
<b>Western Burger</b> [10.334] concentrated spice blend	2-3 g/kg for beef burgers 3-4 g/kg for chicken burgers	Western flavour. Highly concentrated and economical
<b>Arabian Burger</b> [10.167] concentrated spice blend	5 g/kg for beef burgers 7-8 g/kg for chicken burgers	Arabian flavour economically formulated
<b>BurgerMaxx</b> [10.048] complete ingredient system	50 g/kg for beef burgers 60 g/kg for chicken burgers	No further ingredients needed. Competitively priced
<b>BouillionMaxx</b> [10.007] flavour booster	3-4 g/kg for beef burgers 5-6 g/kg for chicken burgers	Use optional with ground black pepper
<b>Pepper black</b> [40.016] fine ground, premium quality	2-3 g/kg for beef and chicken burgers (optional)	guaranteed content of essential oil of 1.3 ml/100 g
<b>MDM Neutralizer</b> [10.395] flavour concentrate	5 g/kg MDM share (optional). For use in Chicken Burgers.	Reduces unwanted MDM flavour in chicken burgers
<b>AGAGEL 500</b> [# 11.015] texture and yield improver	10-30 g/kg for beef and chicken burgers (optional)	Reduces shrink and patty deformation. Improves texture.
<b>RoMaxx MB liquid</b> [11.146] natural preservation for food	Only 2 g/kg [0.2 %] result into considerably extended shelf- life	No E-Numbers; drastic reduc- tion of micro-biological activities
<b>FibreMaxx WF 200</b> [11.055] wheat fibre	1-3% or according to desired result (optional)	Use to reduce burger shrink or as fat replacer
<b>FibreMaxx S</b> [11.037] soya fibre	1-3% or according to desired result	Use to reduce burger shrink or as fat replacer

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

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Product and description	Usage rate	Facts to know
<b>VeggieMaxx Burger</b> [54.002] flavour and function compound	10-12% for Veggie Burgers	Use only according to the recipe Veggie Burger Classic ( <a href="#">here</a> )
<b>VeggieMaxx SW</b> [54.001] texturized vegetable protein	15-25% for Veggie Burgers	Use only according to the recipe Veggie Burger Classic ( <a href="#">here</a> )
<b>Burger Press Aluminium</b> with structured surface [89.060]	100 mm Ø for burger patties 80-120 g 125 mm Ø for burger patties 120-250 g	
<b>Burger Press Stainless Steel</b> with smooth surface [89.057]	60 mm Ø for burger patties 30-60 g 85 mm Ø for burger patties 60-110 g	



## Customer Sample Request Form

Please send us the following sample(s) for \_\_\_\_\_ kg of test production *or* specify required test quantity here:

- ☐ Chicago Burger
- ☐ Western Burger
- ☐ Arabian Burger
- ☐ BurgerMaxx
- ☐ BouillionMaxx
- ☐ Pepper black
- ☐ MDM Neutralizer
- ☐ AGAGEL 500
- ☐ RoMaxx MB liquid
- ☐ FibreMaxx WF 200
- ☐ FibreMaxx S

- ☐ VeggieMaxx Burger
- ☐ VeggieMaxx SW



Company \_\_\_\_\_ Name (Person) \_\_\_\_\_

\_\_\_\_\_ Position \_\_\_\_\_

City, Country \_\_\_\_\_ Fax \_\_\_\_\_

Phone (Office) \_\_\_\_\_ Email: \_\_\_\_\_

Phone (Mobile) \_\_\_\_\_