

How To Make

BURGER



friedrich ingredients®

FLAVOUR & FUNCTION FOR YOUR SUCCESS™

Recipes – Essentials – Optional – Ingredients

Example of our Recipes

Total Meat		100,00%	100,000 kg
Chicken Breast / Thigh	<i>boneless, skin-on</i>		100,000 kg
Water / Flaked Ice		10,00%	10,000 kg
Additional Water	- for FibreMaxx	4,00%	4,000 kg
Additional Water	- for TSP	2,50%	2,500 kg
Total Meat + Water		116,50%	116,500 kg
Item #	↓ Ingredients	Quantity	
10.022	★ Chicken Burger	1,00%	1,170 kg
40.025	★ Onion 3-5 mm [minced]		
	★ FibreMaxx WE 200		

For more information and recipes visit

www.fiRecipes.com

or scan the following QR-Code



Essentials – what you really need



Burger Press Aluminum

Available in:

100 mm for 80 – 120 g Patties **€ 79.00***

125 mm for 120 – 250 g Patties **€ 89.00***



Burger Press Stainless Steel

Available in:

60 mm for 30 – 60 g Patties **€ 69.00***

85 mm for 60 – 110 g Patties **€ 79.00***



Meat Grinder 12 SQO by Bartscher

Aluminum framed meat grinder

70 mm grinder plate

1 knife and 1 grinder plate (6 mm) included

€ 899.00*

For more products visit: www.fiSundries.com



Optional – for a more professional use



Meat Mincer TG – 101 **by Delitech**

3-piece mincing unit
Capacity: 400 kg/hour

€ 2,445.00*



Meat Mincer TGR – 103 COOL **by Delitech**

Chilled mincer, 5-piece mincing unit
Capacity: 400 kg/hour

€ 4,400.00*



OSCAR 20 Hydraulic Stuffer **+ Burger Head**

Mobile burger former and sausage stuffer
[Complete details and video presentation](#)

€ 7,800.00*

For more products visit: www.fiSundries.com

*Prices are subject to confirmation. Check for current prices online @ www.ingredients.de

Ingredients

Product and description	Usage rate	Facts to know
Chicago Burger [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
Western Burger [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
Arabian Burger [10.167] concentrated spice blend	5 g/kg for beef burgers 7-8 g/kg for chicken burgers	Arabian flavour economically formulated
BurgerMaxx [10.048] complete ingredient system	50 g/kg for beef burgers 60 g/kg for chicken burgers	No further ingredients needed. Competitively priced
BouillonMaxx [10.007] flavour booster	3-4 g/kg for beef burgers 5-6 g/kg for chicken burgers	Use optional with ground black pepper
Pepper black [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
AGAGEL 500 [# 11.015] texture and yield improver	10-30 g/kg for beef and chicken burgers (optional)	Reduces shrink and patty deformation. Improves texture.
RoMaxx MB liquid [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
FibreMaxx WF 200 [11.055] wheat fibre	1-3% or according to desired result (optional)	Use to reduce burger shrink or as fat replacer
FibreMaxx S [11.037] soya fibre	1-3% or according to desired result	Use to reduce burger shrink or as fat replacer
VeggieMaxx Burger [54.002] flavour and function compound	10-12% for Veggie Burgers	Use only according to the recipe Veggie Burger Classic (here)
VeggieMaxx SW [54.001] texturized vegetable protein	15-25% for Veggie Burgers	Use only according to the recipe Veggie Burger Classic (here)

For more ingredients visit: www.ingredients.de

Company Profile

friedrich ingredients is specialized in supplying food ingredients, sausage casings and sundries items to professional meat and food processors and caterers worldwide. The company was established in 1997.

Innovative food ingredients are developed, produced and marketed from the company's location in Konstanz, Germany.

GCC and MENA customers enjoy premium customer service from the company's office in Dubai, UAE which was established in 2014.



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