



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

18. April 2024

Dear Customer,

Thank you very much for your interest in our products. We are pleased to offer you a printout in PDF-format of the products that you have chosen.

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.

Please have a close look at our **Service Section**. At your fingertips, brochures are available for free download.

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.

Shipping is done by sea freight, air freight and ups® worldwide service at preferred rates. We organize the transport to your nearest port unless you prefer to pick-up the goods from our warehouse in Hamburg.

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

With your initial order, we will suggest **payment terms** to you that will suit your business.

Sincerely,

friedrich ingredients gmbh

FLAVOUR & FUNCTION FOR YOUR SUCCESS

PS. Don't forget to check out our latest addition **fiSundries**. Knives-shoes-boots-clothing and many more. World-wide shipping by ups® at preferred rates, or at no extra charge with your ingredients order.

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Overall Pricelist

80.018	[Boning] Knife 16 cm - yellow <i>PrimeLine by GIESSER</i>	from 12.90 €/pcs
	Super-polished blade for improved corrosion resistance, for the perfect cut, made from precious chromium molybdenum steel. Ergonomical, anti-slip grip. Made in Germany by GIESSER	1 pcs 12.90 €/pcs
	Delivery unit: 6 knives = MOQ Choose between 2 colours, YELLOW (Chicken), and BLUE (lamb or others) 16 cm blade length = 30 cm total length	
80.204	[Butcher] Knife 21 cm - red <i>PrimeLine by GIESSER</i>	from 19.50 €/pcs
	Super-polished blade for improved corrosion resistance, for the perfect cut, made from precious chromium molybdenum steel. Ergonomical, anti-slip grip. Made in Germany by GIESSER	1 pcs 19.50 €/pcs
	Delivery unit: 6 knives = MOQ Choose between 3 colours, RED (recommended for beef), YELLOW (Chicken), and BLUE (lamb or others) 21 cm blade length = 35 cm total length (158 g)	
80.206	[Butcher] Knife 30 cm - red <i>PrimeLine by GIESSER</i>	from 28.90 €/pcs
	Super-polished blade for improved corrosion resistance, for the perfect cut, made from precious chromium molybdenum steel. Ergonomical, anti-slip grip. Made in Germany by GIESSER	1 pcs 28.90 €/pcs
	Delivery unit: 6 knives = MOQ Choose between 3 colours, RED (recommended for beef), YELLOW (Chicken), and BLUE (lamb or others) 30 cm blade length = 45 cm total length	
80.012	[Chef's] Knife 20 cm, red <i>by GIESSER</i>	from 19.90 €/pcs
	Super-polished blade for improved corrosion resistance, for the perfect cut, made from stainless steel. Ergonomical, anti-slip grip. Made in Germany	

Overall Pricelist

80.012	[Chef's] Knife 20 cm, red (continued) <i>by GIESSER</i>	from 19.90 €/pcs
		1 pcs 19.90 €/pcs
	Delivery unit: 6 knives = MOQ	
80.013	[Chef's] Knife 26 cm, blue <i>by GIESSER</i>	from 26.90 €/pcs
	Super-polished blade for improved corrosion resistance, for the perfect cut, made from stainless steel. Ergonomical, anti-slip grip. Made in Germany	1 pcs 26.90 €/pcs
	Delivery unit: 6 knives = MOQ	
80.015	[Knife] Set, 3 pcs, black <i>by GIESSER</i>	from 39.00 €/pcs
	consisting of: Sticking knife 16 cm Boning knife 13 cm Butcher knife 21 cm Save 20% over individual knife purchase	1 pcs 39.00 €/pcs
80.016	[Salmon] Knife, scalloped edge, 31 cm, blue <i>by GIESSER</i>	from 29.90 €/pcs
	Salmon knife with flexible	1 pcs 29.90 €/pcs
73.401	ABM Compact <i>Batter - Breeding Table-Top Machine</i>	from 12,896.00 €/pcs
	Stainless-steel table-top machine for easy batter and breading. Single-phase compact unit	1 pcs 12,896.00 €/pcs
	Please refer to ABM's video and brochure for details of this machine :	
73.201	ABM F 1000 Burger Patty Former Machine <i>1 single drum included (please specify)</i>	from 7,090.00 €/pcs
	Ideal burger patty machine for startups and first-time-users, for test-kitchen, food service, catering, and innovative supermarkets.High productivity: up to 1,500 patties per hour (single drum).	

Overall Pricelist

73.201	ABM F 1000 Burger Patty Former Machine (continued) <i>1 single drum included (please specify)</i>	from 7,090.00 €/pcs
		1 pcs 7,090.00 €/pcs
	Please refer to ABM's video and brochure for details of this machine :	
73.221	ABM F 2000 PLUS Burger Patty Former Machine <i>1 drum included (please specify)</i>	from 10,835.00 €/pcs
	Ideal burger patty machine for professional burger manufacturers.High productivity: up to 3,500 patties per hour.	1 pcs 10,835.00 €/pcs
	Please refer to ABM's video and brochure for details of this machine :	
88.017	ABM HD 4000 PLUS Burger Patty Former Machine <i>1 drum included (please specify)</i>	from 20,705.00 €/pcs
	Professional burger patty machine for professional burger manufacturers.High productivity: up to 4,000 patties per hour.	1 pcs 20,705.00 €/pcs
	Please refer to ABM's video and brochure for details of this machine :	
73.011	ABM TP 12 <i>Horizontal Table Top Meat Slicer</i>	from 8,700.00 €/pcs
	Compact table top meat slicer. Designed to cut chicken breast and other meat chunks into 3 slices of 6 mm, or 4 slices of 5 mm each.	1 pcs 8,700.00 €/pcs
	Please refer to ABM's video and brochure for details of this machine :	
73.001	ABM UNI 350 G COMFORT <i>Semi-Automatic Slicer</i>	from 4,290.00 €/pcs

Overall Pricelist

73.001	ABM UNI 350 G COMFORT (continued) <i>Semi-Automatic Slicer</i>	from 4,290.00 €/pcs	
Semi-automatic, high precision slicer for startups, test-kitchen, food service, catering, and innovative supermarkets.		1 pcs	4,290.00 €/pcs
Please refer to ABM's video and brochure for details of this machine :			
73.002	ABM UNI 350 GA <i>Semi-Automatic Slicer</i>	from 6,160.00 €/pcs	
Semi-automatic, high precision slicer for professional user, including supermarkets, innovative retailers and food service companies.		1 pcs	6,160.00 €/pcs
Please refer to ABM's video and brochure for details of this machine :			
11.076	AGAGEL® 370 <i>Functional Compound for Meat Preparations</i>	from 8.20 €/kg	
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.		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
For more tenderness and extra yield of 10-25%.		1000 kg	8.40 €/kg
Salt, maltodextrin, acidity regulator - sodium acetate [E 262], sodium carbonate [E 500], stabilizer-sodium citrate [E 331], spice extracts.		2000 kg	8.30 €/kg
		5000 kg	8.20 €/kg
Salt-free version: AGAGEL® 371			
15-25 g/kg finished product [meat + brine]Recipes with Brine Calculator			
MOQ may apply			
bags @ 10 kg			
11.176	AGAGEL® 371 <i>Functional Compound for Meat Preparations</i>	from 8.15 €/kg	
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%.			

Overall Pricelist

11.176	AGAGEL® 371 (continued)	from 8.15 €/kg	
	<i>Functional Compound for Meat Preparations</i>		
		1 kg	9.35 €/kg
		4 kg	9.35 €/kg
	Acidity regulator - sodium acetate [E 262], sodium carbonates [E 500],	100 kg	8.85 €/kg
	maltodextrin, stabilizer - sodium citrate [E 331], diphosphate [E 450], spices	200 kg	8.60 €/kg
	extracts, separating agent - silica [E 551].	500 kg	8.35 €/kg
	MOQ:	1000 kg	8.25 €/kg
	none, item is always in stock.	2000 kg	8.15 €/kg
		5000 kg	8.20 €/kg
	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		
11.152	AGAGEL® 372	from 6.90 €/kg	
	<i>Functional Compound for Meat Preparations</i>		
	For fresh and cooked meat products of all kinds. Especially effective with Fast	1 kg	8.20 €/kg
	Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats	25 kg	8.20 €/kg
	for ready meals.	100 kg	7.70 €/kg
	For more tenderness and extra yield of 15-50%.	200 kg	7.45 €/kg
		500 kg	7.20 €/kg
		1000 kg	7.10 €/kg
	Salt, stabilizers [E 331, E 262, E 451, E 450], sugar, acidity regulator [E 500],	2000 kg	7.00 €/kg
	antioxidant [E 301], separating agent [E 551], rapeseed oil.	5000 kg	6.90 €/kg
	Without carrageenan, without soya.		
	MOQ:		
	none, item is always in stock.		
	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	
	<i>Complete System for Red Cooked Meats</i>		
	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%.		

Overall Pricelist

11.023	AGAGEL® 380 (continued)	from 9.40 €/kg	
<i>Complete System for Red Cooked Meats</i>			
		1 kg	10.70 €/kg
		25 kg	10.70 €/kg
	Stabilizer [E 451, E 450], salt, soy protein, thickening agent [E 407a], dextrose,	100 kg	10.20 €/kg
	glucose syrup, flavour enhancer [E 621], spices (garlic), antioxidant [E 301], yeast	200 kg	9.95 €/kg
	extract, flavourings(gravy flavouring, natural pepper flavouring).	500 kg	9.70 €/kg
		1000 kg	9.60 €/kg
	40 g/kg [4%] per kg finished product for brines	2000 kg	9.50 €/kg
	Recipes with Brine Calculator	5000 kg	9.40 €/kg
	MOQ:		
	none, item is always in stock.		
	bags @ 25 kg		
11.024	AGAGEL® 390	from 10.20 €/kg	
<i>Complete System for White Cooked Meats</i>			
		1 kg	11.50 €/kg
		25 kg	11.50 €/kg
	Complete system of flavour and function for cured, cooked meat products (white)	100 kg	11.00 €/kg
	requiring extra yield, e.g. pizza ham, chicken roll, fast food meat, QSR meat and	200 kg	10.75 €/kg
	meat for ready meals.	500 kg	10.50 €/kg
	For more tenderness and extra yield of 20-80%.	1000 kg	10.40 €/kg
		2000 kg	10.30 €/kg
	Stabilizer [E 450, E 451], soy protein, salt, thickener [E 407a], dextrose,	5000 kg	10.20 €/kg
	glucose-syrup, flavour enhancer [E 621], maltodextrin, spices (garlic), yeast		
	extract, antioxidant [E 301], sugar, natural flavourings (beef type), caramel sugar		
	syrup.		
	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	
<i>Complete System for Emulsions and Cooked Meats</i>			
	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%.		

Overall Pricelist

11.016	AGAGEL® 400 (continued) <i>Complete System for Emulsions and Cooked Meats</i>	from 13.40 €/kg	
		1 kg	14.70 €/kg
	Stabilizers [E 451, E 450], soy protein, thickening agent [E 407a]processed	50 kg	14.70 €/kg
	euchema seaweed, dextrose (maize dextrose), salt, glyucose syrup (maize glucose	100 kg	14.20 €/kg
	syrup).	200 kg	13.95 €/kg
	MOQ may apply	500 kg	13.70 €/kg
		1000 kg	13.60 €/kg
		2000 kg	13.50 €/kg
	40 g/kg [4 %] finished product for use in brines	5000 kg	13.40 €/kg
	10 g/kg [1 %] total recipe weight for use in sausage		
	Recipes with Brine Calculator		
	bags @ 25 kg		
11.015	AGAGEL® 500 <i>Texture Improver for Burger, Nuggets & Co.</i>	from 7.70 €/kg	
	Texture improver for burger, nuggets & Co. Improves texture while reducing shrink	1 kg	9.00 €/kg
	and deformation of burger patties. Fully functioning even from low cooking	25 kg	9.00 €/kg
	temperatures. Flavour neutral.	100 kg	8.50 €/kg
		200 kg	8.25 €/kg
		500 kg	8.00 €/kg
	Potato fibre, modified starch [E1422], dextrose (maize dextrose), potato starch,	1000 kg	7.90 €/kg
	stabilizers [E 450, E 451], antioxidant [E 316].	2000 kg	7.80 €/kg
	MOQ may apply	5000 kg	7.70 €/kg
	10-30 g/kg [1-3%], depending on target result.		
	Recipes		
	bags @ 25 kg		
11.026	AGAGEL® 600 <i>Functional Compound for Emulsions</i>	from 9.90 €/kg	
	This functional compound was developed for making fat-water emulsions.		
	Fat-water emulsions are usually added to sausages recipes in competitive markets.		
	Allows making of emulsions of up to 1:20:20 (AGAGEL® 600 : water : fat)		
	Thickener ([E 401] sodium alginate, [E 466] sodium carboxymethyl cellulose, [E 415] xanthan, [E 412] guar gum), sabiliser ([E 516] calcium sulphate, [E 450] diphosphate), dextrose, wheat starch.		

Overall Pricelist

11.026	AGAGEL® 600 (continued)	from 9.90 €/kg	
	<i>Functional Compound for Emulsions</i>		
		1 kg	11.20 €/kg
	2.5-3.5%, depending on desired viscosity (firmness).	25 kg	11.20 €/kg
	1:15:15 for an emulsion made from vegetable oil	100 kg	10.70 €/kg
	1:20:20 for an emulsion made from chicken skin.	200 kg	10.45 €/kg
	MOQ:	500 kg	10.20 €/kg
	none, item is always in stock.	1000 kg	10.10 €/kg
		2000 kg	10.00 €/kg
		5000 kg	9.90 €/kg
	bags @ 25 kg		
40.097	Allspice ground	from 12.10 €/kg	
	<i>Selected, choice quality</i>		
	Fine ground allspice. For brines and pickled goods, for roasts and other meat products. Also for christmas bakery and confectionary products, and as an ingredient for pâté, liversausage and minced meat seasonings.	1 kg	12.70 €/kg
		100 kg	12.60 €/kg
		200 kg	12.50 €/kg
		500 kg	12.40 €/kg
		1000 kg	12.30 €/kg
	Allspice	1500 kg	12.10 €/kg
	Use as desired.		
	MOQ may apply		
	bags @ 25 kg		
40.065	Allspice whole	from 8.70 €/kg	
	<i>from Jamaica</i>		
	Fine ground allspice. For brines and pickled goods, for roasts and other meat products. Also for christmas bakery and confectionary products, and, above all, as an ingredient for pâté, liversausage and minced meat seasonings.	1 kg	9.30 €/kg
		100 kg	9.20 €/kg
		200 kg	9.10 €/kg
		500 kg	9.00 €/kg
		1000 kg	8.90 €/kg
	Allspice.Reduced bacteria count by steam sterilization.	1500 kg	8.70 €/kg
	Use as desired.		
	MOQ may apply		
	bags @ 25 kg		
85.032	Apron [red] 74 x 110 cm	from 9.45 €/pcs	
	<i>PE Textile with Polyurethane Coating</i>		

Overall Pricelist

85.032	Apron [red] 74 x 110 cm (continued)	from 9.45 €/pcs	
	<i>PE Textile with Polyurethane Coating</i>		
	Metal-free apron for multiple use.	1 pcs	14.50 €/pcs
	Water resistant. Washable up to 40° C. Made in Germany.	50 pcs	9.45 €/pcs
	74 cm circumference (plus strap) x 110 cm length. 1 size fits all.		
	Perfect for HoReCa, Retail and Food Service.		
	Get 10% discount for 50 aprons [= 1 carton]		
	Also available in dark blue		
85.030	Apron DAGELIN [blue] 120 x 100 cm	from 19.70 €/pcs	
	<i>Waterproof, for Multiple Use</i>		
	Premium quality apron for multiple use.	1 pcs	21.90 €/pcs
	Especially designed for the food industry. Made in Germany.	10 pcs	19.70 €/pcs
	100 cm length x 120 cm circumference.		
	Get 10% discount for 10 aprons of any size [= 1 carton]		
	Other available sizes [circumference] at similar prices:		
	100 cm		
	105 cm		
	110 cm		
	115 cm		
	120 cm = standard men's size		
	125 cm		
	130 cm		
	135 cm		
85.031	Apron DELICLEAN [white] 120 x 100 cm	from 20.60 €/pcs	
	<i>Waterproof, for Multiple Use</i>		
	Premium quality apron for multiple use.		
	Especially designed and made for the food industry.		
	100 cm length x 120 cm circumference.		
	Get 10% discount for 10 aprons of any size [= 1 carton]		
	Other available sizes [circumference] at similar prices:		
	100 cm		
	105 cm		
	110 cm		
	115 cm		

120 cm = standard men's size	1 pcs	22.90 €/pcs
125 cm	10 pcs	20.60 €/pcs
130 cm		
135 cm		
140 cm		

10.167	Arabian Burger Mix	from 7.40 €/kg
	<i>Concentrated seasoning</i>	
Concentrated spice blend for authentic Arabian burger flavour. Very economical due to high flavour concentration resulting into low usage rate.		1 kg 9.90 €/kg
Use also for Chicken Nuggets and other restructed chicken products.		20 kg 9.40 €/kg
		100 kg 8.90 €/kg
		200 kg 8.40 €/kg
		500 kg 7.90 €/kg
Salt, spices, maltodextrin, dextrose, rapeseed oil, natural spice extracts.Recipes		1000 kg 7.40 €/kg
5 g/kg for Beef Burger		
7-8 g/kg for Chicken Burger		
BouillonMaxx for extra flavour		
AGAGEL® 500 for improved texture and less shrink.		
MOQ may apply		
sachets @ 1 kg		

86.007	Astro Face Mask - white	from 195.00 €/carton
	<i>Latex-free, 2 layers, with sewed-on mouth mask</i>	
Disposable Astro face mask with sewed-on mouth mask made of PP spider mat, light-weight and air permeable.		1 carton 195.00 €/carton
All-in-one is better than piece-by-piece. Ideal for colour coding of different production areas.		
Price per box of 1,000 pcs, sub-packed in 10 bags of 100 pcs each.		
Always compare the price per 1,000 units, not the price per shipping unit.		
Available in white, blue, green and red for optimum colour coding of different production areas.		
This product is currently not available due to the Corona Virus crisis		

Overall Pricelist

81.080	Band Saw Blade 1,750 x 15.5 x 0.45 <i>for Delitech Bandsaw Type BS 502/503</i>	from 35.50 €/pcs
	Swedish made band saw blade, long-lasting quality.	1 pcs 35.50 €/pcs
	Price per set of 5 blades [supply unit]. Always compare the price of 1 blade, not the price of a supply unit.	
81.081	Band Saw Blade 1,750 x 20 x 0.5 <i>for Delitech Bandsaw Type BS 502/503</i>	from 38.50 €/pcs
	Swedish made band saw blade, long-lasting quality.	1 pcs 38.50 €/pcs
	Price per set of 5 blades [supply unit]. Always compare the price of 1 blade, not the price of a supply unit.	
57.001	Barbecue Spiced Oil <i>MSG-free Classic BBQ meat dressing [clear]</i>	from 8.90 €/kg
	The classic BBQ marinade for all meat and non-meat products. Chili, paprika and other well-balanced spicy ingredients provide the full BBQ flavour. Provides long-lasting product shine. Prevents loss of meat juice.	1 kg 11.90 €/kg 20 kg 11.30 €/kg 100 kg 10.70 €/kg 200 kg 10.10 €/kg 500 kg 9.50 €/kg 1000 kg 8.90 €/kg
	Rape oil, spices, salt, palm fat (hardened), flavouring. No added preservatives, MSG, or gluten.	
	60 g/kg meat [6%]. MOQ may apply	
	buckets @ 5 kg	
42.088	Basil rubbed [stemless] <i>Choice quality</i>	from 7.00 €/kg
	The fresh flavour of summer to enhance dressings, soups, sauces, for vegetable-pea and linseed soups, for beans, to spicy salad dressings, like Sauce Vinaigrette, for vegetarian dishes and to many meat products.	
	Basil	
	Use as desired. MOQ may apply	

Overall Pricelist

42.088	Basil rubbed [stemless] (continued)	from 7.00 €/kg	
	<i>Choice quality</i>		
		1 kg	7.60 €/kg
		100 kg	7.50 €/kg
	bags @ 10 kg	200 kg	7.40 €/kg
		500 kg	7.30 €/kg
		1000 kg	7.20 €/kg
		1500 kg	7.00 €/kg
55.011	Bavarian Meatloaf Classic	from 13.40 €/kg	
	<i>Premium Seasoning for Meat Loaf [MSG-free]</i>		
	Premium seasoning for Bavarian meat loaf and roasted meat loaves. Also for	1 kg	17.90 €/kg
	cooked sausage products, i.e. Frankfurters, Wieners and Hot Dogs. Authentic	20 kg	17.00 €/kg
	Bavarian flavour profile.	100 kg	16.10 €/kg
		200 kg	15.20 €/kg
		500 kg	14.30 €/kg
	Spices, dextrose, mustard flour, lemon peel, celery.	1000 kg	13.40 €/kg
	Use binder and colour stabilizer in addition, if desired.		
	Only 4-5 g/kg total recipe.		
	Recipes		
	MOQ may apply		
	sachets @ 1 kg		
40.047	Bay Leaves	from 13.20 €/kg	
	<i>hand-selected whole leaves</i>		
	Selected, finest quality bay leaves, for all sour meals, including aspic products	1 kg	13.80 €/kg
	[Am: head cheese], sauerkraut, and all pickled foods, such as Sauerbraten brines.	100 kg	13.70 €/kg
		200 kg	13.60 €/kg
		500 kg	13.50 €/kg
	Bay Leaves	1000 kg	13.40 €/kg
		1500 kg	13.20 €/kg
	Use as desired.		
	MOQ may apply		
	sachets @ 0.5 kg		
57.038	BBQ Spiced Oil	from 11.05 €/kg	
	<i>Sweet-smoky meat dressing [clear]</i>		

Overall Pricelist

57.038	BBQ Spiced Oil (continued)	from 11.05 €/kg	
	<i>Sweet-smoky meat dressing [clear]</i>		
	Sweet-smoky marinade for typical barbecue meats, including spare ribs, chicken parts, pork steaks and other BBQ favourites. Provides long-lasting product shine. Prevents the loss of meat juice. No grill burning.	1 kg	14.75 €/kg
		20 kg	14.00 €/kg
		100 kg	13.25 €/kg
		200 kg	12.50 €/kg
		500 kg	11.80 €/kg
	Rape oil, spices, salt, dextrose, sugar, natural flavouring, palm fat (hardened), smoke flavour, anti caking agent - silica [E 551], emulsifier [472a].	1000 kg	11.05 €/kg
	No added preservatives, MSG, or gluten.		
	100 g/kg meat [10%]. MOQ may apply		
	buckets @ 2.5 kg		
52.005	BBQ-Seasoning	from 7.95 €/kg	
	<i>Seasoning & Dry Marinade [with salt]</i>		
	Seasoning with little salt to marinate roasts and kebaps. Use also as an internal flavouring. For pork steaks, schnitzels, meat balls, burgers, goulash, spare ribs, grilled pork nuckles and as a poultry seasoning. Browning effect included.	1 kg	10.65 €/kg
		20 kg	10.10 €/kg
		100 kg	9.55 €/kg
		200 kg	9.05 €/kg
		500 kg	8.50 €/kg
	BBQ-seasoning (paprika, onion, pepper, mustard, parsley, garlic, celery, spices), salt, sugar, flavour enhancer [E 621], yeast extract, flavouring, hydrolysed vegetable protein (HVP), separating agent [E 551].	1000 kg	7.95 €/kg
	20 g/kg [2 %] food product or use as desired. MOQ may apply		
	sachets @ 1 kg		
55.010	Beef Mortadella Classic	from 14.15 €/kg	
	<i>Premium seasoning [MSG-free]</i>		
	Exclusive blend of spices and spice extracts for large diameter cooked sausages, like Mortadella, Lyoner, Bologna etc. Precious natural spices and spice extracts are blended to perfection. Use optional binder separately, i.e. Meister KutMaxx.		

Overall Pricelist

55.010	Beef Mortadella Classic (continued)	from 14.15 €/kg	
	<i>Premium seasoning [MSG-free]</i>		
		1 kg	18.90 €/kg
		20 kg	17.95 €/kg
		100 kg	17.00 €/kg
		200 kg	16.05 €/kg
		500 kg	15.10 €/kg
		1000 kg	14.15 €/kg
	Spices, yeast extract, spice extracts, hydrolysed vegetable protein (HVP from soya), dextrose, salt, sugar, maltodextrin, dry glucose syrup, potato starch, separating agent [E 551].		
	Only 4-5 g/kg total recipe weight.		
	Recipes		
	Casings		
	MOQ may apply		
	sachets @ 1 kg		
57.010	Bordeaux Spiced Oil	from 8.90 €/kg	
	<i>French style meat dressing [clear]</i>		
		1 kg	11.90 €/kg
		20 kg	11.30 €/kg
		100 kg	10.70 €/kg
		200 kg	10.10 €/kg
		500 kg	9.50 €/kg
		1000 kg	8.90 €/kg
	Premium French style marinade with lots of visible herbs and spices for meat and poultry. For grill and kitchen. Delicate pepper-paprika-coriander flavour. Provides long-lasting product shine. Stir before use.		
	Rape oil, spices, salt, sugar, palm fat (hardened), spice extracts, anti caking agent - silica [E 551], emulsifier - acetate [E 472a].		
	No added preservatives, MSG, or gluten.		
	100 g/kg meat [10 %].		
	MOQ may apply		
	buckets @ 2.5 kg		
10.007	BouillonMaxx Beef	from 4.95 €/kg	
	<i>Universal beef flavouring</i>		
	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		

Overall Pricelist

10.007	BouillonMaxx Beef (continued)	from 4.95 €/kg	
	<i>Universal beef flavouring</i>		
		1 kg	6.65 €/kg
	Burgers: 3-4 g/kg	20 kg	6.30 €/kg
	QSR foods: 3-5 g/kg	100 kg	5.95 €/kg
	Cooked sausages: 5 g/kg	200 kg	5.65 €/kg
	Sausages in brine: 5-6 g/kg	500 kg	5.30 €/kg
	Sausages in cans: 3 g/kg	1000 kg	4.95 €/kg
	Liver sausage, Pâté: 3 g/kg		
	Max. pallet load: 600 kg		
	bags @ 25 kg		
51.007	BouillonMaxx Beef [MSG-free]	from 7.40 €/kg	
	<i>General food flavouring [stock seasoning]</i>		
	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 vegan products.	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
	Salt, maltodextrin, yeast extract, modified starch, palm fat, separating agent [E 551], turmeric, colouring agent [E 150c], flavourings (garlic, onion). MOQ may apply	1000 kg	7.40 €/kg
	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		
51.014	BouillonMaxx Chicken	from 6.65 €/kg	
	<i>Basic chicken flavouring</i>		
	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.		

Overall Pricelist

51.014	BouillonMaxx Chicken (continued)	from 6.65 €/kg	
	<i>Basic chicken flavouring</i>		
		1 kg	8.90 €/kg
		20 kg	8.45 €/kg
		100 kg	8.00 €/kg
		200 kg	7.55 €/kg
		500 kg	7.10 €/kg
		1000 kg	6.65 €/kg
	<p>Iodised salt, flavour enhancer-monosodium glutamate [E 621], disodium [E 631], disodium guanylate [E 627], starch, palm fat, flavouring, hydrolyzed vegetable protein, sugar, spice , caramel sugar syrup, maltodextrin, parsley.</p> <p>Chicken burgers: 3-4 g/kg</p> <p>QSR foods: 3-5 g/kg</p> <p>Chicken sausages: 5 g/kg</p> <p>Chicken soup: 20 g/kg.</p> <p>Max. pallet load: 600 kg</p> <p>MOQ may apply</p> <p>bags @ 25 kg</p>		
51.008	BouillonMaxx Chicken [MSG-free]	from 7.40 €/kg	
	<i>Basic food flavouring, stock seasoning</i>		
		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
	<p>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.</p> <p>Iodised salt (salt, potassium iodate), maltodextrin, starch, yeast extract, sugar, palm fat, flavourings, caramel sugar syrup.</p> <p>Recipes</p> <p>Chicken burgers: 3-4 g/kg</p> <p>QSR foods: 3-5 g/kg</p> <p>Chicken sausages: 5 g/kg</p> <p>Chicken soup: 20 g/kg.</p> <p>Max. pallet load: 600 kg</p> <p>MOQ may apply</p> <p>bags @ 25 kg</p>		
51.002	BouillonMaxx Veggie [MSG-free]	from 8.90 €/kg	
	<i>Basic food flavouring, stock seasoning</i>		
	<p>MSG-free general food flavouring based on hydrolyzed vegetable protein [HVP].</p> <p>Use to add flavour to non-meat and meat products, i.e. frankfurters, hot dogs, liver sausage etc. For vegetable products and ready meals.</p>		

Overall Pricelist

51.002	BouillonMaxx Veggie [MSG-free] (continued)	from 8.90 €/kg	
	<i>Basic food flavouring, stock seasoning</i>		
		1 kg	11.90 €/kg
	Hydrolysed vegetable protein - HVP (from soya), salt, palm fat, spices.	20 kg	11.30 €/kg
	Recipes	100 kg	10.70 €/kg
		200 kg	10.10 €/kg
		500 kg	9.50 €/kg
	cooked sausages: 5 g/kg	1000 kg	8.90 €/kg
	sausages in brine: 5-6 g/kg		
	canned products: 3 g/kg		
	liver sausage, pâté: 3 g/kg		
	convenience foods: 3-5 g/kg		
	MOQ may apply		
	re-sealable buckets @ 9 kg		
55.009	Bratwurst Classic	from 13.40 €/kg	
	<i>Premium seasoning for grill sausage</i>		
	Exquisite blend of spices and antioxidant for bratwurst and grill sausage. Contains	1 kg	17.90 €/kg
	delicate lemon flavour and antioxidant to prevent discolouration. For fresh/frozen	20 kg	17.00 €/kg
	and pre-cooked bratwurst.	100 kg	16.10 €/kg
		200 kg	15.20 €/kg
		500 kg	14.30 €/kg
	Mustard flour, dextrose, maltodextrin, flavour enhancer [E 621], acidifier [E 330],	1000 kg	13.40 €/kg
	palm fat (hardened), stabiliser [E 300], spices, flavouring.		
	Recipes		
	4-5 g/kg coarse textured bratwurst		
	5-6 g/kg fine chopped bratwurst		
	Collagen Casings		
	MOQ may apply		
	sachets @ 1 kg		
55.036	Bratwurst Classic CL	from 11.40 €/kg	
	<i>Premium Clean-Label Seasoning for Grill Sausage</i>		
	Well balanced, premium blend of spices and spice extract, including pepper,		
	caraway and mace, for Bratwurst, (English) Breakfast Sausage, Cumberland		
	Sausage and other grill sausages. For all meats. Browning effect is included.		
	Dextrose, spices, maltodextrin, salt, spice extracts.		
	Recipes		
	Collagen Casings		

Overall Pricelist

55.036	Bratwurst Classic CL (continued)	from 11.40 €/kg	
	<i>Premium Clean-Label Seasoning for Grill Sausage</i>		
		1 kg	15.25 €/kg
	15 g/kg for premium recipes	20 kg	14.45 €/kg
	20 g/kg for premium poultry based recipes	100 kg	13.70 €/kg
	This rate may be increased if non-meat proteins, starches and other filling agents are used.	200 kg	12.95 €/kg
	MOQ may apply	500 kg	12.20 €/kg
		1000 kg	11.40 €/kg
	sachets @ 1 kg		
55.028	Bratwurst Extra	from 13.40 €/kg	
	<i>Premium Seasoning for Grill Sausage</i>		
	Premium blend of spices and antioxidant for Bratwurst and grill sausages, fresh/frozen and pre-cooked. Also suitable for tofu-sausage. Contains ingredient to prevent discolouration.	1 kg	17.90 €/kg
	MOQ may apply	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
	Spices, maltodextrin, flavour enhancer - monosodium glutamate [E 621], mustard flour, dextrose, stabilizer - ascorbic acid [E 300], flavouring.		
	Recipes		
	4-5 g/kg coarse textured bratwurst		
	5-6 g/kg fine chopped bratwurst		
	15 g/kg tofu sausage,		
	each calculated from the total recipe weight.		
	Collagen Casings		
	sachets @ 1 kg		
55.032	Bratwurst Farmer	from 9.05 €/kg	
	<i>Seasoning for Grill Sausage Farmer Style</i>		
	Exquisite, coarse blend of spices and visible herbs for bratwurst and grill sausage. Contains ingredient to prevent discolouration.No added MSG.		
	Spices (mustard flour), salt, dextrose, antioxidant [E 300, E 330], flavour.		
	7 g/kg total recipe weight		
	Recipes		
	Collagen Casings		
	MOQ may apply		

Overall Pricelist

55.032	Bratwurst Farmer (continued)	from 9.05 €/kg	
	<i>Seasoning for Grill Sausage Farmer Style</i>		
		1 kg	12.10 €/kg
	sachets @ 1 kg	20 kg	11.45 €/kg
		100 kg	10.85 €/kg
		200 kg	10.25 €/kg
		500 kg	9.65 €/kg
		1000 kg	9.05 €/kg
10.073	Burger Classic	from 5.90 €/kg	
	<i>Seasoning for Burger and Nuggets</i>		
	Complete spice blend for minced meat specialties, suchs as burgers, meat balls, nuggets and other restructered meats.	1 kg	7.90 €/kg
	Use also for Chicken Nuggets and other restructed chicken products.	20 kg	7.50 €/kg
		100 kg	7.10 €/kg
		200 kg	6.70 €/kg
		500 kg	6.30 €/kg
	Spices , salt, maltodextrin, sugar, yeast extract, flavour enhancer [E 621], separating agent [E 551].	1000 kg	5.90 €/kg
	15 g/kg [1.5%] for Beef Burgers		
	25 g/kg [2.5%] for Chicken Burgers		
	Recipes		
	MOQ may apply		
	sachets @ 2 kg		
89.060	Burger Press Aluminium - 100 mm Ø	from 79.00 €/pcs	
	<i>with structured surface plate</i>		
	Heavy-duty burger former with patty ejector.	1 pcs	79.00 €/pcs
	For manual use. For small productions and test kitchen alike. Cast aluminium made - do not use in dishwasher.		
	100 mm Ø for burger patties 80-120 g		
	125 mm Ø for burger patties 120-250 g		
89.057	Burger Press Stainless Steel - 60 mm Ø	from 69.00 €/pcs	
	<i>with smooth surface plate</i>		
	Heavy-duty burger former with patty ejector.		
	For manual use. For test kitchen and start ups alike. Dishwasher safe.		

Overall Pricelist

89.057	Burger Press Stainless Steel - 60 mm Ø (continued)	from 69.00 €/pcs	
	<i>with smooth surface plate</i>		
		1 pcs	69.00 €/pcs
	60 mm Ø for burger patties 30-60 g		
	85 mm Ø for burger patties 60-110 g		
10.048	BurgerMaxx	from 5.00 €/kg	
	<i>Complete ingredient system for burgers</i>		
	Complete blend of flavouring and functional ingredients for burgers from beef or chicken. Contains all ingredients for safe, convenient manufacturing of Burgers, Meatballs and Nuggets. BurgerMaxx is the bestseller for all Burgers!	1 kg	6.30 €/kg
		25 kg	6.30 €/kg
		100 kg	5.80 €/kg
		200 kg	5.55 €/kg
		500 kg	5.30 €/kg
	Wheat flour, rusk (wheat flour, water, salt, baking agent [E 503 ii]), spices, dextrose, salt, flavour enhancer [E 621], acidity regulator [E 331], gran. broth [hydrolysed soy protein, salt, sunflower oil], sugar, spice extracts, antioxidant [E 300].	1000 kg	5.20 €/kg
		2000 kg	5.10 €/kg
		5000 kg	5.00 €/kg
	50 g/kg [5%] for beef burgers		
	60 g/kg [6%] for chicken burgers.		
	No other ingredients required. Recipes		
	MOQ may apply		
	bags @ 25 kg		
10.027	Cabanossi	from 10.65 €/kg	
	<i>Authentic Hungarian seasoning</i>		
	Seasoning with lots of paprika for the authentic Hungarian sausage speciality 'Cabanossi'. Spicy flavouring [paprika - pepper - garlic] for many sausage application. No added MSG.		
	Sugars (dextrose = glucose approx. 30%, sucrose, dry glucose syrup, maltodextrin) , spices , hydrolysed vegetable protein - HVP, mustard flour, anti oxidant [E 300, E 301], acidifier [E 330], flavouring.		
	10 g/kg total recipe weight [1%].		
	Recipes		
	Collagen Casings		
	MOQ may apply		

Overall Pricelist

10.027	Cabanossi (continued)	from 10.65 €/kg	
	<i>Authentic Hungarian seasoning</i>		
		1 kg	14.25 €/kg
	sachets @ 1 kg	20 kg	13.50 €/kg
		100 kg	12.80 €/kg
		200 kg	12.10 €/kg
		500 kg	11.40 €/kg
		1000 kg	10.65 €/kg
40.048	Caraway ground	from 4.05 €/kg	
	<i>Double cleaned</i>		
	Selected, finest quality ground caraway. For many meat dishes, including goulash.	1 kg	4.65 €/kg
	Also for sausage products, including the renowned Turkish Sucuk sausage.	100 kg	4.55 €/kg
		200 kg	4.45 €/kg
		500 kg	4.35 €/kg
	Caraway	1000 kg	4.25 €/kg
		1500 kg	4.05 €/kg
	Use as desired but economically.		
	MOQ may apply		
	bags @ 20 kg		
40.011	Caraway whole	from 3.60 €/kg	
	<i>sieved and cleaned</i>		
	Selected, finest quality of whole caraway seeds from best origin. For many dishes,	1 kg	4.20 €/kg
	including cabbage, coleslaw, sauerkraut. For goulash and other meat dishes, also	100 kg	4.10 €/kg
	for maritime dishes. Especially for bread specialities.	200 kg	4.00 €/kg
		500 kg	3.90 €/kg
		1000 kg	3.80 €/kg
	Caraway	1500 kg	3.60 €/kg
	Use as desired but economically!		
	MOQ may apply		
	bags @ 20 kg		
40.072	Cardamom in husk ground	from 19.15 €/kg	
	<i>Selected, choice quality</i>		
	One of the most desired, precious spices. Especially suitable for bread and bakery products, sweet deserts, fruits and sweet marinades, and currys. Also for sausage and meat products.		

Overall Pricelist

40.072	Cardamom in husk ground (continued)	from 19.15 €/kg	
	<i>Selected, choice quality</i>		
		1 kg	19.75 €/kg
	Cardamom	100 kg	19.65 €/kg
		200 kg	19.55 €/kg
		500 kg	19.45 €/kg
	Use as desired	1000 kg	19.35 €/kg
	MOQ may apply	1500 kg	19.15 €/kg
	bags @ 5 kg		
87.003	Cellophane Film - 50 cm	from 37.90 €/reel	
	<i>100 m long, 23µ thin, smoke permeable</i>		
	Food-grade thin film for use in moulds and other food processing devices.	1 reel	37.90 €/reel
	Suitable for direct food contact		
	max. temperature: 200°C.		
	Inner core diameter: 38 mm.		
	Choose between 50 and 60 cm width.		
	Reels of 100 m. 4 reels per carton [= MOQ]		
	When comparing prices, always compare the price per 100 m, not only the price of the reel		
89.021	Charging Trolley 200 l	from 449.00 €/pcs	
	<i>CNS 18/8 premium quality</i>		
	Heavy-duty trolley, 2 mm thick, beamed chrome nickel steel (CNS) walls, 5 mm reinforced base plate, all seamlessly welded.	1 pcs	499.00 €/pcs
	4 heavy duty PVC weels with tiltable wheel casing	8 pcs	449.00 €/pcs
	Prices may change without notice.		
	SPECIAL OFFER:		
	Get 10% discount for 8 trollies [= 1 pallet]		
	W-D-H: 680 x 670 x 700 mm		
	Weight: approx. 40 kg.		
89.022	Charging Trolley 300 l	from 539.00 €/pcs	
	<i>CNS 18/8 premium quality</i>		
	Heavy-duty trolley, 2 mm thick, beamed chrome nickel steel (CNS) walls, 5 mm reinforced base plate, all seamlessly welded.		
	4 heavy duty PVC weels with tiltable wheel casing		
	Prices may change without notice.		

Overall Pricelist

89.022	Charging Trolley 300 l (continued)	from 539.00 €/pcs	
	<i>CNS 18/8 premium quality</i>		
		1 pcs	599.00 €/pcs
	SPECIAL OFFER:	6 pcs	539.00 €/pcs
	Get 10% discount for 6 trollies [= 1 pallet]		
	W-D-H: 790 x 670 x 950 mm		
	Weight: approx. 50 kg		
81.029	Charging Trolley Softcover Lid [35µ plastic film]	from 95.00 €/pcs	
	<i>For all Standard Trollies</i>		
	Soft-Cover film for standard charging trollies, 640 x 620 mm. 35µ plastic film thickness.	1 pcs	95.00 €/pcs
	Price per box of 500 cover films [= supply unit].		
	To compare, always compare the price per 1,000 units, not the price per shipping unit.		
10.026	Chicago Burger	from 7.70 €/kg	
	<i>Concentrated seasoning Burgers and Nuggets</i>		
	Concentrated spice blend for authentic American burger flavour. Pepper, chillies and garlic are dominant flavours of this well-balanced, unique spice blend.	1 kg	10.30 €/kg
	Use also for Chicken Nuggets and other restructured products.	20 kg	9.75 €/kg
		100 kg	9.25 €/kg
		200 kg	8.75 €/kg
		500 kg	8.20 €/kg
	Salt, dry-glucose-syrup, flavouring.	1000 kg	7.70 €/kg
	Recipes		
	4 g/kg for Beef Burgers		
	6-7 g/kg for Chicken Burgers		
	BouillonMaxx for extra flavour		
	AGAGEL® 500 for improved texture and reduced shrink.		
	MOQ may apply		
	sachets @ 1 kg		
12.006	Chicken Frankfurter Combi	from 12.05 €/kg	
	<i>Premium Seasoning & Binder in One</i>		
	Specially formulated seasoning plus binder for Frankfurter, Wiener, Hot Dogs and other sausages made from poultry. Premium blend of flavour and function in one.		
	Use colour development agent separately if desired.		

Overall Pricelist

12.006	Chicken Frankfurter Combi (continued)	from 12.05 €/kg	
	<i>Premium Seasoning & Binder in One</i>		
		1 kg	16.10 €/kg
		20 kg	15.25 €/kg
	Spices, stabiliser - diphosphate [E 450], dextrose, salt, spice extracts, maltodextrin, sugar, lemon peel.	100 kg	14.45 €/kg
	Recipes	200 kg	13.65 €/kg
		500 kg	12.85 €/kg
		1000 kg	12.05 €/kg
	6 g/kg total recipe weight.		
	8-10/g if soya, starch and other filling agents are used.		
	Casings		
	MOQ may apply		
	sachets @ 1 kg		
52.057	Chicken Mortadella [MSG-free]	from 11.80 €/kg	
	<i>Premium seasoning for poultry sausage</i>		
		1 kg	15.75 €/kg
	Premium seasoning for sandwich sausages made from poultry meat, including Chicken Mortadella. Turkey Lyoner, Chicken Bologna, Chicken Cold Cuts, and others.	20 kg	14.95 €/kg
		100 kg	14.15 €/kg
		200 kg	13.35 €/kg
		500 kg	12.60 €/kg
	Spices (e.g. mustard), salt, flavourings, yeast extract, maltodextrin, dextrose, hydrolysed vegetable protein, sunflower oil, separating agent [E 551].	1000 kg	11.80 €/kg
	Only 6 g/kg [0.6%].		
	Recipes		
	Casings		
	MOQ may apply		
	sachets @ 1 kg		
12.007	Chicken Mortadella Combi	from 12.35 €/kg	
	<i>Flavour & Binder for Chicken Mortadella</i>		
	Specially formulated seasoning plus binder for sandwich type poultry sausage, such as Bologna, Lyoner, and Mortadella.		
	Use colour stabilizer in addition, if desired.		
	Spices, stabiliser - diphosphate [E 450], flavour enhancer - monosodium glutamate [E 621], disodium guanylate [E 627] and disodium inosinate [E 631], maltodextrin, dextrose, spice extracts.		

Overall Pricelist

12.007	Chicken Mortadella Combi (continued)	from 12.35 €/kg	
	<i>Flavour & Binder for Chicken Mortadella</i>		
		1 kg	16.50 €/kg
	7 g/kg total recipe weight.	20 kg	15.65 €/kg
	10-12 g/kg if soya, starch or other filling agents are used.	100 kg	14.85 €/kg
	Recipes	200 kg	14.00 €/kg
	MOQ may apply	500 kg	13.20 €/kg
		1000 kg	12.35 €/kg
	sachets @ 1 kg		
10.342	Chicken Nuggets [Original]	from 9.45 €/kg	
	<i>Premium seasoning for processed chicken</i>		
	Premium flavouring for Chicken Nuggets and other chicken parts, fried and frozen.	1 kg	12.65 €/kg
	Also suitable for Chicken Pop Corn, Burgers and Chicken Fingers. Very well balanced flavour profile.	20 kg	12.00 €/kg
		100 kg	11.35 €/kg
		200 kg	10.75 €/kg
		500 kg	10.10 €/kg
	Dextrose, salt, HVP (hydrolysed vegetable protein), flavouring, sugar, spices, sunflower oil, separating agent [E 551].	1000 kg	9.45 €/kg
	Recipes		
	Use 6 g/kg total recipe weight		
	Use BouillonMaxx Chicken if extra chicken flavour is desired		
	MOQ may apply		
	sachets @ 1 kg		
10.701	Chicken Nuggets [Spicy]	from 16.40 €/kg	
	<i>Complete blend for spicy Chicken Nuggets</i>		
	Complete blend of flavour and function for spicy Chicken Nuggets. No other ingredients for binding needed.		
	Use predust, batter and crumb in addition, if desired.		
	Spices, dextrose, salt, stabiliser [E 450, E 451], granulated broth (HVP, salt, sunflower oil), sugar, spice extracts , flavour enhancer [E 621], separating agent [E 551], flavouring.		
	16 g/kg [1.6%]		
	Recipes		
	MOQ may apply		

Overall Pricelist

10.701	Chicken Nuggets [Spicy] (continued)	from 16.40 €/kg	
	<i>Complete blend for spicy Chicken Nuggets</i>		
		1 kg	21.90 €/kg
	sachets @ 1 kg	20 kg	20.80 €/kg
		100 kg	19.70 €/kg
		200 kg	18.60 €/kg
		500 kg	17.50 €/kg
		1000 kg	16.40 €/kg
40.216	Chilies 'extra' powder	from 6.10 €/kg	
	<i>20,000-30,000 Scoville units [very hot]</i>		
	For spicy barbecue sauces, roasts and meat products, sausage specialties and meat containing salads.	1 kg	6.70 €/kg
		100 kg	6.60 €/kg
		200 kg	6.50 €/kg
		500 kg	6.40 €/kg
	Chilies	1000 kg	6.30 €/kg
		1500 kg	6.10 €/kg
	Use as desired, but carefully - very hot!		
	MOQ may apply		
	bags @ 25 kg		
40.090	Chilies flakes	from 10.40 €/kg	
	<i>[with seeds]</i>		
	Original import from China.	1 kg	11.00 €/kg
		100 kg	10.90 €/kg
		200 kg	10.80 €/kg
	Chilies	500 kg	10.70 €/kg
		1000 kg	10.60 €/kg
	Use as desired.	1500 kg	10.40 €/kg
	MOQ may apply		
	sachets @ 1 kg		
40.015	Chilies Powder [Cayenne Pepper]	from 6.30 €/kg	
	<i>5,000 Scoville Units [medium hot]</i>		
	For spicy barbecue sauces, roasts and meat products, sausage specialties and meat containing salads.		
	Chilies		

Overall Pricelist

40.015	Chillies Powder [Cayenne Pepper] (continued)	from 6.30 €/kg	
	<i>5,000 Scoville Units [medium hot]</i>		
		1 kg	6.90 €/kg
	Use as desired, but very carefully - hot [5,000 Scoville units]!	100 kg	6.80 €/kg
	MOQ may apply	200 kg	6.70 €/kg
		500 kg	6.60 €/kg
		1000 kg	6.50 €/kg
	bags @ 25 kg	1500 kg	6.30 €/kg
41.101	Chillies extract	from 9.05 €/kg	
	<i>50,000 Scoville units [extremely hot]</i>		
	Chili [capsicum] for all food products, ready meals, soups, sauces and others.	1 kg	12.10 €/kg
		20 kg	11.45 €/kg
		100 kg	10.85 €/kg
	Spice extract - chillies extract	200 kg	10.25 €/kg
	Other ingredients:	500 kg	9.65 €/kg
	Rape oil, sunflower oil, emulsifier [E 471].	1000 kg	9.05 €/kg
	Recommended Labeling Declaration:Chillies extract.		
	Use as desired, but very carefully - very hot!		
	Important: Shake well before use! Pre-mix with other ingredients for best distribution results.		
	MOQ may apply		
	Re-sealable PE-cans @ 7 kg		
10.092	China Seasoning	from 9.45 €/kg	
	<i>Exotic seasoning with salt</i>		
	Typical Chinese seasoning with salt for many food applications, including stir-fry's, chicken wings, meat strips, finger food and other QSR foods. Best with pork and chicken.	1 kg	12.65 €/kg
		20 kg	12.00 €/kg
		100 kg	11.35 €/kg
		200 kg	10.75 €/kg
		500 kg	10.10 €/kg
	Spices, iodised salt (salt, potassium iodate), flavour enhancer [E 621, E 627, E 631], sugar, hydrolysed vegetable protein, lemon fruit powder, leek, flavourings.	1000 kg	9.45 €/kg
	Use as desired; we recommend 20 g/kg		
	Recipes		
	MOQ may apply		
	sachets @ 1 kg		

Overall Pricelist

40.100	Chives dried 2-3 mm	from 12.90 €/kg	
	<i>dried leaves</i>		
For all meat, poultry, fish and other food products. For all soups and salads, for vegetable dishes and light sauces.		1 kg	13.50 €/kg
		100 kg	13.40 €/kg
		200 kg	13.30 €/kg
		500 kg	13.20 €/kg
		1000 kg	13.10 €/kg
		1500 kg	12.90 €/kg
Chives.			
Use as desired			
PE-bags @ 12 kg			
55.045	Chorizo Classic	from 8.90 €/kg	
	<i>Premium Seasoning for Spanish Style Sausage</i>		
Exquisite blend of spices and antioxidant for bratwurst and grill sausage. For fresh/frozen and pre-cooked bratwurst. Seasoning is developed especialy for the spicy Spanish Chorizo Sausage.		1 kg	11.90 €/kg
		20 kg	11.30 €/kg
		100 kg	10.70 €/kg
		200 kg	10.10 €/kg
		500 kg	9.50 €/kg
Salt, spices, dextrose, beetroot-juice-powder, spice extracts, antioxidant [E 300], separating agent [E 551].		1000 kg	8.90 €/kg
36 g/kg, or use as desired.			
Recipes			
Collagen Casings			
MOQ may apply			
sachets @ 1 kg			
40.346	Cinnamon ground	from 6.05 €/kg	
	<i>Selected, choice quality</i>		
Ground cinnamon for sweet sauces, jam, pudding, marmelade, plums, and mixed pickles. Also for milk rice, ice cream, bakery and confectionary products, especially christmas confectionary.			
Cinnamon			
Use as desired. We suggest to use no more than 1 g/kg			
MOQ may apply			

Overall Pricelist

40.346	Cinnamon ground (continued)	from 6.05 €/kg	
	<i>Selected, choice quality</i>		
		1 kg	6.65 €/kg
		100 kg	6.55 €/kg
		200 kg	6.45 €/kg
		500 kg	6.35 €/kg
		1000 kg	6.25 €/kg
		1500 kg	6.05 €/kg
	bags @ 25 kg		
87.001	Cling Film [wrapping film] - 38 cm	from 42.90 €/reel	
	<i>transparent, flexible film, 12 µm thin</i>		
	Food-grade thin film to wrap fresh and processed meat, vegetables, fruits, fish, cheese and frozen goods.	1 reel	42.90 €/reel
	Not suitable for butter, oils and fats.		
	Inner core diameter: 112 mm.		
	Choose between 38 and 45 cm width. Reels of 1,500 m [10 kg]		
	When comparing prices, always compare the price per 1,000 m, not only the price of the reel		
83.070	Clogs Alpro® Classic [blue] by BIRKENSTOCK® - 36 [3-1/2]	from 41.85 €/pcs	
	<i>Without Steel Cap</i>		
	Made from 100% polyurethane	1 pcs	46.50 €/pcs
	Machine washable [60° C]	8 pcs	41.85 €/pcs
	Moisture absorbing, separately washable [30° C] BIRKENSTOCK® foot bed		
	Anti-Slip Sole		
	Water, oil, fat and detergent resistant		
	Highly flexible		
	Choose from size 36 [3-1/2] to 47 [12-1/2].		
	Get 10% discount for 8 pairs of the same size [= 1 carton]		
83.040	Clogs Alpro® Classic [White] by BIRKENSTOCK® - 36 [3-1/2]	from 41.85 €/pcs	
	<i>Without Steel Cap</i>		
	Made from 100% polyurethane		
	Machine washable [60° C]		
	Moisture absorbing, separately washable [30° C] BIRKENSTOCK® foot bed		
	Anti-Slip Sole		
	Water, oil, fat and detergent resistant		
	Highly flexible		

Overall Pricelist

83.040	Clogs Alpro® Classic [White] by BIRKENSTOCK® - 36 [3-1/2] (continued)	from 41.85 €/pcs	
	<i>Without Steel Cap</i>		
		1 pcs	46.50 €/pcs
	Choose from size 36 [3-1/2] to 47 [12-1/2].	8 pcs	41.85 €/pcs
	Get 10% discount for 8 pairs of the same size [= 1 carton]		
83.085	Clogs Alpro® Safety [blue] by BIRKENSTOCK® - 36 [3-1/2]	from 46.35 €/pcs	
	<i>With Steel Cap</i>		
	Made from 100% polyurethane	1 pcs	51.50 €/pcs
	Machine washable [60° C]	8 pcs	46.35 €/pcs
	Moisture absorbing, separately washable [30° C] BIRKENSTOCK® foot bed		
	Anti-Slip Sole		
	Water, oil, fat and detergent resistant		
	Highly flexible		
	Choose from size 36 [3-1/2] to 47 [12-1/2].		
	Get 10% discount for 8 pairs of the same size [= 1 carton]		
83.055	Clogs Alpro® Safety [White] by BIRKENSTOCK® - 36 [3-1/2]	from 46.35 €/pcs	
	<i>With Steel Cap</i>		
	Made from 100% polyurethane	1 pcs	51.50 €/pcs
	Machine washable [60° C]	8 pcs	46.35 €/pcs
	Moisture absorbing, separately washable [30° C] BIRKENSTOCK® foot bed		
	Anti-Slip Sole		
	Water, oil, fat and detergent resistant		
	Highly flexible		
	Choose from size 36 [3-1/2] to 47 [12-1/2].		
	Get 10% discount for 8 pairs of the same size [= 1 carton]		
40.073	Cloves ground	from 18.55 €/kg	
	<i>Selected, choice quality</i>		
	Fine ground cloves for many dishes, including roasts, fish brines [pickled hering], venison and others. In the meat industry, cloves are used for spicy blood and tongue sausage and bratwurst.		
	Cloves		
	Use as desired.		
	MOQ may apply		

Overall Pricelist

40.073	Cloves ground (continued)	from 18.55 €/kg	
	<i>Selected, choice quality</i>		
		1 kg	19.15 €/kg
		100 kg	19.05 €/kg
		200 kg	18.95 €/kg
		500 kg	18.85 €/kg
		1000 kg	18.75 €/kg
		1500 kg	18.55 €/kg
	bags @ 25 kg		
86.014	Coat with 4 push-buttons	from 35.50 €/pcs	
	<i>Size L, white, made from Poly Propylen [PP]</i>		
	Disposable coat with shirt collar, no pockets, closed, breathable	1 pcs	35.50 €/pcs
	Lightweight - only 40 g		
	Price per box of 50 pcs.		
	Always compare the price per piece, not the price per shipping unit.		
	Also available in size XL		
	boxes @ 50 pcs		
52.009	Colorado Classic	from 13.40 €/kg	
	<i>Seasoning & Dry Marinade [saltless]</i>		
	Colourful blend of whole and cracked spiced to add value to meat products, and	1 kg	17.90 €/kg
	as ingredient for cooked sausage, bratwurst and meat loaf, as an outside decor for	20 kg	17.00 €/kg
	pastrami, salami, and to add value to barbecue meats and fish.	100 kg	16.10 €/kg
		200 kg	15.20 €/kg
		500 kg	14.30 €/kg
		1000 kg	13.40 €/kg
	Spices (e. g. mustard seed), rape oil.		
	Use as desired; we recommend 20 g/kg		
	Recipes		
	MOQ may apply		
	sachets @ 1 kg		
10.039	Cooked Salami Classic	from 16.40 €/kg	
	<i>Seasoning for semi-dry sausage</i>		
	Exquisite blend of spices for cooked salami. Contains delicate garlic flavour, and		
	citric acid as acidifier. Blend of coarse and fine spices to add value. No added		
	MSG.		

Overall Pricelist

10.039	Cooked Salami Classic (continued)	from 16.40 €/kg	
	<i>Seasoning for semi-dry sausage</i>		
		1 kg	21.90 €/kg
	Spices , dextrose, sugar, mustard flour, acidifier - citric acid [E 330], spice extracts.	20 kg	20.80 €/kg
		100 kg	19.70 €/kg
		200 kg	18.60 €/kg
		500 kg	17.50 €/kg
	5 g/kg total recipe weight.	1000 kg	16.40 €/kg
	Recipes		
	Casings		
	MOQ may apply		
	sachets @ 1 kg		
12.014	Cooked Salami Combi	from 9.90 €/kg	
	<i>Flavour & Function for Cooked/Smoked Salami</i>		
	Complete blend of spices and functional ingredients for semi-dry sausage specialities, including Cooked Salami and other hot smoked sausage products.	1 kg	13.25 €/kg
		20 kg	12.55 €/kg
		100 kg	11.90 €/kg
		200 kg	11.25 €/kg
	Spices, mustard flour, salt, dextrose, hydrolysed vegetable protein (HVP from soya), sucrose, stabiliser - diphosphate [E 450], antioxidant - ascorbic acid [E 300], spice extracts.	500 kg	10.60 €/kg
		1000 kg	9.90 €/kg
	10 g/kg total recipe weight [1%]		
	Recipes		
	Casings		
	MOQ may apply		
	sachets @ 1 kg		
40.033	Coriander ground	from 5.25 €/kg	
	<i>Selected, choice quality</i>		
	Selected, choice quality coriander for meat and poultry products, and as an ingredients for sausage spices [breakfast sausage, grill sausage, South African Boerewors]. Pepper substitute. A must for every curry.		
	Coriander (spice)		
	Use as desired.		
	MOQ may apply		

Overall Pricelist

40.033	Coriander ground (continued)	from 5.25 €/kg	
	<i>Selected, choice quality</i>		
		1 kg	5.85 €/kg
		100 kg	5.75 €/kg
	bags @ 20 kg	200 kg	5.65 €/kg
		500 kg	5.55 €/kg
		1000 kg	5.45 €/kg
		1500 kg	5.25 €/kg
42.089	Cumin ground	from 13.70 €/kg	
	<i>Selected, choice quality</i>		
	Cumin is a typical spice for blending, with a slight similarity to caraway. Basic ingredient for curry. Use for exotic dishes, especially Asian. Use carefully!	1 kg	14.30 €/kg
		100 kg	14.20 €/kg
		200 kg	14.10 €/kg
		500 kg	14.00 €/kg
	Cumin.	1000 kg	13.90 €/kg
		1500 kg	13.70 €/kg
	Use as desired but economically!		
	bags @ 20 kg		
11.004	CURE MIX 10	from 2.40 €/kg	
	<i>Concentrated Curing Salt [NCS]</i>		
	Concentrated curing salt [NCS] with 10% sodium nitrite content.		
	IMPORTANT:		
	Use only as a pre-blend with regular salt. Refer to Usage for details.Made in Germany		
	Salt, 10% sodium nitrite [E 250], sodium ferrocyanide [E 535].		
	Packaging details:		
	10 sachets per carton = 20 kg		
	pallets @ 32 cartons = 640 kg		
	Minimum Order Quantity [MOQ]:		
	none, item is always in stock.		
	CAUTION: Do not use unless preblended with regular salt:		
	0.5% nitrite = pre-blend 1:19		
	1.0% nitrite = pre-blend 1:9 (recommended)		
	Add 2-3% of this pre-blend to the recipe.		

Overall Pricelist

11.004	CURE MIX 10 (continued)	from 2.40 €/kg	
	<i>Concentrated Curing Salt [NCS]</i>		
		1 kg	3.90 €/kg
	sachets @ 2 kg	20 kg	3.65 €/kg
		100 kg	3.40 €/kg
		320 kg	3.15 €/kg
		640 kg	2.95 €/kg
		1280 kg	2.80 €/kg
		2560 kg	2.70 €/kg
		5120 kg	2.60 €/kg
		7040 kg	2.50 €/kg
		14720 kg	2.40 €/kg
11.049	Curing Salt [Nitrite pickling salt]	from 0.60 €/kg	
	<i>Ready-for-use Nitrite Curing Salt [NCS] 0.9%</i>		
	Ready-to-use pickling salt with a sodium nitrite content of approx. 0.85%. Use as a pickling salt in processed meats and in brines.	1 kg	0.85 €/kg
	Other nitrite concentrations on request.	500 kg	0.85 €/kg
	Made in Germany. 18 months shelf life from production date.	1000 kg	0.75 €/kg
		2000 kg	0.70 €/kg
		4000 kg	0.65 €/kg
		11000 kg	0.62 €/kg
		23000 kg	0.60 €/kg
	Salt [NaCl] approx. 99.1%, sodium nitrite [E 250] approx. 0.85%.		
	Packaging details:		
	pallets à 40 bags = 1,000 kg		
	20' container fcl = 11,000 kg		
	40' container fcl = 23,000 kg		
	MOQ = none; item is always in stock		
	Use according to recipe, for example:		
	10-12 g/kg for sausages from white meat		
	18-22 g/kg for sausages from red meat		
	30-35 g/kg for dry cured sausages and cured meats		
	bags @ 25 kg		
40.040	Curry Madras	from 8.90 €/kg	
	<i>Medium hot, made from an original Indian recipe</i>		
	Medium hot curry from an original Indian recipe, for all food products, especially Indian cuisine and ethnic food products.		
	Turmeric, cumin, coriander, fenugreek, parsley, chili, garlic, fennel, spices.		

Overall Pricelist

40.040	Curry Madras (continued)	from 8.90 €/kg	
	<i>Medium hot, made from an original Indian recipe</i>		
		1 kg	11.90 €/kg
	15-20 g/kg or use as desired	20 kg	11.30 €/kg
	MOQ may apply	100 kg	10.70 €/kg
		200 kg	10.10 €/kg
		500 kg	9.50 €/kg
	bags @ 25 kg	1000 kg	8.90 €/kg
40.042	Curry Pirate	from 9.45 €/kg	
	<i>Spicy-hot, made from an original Indian recipe</i>		
	Spicy-hot curry flavour for many dishes and prepared meals. The authentic flavour of Indian cuisine! Great aroma!	1 kg	12.65 €/kg
		20 kg	12.00 €/kg
		100 kg	11.35 €/kg
		200 kg	10.75 €/kg
	Turmeric, coriander, cumin, fenugreek, fennel, chillies, garlic, parsley, spices.	500 kg	10.10 €/kg
		1000 kg	9.45 €/kg
	Use as desired, but carefully - hot!		
	MOQ may apply		
	bags @ 25 kg		
40.034	Curry Powder	from 6.65 €/kg	
	<i>Mild Curry blend</i>		
	Mild, well-balanced curry flavour for many dishes and prepared meals. Authentic flavour of Indian cuisine! Great aroma - only little heat!	1 kg	8.90 €/kg
		20 kg	8.45 €/kg
		100 kg	8.00 €/kg
		200 kg	7.55 €/kg
	Turmeric, cumin, coriander, fenugreek, parsley, chili, garlic, fennel, spices.	500 kg	7.10 €/kg
		1000 kg	6.65 €/kg
	Use as desired		
	MOQ may apply		
	bags @ 25 kg		
10.197	Debrecziner Classic	from 11.05 €/kg	
	<i>seasoning for Debrecziner sausage</i>		
	Exquisite blend of spices and antioxidant for cooked salami. Contains delicate garlic flavour. Blend of coarse and fine spices for maximum acceptance. No added MSG.		

Overall Pricelist

10.197	Debrecziner Classic (continued)	from 11.05 €/kg	
	<i>seasoning for Debrecziner sausage</i>		
		1 kg	14.75 €/kg
	Spices, dextrose, acidifier [E 330, E 334], antioxidant [E300], flavouring.	20 kg	14.00 €/kg
	Use binder and colour stabilizer in addition, if desired.	100 kg	13.25 €/kg
		200 kg	12.50 €/kg
		500 kg	11.80 €/kg
	7.5 g/kg total recipe weight.	1000 kg	11.05 €/kg
	Recipes		
	Collagen Casings		
	MOQ may apply		
	sachets @ 1 kg		
40.080	Dill tips	from 17.55 €/kg	
	<i>Premium quality, stemless</i>		
	Finely chopped and dried, pure dill tips from young plants. For soups, sauces, meat and fish dishes. Also suitable for seasoning potatoes, vegetables and salads.	1 kg	18.15 €/kg
		100 kg	18.05 €/kg
		200 kg	17.95 €/kg
		500 kg	17.85 €/kg
		1000 kg	17.75 €/kg
	Dill	1500 kg	17.55 €/kg
	Use as desired.		
	MOQ may apply		
	cartons à 10 kg		
89.334	Doner Footplate	from 63.00 €/pcs	
	<i>stainless steel, with 2 handles</i>		
	Doner footplate to carry doner skewers.	1 pcs	63.00 €/pcs
	Specification:		
	Dimensions: 251 x 251 x 128 mm		
	Thickness of the Footplate: 4 mm		
89.333	Doner Kebap Skewer	from 43.00 €/pcs	
	<i>stainless steel, with Spike and Plate</i>		
	Doner Kebap skewer for easy spiking of Doner Kebap, Shawarma & Co.		

Overall Pricelist

89.333	Doner Kebap Skewer (continued) <i>stainless steel, with Spike and Plate</i>	from 43.00 €/pcs
		1 pcs 43.00 €/pcs
	Specification: Sleeve with Spike: 12 x 12 x 752 mm Plate: Ø 300 mm Top hole: Ø 7 mm Payload: 20 kg	
89.337	Doner Kebap Trolley, stainless steel, 2 Levels <i>with 2 x 4 hanging bars</i>	from 1,070.00 €/pcs
		1 pcs 1,070.00 €/pcs
	Stainless steel Doner Kebap trolley for internal transportation of Doner Kebap skewers, such as between production floor and freezer. USP: Both outside bars of the lower level are removable.	
	Specification: Levels: 2, for skewers of up to 840 mm length Dimensions: 1,280 x 800 x 1,950 mm Wheel size: Ø 150 mm Payload: 600 kg Weight: ca. 54 kg	
89.338	Doner Kebap Trolley, stainless steel, 3 Levels <i>with 3 x 4 hanging bars</i>	from 1,265.00 €/pcs
		1 pcs 1,265.00 €/pcs
	Stainless steel Doner Kebap trolley for internal transportation of Doner Kebap skewers, such as between production floor and freezer. USP: Both outside bars of both lower levels are removable.	
	Specification: Levels: 3, for skewers of up to 560 mm length Dimensions: 1,280 x 800 x 1,950 mm Wheel size: Ø 150 mm Payload: 600 kg Weight: ca. 54 kg	
89.311	Doner Sleeves [Aluminium] - 350 mm <i>square tube, for multiple use</i>	from 0.60 €/pcs
	Doner Sleeves (Sticks), made of aluminium to spike doner meat. Food proof. For multiple use.	

Overall Pricelist

89.311	Doner Sleeves [Aluminium] - 350 mm (continued) <i>square tube, for multiple use</i>	from 0.60 €/pcs
		1 pcs 0.60 €/pcs
	<p>Specification:</p> <p>15 x 15 x 1.0 mm</p> <p>Packaging Details:</p> <p>cartons @ 90 sleeves = MOQ</p> <p>Pallets @ XX cartons</p> <p>Choose between 9 different lenghts.</p>	
89.301	Doner Sleeves [Cardboard] 350mm - 350 mm <i>Alu/Alu coated, for singular use</i>	from 35.00 €/carton
	<p>Premium quality Doner Sleeves (Sticks), aluminium coated inside and outside.</p> <p>Food proof. Made in Germany.</p> <p>Doner Sleeves for multiple use, made of aluminium and stainless steel, are also available for multiple use.</p> <p>Price per carton of 224 sleeves</p> <p>When comparing prices, always compare the price per 1,000 sleeves, not the price per carton.</p> <p>Specification:</p> <p>Wall thickness: 2.5 mm</p> <p>Inner core diameter: 17 mm</p> <p>Packaging Details:</p> <p>Pallets @ 20-40 cartons, depending on sleeve length. 1 pallet = MOQ</p> <p>Choose between 9 different lenghts here:</p> <p>cartons of 224 sleeves</p>	1 carton 35.00 €/carton
89.332	Doner Spike (Skewering Aid) round <i>stainless steel, for round Doner sleeves</i>	from 36.50 €/pcs
	<p>Round tube skewing aid for round Doner sleeves (sticks), like from cardboard.</p> <p>Specification:</p> <p>Ø 21.5 mm x 70 mm</p>	

Overall Pricelist

89.332	Doner Spike (Skewering Aid) round (continued) <i>stainless steel, for round Doner sleeves</i>	from 36.50 €/pcs
		1 pcs 36.50 €/pcs
89.331	Doner Spike (Skewering Aid) square tube <i>stainless steel, for square Doner sleeves</i>	from 35.00 €/pcs
	Square tube skewing aid for square Doner sleeves (sticks), like from aluminium and stainless steel	1 pcs 35.00 €/pcs
	Specification: 15 x 15 x 70 mm	
89.336	Doner Transport Trolley stainless steel <i>for Doner sleeves</i>	from 440.00 €/pcs
	Stainless steel transport trolley for Doner Kebap sleeves (sticks). Room for ca. 800 sleeves 15 x 15 mm. Bowl with 6 compartments, with drainage holes in the base.	1 pcs 440.00 €/pcs
	Specification: Dimensions: 600 x 410 x 750 mm Wheel size: Ø 125 mm Weight: ca. 18 kg	
10.296	DryFit Marinade BBQ Hot & Smoky <i>Dry Marinade and Base for Wet Marinade</i>	from 12.90 €/kg
	Dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items. USP: All ingredients remain floating The marinade adheres well to the meat.	
	Spices, salt, sugar, modified starch (waxy maize), HVP, spice extracts, sunflower oil, thickener [E 412, E 415]. Recipes	
	30% DryFit Marinade 20% vegetable oil 50% cold water Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 8-10% to the food product. MOQ may apply	

Overall Pricelist

10.296	DryFit Marinade BBQ Hot & Smoky (continued)	from 12.90 €/kg	
	<i>Dry Marinade and Base for Wet Marinade</i>		
		1 kg	17.20 €/kg
	sachets @ 1 kg	20 kg	16.30 €/kg
		100 kg	15.45 €/kg
		200 kg	14.60 €/kg
		500 kg	13.75 €/kg
		1000 kg	12.90 €/kg
10.291	DryFit Marinade Buffalo Wings	from 9.90 €/kg	
	<i>Dry Marinade and Base for Wet Marinade</i>		
	Dry marinade to add value and to manufacture a marinade for Buffalo Chicken Wings	1 kg	13.25 €/kg
	USP:	20 kg	12.55 €/kg
	All ingredients remain floating	100 kg	11.90 €/kg
	The marinade adheres well to the chicken skin.	200 kg	11.25 €/kg
		500 kg	10.60 €/kg
		1000 kg	9.90 €/kg
	Spices, salt, sugar, dry-glucose-syrup, acidity regulator [E 262], hydrolysed vegetable protein (HVP), flavouring, sunflower oil, separating agent [E 551].Recipes		
	40% DryFit Marinade		
	60% cold water		
	Blend DryFit with the water using a mixer or blender. From this marinade, use 8-10% to the food product.		
	MOQ may apply		
	sachets @ 1 kg		
10.289	DryFit Marinade Hot Curry	from 10.65 €/kg	
	<i>Dry Marinade and Base for Wet Marinade</i>		
	Dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.		
	USP:		
	All ingredients remain floating		
	The marinade adheres well to the meat.		
	Spices, salt, maltodextrin, modified starch (waxy maize), HVP, spice extracts, sunflower oil, thickener [E 412, E 415].		
	Recipes		

Overall Pricelist

10.289	DryFit Marinade Hot Curry (continued)	from 10.65 €/kg	
	<i>Dry Marinade and Base for Wet Marinade</i>		
		1 kg	14.25 €/kg
	30% DryFit Marinade	20 kg	13.50 €/kg
	20% vegetable oil	100 kg	12.80 €/kg
	50% cold water	200 kg	12.10 €/kg
	Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 8-10% to the food product.	500 kg	11.40 €/kg
	MOQ may apply	1000 kg	10.65 €/kg
	sachets @ 1 kg		
10.269	DryFit Marinade Oriental	from 9.90 €/kg	
	<i>Dry Marinade and Base for Wet Marinade</i>		
	Orange coloured dry marinade for oriental QSR and convenience food items	1 kg	13.25 €/kg
	requiring oriental flavour.	20 kg	12.55 €/kg
	USP:	100 kg	11.90 €/kg
	All ingredients remain floating	200 kg	11.25 €/kg
	The marinade adheres well to the meat.	500 kg	10.60 €/kg
		1000 kg	9.90 €/kg
	Salt, spices, sugar, modified starch, flavour enhancer E 621, herbs, thickening agent [E 412, E 415], acidifier [E 330], separating agent [E 551].		
	Recipes		
	30% DryFit Marinade		
	20% vegetable oil		
	50% cold water		
	Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.		
	MOQ may apply		
	sachets @ 1 kg		
10.210	DryFit Marinade Piri-Piri	from 9.45 €/kg	
	<i>Dry Marinade and Base for Wet Marinade</i>		
	Red dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.		
	USP:		
	All ingredients remain floating		
	The marinade adheres well to the meat.		

Overall Pricelist

10.210	DryFit Marinade Piri-Piri (continued)	from 9.45 €/kg	
	<i>Dry Marinade and Base for Wet Marinade</i>		
		1 kg	12.65 €/kg
	Spices, salt, sugar, modified waxy maize starch, spice extracts, thickening agent	20 kg	12.00 €/kg
	[E 412, E 415], acidifier [E 330], separating agent [E 551].	100 kg	11.35 €/kg
	Recipes	200 kg	10.75 €/kg
		500 kg	10.10 €/kg
		1000 kg	9.45 €/kg
	30% DryFit Marinade		
	20% vegetable oil		
	50% cold water		
	Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.		
	MOQ may apply		
	sachets @ 1 kg		
10.287	DryFit Marinade Tandoori	from 9.90 €/kg	
	<i>Dry Marinade and Base for Wet Marinade</i>		
	Dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.	1 kg	13.25 €/kg
	USP:	20 kg	12.55 €/kg
	All ingredients remain floating	100 kg	11.90 €/kg
	The marinade adheres well to the meat.	200 kg	11.25 €/kg
		500 kg	10.60 €/kg
		1000 kg	9.90 €/kg
	Salt, spices, dry-glucose-syrup, modified starch, hydrolysed veg. protein (HVP), sunflower oil, spice extract, thickener - guar gum [E 412], xanthan [E 415].		
	Recipes		
	30% DryFit Marinade		
	20% vegetable oil		
	50% cold water		
	Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 8-10% to the food product.		
	MOQ may apply		
	sachets @ 1 kg		
10.268	DryFit Marinade Teriyaki	from 11.05 €/kg	
	<i>Dry Marinade and Base for Wet Marinade</i>		

Overall Pricelist

10.268	DryFit Marinade Teriyaki (continued)	from 11.05 €/kg	
	<i>Dry Marinade and Base for Wet Marinade</i>		
	Brownish dry marinade for Teriyaki QSR food and other convenience food items requiring Teriyaki flavour.	1 kg	14.75 €/kg
		20 kg	14.00 €/kg
	USP:	100 kg	13.25 €/kg
	All ingredients remain floating	200 kg	12.50 €/kg
	The marinade adheres well to the meat.	500 kg	11.80 €/kg
		1000 kg	11.05 €/kg
	Salt, spices, sugar, soya sauce powder, modified starch, dry caramel sugar, flavour enhancer [E 621], flavouring, sesame seed, thickening agent [E 412, E 415], acidifier [E 330], honey powder.		
	30% DryFit Marinade		
	20% vegetable oil		
	50% cold water		
	Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.		
	MOQ may apply		
	sachets @ 1 kg		
10.271	DryFit Marinade Tikka	from 8.90 €/kg	
	<i>Dry Marinade and Base for Wet Marinade</i>		
	Red dry marinade for Chicken Tikka and other convenience food items requiring Tikka flavour.		
	USP:		
	All ingredients remain floating		
	The marinade adheres well to the meat.		
	Spices, salt, sugar, modified starch, yeast extract, spice extracts, thickening agent [E 412, E 415], acidifier [E 330], separating agent [E 551].		
	Recipes		
	30% DryFit Marinade		
	20% vegetable oil		
	50% cold water		
	Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.		
	MOQ may apply		

Overall Pricelist

10.271	DryFit Marinade Tikka (continued)	from 8.90 €/kg	
	<i>Dry Marinade and Base for Wet Marinade</i>		
		1 kg	11.90 €/kg
	sachets @ 1 kg	20 kg	11.30 €/kg
		100 kg	10.70 €/kg
		200 kg	10.10 €/kg
		500 kg	9.50 €/kg
		1000 kg	8.90 €/kg
52.083	DryFit+ Marinade Barbecue	from 8.90 €/kg	
	<i>Dry Marinade with Glace Appeal for Meat Products</i>		
	Reddish dry marinade with visible spice particles to add value to meat and food products.	1 kg	11.90 €/kg
	USP:	20 kg	11.30 €/kg
	DryFit+ wraps the meat like a liquid marinade. Also suitable for film packed goods.	100 kg	10.70 €/kg
		200 kg	10.10 €/kg
		500 kg	9.50 €/kg
		1000 kg	8.90 €/kg
	Spices, palm oil, sugar, salt, smoke flavouring, spice extracts, separating agent [E 551].		
	Recipes		
	40 g/kg [4%] or as desired.		
	MOQ may apply		
	sachets @ 1 kg		
84.075	DUNLOP® Acifort® SAFETY Gum Boot - 36 [3-1/2]	from 41.30 €/pcs	
	<i>White, Blue Sole, with Steel Cap S4 certified [3-1</i>		
	Acifort boots are made from PVC, nitrile rubber and polymers creating longer lasting, more comfort.	1 pcs	45.90 €/pcs
	SRC-slip resistant outsole, waterproof, chemical and oil resistant, antistatic. Best slip resistance in the industry.	6 pcs	41.30 €/pcs
	Choose from size 36 [3-1/2] to 49 [13-1/2].		
	Get 10% discount for 6 pairs of the same size [= 1 carton]		
	Watch manufacturer's info video here:		

Overall Pricelist

84.090	DUNLOP® Protomastor SAFETY Gum Boot - 36 [3-1/2]	from 25.90 €/pcs	
	<i>Black, Black Sole, with Steel Cap S4 certified</i>		
	Steel Cap	1 pcs	28.90 €/pcs
	PVC rubber	6 pcs	25.90 €/pcs
	Polyester lining		
	Resistant to acids, fats, greases, blood, cleaning detergents and other aggressive materials.		
	CE Safety Certificate.		
	Choose from size 36 [3-1/2] to 48 [13].		
	Get 10% discount for 6 pairs of the same size [= 1 carton]		
	Watch manufacturer's info video here:		
83.501	DUNLOP® Purofort® SAFETY Gum Boot - 36 [3-1/2]	from 59.90 €/pcs	
	<i>Blue, Blue Sole, with Steel Cap S4 certified</i>		
	Made from a unique DUNLOP® material mix with millions of evenly distributed air pockets for maximum comfort and grip. Lasts 3 x longer than traditional gum boots. Exceptional insulation up to -20°C.	1 pcs	66.90 €/pcs
		6 pcs	59.90 €/pcs
	Choose from size 35/36 [3] to 49/50 [14].		
	Get 10% discount for 6 pairs of the same size [= 1 carton]		
	Watch manufacturer's info video here:		
84.030	DUNLOP® Purofort® SAFETY Gum Boot - 36 [3-1/2]	from 59.90 €/pcs	
	<i>White, Blue Sole, with Steel Cap S4 certified</i>		
	Made from a unique DUNLOP® material mix with millions of evenly distributed air pockets for maximum comfort and grip. Lasts 3 x longer than traditional gum boots. Exceptional insulation up to -20°C.		
	Choose from size 36 [3-1/2] to 49 [13-1/2].		
	Get 10% discount for 6 pairs of the same size [= 1 carton]		

Overall Pricelist

84.030	DUNLOP® Purofort® SAFETY Gum Boot - 36 [3-1/2] (continued)	from 59.90 €/pcs	
	<i>White, Blue Sole, with Steel Cap S4 certified</i>		
		1 pcs	66.90 €/pcs
	Watch manufacturer's info video here:	6 pcs	59.90 €/pcs
84.015	DUNLOP® Work-It SAFETY Gum Boot - 36 [3-1/2]	from 25.90 €/pcs	
	<i>White, Green Sole, with Steel Cap S4 certified</i>		
	Steel Cap, PVC rubber, Polyester lining.	1 pcs	28.90 €/pcs
	Resistant to acids, fats, greases, blood, cleaning detergents and other aggressive materials.	6 pcs	25.90 €/pcs
	CE Safety Certificate.		
	Choose from size 36 [3-1/2] to 48 [13].		
	Get 10% discount for 6 pairs of the same size [= 1 carton]		
	Watch manufacturer's info video here:		
10.087	Farmer Smoked Meat	from 7.95 €/kg	
	<i>Seasoning and ingredient for dry cured meat</i>		
	Flavouring and functional ingredient for safe and reliable maturing of dry [aged] hams, such as Westphalian, Black Forest. Accelerated salt penetration. Supports tenderizing process and colour development.Requires expert knowledge.	1 kg	10.65 €/kg
		20 kg	10.10 €/kg
		100 kg	9.55 €/kg
		200 kg	9.05 €/kg
		500 kg	8.50 €/kg
	Sugar, dextrose, salt, mustard seeds, spices stabiliser - sodium-L-ascorbate [E 301].	1000 kg	7.95 €/kg
	MOQ may apply		
	Ham Maturing in 3 steps:		
	1 pre-blend 20 kg curing salt + 1 kg #10.087		
	2 pre-blend 6 kg curing salt + 14 kg regular salt + 65 g saltpeter + 1 kg #10.087		
	3 pre-blend 20 kg regular salt + 120 g saltpeter + 1 kg #10.087		
	sachets @ 1 kg		

Overall Pricelist

40.096	Fennel ground	from 7.90 €/kg	
	<i>Selected, choice quality</i>		
Fresh tasting fennel for bread and confectionery, soups, sauces and maritime dishes.		1 kg	8.50 €/kg
		100 kg	8.40 €/kg
		200 kg	8.30 €/kg
		500 kg	8.20 €/kg
		1000 kg	8.10 €/kg
Fennel		1500 kg	7.90 €/kg
Use as desired			
MOQ may apply			
bags @ 25 kg			
40.196	Fennel ground	from 7.45 €/kg	
	<i>Selected, choice quality</i>		
Fresh tasting fennel for bread and confectionery, soups, sauces and maritime dishes.		1 kg	8.05 €/kg
		100 kg	7.95 €/kg
		200 kg	7.85 €/kg
		500 kg	7.75 €/kg
		1000 kg	7.65 €/kg
Fennel		1500 kg	7.45 €/kg
Use as desired.			
MOQ may apply			
bags @ 20 kg			
40.095	Fenugreek ground (spice)	from 4.20 €/kg	
	<i>Selected, choice quality</i>		
Exotic spice. Essential spice for all curry blends. Also suitable for local cheese and bread specialties. Important ingredient for Indian cuisine.		1 kg	4.80 €/kg
		100 kg	4.70 €/kg
		200 kg	4.60 €/kg
		500 kg	4.50 €/kg
		1000 kg	4.40 €/kg
Fenugreek		1500 kg	4.20 €/kg
use as desired			
MOQ may apply			
bags @ 25 kg			
11.151	FibreMaxx EF 200	from 3.20 €/kg	
	<i>Pea fibre for food applications</i>		

Overall Pricelist

11.151	FibreMaxx EF 200 (continued)	from 3.20 €/kg	
	<i>Pea fibre for food applications</i>		
	Medium-sized pea fibre for use as dietary fibre addition. Use also to add texture to processed meat products, such as burgers and sausages.	1 kg	3.70 €/kg
		12 kg	3.70 €/kg
	Improves texture and serves as a fat replacer. Flavour neutral.	600 kg	3.60 €/kg
		1200 kg	3.50 €/kg
		2400 kg	3.40 €/kg
	Pea fibre (clean label - no E-number declaration needed)	6600 kg	3.30 €/kg
		14400 kg	3.20 €/kg
	use as desired or according to recipe.		
	Packaging details:		
	pallets à 50 bags = 600 kg = MOQ		
	bags @ 12 kg		
11.153	FibreMaxx EF 60	from 3.20 €/kg	
	<i>Pea fibre for food applications</i>		
	Small-sized pea fibre for use as dietary fibre addition. Especially suitable in brines for cured meats. Improves texture, yield and serves as a fat replacer.	1 kg	3.70 €/kg
		25 kg	3.70 €/kg
		750 kg	3.60 €/kg
		1500 kg	3.50 €/kg
	Pea fibre (clean label - no E-number declaration needed)	3000 kg	3.40 €/kg
		8250 kg	3.30 €/kg
	Use according to recipe; we recommend 5-10 g/kg [0.5-1%] in brines.	17250 kg	3.20 €/kg
	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		
11.055	FibreMaxx WF 200	from 3.35 €/kg	
	<i>Wheat fibre texture improver 200 µm fibre length</i>		
	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		

Overall Pricelist

11.055	FibreMaxx WF 200 (continued)	from 3.35 €/kg
	<i>Wheat fibre texture improver 200 µm fibre length</i>	
		1 kg 3.85 €/kg
	bags @ 15 kg	15 kg 3.85 €/kg
	pallets @ 495 kg	495 kg 3.75 €/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
	<i>Wheat fibre texture improver 300 µm fibre length</i>	
	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.	1 kg 3.40 €/kg
		10 kg 3.40 €/kg
		500 kg 3.30 €/kg
		1000 kg 3.20 €/kg
		2000 kg 3.10 €/kg
	Wheat fibre.	5500 kg 3.00 €/kg
	GMO-free. 5 years shelf life	11500 kg 2.90 €/kg
	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	
11.069	FibreMaxx WF 90	from 3.50 €/kg
	<i>Wheat fibre texture improver 90 µm fibre length</i>	
	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	
	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	

Overall Pricelist

11.069	FibreMaxx WF 90 (continued)	from 3.50 €/kg
	<i>Wheat fibre texture improver 90 µm fibre length</i>	
		1 kg 4.00 €/kg
	bags @ 20 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
11.054	FibreMaxx WKF 0030	from 4.40 €/kg
	<i>Blend of wheat and potato fibre for food</i>	
	Blend of wheat and potato fibre. Especially suitable for meat product applications, including sausages, burgers and meat chunks. Improves texture and serves as a fat replacer.	1 kg 4.90 €/kg
		15 kg 4.90 €/kg
		585 kg 4.80 €/kg
		1170 kg 4.70 €/kg
		2340 kg 4.60 €/kg
	Wheat fibre, potato fibre.	6435 kg 4.50 €/kg
	GMO-free. 2 years shelf life	13455 kg 4.40 €/kg
	Use according to recipe; we recommend 1-3% in sausages and meat products.	
	Packaging details:	
	pallets à 39 bags = 585 kg = MOQ	
	bags @ 15 kg	
	pallets @ 585 kg	
81.031	Finger Bandages	from 39.00 €/pcs
	<i>5.5 m x 3 cm, red</i>	
	Elastic finger bandages, water and grease resistant. Leaves no residues. Only adheres to itself, not to the skin.	1 pcs 39.00 €/pcs
	A must for every chef and butcher!	
	Price per box of of 10 rolls [= supply unit]	
81.030	First Aid Kit	from 139.00 €/pcs
	<i>Specialized for Food Processing</i>	
	Complete inventory of all necessary aids to instantly attend to minor and major injuries.	

Overall Pricelist

81.030	First Aid Kit (continued)	from 139.00 €/pcs	
	<i>Specialized for Food Processing</i>		
		1 pcs	139.00 €/pcs
51.030	FlavoMaxx Beef	from 6.30 €/kg	
	<i>Brine flavouring, completely water-soluble</i>		
	Beef 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 Beef is the beef flavour booster!	1 kg	8.40 €/kg
		20 kg	7.95 €/kg
		100 kg	7.55 €/kg
		200 kg	7.10 €/kg
		500 kg	6.70 €/kg
	Salt, maltodextrin, flavour enhancer ? MSG [E 621], disodium guanylate [E 627], disodium inosinate [E 631], sugar, dextrose, flavouring, anti caking agent - silica [E 551], spices. MOQ may apply	1000 kg	6.30 €/kg
	5-10 g/kg final product depending on required intensity. Recommended usage rate in brines: 30-60 g/kg brine if 15% brine is added 25-50 g/kg brine if 20% brine is added 20-40 g/kg brine if 25% brine is added. sachets @ 1 kg		
51.027	FlavoMaxx Chicken	from 8.55 €/kg	
	<i>Brine flavouring, completely water-soluble</i>		
	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		
	5-10 g/kg final product depending on intensity. Usage rate in brines: 30-60 g/kg brine if 15% brine is added 25-50 g/kg brine if 20% brine is added 20-40 g/kg brine if 25% brine is added. Not HALAL suitable.		

Overall Pricelist

51.027	FlavoMaxx Chicken (continued)	from 8.55 €/kg	
	<i>Brine flavouring, completely water-soluble</i>		
		1 kg	11.40 €/kg
	sachets @ 1 kg	20 kg	10.80 €/kg
		100 kg	10.25 €/kg
		200 kg	9.65 €/kg
		500 kg	9.10 €/kg
		1000 kg	8.55 €/kg
51.024	FlavoMaxx Condiment	from 6.80 €/kg	
	<i>Brine flavouring, completely water-soluble</i>		
	Universal extract seasoning for meat products, QSR foods and other (fast) food items. Use in brines and for sausages, soups, sauces and snack food.	1 kg	9.10 €/kg
	FlavoMaxx Condiment is the flavour booster!	20 kg	8.60 €/kg
		100 kg	8.15 €/kg
		200 kg	7.70 €/kg
		500 kg	7.25 €/kg
	Salt, dextrose, flavour enhancer ? monosodium glutamate [E 621], disodium guanylate [E 627], disodium inosinate [E 631], flavouring (HVP), spices.	1000 kg	6.80 €/kg
	MOQ may apply		
	5-10 g/kg final product depending on intensity.		
	Recommended usage rate in brines:		
	30-60 g/kg brine if 15% brine is added		
	25-50 g/kg brine if 20% brine is added		
	20-40 g/kg brine if 25% brine is added.		
	sachets @ 1 kg		
10.516	FlavoMaxx Fried Chicken [Hot & Spicy]	from 7.05 €/kg	
	<i>Brine flavouring, completely water-soluble</i>		
	Spicy Chicken flavoured extract seasoning for chicken parts and QSR foods from chicken. Use in brines.		
	Salt, flavour enhancer ? monosodium glutamate [E 621], spices, flavouring.		
	Recipes		
	5-10 g/kg final product depending on intensity.		
	Recommended usage rate in brines:		
	30-60 g/kg brine if 15% brine is added		
	25-50 g/kg brine if 20% brine is added		
	20-40 g/kg brine if 25% brine is added.		
	MOQ may apply		

Overall Pricelist

10.516	FlavoMaxx Fried Chicken [Hot & Spicy] (continued)	from 7.05 €/kg	
	<i>Brine flavouring, completely water-soluble</i>		
		1 kg	9.45 €/kg
	sachets @ 1 kg	20 kg	8.95 €/kg
		100 kg	8.50 €/kg
		200 kg	8.00 €/kg
		500 kg	7.55 €/kg
		1000 kg	7.05 €/kg
55.023	Fleischwurst Classic	from 14.15 €/kg	
	<i>Premium seasoning</i>		
	Premium blend of spices for sausage ring and other cooked sausage products, e.g. Lyoner, Bologna, Frankfurters, Hot Dogs etc. Developed for cooked sausages that are served hot.	1 kg	18.90 €/kg
		20 kg	17.95 €/kg
		100 kg	17.00 €/kg
		200 kg	16.05 €/kg
		500 kg	15.10 €/kg
	Dextrose, spices, flavour enhancer [E 621], flavouring, maltodextrin. Use binder and colour stabilizer in addition, if desired.	1000 kg	14.15 €/kg
	4 g/kg total recipe Recipes Collagen Casings MOQ may apply		
	sachets @ 1 kg		
82.001	Fly Killer	from 96.00 €/pcs	
	<i>30 Watt, 80m² coverage</i>		
	Universal assembly on tables, walls, and ceilings	1 pcs	96.00 €/pcs
	Aluminium frame		
	Tool-free changing of tubes		
	Innovative electrical grid		
	Deep drip tray for insects		
	Automatic Electricity-Stop when tray is removed		
	262 x 514 x 130mm		
82.002	Fly Killer [Replacement Tubes]	from 119.00 €/pcs	
	<i>for item # 82.001</i>		

Overall Pricelist

82.002	Fly Killer [Replacement Tubes] (continued)	from 119.00 €/pcs	
	<i>for item # 82.001</i>		
	No tools required for changing of tubes.	1 pcs	119.00 €/pcs
	Price per box of 25 tubes [supply unit].		
	Always compare the price of 1 tube [EUR 4.76], not the price of a supply unit.		
55.008	Frankfurter Classic	from 12.05 €/kg	
	<i>Seasoning for Frankfurters and Hot Dogs</i>		
	Premium blend of spices for Frankfurter, Hot Dogs, Vienna?s and other cooked sausage products. For the authentic juicy Frankfurter flavour which remains even after re-heating. No added MSG.	1 kg	16.10 €/kg
		20 kg	15.25 €/kg
		100 kg	14.45 €/kg
		200 kg	13.65 €/kg
		500 kg	12.85 €/kg
	Dextrose, spices, yeast extract, spice extracts, separating agent [E 551].	1000 kg	12.05 €/kg
	Only 4-5 g/kg total recipe weight.		
	Recipes		
	Casings		
	MOQ may apply		
	sachets @ 1 kg		
12.002	Frankfurter Combi	from 9.90 €/kg	
	<i>Flavour & Function for Sausage</i>		
	Economically priced blend of spices and functional ingredients for flavouring, binding and colour developing of Frankfurters, Hot Dogs, Wieners and other small diameter cooked sausage products.		
	No added MSG.		
	Dextrose, stabiliser - diphosphate [E 450], spices, salt, antioxidant - ascorbic acid [E 300], sodium ascorbate [E 301], citric acid [E 330], yeast extract, spice extracts, separating agent - silica [E 551].		
	Only 8.5 g/kg total recipe weight		
	Recipes		
	Casings		
	MOQ may apply		

Overall Pricelist

12.002	Frankfurter Combi (continued)	from 9.90 €/kg	
	<i>Flavour & Function for Sausage</i>		
		1 kg	13.25 €/kg
	sachets @ 0.85 kg	20 kg	12.55 €/kg
		100 kg	11.90 €/kg
		200 kg	11.25 €/kg
		500 kg	10.60 €/kg
		1000 kg	9.90 €/kg
10.036	Frankfurter Economy	from 10.30 €/kg	
	<i>Seasoning for Frankfurter Sausage</i>		
	Economically priced blend of spices for Frankfurters, Hot Dogs, Wieners and other cooked sausage products, e.g. Lyoner, Bologna and Mortadella.	1 kg	13.75 €/kg
	No added MSG.	20 kg	13.05 €/kg
		100 kg	12.35 €/kg
		200 kg	11.65 €/kg
		500 kg	11.00 €/kg
		1000 kg	10.30 €/kg
	Dextrose, spices, salt, yeast extract, spice extracts.		
	Recipes		
	Casings		
	5 g/kg total sausage mix.		
	Use binder and colour stabilizer in addition.		
	MOQ may apply		
	sachets @ 1 kg		
10.188	Frankfurter Intensive	from 12.35 €/kg	
	<i>Seasoning for Frankfurter Sausage</i>		
	Concentrated, economically priced blend of spices for Frankfurters, Hot Dogs, Wieners and other cooked sausage products, e.g. Lyoner, Bologna and Mortadella. No added MSG!		
	Salt, spices, spice extracts, separating agent [E 551]. Use binder and colour stabilizer in addition.		
	Only 2 g/kg total sausage mix.		
	Recipes		
	Casings		
	MOQ may apply		

Overall Pricelist

10.188	Frankfurter Intensive (continued)	from 12.35 €/kg	
	<i>Seasoning for Frankfurter Sausage</i>		
		1 kg	16.50 €/kg
	sachets @ 1 kg	20 kg	15.65 €/kg
		100 kg	14.85 €/kg
		200 kg	14.00 €/kg
		500 kg	13.20 €/kg
		1000 kg	12.35 €/kg
11.028	FreshKeeper Meat	from 7.05 €/kg	
	<i>universal freshkeeper for meat products</i>		
	Freshness keeper based on dry vinegar [sodium diacetate] for all meat products, including burgers, minced meat, sausage and other processed meat products. Extends shelf life, improves appearance, prevents yield loss, pH value reducing.	1 kg	9.45 €/kg
		20 kg	8.95 €/kg
		100 kg	8.50 €/kg
		200 kg	8.00 €/kg
		500 kg	7.55 €/kg
	Salt, stabiliser - diphosphate [E 450], acidity regulator - sodium acetate [E 262], acidifier - citric acid [E 330], antioxidant - sodium ascorbate [E 301].	1000 kg	7.05 €/kg
	1-5 g/kg, depending on desired shelf life extension. MOQ may apply		
	bags @ 25 kg		
11.046	FreshMaxx PL Plus [liquid]	from 3.30 €/kg	
	<i>Freshness compound for sausages and meat products</i>		
	Freshness keeper for all meat products, including sausages and cured meat products. Improves freshness, appeal and yield. For all cooked sausage products [sliced, franks], liver sausage, breakfast sausage and for all types of cured meats.	1 kg	3.65 €/kg
		720 kg	3.65 €/kg
		1440 kg	3.55 €/kg
		2880 kg	3.45 €/kg
		4320 kg	3.35 €/kg
	E 326 L (+) potassium lactate, E 262 sodium diacetate. Increases shelf life by up to 100%, i. e. from 20 days to 40 days.	7920 kg	3.30 €/kg
	1.5-2%, depending on desired result. Packaging details: pallets à 24 PE containers = 720 kg (= MOQ). Also available in stackable, disposable IBC's of 1,300 kg content.		
	PE containers @ 30 kg		

Overall Pricelist

11.048	FreshMaxx SL Plus [liquid] <i>Freshness compound for sausages and meat products</i>	from 3.80 €/kg	
	Freshness keeper for all meat products, including sausages and cured meat products. Improves freshness, appeal and yield. For all cooked sausage products [sliced, franks], liver sausage, breakfast sausage and for all types of cured meats.	1 kg 600 kg 1200 kg 2400 kg 3600 kg 6600 kg	4.15 €/kg 4.15 €/kg 4.05 €/kg 3.95 €/kg 3.85 €/kg 3.80 €/kg
	E 325 L(+) sodium lactate, E 262 sodium diacetate. Supports colour development It is recommended to reduce the salt content by 10%, such as from 2% to 1.8% (example). Increases shelf life by up to 100%, i. e. from 20 to 40 days. 1.5-2%, depending on desired result. Packaging details: pallets à 24 PE containers = 600 kg (= MOQ). Also available in stackable, disposable IBC's of 1,300 kg content. PE Container @ 25 kg		
88.003	FREY Burger Head BH4 Starter Set <i>SP #98001200</i>	from 1,720.00 €/pcs	
	Burger Head for semi-industrial manufacturing of burgers and minced meat. Ideal for startups and pilot plant use. Starter Kit includes: Basic unit BH4 Potation axle BH 4 Flange 73 Form D90/H17/G110 Standard round burger form inclusive Watch manufacturer's brochure and video:	1 pcs	1,720.00 €/pcs
88.030	FREY F-LINE F40 Vacuumfiller <i>for Sausages, Burgers and Kebaps</i>	from 35,600.00 €/pcs	
	Sausage stuffer, burger former and Kebap Maker in one Load volume: 20-litre Cylinder, piston, cover and housing completely made of stainless steel. Swinging cover and multifunctional operating bar. Movable.		

Overall Pricelist

88.030	FREY F-LINE F40 Vacuumfiller (continued) <i>for Sausages, Burgers and Kebaps</i>	from 35,600.00 €/pcs
		1 pcs 35,600.00 €/pcs
	<p>More than 10,000 units sold in 20 years!Practically maintainance-free</p> <p>Watch manufacturers brochure and video:</p>	
89.034	FREY OSCAR 20 Hydraulic Stuffer <i>for Sausages, Burgers and Kebaps</i>	from 7,200.00 €/pcs
		1 pcs 7,200.00 €/pcs
	<p>Sausage stuffer, burger former and Kebap Maker in one</p> <p>Load volume: 20-litre</p> <p>Cylinder, piston, cover and housing completely made of stainless steel. Swinging cover and multifunctional operating bar. Movable.</p> <p>More than 10,000 units sold in 20 years!Practically maintainance-free</p> <p>Watch manufacturers brochure and video:</p>	
88.004	FREY OSCAR 20 Kebap-Maker 2014 <i>Accessory kit for Frey's Hydraulic Stuffer</i>	from 450.00 €/pcs
		1 pcs 450.00 €/pcs
	<p>Kebap Head for semi-industrial manufacturing of kebaps. Ideal for startups and pilot plant use.</p> <p>Watch manufacturer's brochure and video:</p>	
64.500	FriFlex Casing red 85/500 <i>Stuffed (finished) diameter 92 mm</i>	from 348.00 €/Meter
	<p>FriFlex casings are made from Polyamide (PA). FriFlex casings are smoke, oxygen and moisture proof.</p> <p>This is why they are ideal for manufacturing of cooked, unsmoked sausages, such as Mortadella, Bologna and others.</p>	

Overall Pricelist

64.500	FriFlex Casing red 85/500 (continued)	from 348.00 €/Meter	
	<i>Stuffed (finished) diameter 92 mm</i>		
		1 Meter	464.00 €/Meter
		20 Meter	440.80 €/Meter
		100 Meter	417.60 €/Meter
		200 Meter	394.40 €/Meter
		500 Meter	371.20 €/Meter
		1000 Meter	348.00 €/Meter
	<p>FriFlex casings are available in reels, shirred (compressed) strands and in pre-tied pieces.</p> <p>FriFlex casings are available in many calibres and colours. Please refer to the Product & Price List below.</p> <p>FriFlex casings should be soaked in luke warm water for 30 minutes to prevent bursting during filling and cooking, and wrinkle-free shrinking during the cooling phase.</p> <p>30,000 meters</p>		
57.002	Garlic & Herb	from 7.40 €/kg	
	<i>MSG-free universal marinade for meat</i>		
		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
	<p>Universal garlic and herb marinade for BBQ-meats, making meat irresistible. Use as a base for your favourite meat sauce and salad dressing. Provides long-lasting product shine. Prevents the loss of meat juice.</p> <p>Water, rape oil, iodised salt(salt, potassium iodate) , vinegar, sweet whey powder, spices , sugar, thickener - xanthan gum [E 415], spice extracts.</p> <p>No added preservatives, MSG, or gluten.</p> <p>100 g/kg meat [10%].</p> <p>MOQ may apply</p> <p>buckets @ 2.5 kg</p>		
52.003	Garlic & Pepper	from 17.15 €/kg	
	<i>Seasoning & Dry Marinade [with salt]</i>		
	<p>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.</p> <p>Spices, salt, spice extracts, flavour enhancer [E 621], barley malt.</p> <p>Use as desired; we recommend 15-20 g/kg.</p> <p>MOQ may apply</p>		

Overall Pricelist

52.003	Garlic & Pepper (continued)	from 17.15 €/kg	
	<i>Seasoning & Dry Marinade [with salt]</i>		
		1 kg	22.90 €/kg
	sachets @ 1 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
58.002	Garlic Extra [liquid]	from 6.20 €/kg	
	<i>Highly concentrated aroma</i>		
	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.	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		
40.137	Garlic granulate 0.1-0.5 mm	from 4.95 €/kg	
	<i>fine granules [semolina], cleaned and sieved</i>		
	Standardized fine granulated garlic, approx. 0.5-1 mm, for many food products, including burgers, sausage products and other processed meat products.	1 kg	5.55 €/kg
		100 kg	5.45 €/kg
		200 kg	5.35 €/kg
		500 kg	5.25 €/kg
	Garlic	1000 kg	5.15 €/kg
		1500 kg	4.95 €/kg
	Use as desired and according to recipe.		
	MOQ may apply		
	cartons @ 25 kg		
40.087	Garlic granulate 0.5-1 mm	from 6.40 €/kg	
	<i>medium sized granules, cleaned and sieved</i>		

Overall Pricelist

40.087	Garlic granulate 0.5-1 mm (continued)	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.	1 kg	7.00 €/kg	
	100 kg	6.90 €/kg	
	200 kg	6.80 €/kg	
	500 kg	6.70 €/kg	
	1000 kg	6.60 €/kg	
	1500 kg	6.40 €/kg	
Garlic			
Use as desired and according to recipe.			
MOQ may apply			
cartons @ 25 kg			
40.128	Garlic granulate 2-3 mm	from 5.95 €/kg	
	coarse sized granules, cleaned and sieved		
Standardized coarse granulated garlic, approx. 2-3 mm, for many food products, including burgers, sausage products and other processed meat products.	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	5.95 €/kg	
Garlic.			
Use as desired.			
cartons @ 25 kg			
40.006	Garlic Powder	from 4.80 €/kg	
	Double cleaned and sieved		
Selected, finest quality garlic powder for meat products, soups, sauces and other manufactured food products.	1 kg	5.40 €/kg	
	100 kg	5.30 €/kg	
	200 kg	5.20 €/kg	
	500 kg	5.10 €/kg	
	1000 kg	5.00 €/kg	
	1500 kg	4.80 €/kg	
Garlic.			
0.5-1 g/kg food product or use as desired / according to recipe.			
MOQ may apply			
bags @ 25 kg			
11.025	GdL - Glucono delta-Lactone	from 3.80 €/kg	
	Food Additive [E 575]		

Overall Pricelist

11.025	GdL - Glucono delta-Lactone (continued)	from 3.80 €/kg	
<i>Food Additive [E 575]</i>			
<p>Especially suitable for production of fermented sausages, both spreadable and slicable, i.e. Teawurst, Cervelatwurst and, of course, Pepperoni and Salami.</p> <p>Reduces and regulates pH-value.</p> <p>Acidifier - GDL (Glucono delta-Lactone) [E 575].</p> <p>Prices:</p> <p>Please send your inquiry with desired purchase quantity to: info@ingredients.de.</p> <p>3-5 g/kg total recipe weight</p> <p>Packaging details:</p> <p>pallets à 20 bags = 500 kg</p> <p>MOQ may apply</p> <p>bags @ 25 kg</p>		1 kg	4.30 €/kg
		100 kg	4.20 €/kg
		200 kg	4.10 €/kg
		500 kg	4.00 €/kg
		1000 kg	3.90 €/kg
		1500 kg	3.80 €/kg
57.014	Geneva Spiced Oil	from 8.90 €/kg	
<i>Universal meat dressing [clear]</i>			
<p>Greenish marinade with lots of visible herbs and spices, including lovage, rosemary and pepper. Especially developed for lamb and beef. For grill and kitchen. Provides long-lasting product shine. Prevents the loss of meat juice.</p> <p>Rape oil, spices, salt, palm fat (hardened), skimmed milk powder, anti caking agent - silica [E 551], emulsifier - acetate [E 472a].</p> <p>No added preservatives, MSG, or gluten.</p> <p>100 g/kg meat [10 %].</p> <p>MOQ may apply</p> <p>buckets @ 2.5 kg</p>		1 kg	11.90 €/kg
		20 kg	11.30 €/kg
		100 kg	10.70 €/kg
		200 kg	10.10 €/kg
		500 kg	9.50 €/kg
		1000 kg	8.90 €/kg
40.004	Ginger ground	from 9.40 €/kg	
<i>Premium Chinese Ginger</i>			
<p>Selected, choice quality ginger for many food applications, including meat specialities. Especially for pâté and liver sausage.</p> <p>Ginger</p>			

Overall Pricelist

40.004	Ginger ground (continued)	from 9.40 €/kg	
	<i>Premium Chinese Ginger</i>		
		1 kg	10.00 €/kg
	Use as desired	100 kg	9.90 €/kg
	MOQ may apply	200 kg	9.80 €/kg
		500 kg	9.70 €/kg
		1000 kg	9.60 €/kg
	bags @ 25 kg	1500 kg	9.40 €/kg
81.043	Glove BlueCut Pro, Size M	from 12.50 €/pcs	
	<i>Machine washable protection glove [RH, LH]</i>		
	Glove to protect hands from injuries, made from composite fibres Brinix ABC, Polyester and Inox. Machine washable up to 85° C.	1 pcs	13.90 €/pcs
	Glove provides limited safety while cutting. Safe cutting results into faster work flow.	20 pcs	12.50 €/pcs
	Available sizes:		
	S		
	M = standard men's size		
	L		
	XL		
	For left and right hand use		
	SPECIAL OFFER:		
	Get 10% discount for 20 gloves [= 1 shipping carton]		
81.040	Glove easyfit by Niroflex® - M	from 89.00 €/pcs	
	<i>Safety Glove for right and left hand use</i>		
	Niroflex® easyfit chainmail glove, 100% stainless steel, made in Germany. RH /LH use - simply turn inside-out.	1 pcs	89.00 €/pcs
	Glove provides full safety while cutting. Approved for use with mechanically operated knives/blades.		
	Available in different sizes - please choose		
	M = standard men's size		
	Also available: Safety gloves with short cuffs [75 mm] and long cuffs [190 mm] to protect against arm injuries.		
	Watch manufacturer's info video here:		

Overall Pricelist

81.039	Glove easyfit by Niroflex®, 190 mm Cuff, Size M	from 159.00 €/pcs	
	<i>Safety Glove for right and left hand</i>		
	Niroflex® easyfit chainmail glove, 100% stainless steel, made in Germany. RH /LH use - simply turn inside-out. Glove provides full safety while cutting. Approved for use with mechanically operated knives/blades.	1 pcs	159.00 €/pcs
	Available sizes - please specify with your order: XS S M = standard men's size L XL Also available: same with short cuffs [75 mm] Watch manufacturer's info video here:		
81.044	Glove Silvernite, Size M	from 15.90 €/pcs	
	<i>Machine washable protection glove</i>		
	Heavy duty glove to protect hands from injuries. Made from composite materials Polyethylene, Polyester and stainless steel.	1 pcs	17.90 €/pcs
	Glove provides limited safety while cutting. Safe cutting results into faster work flow.	20 pcs	15.90 €/pcs
	Available sizes: XS S M = standard men's size L XL XXL For left and right hand use SPECIAL OFFER: Get 10% discount for 20 units [= 1 shipping carton]		
85.044	Glove ThermoStat [white] - 7 [M]	from 4.40 €/pcs	
	<i>expandable, lightweight glove</i>		

Overall Pricelist

85.044	Glove ThermaStat [white] - 7 [M] (continued)	from 4.40 €/pcs	
	<i>expandable, lightweight glove</i>		
	Thermal glove, up to -10 °C permanent protection (-30 °C short term). Also usable as an inner glove for meat cutting. Especially developed for contact with food.	1 pcs	4.90 €/pcs
	Improved temperature isolation owing to hollow fibres.	144 pcs	4.40 €/pcs
	<p>Available sizes - please choose:</p> <p>7 (M), 215 mm</p> <p>9 (L), 235 mm</p> <p>10% discount for 144 pairs of the same size [= 1 carton]</p>		
81.042	Glove Tightener	from 17.90 €/pcs	
	<i>Use with Stainless Steel Safety Gloves</i>		
	One size fits all Safety Gloves	1 pcs	19.90 €/pcs
	Glove tightener provides full finger flexibility while cutting.	30 pcs	17.90 €/pcs
	<p>Price per sachet of 100 pieces</p> <p>SPECIAL OFFER:</p> <p>Get 10% discount for 30 x 100 glove tighteners [= 1 shipping carton]</p>		
81.070	Grillsausage Slicer	from 219.00 €/pcs	
	<i>stainless steel manual sausage cutter</i>		
	Heavy duty manual sausage cutter for grill sausage and other street food, such as Bratwurst, Currywurst, Hot Dogs and others.	1 pcs	219.00 €/pcs
	<p>Thickness of sausage slice: 17 mm</p> <p>Number of sausage slices: 14</p> <p>Working width: 250 mm</p> <p>Dimensions (L x W x H): 300 x 170 x 200 mm</p>		
81.052	Grinding Belt 50/1000 K 120 Wet Band	from 49.50 €/pcs	
	<i>for DICK Belt Grinder SM-140</i>		
	Water-proof grinding belt (sand paper). Tightly set granules on cotton surface. Especially suitable for surface grinding of knives		
	<p>Price per carton of 25 belts [supply unit].</p> <p>Always compare the price of 1 blade, not the price of a supply unit.</p> <p>Watch manufacturer's info video here:</p>		

Overall Pricelist

81.052	Grinding Belt 50/1000 K 120 Wet Band (continued)	from 49.50 €/pcs	
	<i>for DICK Belt Grinder SM-140</i>		
		1 pcs	49.50 €/pcs
	boxes @ 25 pcs		
81.053	Grinding Belt 55/1020 K 120 Dry Band	from 49.50 €/pcs	
	<i>for DICK Belt Grinder SM-100</i>		
	High quality grinding belt (sand paper).	1 pcs	49.50 €/pcs
	Price per carton of 25 belts [supply unit].		
	Always compare the price of 1 blade, not the price of a supply unit.		
	Watch manufacturer's info video here:		
	boxes @ 25 belts		
52.056	Gyros [MSG-free]	from 8.55 €/kg	
	<i>Seasoning & Dry Marinade [with salt]</i>		
		1 kg	11.40 €/kg
	Spices, salt, dextrose, sugar, rapeseed oil.	20 kg	10.80 €/kg
		100 kg	10.25 €/kg
		200 kg	9.65 €/kg
	Use as desired; we recommend 15-20 g/kg.	500 kg	9.10 €/kg
	MOQ may apply	1000 kg	8.55 €/kg
	sachets @ 1 kg		
86.001	Hair Bonnets [blue]	from 29.00 €/pcs	
	<i>Latex-free, Size M</i>		
	Comfortable fit	1 pcs	29.00 €/pcs
	Blue colour for distinction to food products		
	Approx. 48 x 52 cm		
	Price per box of 1,000 pcs, sub-packed in 10 dispensers of 100 each.		
	Always compare the price per 1,000 units, not the price per shipping unit.		
10.301	Herbs de Provence	from 15.65 €/kg	
	<i>Authentic French Blend of Herbs</i>		

Overall Pricelist

10.301	Herbs de Provence (continued)	from 15.65 €/kg	
<i>Authentic French Blend of Herbs</i>			
The authentic French blend of herbs for many meat, vegetable and salad applications. Contains precious lovage. The ultimate seasoning for lamb!		1 kg	20.90 €/kg
		20 kg	19.85 €/kg
		100 kg	18.80 €/kg
		200 kg	17.75 €/kg
		500 kg	16.70 €/kg
		1000 kg	15.65 €/kg
Rosemary, thyme, basil, marjoram, parsley, savory, oregano, chervil, lovage.			
Use as desired.			
MOQ may apply			
sachets @ 0.4 kg			
57.064	Honey-Turkey Spiced Oil	from 8.90 €/kg	
<i>Meat dressing for poultry [clear]</i>			
Sweet marinade for chicken and turkey. Use to marinade all poultry meats. The unique honey-flavour profile brings out the best of your barbecue meats. Provides long-lasting product shine. Prevents the loss of meat juice.		1 kg	11.90 €/kg
		20 kg	11.30 €/kg
		100 kg	10.70 €/kg
		200 kg	10.10 €/kg
		500 kg	9.50 €/kg
		1000 kg	8.90 €/kg
Rape oil, raw cane sugar, salt, spices, palm fat (hardened), honey, dextrose, natural flavouring, anti caking agent - silica [E 551], emulsifier - acetate [E 472a].			
No added preservatives, MSG, or gluten.			
100 g/kg meat [10%].			
Non Halal suitable.			
MOQ may apply			
buckets @ 2.5 kg			
82.013	Hose HOT EASYCLEAN 40 m, 3/4 inch	from 290.00 €/pcs	
<i>for high temperatures up to 95 °C</i>			
Special hose for carriage of liquid and fatty foods. Durable against fats from animal and plant origin. FDA approved. Made in Italy.			
Temperature range: -20 to +95 °C.			
Operating pressure: 10 bar			
Bursting pressure: 30 bar			
Bending radius: 115 mm			

Overall Pricelist

82.013	Hose HOT EASYCLEAN 40 m, 3/4 inch (continued) <i>for high temperatures up to 95 °C</i>	from 290.00 €/pcs
		1 pcs 290.00 €/pcs
82.015	Hose Pipe Rewinder with 15 m Hose, 1/2 inch <i>Automatic Hose Pipe Rewinder Cleanmaster HR KS</i>	from 1,060.00 €/pcs
	Automatic hose revider with 15 m hose 3/4 inch, with spring driven return. Classic open construction incl. swivel joint, rotating wall bracket and hose stopping device. PVC drum and stainless steel drum support. Temperature range: up to +130 °C. Operating pressure: max 100 bar Hose connection: galvanised jacket screw 1/2 inch Throughput rate: max. 62 l/min Designed for cleaning in food processing operations.	1 pcs 1,060.00 €/pcs
82.012	Hose Pipe Rewinder with 20 m Hose, 3/4 inch <i>Automatic Hose Pipe Rewinder, stainless steel</i>	from 2,120.00 €/pcs
	Automatic hose revider with 20 m hose 3/4 inch, with spring driven return. Classic open construction incl. swivel joint, rotating wall bracket and hose stopping device. Temperature range: -15 to +60 °C. Operating pressure: 18 bar Hose connection: stainless steel jacket screw 3/4 inch Hose: 20 m potable water hose 13 x 3,25 mm Designed for cleaning in food processing operations. The hose is lightproof, UV resistant, abrasion-proof, durable against common cleaning detergents and traversable.	1 pcs 2,120.00 €/pcs
82.011	Hose Pipe Rewinder with 30 m Hose, 3/4 inch <i>Automatic Hose Pipe Rewinder, stainless steel</i>	from 2,720.00 €/pcs
	Automatic hose revider with 30 m hose 3/4 inch, with spring driven return. Classic open construction incl. swivel joint, rotating wall bracket and hose stopping device.	

Overall Pricelist

82.011	Hose Pipe Rewinder with 30 m Hose, 3/4 inch (continued) <i>Automatic Hose Pipe Rewinder, stainless steel</i>	from 2,720.00 €/pcs
		1 pcs 2,720.00 €/pcs
	<p>Temperature range: -15 to +60 °C.</p> <p>Operating pressure: 18 bar</p> <p>Hose connection: stainless steel jacket screw 3/4 inch</p> <p>Hose: 30 m potable water hose 19 x 3,25 mm</p> <p>Designed for cleaning in food processing operations. The hose is lightproof, UV resistant, abrasion-proof, durable against common cleaning detergents and traversable.</p>	
82.014	Hose Support, stainless steel, brush-finished <i>with 3 mounting holes and brush hook</i>	from 59.00 €/pcs
	<p>Simple, easy to mount hose support for wall assembly, with 3 holes and a hook to hang up a spray gun or a cleaning brush. Made in Germany.</p> <p>Support depth: 150 mm</p> <p>Size front side, rectangle: 25 x 14.5 x 16 cm (L x H x T)</p> <p>Size wall side, triangle: 37 x 37 x 32 cm (top edge x wing x hight)</p>	1 pcs 59.00 €/pcs
82.016	Hose Trolley with 20 m Hose, 1/2 inch <i>inclusive Spray Gun, all stainless steel</i>	from 1,290.00 €/pcs
	<p>Hose trolley with 20 m hose 1/2 inch and water spray gun.</p> <p>Temperature range: -15 to +60 °C.</p> <p>Operating pressure: 20 bar</p> <p>Bursting pressure: 40 bar</p> <p>Bending radius: 90 mm</p> <p>Hose: 20 m potable water hose 13 x 3,25 mm</p> <p>Designed for cleaning in food processing operations. The hose is lightproof, UV resistant, abrasion-proof, durable against common cleaning detergents and traversable.</p> <p>Also available without hose and spray gun at EUR 720.00.</p>	1 pcs 1,290.00 €/pcs

Overall Pricelist

10.044	Hot Seasoning	from 13.40 €/kg	
	<i>Additional seasoning to boost heat</i>		
	Tastefully balanced seasoning to add heat to all food products requiring extra heat to (seasoned) meat products and ethnic foods.	1 kg	17.90 €/kg
		20 kg	17.00 €/kg
	Use in addition to the regular seasoning.	100 kg	16.10 €/kg
		200 kg	15.20 €/kg
		500 kg	14.30 €/kg
	Spices, dextrose, sugar, salt, flavour enhancer - monosodium glutamate [E 621], spice extracts.	1000 kg	13.40 €/kg
	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		
87.051	Hydro Star Meat Paper Sheets - 190 x 280 mm	from 37.00 €/carton	
	<i>black [60 g/m²]</i>		
	Quality paper sheets for meat wrapping. Breathe-active, preserves the natural meat colour, keeps meat longer fresh and appealing. Sales supporting presentation at POS.	1 carton	41.50 €/carton
		5 carton	37.00 €/carton
	Available in 3 different sizes - please choose		
	Also available in reelform - please inquire.		
	Price per carton of 1,000 sheets		
	Get 10% discount for 5 cartons of the same size		
89.056	INTERVAC Vacuum Packaging Machine INV 25/25	from 20,270.00 €/pcs	
	<i>Double Chamber Vacuum Machine on Wheels</i>		
	Double-chamber vacuum machine for professional use and high output. Robust construction - with stainless steel wheels for maximum production flexibility.	1 pcs	20,270.00 €/pcs
	Please refer to INTERVAC's video and brochure for details of this machine:		

Overall Pricelist

52.029	Italian Herbs	from 17.15 €/kg	
	<i>Authentic Italian Herbs</i>		
Blend of Mediterranean herbs. Use in salads, sauces, pizza and pasta dishes.		1 kg	22.90 €/kg
		20 kg	21.75 €/kg
		100 kg	20.60 €/kg
Herbs (oregano, basil, thyme, rosemary, marjoram, sage).		200 kg	19.45 €/kg
		500 kg	18.30 €/kg
		1000 kg	17.15 €/kg
Use as desired.			
MOQ may apply			
sachets @ 1 kg			
52.051	Kebap Seasoning	from 9.45 €/kg	
	<i>Spice blend for Kebap and Doner Kebap</i>		
Seasoning with salt for the authentic kebab meats, for lamb and poultry cuts. Use to add value to all meat products.		1 kg	12.65 €/kg
		20 kg	12.00 €/kg
		100 kg	11.35 €/kg
Spices, salt, dextrose, flavour enhancer [E 621].Recipes		200 kg	10.75 €/kg
		500 kg	10.10 €/kg
		1000 kg	9.45 €/kg
Use as desired; we recommend 10 g/kg.			
MOQ may apply			
sachets @ 1 kg			
81.003	Knife Disinfection Cabinet	from 430.00 €/pcs	
	<i>for 20 knives, UV sterilization cabinet</i>		
UV disinfection cabinet with stainless steel basket. The operating cycle (90-120 minutes) can easily be monitored through a blue beam around the timer. Opening of the milky glass door interrupts the system automatically. Made in France.		1 pcs	430.00 €/pcs
Current: 230 V single phase, 50 Hz			
Capacity: 18 kW			
Weight: 10.5 kg			
UV tube: 1 x 15 W with extended life (8,000 hours) and simultaneously reduced electric power consumption.			
81.004	Knife Disinfection Cabinet - Replacement Tube	from 39.00 €/pcs	
	<i>recommended for item # 81.003</i>		

Overall Pricelist

81.004	Knife Disinfection Cabinet - Replacement Tube (continued) <i>recommended for item # 81.003</i>	from 39.00 €/pcs
	No tools required for changing of tubes	1 pcs 39.00 €/pcs
89.068	Knife Robocut H 7000 by Potis <i>Rotating Knife for Doner, Gyros, Shawarma & Co.</i>	from 530.00 €/pcs
	Electric rotating knife for professional cutting of Gyros, Doner Kebap, Shawarma & Co. Cutting capacity up to 60 kg per day Fully automatic washing programme Functional, ergonomic design. Waterproof Nominal speed: 7,000 rpm Power: 120 W Handset weight: 900 g Cutting depth: 0-10 mm, continuously adjustable Each unit supplied includes spare knife sharpening tool grease for moving 12 months parts warranty Available Systems Robocut H 7000 for 60 kg daily capacity Robocut H 8000 for 90 kg daily capacity Robocut R 9000 for 200 kg daily capacity	1 pcs 530.00 €/pcs
89.066	Knife Robocut H 8000 by Potis <i>Rotating Knife for Doner, Gyros, Shawarma & Co.</i>	from 729.00 €/pcs
	Electric rotating knife for professional cutting of Gyros, Doner Kebap, Shawarma & Co. Cutting capacity up to 90 kg per day Fully automatic washing programme Functional, ergonomic design. Waterproof Nominal speed: 7,000 rpm Power: 200 W Handset weight: 910 g Cutting depth: 0-10 mm, continuously adjustable Each unit supplied includes spare knife sharpening tool	

grease for moving 1 pcs 729.00 €/pcs

12 months parts warranty

Available Systems

Robocut H 7000 for 60 kg daily capacity

Robocut H 8000 for 90 kg daily capacity

Robocut R 9000 for 200 kg daily capacity

89.004 Knife Sharpener DICKORON® Classic by DICK from 79.00 €/pcs

30 cm, oval, red, classic surface

DICK premium knife sharpener with classic surface 1 pcs 95.00 €/pcs

Saphire finish, latest hardness technologies provide wear resistant surface and 6 pcs 79.00 €/pcs

break proof core.

SPECIAL OFFER:

Get 10% discount for 6 knife sharpeners [= 1 box].

Watch manufacturer's info video here:

89.005 Knife Sharpener DICKORON® polish by DICK from 69.00 €/pcs

30 cm, oval, blue, polished surface

DICK premium knife sharpener with polished surface 1 pcs 86.35 €/pcs

Saphire finish, latest hardness technologies provides wear resistant surface and 6 pcs 69.00 €/pcs

break proof core

SPECIAL OFFER:

Get 10% discount for 6 knife sharpeners [= 1 box].

Watch manufacturer's info video here:

89.002 Knife Sharpener EZ-SHARP by GIESSER from 109.00 €/pcs

Sharpening & polishing in one - easy & safe to use

Knife always sharpens in the perfect angle thanks to automatic guidance.

Can be firmly assembled to a working table, or use as hand-held.

Easy assembling.

Safe usage

Overall Pricelist

89.002	Knife Sharpener EZ-SHARP by GIESSER (continued) <i>Sharpening & polishing in one - easy & safe to use</i>	from 109.00 €/pcs
		1 pcs 109.00 €/pcs
89.003	Knife Sharpener Rapid Steel by DICK <i>Sharpening & polishing in one - easy & safe to use</i>	from 69.00 €/pcs
	Knife Sharpener that even sharps dull knives Solid construction without sensitive springs Wear resistant, super firm special coating Simple, easy usage Easy exchange of sharpening rods, simple to attach	1 pcs 69.00 €/pcs
	Watch manufacturer's info video here:	
81.002	Knife-Hygiene-Box 10 <i>For 10 Knives, 2 Knife Sharpeners, 1 Safety Glove</i>	from 109.00 €/pcs
	Stainless steel knife box for fast and continuous meat cutting, holding up to 10 knives. Separate compartment for knife sharpeners and safety glove.	1 pcs 119.00 €/pcs
	E-Z washing of knives inside the box.	5 pcs 109.00 €/pcs
	SPECIAL OFFER: Get 10% discount for 5 units [= 1 shipping carton]	
81.001	Knife-Hygiene-Box 4 <i>For 4 Knives, 2 Knife Sharpeners, 1 Safety Glove</i>	from 85.00 €/pcs
	Stainless steel knife box for fast and continuous meat cutting, holding up to 4 knives. Separate compartment for knife sharpeners and safety glove.	1 pcs 95.00 €/pcs
	E-Z washing of knives inside the box.	5 pcs 85.00 €/pcs
	SPECIAL OFFER: Get 5% discount for 5 units [= 1 shipping carton]	
11.251	KoloMaxx FM <i>Natural colouring for meat products</i>	from 28.10 €/kg
	Natural colouring agent for sausages and meat products, especially dry (fermented) sausage, fresh sausage, minced meat and other uncooked products. Improves colour naturally. Natural Carmin substitute.	

Overall Pricelist

11.251	KoloMaxx FM (continued)	from 28.10 €/kg	
	<i>Natural colouring for meat products</i>		
		1 kg	37.50 €/kg
	Beetroot juice concentrate, spice, spice extracts.	20 kg	35.60 €/kg
	Carry-over ingredients: maltodextrin, salt, thickener [E 414], antioxidants [E 306, E 304], anti-caking agent [E 551], rape oil, dextrose, emulsifier [E 471], sugar.	100 kg	33.75 €/kg
		200 kg	31.85 €/kg
		500 kg	30.00 €/kg
		1000 kg	28.10 €/kg
	Only 3-5 g/kg		
	We recommend to pre-blend KoloMaxx FM with the seasoning for optimum colour distribution throughout the product.		
	FM stands for Fresh Meats.		
	MOQ may apply		
	sachets @ 1 kg		
	360 kg @ pallet		
52.036	Lemon & Pepper [coarse]	from 10.65 €/kg	
	<i>Seasoning & Dry Marinade [with salt]</i>		
	Coarse, colourful blend of whole and cracked spices and coarse salt to add value to meat, fish and poultry products. The classic seasoning for Carpaccio from beef or salmon. Also suitable for outside decoration.	1 kg	14.25 €/kg
		20 kg	13.50 €/kg
		100 kg	12.80 €/kg
		200 kg	12.10 €/kg
		500 kg	11.40 €/kg
	Salt, spices (mustard), hydrolysed vegetable protein - HVP (from soya), lemon fruit powder, acidifier ? citric acid [E 330], flavouring, sunflower oil, separating agent [E 551].	1000 kg	10.65 €/kg
	Like pepper: 10-20 g/kg [1-2 %] food product or use as desired.		
	MOQ may apply		
	sachets @ 1 kg		
55.039	Liver Pâté Classic, fine CL	from 10.65 €/kg	
	<i>Premium Clean-Label Seasoning for Liver Sausage</i>		
	Additive-free blend of exquisite spices for fine liver sausage and pâté. Pure blend of spices without MSG or spice extracts, flavours, nor aromas.		
	Dextrose, spices (pepper, ginger), salt.		

Overall Pricelist

55.039	Liver Pâté Classic, fine CL (continued)	from 10.65 €/kg	
	<i>Premium Clean-Label Seasoning for Liver Sausage</i>		
		1 kg	14.25 €/kg
	7 g/kg	20 kg	13.50 €/kg
	MOQ may apply	100 kg	12.80 €/kg
		200 kg	12.10 €/kg
		500 kg	11.40 €/kg
	sachets @ 1 kg	1000 kg	10.65 €/kg
43.060	Mace	from 40.00 €/kg	
	<i>ground</i>		
	Premium quality mace for various types of dishes, including soups, bakery products and sausages. Mace is the outer shell of the nutmeg.	1 kg	40.60 €/kg
		100 kg	40.50 €/kg
		200 kg	40.40 €/kg
		500 kg	40.30 €/kg
	Mace.	1000 kg	40.20 €/kg
		1500 kg	40.00 €/kg
	Use as desired, but economically. For sausages, we recommend 0.5-1 g/kg total recipe, besides other spices.		
	Also available in 25 kg bags.		
	Saving: ? 3.00/kg		
	sachets @ 1 kg		
40.060	Mace ground [Nutmeg seed]	from 31.60 €/kg	
	<i>Selected premium quality</i>		
	Premium quality mace for various types of dishes, including soups, bakery products and sausages. Mace is the outer shell of the nutmeg.	1 kg	32.20 €/kg
		100 kg	32.10 €/kg
		200 kg	32.00 €/kg
		500 kg	31.90 €/kg
	Mace	1000 kg	31.80 €/kg
		1500 kg	31.60 €/kg
	Use as desired, but economically. For sausages, we recommend 0.5-1 g/kg total recipe, besides other spices.		
	Also available in 1 kg sachets. Add ? 3.00/kg.		
	MOQ may apply		
	bags @ 25 kg		
72.101	MADO MEW 710 Manual Mincer	from 2,695.00 €/pcs	
	<i>For Professional Mincing</i>		

Overall Pricelist

72.101	MADO MEW 710 Manual Mincer (continued) <i>For Professional Mincing</i>	from 2,695.00 €/pcs
	Powerful manual mincer with a theoretical capacity of 150 kg per hour. Cutting set made by Unger.	1 pcs 2,695.00 €/pcs
	Please refer to MADO's video and brochure for details of this machine:	
72.106	MADO MEW 718 Manual Mincer <i>For Professional Mincing</i>	from 10,685.00 €/pcs
	Powerful manual mincer with a theoretical capacity of 1,000 kg per hour. Cutting set made by Unger.	1 pcs 10,685.00 €/pcs
	Please refer to MADO's video and brochure for details of this machine:	
72.121	MADO MEW 721 Automatic Mincer <i>For Professional Mincing</i>	from 19,535.00 €/pcs
	Powerful automatic mincer with a theoretical capacity of 1,200 kg per hour. Cutting set made by Unger.	1 pcs 19,535.00 €/pcs
	Please refer to MADO's video and brochure for details of this machine:	
72.102	MADO MEW 713 Manual Mincer <i>For Professional Mincing</i>	from 3,830.00 €/pcs
	Powerful manual mincer with a theoretical capacity of 400 kg per hour. Cutting set made by Unger.	1 pcs 3,830.00 €/pcs
	Please refer to MADO's video and brochure for details of this machine:	
72.109	MADO MEW 717 Manual Mincer <i>For Professional Mincing / Desk version</i>	from 6,300.00 €/pcs

Overall Pricelist

72.109	MADO MEW 717 Manual Mincer (continued) <i>For Professional Mincing / Desk version</i>	from 6,300.00 €/pcs
	Powerful manual mincer with a theoretical capacity of 1,000 kg per hour. Cutting set made by Unger.	1 pcs 6,300.00 €/pcs
	Please refer to MADO's video and brochure for details of this machine:	
72.201	MADO MNS 630 D Sharpening Machine <i>For Professional Sharpening</i>	from 1,500.00 €/pcs
	State-of-the-art sharpening machine. 0.55 kW powerful motor.	1 pcs 1,500.00 €/pcs
	Please refer to MADO's video and brochure for details of this machine:	
72.005	MADO MSK 760 H-II Table Top Bowl Cutter 35 l <i>For Professional Cutting & Emulsifying</i>	from 27,950.00 €/pcs
	Powerful bowl cutter with 35 l bowl capacity, 2 speed levels, 3.2 / 11.0 kW powerful motor, 4-piece knife set. Table-top or with (optional) supporting trolley.	1 pcs 27,950.00 €/pcs
	Please refer to MADO's video and brochure for details of this machine:	
72.001	MADO MTK 661 Table Top Bowl Cutter 13 l <i>For Professional Cutting & Emulsifying</i>	from 10,725.00 €/pcs
	Powerful bowl cutter with 13 l bowl capacity, 1.7 / 2.2 kW powerful motor, 3-piece knife set. Table-top or with (optional) supporting trolley.	1 pcs 10,725.00 €/pcs
	Please refer to MADO's video and brochure for details of this machine:	
72.004	MADO MTK 662 Table Top Bowl Cutter 20 l <i>For Professional Cutting & Emulsifying</i>	from 14,395.00 €/pcs

Overall Pricelist

72.004	MADO MTK 662 Table Top Bowl Cutter 20 l (continued) <i>For Professional Cutting & Emulsifying</i>	from 14,395.00 €/pcs	
Powerful bowl cutter with 20 l bowl capacity, 3.2 / 4.0 kW powerful motor, 4-piece knife set. Table-top or with (optional) supporting trolley.		1 pcs	14,395.00 €/pcs
Please refer to MADO's video and brochure for details of this machine:			
40.053	Marjoram, rubbed <i>Choice quality (stemless)</i>	from 5.90 €/kg	
Pure leaves of premium marjoram for many dishes, including potato and egg dishes. In the meat processing industry, marjoram is used for bratwurst, liver sausage, pâtés and blood and tongue sausage products.		1 kg	6.50 €/kg
		100 kg	6.40 €/kg
		200 kg	6.30 €/kg
		500 kg	6.20 €/kg
		1000 kg	6.10 €/kg
Marjoram		1500 kg	5.90 €/kg
Use as desired - use up to 5 g/kg in sausage.			
MOQ may apply			
bags @ 20 kg			
10.395	MDM Neutralizer [Flavour Concentrate] <i>To reduce unwanted flavour and odour</i>	from 8.90 €/kg	
Blend of flavours and flavour enhancers for recipes made with Chicken-MDM.		1 kg	11.90 €/kg
Eliminates or reduces unwanted MDM odour and flavour.		20 kg	11.30 €/kg
		100 kg	10.70 €/kg
		200 kg	10.10 €/kg
Flavour enhancers - monosodium glutamate [E 621], disodium guanylate [E 627], disodium [E 631], salt, flavouring, separating agent - silica [E 551].		500 kg	9.50 €/kg
		1000 kg	8.90 €/kg
3 g/kg MDM.			
Usage rate to be calculated on the MDM share, only.			
MOQ may apply			
sachets @ 1 kg			
360 kh @ pallet			

Overall Pricelist

87.010	Meat Loaf Mould, aluminium, disposable <i>for 500 g of product</i>	from 195.00 €/pcs	
with anti-stick coating. Holds 1/2 kg of meat loaf.		1 pcs	195.00 €/pcs
<p>Price per carton of 1,500 moulds, packed in 15 boxes of 100 each. To compare, always compare the price per 1,000 units, not the price per shipping unit.</p> <p>Also available in many other sizes - please inquire.</p>			
81.020	Meatbox E2 - red <i>600 x 400 x 200 mm</i>	from 8.90 €/pcs	
Meatbox for universal use, robust, stackable, easy to clean.Material: HDPE (high-density polyethylene).		1 pcs	9.90 €/pcs
Resistant to chemicals, oils and grease.		50 pcs	8.90 €/pcs
Good for use between -40 °C and +60 °C.			
<p>Purchase a full pallet [50 boxes] of any colour and receive 10% discount.</p> <p>Choose between these colours:</p> <p>red, blue, yellow, black, white, green</p>			
81.018	Meatbox E3 red - red <i>600 x 400 x 300 mm</i>	from 19.35 €/pcs	
Meatbox for universal use, robust, stackable, easy to clean.Material: HDPE (high-density polyethylene).		1 pcs	21.50 €/pcs
Resistant to chemicals, oils and grease.		28 pcs	19.35 €/pcs
Good for use between -40 °C and +60 °C.			
<p>Purchase a full pallet [28 boxes] of any colour and receive 10% discount.</p> <p>Choose between these colours:</p> <p>red, blue, white</p>			
81.026	Meatbox Lid [Hardcover] - red <i>for E1, E2 and E3 Meat Boxes</i>	from 6.90 €/pcs	
Hard-Cover lid for meat boxes, 600 x 400 mm.			
Resistant to chemicals, oils and grease.			
Good for use between -40°C and +60°C.			
Easy to clean.			
<p>Purchase a full carton [85 lids] of the same colour and receive 10% discount.</p> <p>Available colours:</p> <p>red, blue.</p>			

Overall Pricelist

81.026	Meatbox Lid [Hardcover] - red (continued) <i>for E1, E2 and E3 Meat Boxes</i>	from 6.90 €/pcs	
		1 pcs	7.90 €/pcs
		85 pcs	6.90 €/pcs
81.028	Meatbox Lid [Softcover - 35µ plastic film] <i>for E1, E2 and E3 Meat Boxes</i>	from 98.00 €/pcs	
	Soft-cover film for meat boxes, 600 x 360 x 300 mm. 35 micron plastic film thickness.	1 pcs	98.00 €/pcs
	Price per box of 1,000 pcs		
50.003	Meister Fixrot <i>Colour development agent for sausages and salmon</i>	from 9.45 €/kg	
	Premium colour development agent for sausages and cured meeat brines.	1 kg	12.65 €/kg
	Optimum amounts of Ascorbic Acid and Sodium Ascorbate provide fast, reliable and long-lasting colour development.	20 kg	12.00 €/kg
	Also suitable for colour development of smoked salmon.	100 kg	11.35 €/kg
		200 kg	10.75 €/kg
		500 kg	10.10 €/kg
		1000 kg	9.45 €/kg
	Dextrose, antioxidant [E 315, E 316], acidifier [E 330], rapeseed oil.		
	1 g/kg for large diameter sausage		
	2 g/kg for small diameter sausage		
	5 g/kg brines @ 20% injection rate		
	2 g/kg brines @ 50% injection rate		
	MOQ may apply		
	sachets @ 1 kg		
51.001	Meister Glutafix <i>Flavour enhancer for food</i>	from 7.40 €/kg	
	Premium flavour enhancer based on mono sodium glutamate [MSG].		
	For all food products. Eliminates unwanted salt flavour and balances flavour profile in general. Especially suitable for meat products and QSR foods. Premium product.		
	Flavour enhancer [E 621], starch, salt, sugar, spices, maltodextrin, HVP - hydrolysed vegetable protein (from soya), yeast powder, rape oil, separating agent [E 551], flavouring.		

Overall Pricelist

51.001	Meister Glutafix (continued)	from 7.40 €/kg	
	<i>Flavour enhancer for food</i>		
		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
	0.5-2 g/kg food product. We recommend 1 g/kg for cured meats [5 g/kg brine when pumping 20%]. MOQ may apply		
	sachets @ 1 kg		
11.031	Meister Kut 88	from 3.00 €/kg	
	<i>Sausage and meat phosphate pH 8.8</i>		
		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
	Combination of polyphosphates. Contains high percentage [85 %] of pyrophosphate, which results into optimum water binding, good colour development, and best spoilage protection.		
	Sodium diphosphate [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 Choose item Meister Kut NC for smaller quantities.		
	bags @ 25 kg		
50.018	Meister Kut NC	from 11.40 €/kg	
	<i>Sausage and meat phosphate</i>		
	Sausage and meat phosphate for optimum water binding of cooked sausages with no colour development. Use for Grill Sausage products, such as Bratwurst, White Sausage, Chipolata etc.		
	Stabiliser [E 450], dextrose.		
	3 g/kg meat and fat [without water/ice content]. MOQ may apply		

Overall Pricelist

50.018	Meister Kut NC (continued)	from 11.40 €/kg	
	<i>Sausage and meat phosphate</i>		
		1 kg	11.90 €/kg
		100 kg	11.80 €/kg
	bags @ 10 kg	200 kg	11.70 €/kg
		500 kg	11.60 €/kg
		1000 kg	11.50 €/kg
		1500 kg	11.40 €/kg
50.011	Meister KutMaxx	from 9.05 €/kg	
	<i>Sausage binder and colour stabilizer</i>		
	The standard sausage binder and stabilizer providing long-term colour development. Optimum amounts of Ascorbic Acid/Sodium Ascorbate for best results.	1 kg	12.10 €/kg
		20 kg	11.45 €/kg
		100 kg	10.85 €/kg
		200 kg	10.25 €/kg
		500 kg	9.65 €/kg
	Stabiliser [E 450], dextrose, maltodextrin, salt, antioxidant [E 315, E 316], acidifier [E 330], spice extract, separating agent [E 551], rape oil.	1000 kg	9.05 €/kg
	5 g/kg total recipe weight [0.5 %].		
	Content of each sachet is good for 500 kg sausage.		
	MOQ may apply		
	Choose MOQ-free alternative Meister Kut Pro		
	sachets @ 2.5 kg		
11.010	Meister Lak 95	from 6.05 €/kg	
	<i>Brine stabilizing poly phosphate pH 9.5</i>		
	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.		
	Sodium diphosphate [E 450],		
	Sodium triphosphate [E 451].		
	55% P ₂ O ₅ 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.		

Overall Pricelist

11.010	Meister Lak 95 (continued)	from 6.05 €/kg	
	<i>Brine stabilizing poly phosphate pH 9.5</i>		
		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
	bags @ 25 kg		
81.010	Melamine Plate black	from 19.90 €/pcs	
	<i>420 x 280 cm</i>		
	Heat resistant up to 120 °C, freezer-stable up to -50 °C, dish washer safe, scratch-proof, break resistant, odour and flavour neutral, resistant against common detergents, food suitable	1 pcs	19.90 €/pcs
	Microwave-stable for de-frosting and short-time heating - NOT suitable for permanent use in microwave ovens.		
	5 plates = supply unit [MOQ]		
	Other sizes and shapes are available - please inquire!		
55.053	Merguez Classic	from 9.90 €/kg	
	<i>Seasoning for Spicy Grill Sausage French Style</i>		
	Authentic blend of spices and herbs for Merguez, the French speciality grill sausage originated in Northern Africa. Spicy, red blend for the best BBQ-sausage in your life! Contains ingredients to prevent discolouration.	1 kg	13.25 €/kg
		20 kg	12.55 €/kg
		100 kg	11.90 €/kg
		200 kg	11.25 €/kg
		500 kg	10.60 €/kg
		1000 kg	9.90 €/kg
	Iodated salt (salt, potassium iodate), dextrose, spices, antioxidant [E 316], spice extracts.		
	Use binder in addition, if desired.		
	35 g/kg [3.5%] total recipe weight		
	Recipes		
	Collagen Casings		
	MOQ may apply		
	sachets @ 1 kg		
10.401	Mesquite	from 7.40 €/kg	
	<i>Dry marinade for value-added meats</i>		

Overall Pricelist

10.401	Mesquite (continued)	from 7.40 €/kg	
Dry marinade for value-added meats			
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.	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	
Salt, dextrose, spices, hydrolysed vegetable protein (HVP), dry glucose syrup, flavourings, caramel sugar syrup, maltodextrin.	1000 kg	7.40 €/kg	
20 g/kg [2%] or use as desired.			
MOQ may apply			
sachets @ 1 kg			
55.049	Mortadella Arabic	from 7.40 €/kg	
Premium Seasoning for Mortadella [MSG-free]			
Blend of spices for Beef Mortadella and other large diameter cooked sausage specialties. Especially developed for Arabic countries.	1 kg	9.90 €/kg	
	20 kg	9.40 €/kg	
	100 kg	8.90 €/kg	
	200 kg	8.40 €/kg	
Salt, dextrose, spices, spice extracts, separating agent [E 551].	500 kg	7.90 €/kg	
Casings	1000 kg	7.40 €/kg	
5-7 g/kg total recipe weight.			
8-10 g/kg if soya, starch and other filling agents are used.			
Recipes			
MOQ may apply			
sachets @ 1 kg			
55.043	Mortadella Classic CL	from 10.65 €/kg	
Clean Label Premium Seasoning for Sausage			
Well-balanced, premium blend of spices for Mortadella type sausages, such as Cold Cuts, Lyoner, Bologna and others.			
Salt, dextrose, spices, spice extracts.			
Recipes			
Casings			

Overall Pricelist

55.043	Mortadella Classic CL (continued)	from 10.65 €/kg	
	<i>Clean Label Premium Seasoning for Sausage</i>		
		1 kg	14.25 €/kg
	5 g/kg for premium recipes	20 kg	13.50 €/kg
	6-7 g/kg for premium poultry based recipes	100 kg	12.80 €/kg
	This rate may be increased if non-meat proteins, starches and other filling agents are used.	200 kg	12.10 €/kg
	MOQ may apply	500 kg	11.40 €/kg
		1000 kg	10.65 €/kg
	sachets @ 1 kg		
12.005	Mortadella Combi	from 12.35 €/kg	
	<i>Concentrated Complete Blend for Mortadella</i>		
	Complete blend of seasoning, binder and colour development agent for Beef and Chicken Mortadella. Very economical due to concentrated ingredients resulting in reduced usage rate.	1 kg	16.50 €/kg
		20 kg	15.65 €/kg
		100 kg	14.85 €/kg
		200 kg	14.00 €/kg
		500 kg	13.20 €/kg
	Spices, stabiliser [E 450], antioxidant [E 315, E 316], flavour enhancer [E 621], acidifier [E 330], maltodextrin, palm fat complete hardened, spice extracts.	1000 kg	12.35 €/kg
	Casings		
	5 g/kg [0.5 %].		
	7-8 g/kg, if soya, starch and other filling agents are used.		
	Recipes		
	MOQ may apply		
	sachets @ 1 kg		
86.005	Mouth-Mask [white]	from 229.00 €/pcs	
	<i>2 layers for comfort and protection</i>		
	Second layer for optimal protection		
	Elastic cords for the perfect fit.		
	Price per box of 10,000 pcs, sub-packed in 100 bags of 100 pcs each.		
	Always compare the price per 1,000 units, not the price per shipping unit.		
	This product is currently not available due to the Corona Virus crisis		

Overall Pricelist

86.005	Mouth-Mask [white] (continued)	from 229.00 €/pcs	
	<i>2 layers for comfort and protection</i>		
		1 pcs	229.00 €/pcs
	boxes @ 10,000 pcs.		
40.009	Mustard flour MC [mild]	from 5.35 €/kg	
	<i>micro-controlled by steam-treatment</i>		
	Ground mustard seed powder from selected North American origin. For many food applications, including balancing flavours, as an emulsifying agent, thickener and as a natural preservative.	1 kg	5.95 €/kg
		100 kg	5.85 €/kg
		200 kg	5.75 €/kg
		500 kg	5.65 €/kg
		1000 kg	5.55 €/kg
	Mustard	1500 kg	5.35 €/kg
	Use as desired		
	bags @ 25 kg		
40.070	Mustard Powder	from 4.55 €/kg	
	<i>From hot, ground mustard seed</i>		
	Hot mustard powder made from selected North American mustard seeds. For many food applications, also for balancing flavours, as an emulsifying agent, thickener and as a natural preservative.	1 kg	5.15 €/kg
		100 kg	5.05 €/kg
		200 kg	4.95 €/kg
		500 kg	4.85 €/kg
		1000 kg	4.75 €/kg
	Mustard powder	1500 kg	4.55 €/kg
	Use as desired		
	MOQ may apply		
	bags @ 25 kg		
10.279	Nakanek	from 7.95 €/kg	
	<i>Arabian Sausage Seasoning</i>		
	Authentic Arabian sausage seasoning, made from an original recipe.		
	Salt, spices, dextrose, flavour enhancer - monosodium glutamate [E 621], antioxidant - ascorbic acid [E 300], spice extracts.		

Overall Pricelist

10.279	Nakanek (continued)	from 7.95 €/kg	
	<i>Arabian Sausage Seasoning</i>		
		1 kg	10.65 €/kg
	Use 30 g/kg total recipe [3%].	20 kg	10.10 €/kg
	MOQ may apply	100 kg	9.55 €/kg
		200 kg	9.05 €/kg
		500 kg	8.50 €/kg
	sachets @ 1 kg	1000 kg	7.95 €/kg
40.013	Nutmeg ground	from 24.90 €/kg	
	<i>extra fine ground</i>		
	Premium quality nutmeg for various types of dishes, including soups, convenience foods and pâté. One of the main spices for sausage flavouring.	1 kg	25.50 €/kg
		100 kg	25.40 €/kg
		200 kg	25.30 €/kg
		500 kg	25.20 €/kg
	Nutmeg	1000 kg	25.10 €/kg
		1500 kg	24.90 €/kg
	Use as desired, but economically. For sausag flavouring, we recommend to use 0.5-1 g/kg total recipe, besides other spices.		
	MOQ may apply		
	bags @ 25 kg		
43.013	Nutmeg ground	from 24.90 €/kg	
	<i>extra fine ground</i>		
	Premium quality nutmeg for various types of dishes, including soups, convenience foods and pâté. One of the main spices for sausage flavouring.	1 kg	25.50 €/kg
		100 kg	25.40 €/kg
		200 kg	25.30 €/kg
		500 kg	25.20 €/kg
	Nutmeg.	1000 kg	25.10 €/kg
		1500 kg	24.90 €/kg
	Use as desired, but economically. For sausages, we recommend to use 0.5-1 g/kg total recipe, besides other spices.		
	sachets @ 1 kg		
40.025	Onion 3-5 mm [minced]	from 5.70 €/kg	
	<i>double cleaned and sieved</i>		
	For many food products, including burgers and other meat products.		

Overall Pricelist

40.025	Onion 3-5 mm [minced] (continued)	from 5.70 €/kg
	<i>double cleaned and sieved</i>	
		1 kg 6.30 €/kg
	Onions	100 kg 6.20 €/kg
		200 kg 6.10 €/kg
		500 kg 6.00 €/kg
	Use as desired.	1000 kg 5.90 €/kg
	MOQ may apply	1500 kg 5.70 €/kg
	cartons @ 20 kg	
40.081	Onion granulate 1 mm	from 5.65 €/kg
	<i>sieved and cleaned</i>	
	Onion granulate for many food applications, including burgers and minced meats, ready meals and salads.	1 kg 6.25 €/kg
		100 kg 6.15 €/kg
		200 kg 6.05 €/kg
		500 kg 5.95 €/kg
	Onions	1000 kg 5.85 €/kg
		1500 kg 5.65 €/kg
	Use as desired.	
	MOQ may apply	
	cartons @ 20 kg	
40.008	Onion kibbled [coarse, approx. 8-10 mm]	from 4.30 €/kg
	<i>sieved and cleaned</i>	
	Kibbled onions for food preparations, including burgers, minced meat, soups, sauces and other prepared foods. Selected, cleaned quality.	1 kg 4.90 €/kg
		100 kg 4.80 €/kg
		200 kg 4.70 €/kg
		500 kg 4.60 €/kg
	Onions	1000 kg 4.50 €/kg
		1500 kg 4.30 €/kg
	Use as desired.	
	MOQ may apply	
	cartons @ 14 kg	
40.130	Onion kibbled [coarse, approx. 8-10 mm]	from 3.00 €/kg
	<i>Extra Select Import Quality</i>	

Overall Pricelist

40.130	Onion kibbled [coarse, approx. 8-10 mm] (continued)	from 3.00 €/kg	
	Extra Select Import Quality		
	Kibbled onions for food preparations and meat products, including burgers, minced meat, soups, sauces and others. Original import quality.	1 kg	3.60 €/kg
		100 kg	3.50 €/kg
		200 kg	3.40 €/kg
		500 kg	3.30 €/kg
	Onions	1000 kg	3.20 €/kg
		1500 kg	3.00 €/kg
	Use as desired.		
	MOQ may apply		
	bags @ 20 kg		
40.129	Onion Powder, sieved and cleaned	from 5.20 €/kg	
	Selected, choice quality		
	Dehydrated onion powder, choice quality, for many food applications, including sausage and ready meals.	1 kg	5.80 €/kg
		100 kg	5.70 €/kg
		200 kg	5.60 €/kg
		500 kg	5.50 €/kg
	Onions	1000 kg	5.40 €/kg
		1500 kg	5.20 €/kg
	Use as desired.		
	MOQ may apply		
	PE bags @ 20 kg		
57.063	Orange-Chili Spiced Oil	from 8.90 €/kg	
	Orange coloured meat dressing with spices [clear]		
	Fresh-spiy marinade for meat and poultry specialities, including ribs, chicken parts, pork steaks and other BBQ favourites. Also for fish, finger food and tapas. Provides long-lasting product shine. Prevents the loss of meat juice. Barbecue stable.		
	Rape oil, salt, spices, sugar, orange juice concentrate, palm fat (hardened), natural flavouring, orange peel, caking agent - silica [E 551], emulsifier - acetate [E 472a].		
	No added preservatives, MSG, or gluten.		
	100 g/kg meat [10%].		
	MOQ may apply		

Overall Pricelist

57.063	Orange-Chili Spiced Oil (continued)	from 8.90 €/kg	
	<i>Orange coloured meat dressing with spices [clear]</i>		
		1 kg	11.90 €/kg
	buckets @ 2.5 kg	20 kg	11.30 €/kg
		100 kg	10.70 €/kg
		200 kg	10.10 €/kg
		500 kg	9.50 €/kg
		1000 kg	8.90 €/kg
40.074	Oregano rubbed [stemless]	from 11.30 €/kg	
	<i>Choice quality</i>		
	Selected, choice quality for all kinds of Italian and Mediterranean dishes, including pizza and pasta, but also for cheese products, roasts, fish, mussels, salads, soups and vegetables as well as marinades and sausage seasonings.	1 kg	11.90 €/kg
		100 kg	11.80 €/kg
		200 kg	11.70 €/kg
		500 kg	11.60 €/kg
		1000 kg	11.50 €/kg
	Oregano	1500 kg	11.30 €/kg
	Use as desired.		
	MOQ may apply		
	bags @ 5 kg		
52.018	Oriental Classic	from 11.80 €/kg	
	<i>Seasoning & Dry Marinade [with salt]</i>		
	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 kg	15.75 €/kg
		20 kg	14.95 €/kg
		100 kg	14.15 €/kg
		200 kg	13.35 €/kg
		500 kg	12.60 €/kg
	Spices, dextrose, salt, rape oil.	1000 kg	11.80 €/kg
	Use as desired; we recommend 15-20 g/kg.		
	MOQ may apply		
	sachets @ 1 kg		
86.010	Overall/Jumpsuit with collar, zipper and hood - L	from 56.00 €/pcs	
	<i>white, made from Poly Propylen [PP]</i>		
	Hood and zip-fastening for full-body protection		
	Lighweight - only 40 g		

Overall Pricelist

86.010	Overall/Jumpsuit with collar, zipper and hood - L (continued) <i>white, made from Poly Propylen [PP]</i>	from 56.00 €/pcs
		1 pcs 56.00 €/pcs
	Price per box of 50 pcs. Always compare the price per piece, not the price per shipping unit. Available in these sizes: L, XL.	
86.016	Overshoe non-woven <i>White, with Blue Anti-Slip CPE Sole</i>	from 119.00 €/pcs
	Double-sided elastic cord for the perfect fit.	1 pcs 119.00 €/pcs
	Price per box of 1,000 pcs [= supply unit], sub-packed in 10 polybags of 100 pcs each. Always compare the price per 1,000 units, not the price per shipping unit. Available in blue and red.	
86.003	Overshoes [blue] <i>CPE, 20µ</i>	from 99.00 €/pcs
	Fits over all fi Sundries shoes Blue color for distinction to food products approx. 15 x 42 cm.	1 pcs 99.00 €/pcs
	Price per box of 2,000 pcs, sub-packed in 20 polybags of 10 x 10 each. Always compare the price per 1,000 units, not the price per shipping unit.	
58.043	Paprika 3,000 [liquid] <i>Natural Food Colouring</i>	from 8.90 €/kg
	Highly concentrated natural paprika extract for all food products. Use to add natural colour to sausage, meats, soups, sauces and other food products. Good water solubility. No added preservatives.3,000 colour units [as per ASTA]. Natural paprika extract. Carry-over ingredients: Sweetener - Sorbitol [E 420], sunflower oil, emulsifier Polysorbate 80 [E 433]. Recommended Labeling Declaration:colouring agent paprika extract. 0.5-1 g/kg food or use as desired. For sausage colouring, add 2-3 g/kg total recipe weight. Important: Shake well before use! MOQ may apply	

Overall Pricelist

58.043	Paprika 3,000 [liquid] (continued) Natural Food Colouring	from 8.90 €/kg	
		1 kg	11.90 €/kg
	poly-cans @ 3 kg	20 kg	11.30 €/kg
		100 kg	10.70 €/kg
		200 kg	10.10 €/kg
		500 kg	9.50 €/kg
		1000 kg	8.90 €/kg
40.022	Paprika 40,000 [liquid] Natural Food Colouring	from 18.00 €/kg	
	Highly concentrated natural paprika extract for all food products. Use to add natural colour to sausage, meats, soups, sauces and other food products. Good water solubility. No added preservatives.40,000 colour units [as per ASTA].	1 kg	24.00 €/kg
		20 kg	22.80 €/kg
		100 kg	21.60 €/kg
		200 kg	20.40 €/kg
		500 kg	19.20 €/kg
	Natural paprika extract.	1000 kg	18.00 €/kg
	Carry-over ingredients: rape oil, sunflower oil.		
	Recommended Labeling Declaration:(colouring agent) paprika (extract).		
	Use as desired, but very carefully - concentrated!		
	Important: Shake well before use! Pre-mix with other ingredients for best distribution results.		
	MOQ may apply		
	re-sealable poly-cans @ 9 kg		
58.044	Paprika 5,000 [liquid] Natural Food Colouring	from 10.65 €/kg	
	Highly concentrated natural paprika extract for all food products. Use to add natural colour to sausage, meats, soups, sauces and other food products. Good water solubility. No added preservatives.5,000 colour units [as per ASTA].		
	Paprika extract		
	Carry-over ingredients:		
	Sweetener - Sorbitol [E 420], Emulsifier - Polysorbat 80 [E 433, E 472c], spices, sunflower oil, salt.		
	Recommended Labeling Declaration:		
	(colouring agent) paprika (extract).		

Overall Pricelist

58.044	Paprika 5,000 [liquid] (continued)	from 10.65 €/kg	
	<i>Natural Food Colouring</i>		
		1 kg	14.25 €/kg
	0.5-2 g/kg, depending on the type of food product and required colour intensity.	20 kg	13.50 €/kg
	For sausage colouring, add 1-2 g/kg total recipe weight.	100 kg	12.80 €/kg
	Important: Shake well before use!	200 kg	12.10 €/kg
	MOQ may apply	500 kg	11.40 €/kg
		1000 kg	10.65 €/kg
	re-sealable poly-cans @ 12 kg		
58.047	Paprika 6,000 [liquid]	from 9.90 €/kg	
	<i>Natural Food Colouring</i>		
	Highly concentrated natural paprika extract for all food products. Use to add	1 kg	13.25 €/kg
	natural colour to sausage, meats, soups, sauces and other food products. Good	20 kg	12.55 €/kg
	water solubility. No added preservatives. 6,000 colour units [as per ASTA].	100 kg	11.90 €/kg
		200 kg	11.25 €/kg
	Rapeseed oil, spice extracts (paprika).	500 kg	10.60 €/kg
	Recommended Labeling Declaration: colouring agent paprika extract.	1000 kg	9.90 €/kg
	0.5-1 g/kg food or use as desired.		
	For sausage colouring, add 1-3 g/kg total recipe weight.		
	Important: Shake well before use!		
	MOQ may apply		
	poly-cans @ 9 kg, packed on pallets á 288 kg		
58.017	Paprika delicatess 140 ASTA	from 6.40 €/kg	
	<i>highest colour intensity</i>		
	Highly red paprika for all food products, including salami, ready meals, soups,	1 kg	7.00 €/kg
	saucers and others. Natural colouring agent.	100 kg	6.90 €/kg
	Very high colour concentration results into low usage rate.	200 kg	6.80 €/kg
		500 kg	6.70 €/kg
	Paprika	1000 kg	6.60 €/kg
		1500 kg	6.40 €/kg
	Use as desired.		
	MOQ may apply		
	bags @ 25 kg		

Overall Pricelist

58.016	Paprika hot <i>extra fine ground powder</i>	from 5.40 €/kg	
<p>Hot paprika powder to flavour and colour food products, including sausage and other processed meat products, soups, sauces and ready meals. Especially for hot ethnic food.</p> <p>Paprika</p> <p>Use very carefully - we recommend 1-3 g/kg. MOQ may apply</p> <p>bags @ 25 kg</p>		1 kg	6.00 €/kg
		100 kg	5.90 €/kg
		200 kg	5.80 €/kg
		500 kg	5.70 €/kg
		1000 kg	5.60 €/kg
		1500 kg	5.40 €/kg
58.015	Paprika sweet 80 ASTA, ground <i>high colour intensity</i>	from 6.00 €/kg	
<p>Paprika for all food products, including salami, ready meals, soups, sauces and others. Often used as natural colouring agent in sausages. High colour concentration. Best value-for-money paprika.</p> <p>Paprika</p> <p>Use as desired. MOQ may apply</p> <p>bags @ 25 kg</p>		1 kg	6.60 €/kg
		100 kg	6.50 €/kg
		200 kg	6.40 €/kg
		500 kg	6.30 €/kg
		1000 kg	6.20 €/kg
		1500 kg	6.00 €/kg
40.066	Paprikachips green 3 mm <i>Selected, choice quality bell pepper</i>	from 15.90 €/kg	
<p>Small cut green paprika chips, dried, approx. 2-3 mm. Use to add value to many food and meat products. Especially useful to upgrade large diameter cooked sausages, such as Mortadella.</p> <p>Paprika</p> <p>Use as desired. MOQ may apply</p>			

Overall Pricelist

40.066	Paprikachips green 3 mm (continued)	from 15.90 €/kg
	<i>Selected, choice quality bell pepper</i>	
		1 kg 16.50 €/kg
	cartons @ 20 kg	100 kg 16.40 €/kg
		200 kg 16.30 €/kg
		500 kg 16.20 €/kg
		1000 kg 16.10 €/kg
		1500 kg 15.90 €/kg
40.063	Paprikachips green 9 mm	from 14.90 €/kg
	<i>Selected, choice quality bell pepper</i>	
	Selected, choice quality green paprika flakes, dried, 9x9 mm. Use to add value to many food and meat products. Especially useful to upgrade large diameter cooked sausages, such as Mortadella.	1 kg 15.50 €/kg
		100 kg 15.40 €/kg
		200 kg 15.30 €/kg
		500 kg 15.20 €/kg
	Paprika	1000 kg 15.10 €/kg
		1500 kg 14.90 €/kg
	Use as desired.	
	MOQ may apply	
	cartons @ 20 kg	
40.067	Paprikachips red 3 mm	from 12.90 €/kg
	<i>Selected, choice quality bell pepper</i>	
	Small cut red paprika chips, dried, approx. 2-3 mm. Use to add value to many food and meat products.	1 kg 13.50 €/kg
		100 kg 13.40 €/kg
		200 kg 13.30 €/kg
		500 kg 13.20 €/kg
	Paprika	1000 kg 13.10 €/kg
		1500 kg 12.90 €/kg
	Use as desired.	
	MOQ may apply	
	cartons @ 25 kg	
40.062	Paprikachips red 9 mm	from 11.90 €/kg
	<i>Selected, choice quality bell pepper</i>	
	Large cut red paprika chips, dried, approx. 8-10 mm. Use to add value to many food and meat products. Especially useful to upgrade large diameter cooked sausages, such as Mortadella.	

Overall Pricelist

40.062	Paprikachips red 9 mm (continued)	from 11.90 €/kg	
	<i>Selected, choice quality bell pepper</i>		
		1 kg	12.50 €/kg
	Paprika	100 kg	12.40 €/kg
		200 kg	12.30 €/kg
		500 kg	12.20 €/kg
	Use as desired.	1000 kg	12.10 €/kg
	MOQ may apply	1500 kg	11.90 €/kg
	cartons @ 17.5 kg		
40.115	Paprikachips red/green 3 mm	from 12.90 €/kg	
	<i>Selected, choice quality bell pepper</i>		
	Small cut red and green paprika chips, dried, approx. 2-3 mm. Use to add value to many food and meat products. Especially useful to upgrade large diameter cooked sausages, such as Mortadella.	1 kg	13.50 €/kg
		100 kg	13.40 €/kg
		200 kg	13.30 €/kg
		500 kg	13.20 €/kg
		1000 kg	13.10 €/kg
	Paprika	1500 kg	12.90 €/kg
	Use as desired.		
	MOQ may apply		
	bags @ 20 kg		
40.116	Paprikachips red/green 9 mm	from 14.40 €/kg	
	<i>Selected, choice quality bell pepper</i>		
	Large cut red and green paprika chips, dried, approx. 8-10 mm. Use to add value to many food and meat products. Especially useful to upgrade large diameter cooked sausages, such as Mortadella.	1 kg	15.00 €/kg
		100 kg	14.90 €/kg
		200 kg	14.80 €/kg
		500 kg	14.70 €/kg
		1000 kg	14.60 €/kg
	Paprika	1500 kg	14.40 €/kg
	Use as desired.		
	MOQ may apply		
	bags @ 25 kg		
40.044	Parsley rubbed	from 11.60 €/kg	
	<i>Sieved and cleaned, approx. 4 mm cut</i>		

Overall Pricelist

40.044	Parsley rubbed (continued)	from 11.60 €/kg	
Sieved and cleaned, approx. 4 mm cut			
Stemless ['rubbed'] parsley leaves for all meat, poultry, fish and other food products. For all soups and salads, for vegetable dishes and light sauces. A must for Munich style Grill Sausage ['Weisswurst'] and other Bratwurst specialities.	1 kg	12.20 €/kg	
	100 kg	12.10 €/kg	
	200 kg	12.00 €/kg	
	500 kg	11.90 €/kg	
	1000 kg	11.80 €/kg	
	1500 kg	11.60 €/kg	
Parsley			
Use as desired.			
MOQ may apply			
bags @ 10 kg			
53.002	Pastrami [liquid]	from 6.30 €/kg	
Complete Flavour & Function System			
Complete flavour and function system for pastrami, roast beef and other cured meat products with moderate yield increase. Pastrami [liquid] contains all ingredients for binding and flavouring.	1 kg	8.40 €/kg	
	20 kg	7.95 €/kg	
	100 kg	7.55 €/kg	
	200 kg	7.10 €/kg	
	500 kg	6.70 €/kg	
Water, glucose syrup, stabiliser - diphosphate [E 450] and sodium ascorbate [E 301], salt, dextrose, maltodextrin, flavouring. No added MSG.	1000 kg	6.30 €/kg	
Add 6% to the brine when pumping 20%. This translates into 1.2 % usage rate in the finished product. For injecting and tumbling.Recipes			
MOQ may apply			
Poly-Container @ 10 kg			
10.080	Pastrami Classic	from 10.65 €/kg	
Decor seasoning for Pastrami, Roast Beef			
Colourful, decorative outside seasoning for Pastrami and Roast Beef. Use any of various AGAGEL® preblends in addition to improve texture and yield.			
Spices.			
Recipes			
Find the AGAGEL® pre-blend that suits your business best to improve texture and yield by checking the brochure below.			

Overall Pricelist

10.080	Pastrami Classic (continued)	from 10.65 €/kg	
	<i>Decor seasoning for Pastrami, Roast Beef</i>		
		1 kg	14.25 €/kg
	Use as a rub as desired; we recommend 20-25 g/kg	20 kg	13.50 €/kg
	MOQ may apply	100 kg	12.80 €/kg
		200 kg	12.10 €/kg
		500 kg	11.40 €/kg
	sachets @ 1 kg	1000 kg	10.65 €/kg
40.059	Pepper black & white broken 0500/1600	from 10.20 €/kg	
	<i>Double cleaned and sieved, steam-sterilized</i>		
	Spicy, aromatic black/white pepper broken. Use to add value to sausage and meat products, and other food preparations. Granules size 0.5-1.6 mm	1 kg	10.80 €/kg
		100 kg	10.70 €/kg
		200 kg	10.60 €/kg
		500 kg	10.50 €/kg
	Pepper.Reduced bacteria count by steam sterilization.	1000 kg	10.40 €/kg
		1500 kg	10.20 €/kg
	Use as desired.		
	Also available in 1-kg-sachets		
	MOQ may apply		
	bags @ 25 kg		
40.018	Pepper black broken 710/2000	from 7.90 €/kg	
	<i>Double cleaned and sieved, steam-sterilized</i>		
	Black broken pepper of uniform corn size: 0.7-2 mm. Use to add value to sausage and meat products.	1 kg	8.50 €/kg
		100 kg	8.40 €/kg
		200 kg	8.30 €/kg
		500 kg	8.20 €/kg
	Pepper.Reduced bacteria count by steam sterilization.	1000 kg	8.10 €/kg
		1500 kg	7.90 €/kg
	Use as desired.		
	Also available in 1-kg-sachets		
	MOQ may apply		
	bags @ 25 kg		
40.056	Pepper black granulate [fine]	from 7.50 €/kg	
	<i>granules size 355-850</i>		
	Black pepper fine granulated and dust-free. Use to add value to sausage and meat products.		

Overall Pricelist

40.056	Pepper black granulate [fine] (continued)	from 7.50 €/kg	
	<i>granules size 355-850</i>		
		1 kg	8.10 €/kg
	Pepper.Reduced bacteria count by steam sterilization.	100 kg	8.00 €/kg
		200 kg	7.90 €/kg
	Use as desired.	500 kg	7.80 €/kg
	Also available in 1-kg-sachets	1000 kg	7.70 €/kg
	MOQ may apply	1500 kg	7.50 €/kg
	bags @ 25 kg		
40.016	Pepper black ground	from 5.65 €/kg	
	<i>Double sieved and steam-sterilized</i>		
	Fine ground black pepper from the best sources. Premium quality with a	1 kg	6.25 €/kg
	guaranteed content of essential oil of 1.3%. For dark sauces, soups, roasts and, of	100 kg	6.15 €/kg
	course, most sausage seasonings.	200 kg	6.05 €/kg
		500 kg	5.95 €/kg
	Pepper.Guaranteed content of essential oil of 1.3%.Reduced bacteria count by	1000 kg	5.85 €/kg
	steam sterilization.	1500 kg	5.65 €/kg
	Use as desired.		
	Also available in 1-kg-sachets		
	MOQ may apply		
	bags @ 25 kg		
58.014	Pepper black whole	from 7.90 €/kg	
	<i>Double cleaned and sieved, steam-sterilized</i>		
	Highly aromatic black peppercorns from best sources. Unground black pepper is		
	used for brines. Ground black pepper is used for most meat, game and fish		
	dishes, and practically for all sausage seasonings.		
	Pepper.Guaranteed content of essential oil of 1.5%.Reduced bacteria count by		
	steam sterilization.		
	Use as desired.		
	Also available in 1-kg-sachets		
	MOQ may apply		

Overall Pricelist

58.014	Pepper black whole (continued)	from 7.90 €/kg
	<i>Double cleaned and sieved, steam-sterilized</i>	
		1 kg 8.50 €/kg
		100 kg 8.40 €/kg
		200 kg 8.30 €/kg
		500 kg 8.20 €/kg
		1000 kg 8.10 €/kg
		1500 kg 7.90 €/kg
	bags @ 25 kg	
58.035	Pepper green [whole] in brine	from 12.20 €/kg
	<i>Premium Amazon Pepper [6 kg can]</i>	
	Green peppercorns from Brazil in gourmet quality. Spicy, but not too hot.	1 kg 13.50 €/kg
	Attractive, even appeal. Ideal for your favourite steak sauce, soups and other	12 kg 13.50 €/kg
	savoury dishes. Also suitable as a sausage ingredient.	24 kg 13.00 €/kg
		48 kg 12.80 €/kg
		96 kg 12.60 €/kg
	Green pepper, brine [vinegar, water, sugar, salt].	180 kg 12.40 €/kg
	Always compare the price per kg drained weight, not the price per kg gross weight	360 kg 12.20 €/kg
	(pepper corns + brine)!	
	Use as desired.	
	Packaging details:	
	cartons of 2 cans	
	30 cartons per pallet = 360 kg net	
	[approx. 600 kg gross weight]	
	Price per kg net [= drained weight]	
	MOQ may apply	
	cans @ 6 kg	
40.017	Pepper white ground	from 8.90 €/kg
	<i>Double cleaned and steam-sterilized</i>	
	Fine ground white pepper from the best sources. Premium quality with a	
	guaranteed content of essential oil of 1.6%. For light sauces and soups and, of	
	course, most sausage seasonings.	
	Pepper. Guaranteed content of essential oil of 1.6%.Reduced bacteria count by	
	steam sterilization.	
	Use as desired.	
	Also available in 1-kg-sachets	

Overall Pricelist

40.017	Pepper white ground (continued)	from 8.90 €/kg	
	<i>Double cleaned and steam-sterilized</i>		
		1 kg	9.50 €/kg
		100 kg	9.40 €/kg
		200 kg	9.30 €/kg
		500 kg	9.20 €/kg
		1000 kg	9.10 €/kg
		1500 kg	8.90 €/kg
	bags @ 25 kg		
58.013	Pepper white whole	from 9.90 €/kg	
	<i>Double cleaned and sieved, steam-sterilized</i>		
	Highly aromatic white peppercorns from best sources. Whole white pepper is used for brines. Ground white pepper is used for most meat, poultry and fish dishes, and practically for all sausage seasonings.	1 kg	10.50 €/kg
		100 kg	10.40 €/kg
		200 kg	10.30 €/kg
		500 kg	10.20 €/kg
		1000 kg	10.10 €/kg
		1500 kg	9.90 €/kg
	Pepper.Guaranteed content of essential oil of 1.8%.Reduced bacteria count by steam sterilization.		
	Use as desired.		
	Also available in 1-kg-sachets		
	MOQ may apply		
	bags @ 25 kg		
10.055	Pepperoni	from 11.40 €/kg	
	<i>Seasoning for Pepperoni</i>		
	Authentic American spice blend for the famous pizza sausage topping. Selected, precious spices guarantee flavour and lots of paprika for the typical red pepperoni colour.		
	For dry and semi-dry sausage.		
	Spices, salt, dextrose, flavour enhancer - mono sodium glutamate [E 621], colouring agent - paprika extract, spice extracts.		
	Use 20 g/kg [2%]		
	Recipes		
	Casings		
	MOQ may apply		

Overall Pricelist

10.055	Pepperoni (continued)	from 11.40 €/kg	
	<i>Seasoning for Pepperoni</i>		
		1 kg	15.25 €/kg
	sachets @ 1 kg [for 50 kg each]	20 kg	14.45 €/kg
		100 kg	13.70 €/kg
		200 kg	12.95 €/kg
		500 kg	12.20 €/kg
		1000 kg	11.40 €/kg
10.054	Pepperoni Rapido	from 7.95 €/kg	
	<i>Seasoning and fermentation agent</i>		
	Authentic American blend for the famous pizza sausage. Selected, precious spices for flavour, and lots of paprika for the typical red colour. For dry and semi-dry sausage.	1 kg	10.65 €/kg
	Contains GdL for fast, safe fermenting without climate rooms.	20 kg	10.10 €/kg
		100 kg	9.55 €/kg
		200 kg	9.05 €/kg
		500 kg	8.50 €/kg
		1000 kg	7.95 €/kg
	Spices, salt, acidifier - GdL [E 575], dextrose, flavour enhancer - monosodium glutamate [E 621], spice extracts (anise oil, paprika oleoresin).		
	23 g/kg [2.3%] total recipe weight.		
	Recipes		
	Casings		
	MOQ may apply		
	sachets @ 1.15 kg [for 50 kg each]		
10.236	Pepperoni Seasoning HOT (liquid)	from 24.35 €/kg	
	<i>Liquid Seasoning Concentrate for Pepperoni</i>		
	Hot, aromatic spice concentrate for the famous American pizza sausage.		
	Selected, precious spices for flavour and lots of paprika for the typical red pepperoni colour.		
	For dry and semi-dry manufactured Pepperoni.		
	Rape oil, Spice extracts, emulsifier [E 472a].		
	Only 5 g/kg - very concentrated!		
	Recipes		
	Casings		
	MOQ may apply		

Overall Pricelist

10.236	Pepperoni Seasoning HOT (liquid) (continued)	from 24.35 €/kg	
	<i>Liquid Seasoning Concentrate for Pepperoni</i>		
		1 kg	32.50 €/kg
	cans @ 3 kg	20 kg	30.85 €/kg
		100 kg	29.25 €/kg
		200 kg	27.60 €/kg
		500 kg	26.00 €/kg
		1000 kg	24.35 €/kg
89.040	Pickle & Brine Injector [manual use]	from 169.00 €/pcs	
	<i>For Restaurants, Food Service and Catering</i>		
	Inject 85 ml of brine with every pump. Use for roasts, hams, pastrami, chicken breast and other meat products requiring liquid seasoning and texture improvement.	1 pcs	169.00 €/pcs
	Use AGAGEL® 370 to add yield and improve texture.		
57.046	Piri Piri Spiced Oil	from 8.90 €/kg	
	<i>Red-hot marinade for meat [clear]</i>		
	Dark red, spicy red hot marinade for the some who like it hot! Lots of visible spices. For all kind of meat and poultry. Also as a base for spicy dips. Prevents the loss of meat juice in the meat counter.	1 kg	11.90 €/kg
		20 kg	11.30 €/kg
		100 kg	10.70 €/kg
		200 kg	10.10 €/kg
		500 kg	9.50 €/kg
	Rape oil, spices, salt, spice extracts, palm fat (hardened), anti caking agent - silica [E 551], emulsifier - acetate [E 472a].	1000 kg	8.90 €/kg
	No added preservatives, MSG, or gluten.		
	70 g/kg meat [7%].		
	MOQ may apply		
	buckets @ 2.5 kg		
40.020	Pistachios extra green	from 48.00 €/kg	
	<i>Premium Quality, hand picked and peeled</i>		
	Selected pistachios in uniform size. Ideal for Pistachio Mortadella and other large diameter cooked sausages.		

Overall Pricelist

40.020	Pistachios extra green (continued) <i>Premium Quality, hand picked and peeled</i>	from 48.00 €/kg	
		1 kg	54.00 €/kg
	Pistachios.	12 kg	54.00 €/kg
	Country of Origin: Iran (t.b.c.)	24 kg	49.00 €/kg
		36 kg	48.00 €/kg
	Shelf life: up to 12 months in sealed stand-up sachets		
	12 sachets per carton = MOQ		
	16 cartons per pallet = 192 sachets [192 kg]		
	sachets @ 1 kg		
81.057	Polishing Paste [white] for Final Polish <i>for Grinding and Sharpening of Knives</i>	from 13.40 €/pcs	
	Use to final polishing of knives and other material. High-gloss finish. Suitable for metal and plastic.	1 pcs	14.90 €/pcs
		22 pcs	13.40 €/pcs
	Content: approx. 1.2 kg		
	Purchase a full carton [22 pcs] and receive 10% discount.		
	Watch informative video here:		
72.302	Polishing Wheel 200 / 15 x 25 <i>for MADO Sharpening Machines</i>	from 38.90 €/pcs	
	Water-proof grinding belt (sand paper). Tightly set granules on cotton surface. Especially suitable for surface grinding of knives	1 pcs	38.90 €/pcs
	Price per carton of 25 belts [supply unit].		
	Always compare the price of 1 blade, not the price of a supply unit.		
11.002	Potato Starch Superior <i>Native potato starch, made in EU</i>	from 1.35 €/kg	
	Native potato starch, made from firm potatoes. Superior quality. For binding of emulsions and as a meat substitute. For soups, sauces, canned foods and ready meals. For potato products, snacks [crisps, chips] and flour foods.		

Overall Pricelist

11.002	Potato Starch Superior (continued)	from 1.35 €/kg	
	<i>Native potato starch, made in EU</i>		
		1 kg	2.20 €/kg
	Potato starch.	1000 kg	1.90 €/kg
	PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE DUE TO CURRENT SHORTAGE OF SUPPLY.	5000 kg	1.60 €/kg
		11000 kg	1.55 €/kg
		23000 kg	1.35 €/kg
	Use as desired and according to recipe.		
	Packaging details:		
	pallets à 40 bags = 1,000 kg		
	20' container fcl = 11,000 kg		
	40' container fcl = 23,000 kg		
	MOQ may apply		
	bags @ 25 kg		
57.077	Poultry Spiced Oil	from 8.90 €/kg	
	<i>Premium poultry marinade [clear]</i>		
	Marinade with butter flavour, especially developed for whole birds and poultry parts, including chicken drumsticks, chicken kebabs, etc. Best with BBQ-chicken. Provides long-lasting product shine. Prevents the loss of meat juice.	1 kg	11.90 €/kg
		20 kg	11.30 €/kg
		100 kg	10.70 €/kg
		200 kg	10.10 €/kg
		500 kg	9.50 €/kg
	Rape oil, salt, spices, dextrose, sugar, palm fat (hardened), natural flavouring, anti caking agent - silica [E 551], emulsifier - acetate [E 472a]. No added preservatives, MSG, or gluten.	1000 kg	8.90 €/kg
	100 g/kg meat [10%].		
	Non Halal suitable.		
	MOQ may apply		
	buckets @ 2.5 kg		
52.052	Roast Chicken	from 10.65 €/kg	
	<i>Seasoning & Dry Marinade [with salt]</i>		
	Fine redish blend of spices, developed for seasoning chicken and chicken parts, especially rotisserie chicken. Contains salt, additional use of salt is not recommended.		
	Spices, salt (33%), natural flavouring, sugar, dextrose.		
	MOQ may apply		

Overall Pricelist

52.052	Roast Chicken (continued)	from 10.65 €/kg
	<i>Seasoning & Dry Marinade [with salt]</i>	
		1 kg 14.25 €/kg
	Use 20-30 g/kg.	20 kg 13.50 €/kg
		100 kg 12.80 €/kg
		200 kg 12.10 €/kg
	sachets @ 1 kg	500 kg 11.40 €/kg
		1000 kg 10.65 €/kg
10.008	Roasted Onion Extra	from 17.15 €/kg
	<i>Liquid onion extract</i>	
	Highly concentrated aroma extract made from roasted onions. Use to intensify sausage products, soups, sauces, meat products and ready meals. No added preservatives. Long-lasting freshness reservoir.	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
	Spice extracts, dried glucose syrup, water, rape seed oil.	1000 kg 17.15 €/kg
	Use as desired.	
	We recommend to use 3-5 g/kg food product.	
	MOQ may apply	
	PE cans @ 3 kg	
40.005	Roasted Onions	from 6.35 €/kg
	<i>from EU production</i>	
	Specially selected onions are being cleaned, peeled, sliced and deep fried. For many food products, including mashed potatoes, liver dishes and many meat products.	
	Onions (approx. 75%), palm oil, wheat flour, salt.	
	Suggested labeling:	
	Roasted onions	
	Use as desired.	
	MOQ and packaging details:	
	cartons of 10 kg [4 x 2.5 kg bags inside]	
	45 cartons per pallet = MOQ.	
	12 months shelf life from production date.	

Overall Pricelist

40.005	Roasted Onions (continued) <i>from EU production</i>	from 6.35 €/kg	
		1 kg	6.35 €/kg
	cartons @ 10 kg	450 kg	6.35 €/kg
87.031	Roasting Net B/5, 16 P white <i>for 125 mm filling horns</i>	from 9.80 €/reel	
	Polyester/cotton net for cooked and/or cured meats, including roasts and rolls.	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 <i>for 160 mm filling horns</i>	from 11.50 €/reel	
	Polyester/cotton net for cooked and/or cured meats, including roasts and rolls.	1 reel	11.50 €/reel
	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		
87.032	Roasting Net B/5, 24 P white <i>for 200 mm filling horns</i>	from 13.30 €/reel	
	Polyester/cotton net for cooked and/or cured meats, including roasts and rolls.	1 reel	13.30 €/reel
	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		
87.030	Roasting Net B/5, 28 P white <i>for 250 mm filling horns</i>	from 14.60 €/reel	
	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		

Overall Pricelist

87.030	Roasting Net B/5, 28 P white (continued) <i>for 250 mm filling horns</i>	from 14.60 €/reel	
		1 reel	14.60 €/reel
89.020	Rolly CNS with Tilting Option <i>for meat boxes 400 x 600 mm</i>	from 71.00 €/pcs	
	Designed for E1, E2, and E3 meat boxes	1 pcs	79.00 €/pcs
	Rolly stands on 6 heavy duty PA wheels with tilting moment	6 pcs	71.00 €/pcs
	Very economically priced.		
	SPECIAL OFFER:		
	Get 10% discount for 6 rollies.		
	Wheel size: 125 mm Ø		
	Loading capacity: 300 kg		
	Weight: 6 kg		
	Check our low prices for E2 meat boxes which are available in these colours: red, blue, yellow, black, white, green.		
11.146	RoMaxx MB liquid <i>Natural Food Preservation</i>	from 7.40 €/kg	
	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.	1 kg	9.90 €/kg
	Highly effective due to low usage rate.	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
	Herb extract (rosemary), salt, spice.		
	Shelf-life:		
	24 months		
	MOQ may apply		
	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 <i>Food Preservation</i>	from 6.80 €/kg	

Overall Pricelist

11.154	RoMaxx MB Super (continued)	from 6.80 €/kg	
<i>Food Preservation</i>			
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.		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
Preservatives [E 223], acidity regulator [E 262, E 331].		1000 kg	6.80 €/kg
2 g/kg [0.2 %] total recipe weight. Please observe possible legal maximum usage.			
MOQ may apply			
bags @ 5 kg			
11.108	RoMaxx O-7.5	from 77.00 €/kg	
<i>natural antioxidant for food</i>			
Natural protection for sausages and QSR foods. Improves shelf-life and prevents discolouration. RoMaxx O-7.5 is oil soluble. High concentration for best economical results.		1 kg	109.00 €/kg
		10 kg	104.00 €/kg
		20 kg	99.00 €/kg
		50 kg	93.00 €/kg
		100 kg	82.00 €/kg
		250 kg	77.00 €/kg
Maltodextrin as carrier, natural antioxidant rosemary extract [E 392].			
No allergenic additives, GMO free.			
Natural alternative to BHA and BHT.			
RoMaxx O-7.5 contains 7.5% carnosic acid and carnosol.			
Only 50 g per 100 kg [0.05%].			
for maximum protection of shelf life, colour and flavour.			
MOQ may apply			
sachets @ 1 kg			
40.050	Rosemary	from 6.65 €/kg	
<i>fine cut</i>			
Selected, finest quality rosemary, fine cut. For lamb and venison dishes, for roasts, veal nuckle, goulash, stir fry's and roasted poultry. Also for brines and pickled foods.			
Rosemary			

Overall Pricelist

40.050	Rosemary (continued)	from 6.65 €/kg	
	<i>fine cut</i>		
		1 kg	7.25 €/kg
	Use as desired.	100 kg	7.15 €/kg
	MOQ may apply	200 kg	7.05 €/kg
		500 kg	6.95 €/kg
		1000 kg	6.85 €/kg
	bags @ 30 kg	1500 kg	6.65 €/kg
81.045	Safety Apron by Niroflex®	from 139.00 €/pcs	
	<i>Safety and Functionality</i>		
	Made in Germany from 100% stainless steel chainmail	1 pcs	139.00 €/pcs
	Easy cleaning without residues		
	Extra light quality - 25% lighter than others, yet 100% stainless steel		
	TPU-X strapping for perfect fit and comfortable weight balance.		
	Check manufacturer's website information here		
40.078	Sage rubbed [stemless]	from 10.40 €/kg	
	<i>Choice quality</i>		
	Selected choice quality rubbed sage, stemless.	1 kg	11.00 €/kg
		100 kg	10.90 €/kg
		200 kg	10.80 €/kg
	Sage	500 kg	10.70 €/kg
		1000 kg	10.60 €/kg
	Use as desired.	1500 kg	10.40 €/kg
	MOQ may apply		
	bags @ 5 kg		
10.040	Salami Classic	from 12.35 €/kg	
	<i>Seasoning for naturally fermented salami</i>		
	Exquisite blend of fine ground and coarse spices plus sugar combination for naturally fermented salami. Improves colour development and stability. Add starter cultures optionally.		
	Spices, flavouring, maltodextrin, dextrose, sucrose, stabiliser [E 300, E 301], acidifier [E 334].		
	10 g/kg total recipe weight [1%].		
	Recipes		
	Casings		
	MOQ may apply		

Overall Pricelist

10.040	Salami Classic (continued)	from 12.35 €/kg	
	<i>Seasoning for naturally fermented salami</i>		
		1 kg	16.50 €/kg
	sachets @ 1 kg	20 kg	15.65 €/kg
		100 kg	14.85 €/kg
		200 kg	14.00 €/kg
		500 kg	13.20 €/kg
		1000 kg	12.35 €/kg
55.042	Salami Classic CL	from 14.15 €/kg	
	<i>Premium Clean-Label Seasoning for Sausages</i>		
	Well balanced, premium blend of spices, including pepper, garlic, and coriander for all dry and semi-dry sausages, and all types of Salami. For beef, poultry, lamb and pork meat.	1 kg	18.90 €/kg
		20 kg	17.95 €/kg
		100 kg	17.00 €/kg
		200 kg	16.05 €/kg
	Spices. No additives or flavourings added	500 kg	15.10 €/kg
	MOQ may apply	1000 kg	14.15 €/kg
	4 g/kg		
	5-6 g/kg for poultry based recipes		
	Recipes		
	Casings		
	sachets @ 1 kg		
10.059	Salami Rapido	from 10.65 €/kg	
	<i>Seasoning + fermenting agent</i>		
	Complete blend of spices and functional ingredients for accelerated production of salami and other dry sausage products. Reduced processing time due to added GdL which acts as an accelerator.		
	Spices, spice extracts, acidity regulator - GDL [E 575], sugars (dextrose, lactose), acidifier - ascorbic acid [E 300] - tartaric acid [E 334] - citric acid [E 330].		
	12 g/kg total recipe weight [1.2 %]		
	Recipes		
	Casings		
	MOQ may apply		

Overall Pricelist

10.059	Salami Rapido (continued)	from 10.65 €/kg	
	<i>Seasoning + fermenting agent</i>		
		1 kg	14.25 €/kg
	sachets @ 1 kg	20 kg	13.50 €/kg
		100 kg	12.80 €/kg
		200 kg	12.10 €/kg
		500 kg	11.40 €/kg
		1000 kg	10.65 €/kg
81.047	SANTA CRUZ Eye Protector	from 6.20 €/pcs	
	<i>clear, scratch-free protective glassware</i>		
	Lightweight, end-to-end, clear visible eye protector made from polycarbonate.	1 pcs	6.90 €/pcs
	Adjustable earpiece for maximum comfort. Filters 99.9% of UV radiation. Acid resistant.	10 pcs	6.20 €/pcs
	Get 10% discount for 10 glasses [= 1 shipping carton]		
87.041	Sausage Twine, 3-threaded, white/red	from 44.50 €/carton	
	<i>made from food-proof long fibres</i>		
	High quality sausage twine, made in Germany.	1 carton	49.50 €/carton
		10 carton	44.50 €/carton
	Price per carton of 10 x 200 g = supply unit.		
	When comparing prices, always compare the price per kg twine, not only the price of the carton.		
	For safe fixing of sausages and meat chunks during cooking, smoking and fermentation.		
	Many different qualities and colours available.		
	cartons @ 2 kg (10 x 200 g)		
52.046	Savannah Classic	from 11.40 €/kg	
	<i>Seasoning & Dry Marinade [with salt]</i>		
	Convenient blend of spices and salt to add flavour and appeal to poultry products, including chicken wings, drumsticks and thighs. Best for BBQ-chicken. Contains encapsulated salt to prevent loss of meat juice of pre-seasoned meat.		
	Spices, iodized salt (salt, potassium iodate), palm fat hardened, flavour enhancer [E 621], spice extract.		

Overall Pricelist

52.046	Savannah Classic (continued)	from 11.40 €/kg	
	<i>Seasoning & Dry Marinade [with salt]</i>		
		1 kg	15.25 €/kg
	10-20 g/kg or use as desired.	20 kg	14.45 €/kg
	MOQ may apply	100 kg	13.70 €/kg
		200 kg	12.95 €/kg
		500 kg	12.20 €/kg
	sachets @ 1 kg	1000 kg	11.40 €/kg
81.060	Scoop made of PP [1 ltr]	from 4.90 €/pcs	
	<i>Hand scoop for weighing of food ingredients</i>		
	Lightweight and durable, this hand scoop features a one-piece construction that is available in different colours for optimum colour coding of different departments to prevent cross-contamination. HALAL compliant.	1 pcs	4.90 €/pcs
	Content: appr. 1 ltr		
	Suggested sterilization temperature: 121 °C		
	Suggested cleaning temprature: 93 °C		
	Made in Denmark by Vikan®		
	Packaging details:		
	Cartons @ 12 pcs = MOQ.		
	Choose between these colours:		
	pink, green, blue, red, white, yellow, orange, purple. Please specify colour(s) with your order		
81.061	Scoop made of PP [2 ltr]	from 6.00 €/pcs	
	<i>Hand scoop for weighing of food ingredients</i>		
	Lightweight and durable, this hand scoop features a one-piece construction that is available in different colours for optimum colour coding of different departments to prevent cross-contamination. HALAL compliant.		
	Content: appr. 2 ltr		
	Suggested sterilization temperature: 121 °C		
	Suggested cleaning temprature: 93 °C		
	Made in Denmark by Vikan®		
	Packaging details:		
	Cartons @ 10 pcs = MOQ.		

Overall Pricelist

81.061	Scoop made of PP [2 ltr] (continued) <i>Hand scoop for weighing of food ingredients</i>	from 6.00 €/pcs
		1 pcs 6.00 €/pcs
	Choose between these colours: green, blue, red, white, yellow. Please specify colour(s) with your order	
86.013	Sleeve Protector - blue <i>40 cm long, CPE, 20 µ</i>	from 59.00 €/pcs
	Double-sided elastic cord for the perfect fit.	1 pcs 59.00 €/pcs
	Price per box of 2,000 pcs, sub-packed in 20 polybags of 100 pcs each. Always compare the price per 1,000 units, not the price per shipping unit.	
	Available in white, red, and blue	
	boxes @ 2,000 pcs	
89.411	Smoke Skewer Caddy <i>made of stainless-steel, with 2 large wheels</i>	from 399.00 €/pcs
	Versatile cart for up to 250 smoke skewers with 2 large PA weels (Ø 200 mm). Handle with finger protection. Made in the EU.	1 pcs 399.00 €/pcs
	W-D-H: 800 mm x 470 mm x 1,060 mm Weight: approx. 12 kg	
89.410	Smoke Skewer Cart <i>made of stainless-steel, with 6 wheels</i>	from 429.00 €/pcs
	Robust cart for up to 500 smoke skewers with 6 PA wheels (Ø 125 mm) with tilting effect. Made in the EU.	
	W-D-H: 600 mm x 400 mm x 720 mm Weight: approx. 17 kg Discounts: as of 4 trolleys [= 1 pallet space]	

Overall Pricelist

89.410	Smoke Skewer Cart (continued)	from 429.00 €/pcs
	<i>made of stainless-steel, with 6 wheels</i>	
		1 pcs 568.00 €/pcs
		4 pcs 439.00 €/pcs
		8 pcs 429.00 €/pcs
89.024	Smoke Trolley, H-shaped, 6 Levels	from 880.00 €/pcs
	<i>Standard system for smoke houses</i>	
	Smoke trolley with 6 levels, suitable for 1 m smoke skewers. 2 x 3 heavy duty, blue	1 pcs 960.00 €/pcs
	PA 6 wheels with tilting effect. Suitable for 16 smoke skewers per level. 4 push	5 pcs 940.00 €/pcs
	handles. Made in Germany.	10 pcs 920.00 €/pcs
	Standard system.	15 pcs 900.00 €/pcs
		20 pcs 880.00 €/pcs
	For use in smoke houses, cooking chambers and fermenting rooms	
	Discount:	
	as of 5 trolleys [= 1 pallet space]	
	W-D-H: 1,020 mm x 1,000 mm x 1.950 mm	
	Level clearance: 250 mm	
	Max. payload: 350 kg	
	Tube: rectangular 40 x 40 x 1.5 mm	
	Weight: approx. 46 kg	
10.042	Smokin' Joe	from 5.55 €/kg
	<i>Smoked salt for food</i>	
	Smoke flavour for food products, including potato salad, sauces, soups, dips, dressings, meat and poultry products, and fish. Especially suitable for frankfurter type sausage.	
	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	

Overall Pricelist

10.042	Smokin' Joe (continued)	from 5.55 €/kg	
	<i>Smoked salt for food</i>		
		1 kg	7.40 €/kg
	sachets @ 2 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
11.062	Sodium Tripolyphosphate	from 2.15 €/kg	
	<i>Food Additive [E 451]</i>		
	Mono phosphate for use in food products as stabilizer and binding agent.	1 kg	2.45 €/kg
		1000 kg	2.45 €/kg
		2000 kg	2.35 €/kg
	Sodium Tripolyphosphate.	5000 kg	2.25 €/kg
	PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE DUE TO POSSIBLE SHORTAGE OF SUPPLY.	10000 kg	2.15 €/kg
	3 g/kg		
	ADI [Acceptable Daily Intake]: 0-70 mg/kg body weight.		
	Packaging details:		
	pallets à 40 bags = 1,000 kg = MOQ		
	bags @ 25 kg		
87.020	Sous-Vide Vacuum Pouches	from 39.90 €/pcs	
	<i>300 x 300 mm</i>		
	Quality vacuum pouches [bags] for use in sous-vide cookers, and for (vacuum) packing of food products of any kind.	1 pcs	39.90 €/pcs
	Price per carton of 500 pouches, packed in 5 sachets of 100 each. To compare, always compare the price per 1,000 units, not the price per shipping unit.		
	Available in many other sizes - please inquire.		
10.443	Soya Bolognese	from 10.65 €/kg	
	<i>Veggie/Vegan Soya Bolognese</i>		
	Instant sauce for bolognese dishes.		
	Tomato powder, text. soya protein, sugar, roasted onion (onion, oil (palm, sunflower), wheat flour, salt), dextrose, salt, HVP, palm-fat, mod. starch, herbs, onions, paprika, spices, beetroot powder, acidifier [E330].		

Overall Pricelist

10.443	Soya Bolognese (continued)	from 10.65 €/kg	
	<i>Veggie/Vegan Soya Bolognese</i>		
		1 kg	14.25 €/kg
	Use 250 g/l fluid [25%].	20 kg	13.50 €/kg
	Blend with cold water. Boil for 5 minutes while stirring.	100 kg	12.80 €/kg
	Content of each bucket is good for 16 kg of Soya Bolognese Sauce	200 kg	12.10 €/kg
	MOQ may apply	500 kg	11.40 €/kg
		1000 kg	10.65 €/kg
	buckets @ 4 kg		
89.335	Star Base Square Tube	from 57.50 €/pcs	
	<i>stainless steel</i>		
	Basic star quare tube to be used as manufacturing aid for Doner Kebap.	1 pcs	57.50 €/pcs
	Specification:		
	Dimensions: 350 x 350 x 120 mm		
	Square tube: 30 x 30 mm		
63.003	Starter Cultures B-LC-007	from 14.35 €/pcs	
	<i>for fermented sausages [Salami, Pepperoni]</i>		
	Living starter cultures for fermented [matured] sausage, such as (Pizza-) Salami and Pepperoni. The culture ensures fast and reliable acidification, strong flavour development and good, stable colour.	1 pcs	17.75 €/pcs
	Sales price per sachet	25 pcs	17.75 €/pcs
		50 pcs	16.75 €/pcs
		75 pcs	16.45 €/pcs
		100 pcs	15.95 €/pcs
		150 pcs	15.45 €/pcs
	Starter Culture.	500 pcs	14.65 €/pcs
	Shelf life:18 months when kept at -18° C.	1000 pcs	14.35 €/pcs
	Shipment by courier service or air freight, only.		
	Recipes		
	sachets @ 50 g, each good for 150 kg sausage.		
	25 sachets per carton (= MOQ), good for 3.75 mt fermented sausages.		
	sachets @ 50 g		
10.049	Sucuk [Turkish Sausage]	from 10.65 €/kg	
	<i>Seasoning for Turkish Sausage</i>		
	Blend of spices and herbs for the original Turkish Sucuk. A special blend of functional ingredients prevents casing from splitting when fried by the consumer.		

Overall Pricelist

10.049	Sucuk [Turkish Sausage] (continued)	from 10.65 €/kg	
	<i>Seasoning for Turkish Sausage</i>		
		1 kg	14.25 €/kg
	Spices, maltodextrin, dry glucose syrup dextrose, antioxidant - ascorbic acid [E 300], sodium L-ascorbate [E 301], spice extract, flavour enhancer - mono sodium glutamate [E 621].	20 kg	13.50 €/kg
		100 kg	12.80 €/kg
		200 kg	12.10 €/kg
		500 kg	11.40 €/kg
		1000 kg	10.65 €/kg
	35 g/kg total recipe weight [3.5 %]		
	Recipes		
	Casings		
	MOQ may apply		
	sachets @ 3.5 kg		
52.023	Tandoori Paste Compound	from 7.40 €/kg	
	<i>Basic Compound to Make Tandoori Paste</i>		
	Indian classic flavour for ethnic food dishes. For chicken, rice and vegetable dishes. Contains salt, additional use of salt is not required.	1 kg	9.90 €/kg
		20 kg	9.40 €/kg
		100 kg	8.90 €/kg
		200 kg	8.40 €/kg
	Salt (35%), spices, maltodextrin, beetroot-juice-powder (maltodextrin, beetroot-juice-concentrate, acidifier [E 330]), modified starch, acidity regulator [E 262], thickener [E 412, E 415], flavouring.	500 kg	7.90 €/kg
		1000 kg	7.40 €/kg
	MOQ may apply		
	100 g/kg Tandoori paste.		
	Recipe suggestion: Mix 30% Tandoori Compound with 20% vegetable oil. Add 15% Yoghurt + 35% water and blend well. Use 100 g of the paste with 1 kg meat/food for marination.		
	sachets @ 1 kg		
40.036	Tarragon rubbed	from 33.55 €/kg	
	<i>Premium quality, stemless</i>		
		1 kg	34.15 €/kg
		100 kg	34.05 €/kg
		200 kg	33.95 €/kg
		500 kg	33.85 €/kg
		1000 kg	33.75 €/kg
		1500 kg	33.55 €/kg
85.040	Thermal inner Sock blue-gray	from 5.60 €/pcs	
	<i>100% cotton</i>		

Overall Pricelist

85.040	Thermal inner Sock blue-gray (continued)	from 5.60 €/pcs
	<i>100% cotton</i>	
	3-layer material. Washable up to 40 °C. Packed individually. Made in Germany.	1 pcs 5.60 €/pcs
	Available in all sizes - please specify with your order.	
85.001	Thermolux Long Sleeve Jacket - M	from 36.50 €/pcs
	<i>White, Collar, 100% Polyester</i>	
	Long sleeves	1 pcs 36.50 €/pcs
	Washable up to 95°C, no ironing	
	Long back covering waist	
	End to end Zip	
	Inner pocket	
	Ribbed cuffs	
	Available sizes: S, M, L, XL	
	Also available without collar	
85.020	Thermolux Pants - M	from 38.50 €/pcs
	<i>White, Elastic Waist-Band, 100% Polyester</i>	
	Washable up to 95°C, no ironing needed	1 pcs 38.50 €/pcs
	Elasticated waist for perfect fit	
	Stud fasteners at the ankle	
	Available sizes: M, L, XL	
85.010	Thermolux Vest - M	from 35.50 €/pcs
	<i>White, Collar, Sleeveless, 100% Polyester</i>	
	Sleeveless, slightly curved collar	
	Washable up to 95°C, no ironing	
	Long back covering waist	
	End to end Zip	
	Inner pocket	
	Elasticated arm hole	

Overall Pricelist

85.010	Thermolux Vest - M (continued)	from 35.50 €/pcs
	<i>White, Collar, Sleeveless, 100% Polyester</i>	
		1 pcs 35.50 €/pcs
	Available sizes: S, M, L, XL	
	Also available without collar	
89.013	Thermometer TDC 150 by EBRO	from 33.90 €/pcs
	<i>Basic Thermometer for Restaurant and Catering</i>	
	Internal temperature thermometer.	1 pcs 33.90 €/pcs
	Stainless steel sensor needle with separate needle protector and clip.	
	Designed and built for the food industry.Very economically priced.	
	Measuring range: -50 °C to 150 °C	
	Operating range: 0 °C to 50 °C	
	Accuracy: +/- 1 °C	
	Needle length: 125 mm	
	Battery life: 5,000 hours	
	Weight: only 36 g	
89.010	Thermometer TLC 700 by EBRO	from 59.00 €/pcs
	<i>Basic Fold-Back Thermometer</i>	
	Internal temperature thermometer with manufacturer's calibration	1 pcs 59.00 €/pcs
	certificate.Designed and built for the food industry.	
	Very economically priced.	
	Measuring range: -40 °C to 250 °C	
	Operating range: 0 °C to 50 °C	
	Accuracy: +/- 0.5 °C	
	Needle length: 70 mm	
	Batteries: CR2032	
	Weight: only 50 g	
	Watch manufacturer's info video here:	

Overall Pricelist

89.011	Thermometer TLC 750i by EBRO <i>Dual Infrared/Fold-Back Thermometer</i>	from 165.00 €/pcs
	<p>Internal temperature thermometer with manufacturer's calibration certificate.</p> <p>Surface measuring by Infrared.</p> <p>Internal measuring by folding needle.</p> <p>The premium tool for instant checking of received goods. Up to -50 °C.</p> <p>Measuring range: -50 °C to 350 °C</p> <p>Operating range: -25 °C to 50 °C</p> <p>Accuracy: +/- 0.5 °C</p> <p>Needle length: 70 mm</p> <p>Batteries: AAA</p> <p>Automatic switch-off after 2 hours</p> <p>Weight: only 140 g</p> <p>Watch manufacturer's info video here:</p>	<p>1 pcs</p> <p>165.00 €/pcs</p>
89.014	Thermometer TTX 200 by EBRO <i>Internal Thermometer with 60 cm Silicon Cable</i>	from 129.00 €/pcs
	<p>Fast reading (5s) internal temperature thermometer with extra long operating cable.</p> <p>Stainless steel sensor needle.</p> <p>For receiving goods, catering kitchen, bakery and others.</p> <p>Measuring range: -50 °C to 350 °C</p> <p>Operating range: -20 °C to 50 °C</p> <p>Accuracy: +/- 0.8 °C</p> <p>Needle length: 105 mm</p> <p>Batteries: CR2032 with 100 hours continuous life</p> <p>Weight: approx. 100</p>	<p>1 pcs</p> <p>129.00 €/pcs</p>
55.054	Thuringian Grill Sausage <i>Seasoning for Thuringian grill sausage</i>	from 8.90 €/kg
	<p>Blend of spices and herbs for German bratwurst specialties, e. g. Thuringian, Nuremberg, and Franconian. Contains delicate marjoram and caraway note.</p>	

Overall Pricelist

55.054	Thuringian Grill Sausage (continued)	from 8.90 €/kg	
	<i>Seasoning for Thuringian grill sausage</i>		
		1 kg	11.90 €/kg
		20 kg	11.30 €/kg
	Spices (e.g. Mustard flour), sugar.	100 kg	10.70 €/kg
		200 kg	10.10 €/kg
	Use 6 g/kg.	500 kg	9.50 €/kg
	Recipes	1000 kg	8.90 €/kg
	Collagen Casings		
	MOQ may apply		
	sachets @ 1kg		
40.079	Thyme rubbed [stemless]	from 10.60 €/kg	
	<i>Selected, choice quality</i>		
		1 kg	11.20 €/kg
	Cleaned stemless thyme leaves for many dishes, including mutton and lamb, shish kebab, as an ingredients to pâtés and minced meat. Also for poultry and veal dishes.	100 kg	11.10 €/kg
		200 kg	11.00 €/kg
		500 kg	10.90 €/kg
		1000 kg	10.80 €/kg
	Thyme	1500 kg	10.60 €/kg
	Use as desired.		
	MOQ may apply		
	bags @ 10 kg		
52.050	Tikka Seasoning	from 12.35 €/kg	
	<i>Seasoning & Dry Marinade [with salt]</i>		
		1 kg	16.50 €/kg
	Seasoning with salt and visible herbs to marinate roasts. Use also for meat cuts and for stir fry dishes. Excellent for lamb kebab.	20 kg	15.65 €/kg
	No added MSG.	100 kg	14.85 €/kg
		200 kg	14.00 €/kg
		500 kg	13.20 €/kg
	Spices, salt, sweet whey powder, yeast extract, spice extracts, separating agent - silica [E 551], acidifier - citric acid [E 330].	1000 kg	12.35 €/kg
	20 g/kg or use as desired.		
	MOQ may apply		
	sachets @ 1 kg		

Overall Pricelist

10.256	Tomato Ketchup	from 7.95 €/kg	
	<i>Seasoning for Tomato Ketchup</i>		
Red-brownish coloured, premium blend of spices for the production of ketchups and tomato based sauces.		1 kg	10.65 €/kg
		20 kg	10.10 €/kg
		100 kg	9.55 €/kg
		200 kg	9.05 €/kg
		500 kg	8.50 €/kg
Spices, sugar, dextrose, separating agent [E551].		1000 kg	7.95 €/kg
10 g/kg [1%] or use as desired.			
MOQ may apply			
sachets @ 1 kg			
40.041	Turmeric ground	from 4.25 €/kg	
	<i>[Indian Spice]</i>		
Original Indian spice made from the turmeric root. Use to flavour and colour curry blends. Also known as Indian Spice. Often used as a substitute for saffron, e.g. in Spanish Paella.		1 kg	4.85 €/kg
		100 kg	4.75 €/kg
		200 kg	4.65 €/kg
		500 kg	4.55 €/kg
		1000 kg	4.45 €/kg
Turmeric		1500 kg	4.25 €/kg
Use as desired but economically			
MOQ may apply			
bags @ 25 kg			
72.515	VAKONA ESK 850 STL-B	from 90,500.00 €/pcs	
	<i>ESK® Energy-Saving Cooling Tumbler</i>		
Advanced vacuum tumbler with 850 ltr bowl volume. Capacity: 50-600 kg.		1 pcs	90,500.00 €/pcs
Please refer to VAKONA's video and brochure for details of this machine:			
72.601	VAKONA Pickle injector PIH17 V	from 21,950.00 €/pcs	
	<i>automatic pickle injector with 17 needles</i>		
Automatic brine injector. Compact design, high injection accuracy. Easy to clean.			

Overall Pricelist

72.601	VAKONA Pickle injector PIH17 V (continued) <i>automatic pickle injector with 17 needles</i>	from 21,950.00 €/pcs
		1 pcs 21,950.00 €/pcs

Please refer to VAKONA's video and brochure for details of this machine:

72.512	VAKONA VM 1200 <i>Vacuum- Mixing- and Tumbling Machines</i>	from 83,250.00 €/pcs
		1 pcs 83,250.00 €/pcs

Advanced vacuum tumbler with 1,200 l bowl volume. Capacity: 100-950 kg.

Please refer to VAKONA's video and brochure for details of this machine:

72.503	VAKONA VM 125 <i>Vacuum Mixer and Tumbler</i>	from 17,250.00 €/pcs
		1 pcs 17,250.00 €/pcs

Advanced vacuum tumbler with 125 ltr bowl volume. Capacity: 10-90 kg.

Please refer to VAKONA's video and brochure for details of this machine:

72.504	VAKONA VM 150 <i>Vacuum Mixer and Tumbler</i>	from 18,000.00 €/pcs
		1 pcs 18,000.00 €/pcs

Entry vacuum tumbler with 150 ltr bowl volume. Capacity: 15-110 kg.

Please refer to VAKONA's video and brochure for details of this machine:

88.077	VAKONA VM 220 <i>Vacuum Mixer and Tumbler</i>	from 20,950.00 €/pcs
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Professional vacuum tumbler with 220 ltr bowl volume. Capacity: 25-160 kg.

Please refer to VAKONA's video and brochure for details of this machine:

Overall Pricelist

88.077	VAKONA VM 220 (continued) <i>Vacuum Mixer and Tumbler</i>	from 20,950.00 €/pcs	
		1 pcs	20,950.00 €/pcs
72.505	VAKONA VM 250 <i>Vacuum Mixer and Tumbler</i>	from 29,250.00 €/pcs	
	Advanced vacuum tumbler with 250 ltr bowl volume. Capacity: 25-160 kg.	1 pcs	29,250.00 €/pcs
	Please refer to VAKONA's video and brochure for details of this machine:		
72.501	VAKONA VM 60 <i>Vacuum Mixer and Tumbler</i>	from 15,350.00 €/pcs	
	Entry vacuum tumbler with 60 ltr bowl volume. Capacity: 5-40 kg.	1 pcs	15,350.00 €/pcs
	Please refer to VAKONA's video and brochure for details of this machine:		
55.004	Vienna Red Classic <i>Paprika-orientated seasoning</i>	from 10.65 €/kg	
	Seasoning for Frankfurter Sausage, Hot Dogs and Vienna sausage. Contains lots of paprika for best colour results. Premium seasoning.	1 kg	14.25 €/kg
		20 kg	13.50 €/kg
		100 kg	12.80 €/kg
		200 kg	12.10 €/kg
	Spices, dextrose, dry glucose syrup, yeast extract, flavour enhancer [E 621], spice extracts, acidifier [E 330], antioxidant [E 300].	500 kg	11.40 €/kg
	Use binder in addition, if desired.	1000 kg	10.65 €/kg
	Only 4 g/kg total recipe weight.		
	Recipes		
	Casings		
	MOQ may apply		
	sachets @ 1 kg		

Overall Pricelist

82.010	Water-Saving Spray Gun 1/2 and 3/4 inch	from 59.00 €/pcs	
	<i>100 l/min, 24 bar</i>		
	Robust brass-stainless steel shaft with thick blue rubber coverage providing damage-free use. For water temperatures of up to 50°C One handed use Stageless adjustable water power High water savings Low-pressure spray gun (24 bar) Max. rate of water flow: 100 ltr/min Designed for up to 50° C water temp Supplied with 2 connectors, 13 mm (1/2 inch) and 19 mm (3/4 inch).	1 pcs	59.00 €/pcs
10.334	Western Burger	from 10.65 €/kg	
	<i>Concentrated Seasoning for Burgers and Nuggets</i>		
	Concentrated blend of spices and herbs for Burgers Western style.	1 kg	14.25 €/kg
	Provides old fashioned Burger flavour.	20 kg	13.50 €/kg
	Use also for Chicken Nuggets and other restructed products.	100 kg	12.80 €/kg
		200 kg	12.10 €/kg
		500 kg	11.40 €/kg
	Salt, flavour enhancer [E 621, E 627, E 631], dextrose, maltodextrin, dry caramel sugar, hydrolysed vegetable protein (HVP from soya, salt, sunflower oil), spice extracts, spices, separating agent [E 551].	1000 kg	10.65 €/kg
	10 g/kg for beef and chicken burgers Recipes MOQ may apply sachets @ 1 kg		
57.061	Wild Garlic Spiced Oil	from 9.45 €/kg	
	<i>Trendy meat dressing [clear]</i>		
	Greenish marinade with lots of wild garlic. The mild taste of wild garlic brings a special note to all meat products. For grill and kitchen. Provides long-lasting product shine. Rape oil, spices, salt, skimmed milk powder, palm fat (hardened), natural flavouring, anti caking agent - silica [E 551], emulsifier - acetate [E 472a]. No added preservatives, MSG, or gluten.		

Overall Pricelist

57.061	Wild Garlic Spiced Oil (continued)	from 9.45 €/kg	
	<i>Trendy meat dressing [clear]</i>		
		1 kg	12.65 €/kg
	100 g/kg meat [10%].	20 kg	12.00 €/kg
	MOQ may apply	100 kg	11.35 €/kg
		200 kg	10.75 €/kg
		500 kg	10.10 €/kg
	buckets @ 2.5 kg	1000 kg	9.45 €/kg
66.006	Wood Chips / Saw Dust HB 500-1000	from 0.85 €/kg	
	<i>0.5-1 mm Beechwood Sawdust</i>		
	smoldering smoking saw dust for poured [feed-in], cartridge and cold smoke systems	1 kg	1.10 €/kg
	Type HB 500-1000 [0,5-1 mm saw dust size].	15 kg	1.10 €/kg
	Other sizes are also available.	630 kg	1.05 €/kg
		1260 kg	1.00 €/kg
		2520 kg	0.95 €/kg
		6930 kg	0.90 €/kg
	100% natural beechwood saw dust	14490 kg	0.85 €/kg
	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		
66.005	Wood Chips / Saw Dust HBK 750-2000	from 0.80 €/kg	
	<i>0.75-3 mm Beechwood Sawdust</i>		
	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.		
	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		

Overall Pricelist

66.005	Wood Chips / Saw Dust HBK 750-2000 (continued)	from 0.80 €/kg	
	0.75-3 mm Beechwood Sawdust		
		1 kg	1.10 €/kg
		15 kg	1.10 €/kg
	bags @ 15 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		
		1 kg	1.10 €/kg
	for use in condensate smoke systems	15 kg	1.10 €/kg
	Type KL 1-4 [2-4.5 mm chip size].	630 kg	1.05 €/kg
	Other sizes are also available.	1260 kg	1.00 €/kg
		2520 kg	0.95 €/kg
	100% natural beechwood chips	6930 kg	0.90 €/kg
	unlimited storage	14490 kg	0.85 €/kg
	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		
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.		
	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		

Overall Pricelist

66.002	Woodchips / Saw Dust KL 2-16 (continued) <i>4-12 mm Beechwood chips for smoke houses</i>	from 0.85 €/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	