



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

26. April 2024

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Your category **Food Ingredients | Spices & More**

11.076 **AGAGEL® 370** from 8.20 €/kg

Functional Compound for Meat Preparations

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%.



Salt, maltodextrin, acidity regulator - sodium acetate [E 262], sodium carbonate [E 500], stabilizer-sodium citrate [E 331], spice extracts.

Salt-free version: AGAGEL® 371

15-25 g/kg finished product [meat + brine] Recipes with Brine Calculator
MOQ may apply

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
1000 kg	8.40 €/kg
2000 kg	8.30 €/kg
5000 kg	8.20 €/kg

bags @ 10 kg

11.176 **AGAGEL® 371** from 8.15 €/kg

Functional Compound for Meat Preparations

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%.



Acidity regulator - sodium acetate [E 262], sodium carbonates [E 500], maltodextrin, stabilizer - sodium citrate [E 331], diphosphate [E 450], spices extracts, separating agent - silica [E 551].

MOQ:

none, item is always in stock.

5-10 g/kg finished product.

Brines: use 3% addition if 25% brine is added [4% if 20% is injected]

Recipes with Brine Calculator

1 kg	9.35 €/kg
4 kg	9.35 €/kg
100 kg	8.85 €/kg
200 kg	8.60 €/kg
500 kg	8.35 €/kg
1000 kg	8.25 €/kg
2000 kg	8.15 €/kg
5000 kg	8.20 €/kg

bags @ 4 kg

11.152 **AGAGEL® 372** from 6.90 €/kg

Functional Compound for Meat Preparations

Your category **Food Ingredients | Spices & More**

11.152 **AGAGEL® 372 (continued)** from 6.90 €/kg

Functional Compound for Meat Preparations

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 15-50%.



Salt, stabilizers [E 331, E 262, E 451, E 450], sugar, acidity regulator [E 500], antioxidant [E 301], separating agent [E 551], rapeseed oil.

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:

1 kg	8.20 €/kg
25 kg	8.20 €/kg
100 kg	7.70 €/kg
200 kg	7.45 €/kg
500 kg	7.20 €/kg
1000 kg	7.10 €/kg
2000 kg	7.00 €/kg
5000 kg	6.90 €/kg

bags @ 25 kg

11.023 **AGAGEL® 380** from 9.40 €/kg

Complete System for Red Cooked Meats

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%.



Stabilizer [E 451, E 450], salt, soy protein, thickening agent [E 407a], dextrose, glucose syrup, flavour enhancer [E 621], spices (garlic), antioxidant [E 301], yeast extract, flavourings(gravy flavouring, natural pepper flavouring).

40 g/kg [4%] per kg finished product for brines

Recipes with Brine Calculator

MOQ:

none, item is always in stock.

1 kg	10.70 €/kg
25 kg	10.70 €/kg
100 kg	10.20 €/kg
200 kg	9.95 €/kg
500 kg	9.70 €/kg
1000 kg	9.60 €/kg
2000 kg	9.50 €/kg
5000 kg	9.40 €/kg

bags @ 25 kg

11.024 **AGAGEL® 390** from 10.20 €/kg

Complete System for White Cooked Meats

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11.024 **AGAGEL® 390 (continued)** from 10.20 €/kg

Complete System for White Cooked Meats

Complete system of flavour and function for cured, cooked meat products (white) requiring extra yield, e.g. pizza ham, chicken roll, fast food meat, QSR meat and meat for ready meals.
For more tenderness and extra yield of 20-80%.

Stabilizer [E 450, E 451], soy protein, salt, thickener [E 407a], dextrose, 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



1 kg	11.50 €/kg
25 kg	11.50 €/kg
100 kg	11.00 €/kg
200 kg	10.75 €/kg
500 kg	10.50 €/kg
1000 kg	10.40 €/kg
2000 kg	10.30 €/kg
5000 kg	10.20 €/kg

11.016 **AGAGEL® 400** from 13.40 €/kg

Complete System for Emulsions and Cooked Meats

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%.

Stabilizers [E 451, E 450], soy protein, thickening agent [E 407a] processed eucheuma seaweed, dextrose (maize dextrose), salt, glucose syrup (maize glucose syrup).

MOQ may apply

40 g/kg [4 %] finished product for use in brines

10 g/kg [1 %] total recipe weight for use in sausage

Recipes with Brine Calculator

bags @ 25 kg



1 kg	14.70 €/kg
50 kg	14.70 €/kg
100 kg	14.20 €/kg
200 kg	13.95 €/kg
500 kg	13.70 €/kg
1000 kg	13.60 €/kg
2000 kg	13.50 €/kg
5000 kg	13.40 €/kg

11.015 **AGAGEL® 500** from 7.70 €/kg

Texture Improver for Burger, Nuggets & Co.

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11.015 **AGAGEL® 500 (continued)** from 7.70 €/kg

Texture Improver for Burger, Nuggets & Co.

Texture improver for burger, nuggets & Co. Improves texture while reducing shrink and deformation of burger patties. Fully functioning even from low cooking temperatures. Flavour neutral.

Potato fibre, modified starch [E1422], dextrose (maize dextrose), potato starch, stabilizers [E 450, E 451], antioxidant [E 316].

MOQ may apply

10-30 g/kg [1-3%], depending on target result.

Recipes

bags @ 25 kg



1 kg	9.00 €/kg
25 kg	9.00 €/kg
100 kg	8.50 €/kg
200 kg	8.25 €/kg
500 kg	8.00 €/kg
1000 kg	7.90 €/kg
2000 kg	7.80 €/kg
5000 kg	7.70 €/kg

11.026 **AGAGEL® 600** from 9.90 €/kg

Functional Compound for Emulsions

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.

2.5-3.5%, depending on desired viscosity (firmness).

1:15:15 for an emulsion made from vegetable oil

1:20:20 for an emulsion made from chicken skin.

MOQ:

none, item is always in stock.

bags @ 25 kg



1 kg	11.20 €/kg
25 kg	11.20 €/kg
100 kg	10.70 €/kg
200 kg	10.45 €/kg
500 kg	10.20 €/kg
1000 kg	10.10 €/kg
2000 kg	10.00 €/kg
5000 kg	9.90 €/kg

40.097 **Allspice ground** from 12.10 €/kg

Selected, choice quality

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40.097 Allspice ground (continued) **from 12.10 €/kg**
Selected, choice quality

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.



Allspice

Use as desired.
MOQ may apply

bags @ 25 kg

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
1500 kg	12.10 €/kg

40.065 Allspice whole **from 8.70 €/kg**
from Jamaica

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.



Allspice.Reduced bacteria count by steam sterilization.

Use as desired.
MOQ may apply

bags @ 25 kg

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
1500 kg	8.70 €/kg

10.167 Arabian Burger Mix **from 7.40 €/kg**
Concentrated seasoning

Concentrated spice blend for authentic Arabian burger flavour. Very economical due to high flavour concentration resulting into low usage rate.
Use also for Chicken Nuggets and other restructured chicken products.



Salt, spices, maltodextrin, dextrose, rapeseed oil, natural spice extracts.Recipes

Your category **Food Ingredients | Spices & More**

10.167 **Arabian Burger Mix (continued)** from 7.40 €/kg *Concentrated seasoning*

	1 kg	9.90 €/kg
5 g/kg for Beef Burger	20 kg	9.40 €/kg
7-8 g/kg for Chicken Burger	100 kg	8.90 €/kg
BouillonMaxx for extra flavour	200 kg	8.40 €/kg
AGAGEL® 500 for improved texture and less shrink.	500 kg	7.90 €/kg
MOQ may apply	1000 kg	7.40 €/kg

sachets @ 1 kg

57.001 **Barbecue Spiced Oil** from 8.90 €/kg *MSG-free Classic BBQ meat dressing [clear]*

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.

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



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

42.088 **Basil rubbed [stemless]** from 7.00 €/kg *Choice quality*



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



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42.088	Basil rubbed [stemless] (continued)	from 7.00 €/kg
	<i>Choice quality</i>	
		1 kg 7.60 €/kg
	bags @ 10 kg	100 kg 7.50 €/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 cooked sausage products, i.e. Frankfurters, Wieners and Hot Dogs. Authentic Bavarian flavour profile.	
	Spices, dextrose, mustard flour, lemon peel, celery. Use binder and colour stabilizer in addition, if desired.	
	Only 4-5 g/kg total recipe.	1 kg 17.90 €/kg
	Recipes	20 kg 17.00 €/kg
	MOQ may apply	100 kg 16.10 €/kg
		200 kg 15.20 €/kg
		500 kg 14.30 €/kg
		1000 kg 13.40 €/kg
	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 [Am: head cheese], sauerkraut, and all pickled foods, such as Sauerbraten brines.	
	Bay Leaves	
	Use as desired.	1 kg 13.80 €/kg
	MOQ may apply	100 kg 13.70 €/kg
		200 kg 13.60 €/kg
		500 kg 13.50 €/kg
		1000 kg 13.40 €/kg
	sachets @ 0.5 kg	1500 kg 13.20 €/kg
57.038	BBQ Spiced Oil	from 11.05 €/kg
	<i>Sweet-smoky meat dressing [clear]</i>	

Your category **Food Ingredients | Spices & More**

57.038 **BBQ Spiced Oil (continued)** from 11.05 €/kg *Sweet-smoky meat dressing [clear]*

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.

Rape oil, spices, salt, dextrose, sugar, natural flavouring, palm fat (hardened), smoke flavour, anti caking agent - silica [E 551], emulsifier [472a].

No added preservatives, MSG, or gluten.

100 g/kg meat [10%].

MOQ may apply

buckets @ 2.5 kg



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
1000 kg	11.05 €/kg

52.005 **BBQ-Seasoning** from 7.95 €/kg *Seasoning & Dry Marinade [with salt]*

Seasoning with little salt to marinate roasts and kebabs. 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.

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].

20 g/kg [2 %] food product or use as desired.

MOQ may apply

sachets @ 1 kg



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
1000 kg	7.95 €/kg

55.010 **Beef Mortadella Classic** from 14.15 €/kg *Premium seasoning [MSG-free]*

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.



Your category **Food Ingredients | Spices & More**

55.010 **Beef Mortadella Classic (continued)** from 14.15 €/kg *Premium seasoning [MSG-free]*

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

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

57.010 **Bordeaux Spiced Oil** from 8.90 €/kg *French style meat dressing [clear]*

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



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

10.007 **BouillonMaxx Beef** from 4.95 €/kg *Universal beef flavouring*

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

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

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

MOQ may apply



Your category **Food Ingredients | Spices & More**

10.007 **BouillonMaxx Beef (continued)** from 4.95 €/kg *Universal beef flavouring*

	1 kg	6.65 €/kg
	20 kg	6.30 €/kg
Burgers: 3-4 g/kg	100 kg	5.95 €/kg
QSR foods: 3-5 g/kg	200 kg	5.65 €/kg
Cooked sausages: 5 g/kg	500 kg	5.30 €/kg
Sausages in brine: 5-6 g/kg	1000 kg	4.95 €/kg
Sausages in cans: 3 g/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 *General food flavouring [stock seasoning]*

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.

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

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

bags @ 25 kg



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

51.014 **BouillonMaxx Chicken** from 6.65 €/kg *Basic chicken flavouring*

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



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51.014 **BouillonMaxx Chicken (continued)** from 6.65 €/kg *Basic chicken flavouring*

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

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

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

bags @ 25 kg

51.008 **BouillonMaxx Chicken [MSG-free]** from 7.40 €/kg *Basic food flavouring, stock seasoning*

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

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

Recipes

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

bags @ 25 kg



1 kg	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

51.002 **BouillonMaxx Veggie [MSG-free]** from 8.90 €/kg *Basic food flavouring, stock seasoning*

Your category **Food Ingredients | Spices & More**

51.002 **BouillonMaxx Veggie [MSG-free] (continued)** from 8.90 €/kg *Basic food flavouring, stock seasoning*

MSG-free general food flavouring based on hydrolyzed vegetable protein [HVP]. Use to add flavour to non-meat and meat products, i.e. frankfurters, hot dogs, liver sausage etc. For vegetable products and ready meals.



Hydrolysed vegetable protein - HVP (from soya), salt, palm fat, spices.

Recipes

cooked sausages: 5 g/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

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

re-sealable buckets @ 9 kg

55.009 **Bratwurst Classic** from 13.40 €/kg *Premium seasoning for grill sausage*

Exquisite blend of spices and antioxidant for bratwurst and grill sausage. Contains delicate lemon flavour and antioxidant to prevent discolouration. For fresh/frozen and pre-cooked bratwurst.



Mustard flour, dextrose, maltodextrin, flavour enhancer [E 621], acidifier [E 330], 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

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

sachets @ 1 kg

Your category **Food Ingredients | Spices & More**

55.036 **Bratwurst Classic CL** from 11.40 €/kg

Premium Clean-Label Seasoning for Grill Sausage

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

15 g/kg for premium recipes

20 g/kg for premium poultry based recipes

This rate may be increased if non-meat proteins, starches and other filling agents are used.

MOQ may apply

1 kg	15.25 €/kg
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

sachets @ 1 kg

55.028 **Bratwurst Extra** from 13.40 €/kg

Premium Seasoning for Grill Sausage

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. MOQ may apply



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

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

sachets @ 1 kg

Your category **Food Ingredients | Spices & More**

55.032 Bratwurst Farmer **from 9.05 €/kg**
Seasoning for Grill Sausage Farmer Style

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

sachets @ 1 kg



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
1000 kg	9.05 €/kg

10.073 Burger Classic **from 5.90 €/kg**
Seasoning for Burger and Nuggets

Complete spice blend for minced meat specialties, suchs as burgers, meat balls, nuggets and other restructered meats. Use also for Chicken Nuggets and other restructred chicken products.

Spices , salt, maltodextrin, sugar, yeast extract, flavour enhancer [E 621], separating agent [E 551].

15 g/kg [1.5%] for Beef Burgers

25 g/kg [2.5%] for Chicken Burgers

Recipes

MOQ may apply

sachets @ 2 kg



1 kg	7.90 €/kg
20 kg	7.50 €/kg
100 kg	7.10 €/kg
200 kg	6.70 €/kg
500 kg	6.30 €/kg
1000 kg	5.90 €/kg

89.060 Burger Press Aluminium - 100 mm Ø **from 79.00 €/pcs**
with structured surface plate

Heavy-duty burger former with patty ejector. For manual use. For small productions and test kitchen alike. Cast aluminium made - do not use in dishwasher.



Your category **Food Ingredients | Spices & More**

89.060	Burger Press Aluminium - 100 mm Ø (continued)	from 79.00 €/pcs
	<i>with structured surface plate</i>	

1 pcs 79.00 €/pcs

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.



60 mm Ø for burger patties 30-60 g
85 mm Ø for burger patties 60-110 g

1 pcs 69.00 €/pcs

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!



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].

50 g/kg [5%] for beef burgers
60 g/kg [6%] for chicken burgers.
No other ingredients required. Recipes
MOQ may apply

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
1000 kg	5.20 €/kg
2000 kg	5.10 €/kg
5000 kg	5.00 €/kg

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.



Your category **Food Ingredients | Spices & More**

10.027 Cabanossi (continued) from 10.65 €/kg *Authentic Hungarian seasoning*

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.

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
1000 kg	10.65 €/kg

10 g/kg total recipe weight [1%].

Recipes

Collagen Casings

MOQ may apply

sachets @ 1 kg

40.048 Caraway ground from 4.05 €/kg *Double cleaned*

Selected, finest quality ground caraway. For many meat dishes, including goulash. Also for sausage products, including the renowned Turkish Sucuk sausage.

Caraway

Use as desired but economically.

MOQ may apply

bags @ 20 kg



1 kg	4.65 €/kg
100 kg	4.55 €/kg
200 kg	4.45 €/kg
500 kg	4.35 €/kg
1000 kg	4.25 €/kg
1500 kg	4.05 €/kg

40.011 Caraway whole from 3.60 €/kg *sieved and cleaned*

Selected, finest quality of whole caraway seeds from best origin. For many dishes, including cabbage, coleslaw, sauerkraut. For goulash and other meat dishes, also for maritime dishes. Especially for bread specialities.

Caraway



Your category **Food Ingredients | Spices & More**

40.011 Caraway whole (continued) **from 3.60 €/kg** *sieved and cleaned*

Use as desired but economically!
MOQ may apply

bags @ 20 kg

1 kg	4.20 €/kg
100 kg	4.10 €/kg
200 kg	4.00 €/kg
500 kg	3.90 €/kg
1000 kg	3.80 €/kg
1500 kg	3.60 €/kg

40.072 Cardamom in husk ground **from 19.15 €/kg** *Selected, choice quality*

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.

Cardamom

Use as desired
MOQ may apply

bags @ 5 kg



1 kg	19.75 €/kg
100 kg	19.65 €/kg
200 kg	19.55 €/kg
500 kg	19.45 €/kg
1000 kg	19.35 €/kg
1500 kg	19.15 €/kg

10.026 Chicago Burger **from 7.70 €/kg** *Concentrated seasoning Burgers and Nuggets*

Concentrated spice blend for authentic American burger flavour. Pepper, chillies and garlic are dominant flavours of this well-balanced, unique spice blend. Use also for Chicken Nuggets and other restructured products.

Salt, dry-glucose-syrup, flavouring.
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



Your category **Food Ingredients | Spices & More**

10.026	Chicago Burger (continued)	from 7.70 €/kg
	<i>Concentrated seasoning Burgers and Nuggets</i>	

	1 kg	10.30 €/kg
sachets @ 1 kg	20 kg	9.75 €/kg
	100 kg	9.25 €/kg
	200 kg	8.75 €/kg
	500 kg	8.20 €/kg
	1000 kg	7.70 €/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.

Spices, stabiliser - diphosphate [E 450], dextrose, salt, spice extracts, maltodextrin, sugar, lemon peel.

Recipes

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



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
1000 kg	12.05 €/kg

52.057	Chicken Mortadella [MSG-free]	from 11.80 €/kg
	<i>Premium seasoning for poultry sausage</i>	

Premium seasoning for sandwich sausages made from poultry meat, including Chicken Mortadella. Turkey Lyoner, Chicken Bologna, Chicken Cold Cuts, and others.

Spices (e.g. mustard), salt, flavourings, yeast extract, maltodextrin, dextrose, hydrolysed vegetable protein, sunflower oil, separating agent [E 551].

Only 6 g/kg [0.6%].

Recipes

Casings

MOQ may apply



Your category **Food Ingredients | Spices & More**

52.057 **Chicken Mortadella [MSG-free] (continued)** **from 11.80 €/kg**

Premium seasoning for poultry sausage

	1 kg	15.75 €/kg
sachets @ 1 kg	20 kg	14.95 €/kg
	100 kg	14.15 €/kg
	200 kg	13.35 €/kg
	500 kg	12.60 €/kg
	1000 kg	11.80 €/kg

12.007 **Chicken Mortadella Combi** **from 12.35 €/kg**

Flavour & Binder for Chicken Mortadella

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.

7 g/kg total recipe weight.

10-12 g/kg if soya, starch or other filling agents are used.

Recipes

MOQ may apply

sachets @ 1 kg



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
1000 kg	12.35 €/kg

10.342 **Chicken Nuggets [Original]** **from 9.45 €/kg**

Premium seasoning for processed chicken

Premium flavouring for Chicken Nuggets and other chicken parts, fried and frozen. Also suitable for Chicken Pop Corn, Burgers and Chicken Fingers. Very well balanced flavour profile.

Dextrose, salt, HVP (hydrolysed vegetable protein), flavouring, sugar, spices, sunflower oil, separating agent [E 551].

Recipes

Use 6 g/kg total recipe weight

Use BouillonMaxx Chicken if extra chicken flavour is desired

MOQ may apply



Your category **Food Ingredients | Spices & More**

10.342	Chicken Nuggets [Original] (continued)	from 9.45 €/kg	
	<i>Premium seasoning for processed chicken</i>		
	sachets @ 1 kg	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
		1000 kg	9.45 €/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%]	1 kg	21.90 €/kg
	Recipes	20 kg	20.80 €/kg
	MOQ may apply	100 kg	19.70 €/kg
		200 kg	18.60 €/kg
		500 kg	17.50 €/kg
		1000 kg	16.40 €/kg
	sachets @ 1 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.		
	Chilies		
	Use as desired, but carefully - very hot! MOQ may apply		
	bags @ 25 kg	1 kg	6.70 €/kg
		100 kg	6.60 €/kg
		200 kg	6.50 €/kg
		500 kg	6.40 €/kg
		1000 kg	6.30 €/kg
		1500 kg	6.10 €/kg
40.090	Chilies flakes	from 10.40 €/kg	
	<i>[with seeds]</i>		

Your category **Food Ingredients | Spices & More**

40.090 Chilies flakes (continued) **from 10.40 €/kg** *[with seeds]*

Original import from China.

Chilies

Use as desired.
MOQ may apply

sachets @ 1 kg



1 kg	11.00 €/kg
100 kg	10.90 €/kg
200 kg	10.80 €/kg
500 kg	10.70 €/kg
1000 kg	10.60 €/kg
1500 kg	10.40 €/kg

40.015 Chilies Powder [Cayenne Pepper] **from 6.30 €/kg** *5,000 Scoville Units [medium hot]*

For spicy barbecue sauces, roasts and meat products, sausage specialties and meat containing salads.

Chilies

Use as desired, but very carefully - hot [5,000 Scoville units]!
MOQ may apply

bags @ 25 kg



1 kg	6.90 €/kg
100 kg	6.80 €/kg
200 kg	6.70 €/kg
500 kg	6.60 €/kg
1000 kg	6.50 €/kg
1500 kg	6.30 €/kg

41.101 Chillies extract **from 9.05 €/kg** *50,000 Scoville units [extremely hot]*

Chili [capsicum] for all food products, ready meals, soups, sauces and others.

Spice extract - chillies extract
Other ingredients:
Rape oil, sunflower oil, emulsifier [E 471].
Recommended Labeling Declaration:Chillies extract.



Your category **Food Ingredients | Spices & More**

41.101 Chillies extract (continued) **from 9.05 €/kg**

50,000 Scoville units [extremely hot]

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

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
1000 kg	9.05 €/kg

Re-sealable PE-cans @ 7 kg

10.092 China Seasoning **from 9.45 €/kg**

Exotic seasoning with salt

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.

Spices, iodised salt (salt, potassium iodate), flavour enhancer [E
 621, E 627, E 631], sugar, hydrolysed vegetable protein, lemon
 fruit powder, leek, flavourings.

Use as desired; we recommend 20 g/kg
 Recipes
 MOQ may apply



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
1000 kg	9.45 €/kg

sachets @ 1 kg

40.100 Chives dried 2-3 mm **from 12.90 €/kg**

dried leaves

For all meat, poultry, fish and other food products. For all soups
 and salads, for vegetable dishes and light sauces.



Chives.

Use as desired

PE-bags @ 12 kg



Your category **Food Ingredients | Spices & More**

40.100	Chives dried 2-3 mm (continued) <i>dried leaves</i>	from 12.90 €/kg												
		<table><tr><td>1 kg</td><td>13.50 €/kg</td></tr><tr><td>100 kg</td><td>13.40 €/kg</td></tr><tr><td>200 kg</td><td>13.30 €/kg</td></tr><tr><td>500 kg</td><td>13.20 €/kg</td></tr><tr><td>1000 kg</td><td>13.10 €/kg</td></tr><tr><td>1500 kg</td><td>12.90 €/kg</td></tr></table>	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
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													
55.045	Chorizo Classic <i>Premium Seasoning for Spanish Style Sausage</i>	from 8.90 €/kg												
	<p>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.</p> <p>Salt, spices, dextrose, beetroot-juice-powder, spice extracts, antioxidant [E 300], separating agent [E 551].</p> <p>36 g/kg, or use as desired. Recipes Collagen Casings MOQ may apply</p> <p>sachets @ 1 kg</p>	 <table><tr><td>1 kg</td><td>11.90 €/kg</td></tr><tr><td>20 kg</td><td>11.30 €/kg</td></tr><tr><td>100 kg</td><td>10.70 €/kg</td></tr><tr><td>200 kg</td><td>10.10 €/kg</td></tr><tr><td>500 kg</td><td>9.50 €/kg</td></tr><tr><td>1000 kg</td><td>8.90 €/kg</td></tr></table>	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
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													
40.346	Cinnamon ground <i>Selected, choice quality</i>	from 6.05 €/kg												
	<p>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.</p> <p>Cinnamon</p> <p>Use as desired. We suggest to use no more than 1 g/kg MOQ may apply</p> <p>bags @ 25 kg</p>	 <table><tr><td>1 kg</td><td>6.65 €/kg</td></tr><tr><td>100 kg</td><td>6.55 €/kg</td></tr><tr><td>200 kg</td><td>6.45 €/kg</td></tr><tr><td>500 kg</td><td>6.35 €/kg</td></tr><tr><td>1000 kg</td><td>6.25 €/kg</td></tr><tr><td>1500 kg</td><td>6.05 €/kg</td></tr></table>	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
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													
40.073	Cloves ground <i>Selected, choice quality</i>	from 18.55 €/kg												

Your category **Food Ingredients | Spices & More**

40.073 Cloves ground (continued) from 18.55 €/kg

Selected, choice quality

Fine ground cloves for many dishes, including roasts, fish brines [pickled herring], 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

bags @ 25 kg



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

52.009 Colorado Classic from 13.40 €/kg

Seasoning & Dry Marinade [saltless]

Colourful blend of whole and cracked spiced to add value to meat products, and as ingredient for cooked sausage, bratwurst and meat loaf, as an outside decor for pastrami, salami, and to add value to barbecue meats and fish.

Spices (e. g. mustard seed), rape oil.

Use as desired; we recommend 20 g/kg
Recipes
MOQ may apply

sachets @ 1 kg



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

10.039 Cooked Salami Classic from 16.40 €/kg

Seasoning for semi-dry sausage

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.

Spices, dextrose, sugar, mustard flour, acidifier - citric acid [E 330], spice extracts.



Your category **Food Ingredients | Spices & More**

10.039 Cooked Salami Classic (continued) **from 16.40 €/kg** *Seasoning for semi-dry sausage*

	1 kg	21.90 €/kg
5 g/kg total recipe weight.	20 kg	20.80 €/kg
Recipes	100 kg	19.70 €/kg
Casings	200 kg	18.60 €/kg
MOQ may apply	500 kg	17.50 €/kg
	1000 kg	16.40 €/kg

sachets @ 1 kg

12.014 Cooked Salami Combi **from 9.90 €/kg** *Flavour & Function for Cooked/Smoked Salami*

Complete blend of spices and functional ingredients for semi-dry sausage specialities, including Cooked Salami and other hot smoked sausage products.

Spices, mustard flour, salt, dextrose, hydrolysed vegetable protein (HVP from soya), sucrose, stabiliser - diphosphate [E 450], antioxidant - ascorbic acid [E 300], spice extracts.

10 g/kg total recipe weight [1%]

Recipes

Casings

MOQ may apply

sachets @ 1 kg



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

40.033 Coriander ground **from 5.25 €/kg** *Selected, choice quality*

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



Your category **Food Ingredients | Spices & More**

40.033 Coriander ground (continued) from 5.25 €/kg

Selected, choice quality

	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

Selected, choice quality

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!

Cumin.

Use as desired but economically!

bags @ 20 kg



1 kg	14.30 €/kg
100 kg	14.20 €/kg
200 kg	14.10 €/kg
500 kg	14.00 €/kg
1000 kg	13.90 €/kg
1500 kg	13.70 €/kg

11.004 CURE MIX 10 from 2.40 €/kg

Concentrated Curing Salt [NCS]

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.

Your category **Food Ingredients | Spices & More**

11.004 CURE MIX 10 (continued) from 2.40 €/kg *Concentrated Curing Salt [NCS]*

	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 *Ready-for-use Nitrite Curing Salt [NCS] 0.9%*

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. Other nitrite concentrations on request. Made in Germany. 18 months shelf life from production date.

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



1 kg	0.85 €/kg
500 kg	0.85 €/kg
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

40.040 Curry Madras from 8.90 €/kg *Medium hot, made from an original Indian recipe*

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.



Your category **Food Ingredients | Spices & More**

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!	
	Turmeric, coriander, cumin, fenugreek, fennel, chillies, garlic, parsley, spices.	
	Use as desired, but carefully - hot!	
	MOQ may apply	
	bags @ 25 kg	
		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
		1000 kg 9.45 €/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!	
	Turmeric, cumin, coriander, fenugreek, parsley, chili, garlic, fennel, spices.	
	Use as desired	
	MOQ may apply	
	bags @ 25 kg	
		1 kg 8.90 €/kg
		20 kg 8.45 €/kg
		100 kg 8.00 €/kg
		200 kg 7.55 €/kg
		500 kg 7.10 €/kg
		1000 kg 6.65 €/kg
10.197	Debrecziner Classic	from 11.05 €/kg
	<i>seasoning for Debrecziner sausage</i>	



Your category **Food Ingredients | Spices & More**

10.197 **Debrecziner Classic (continued)** from 11.05 €/kg *seasoning for Debrecziner sausage*

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.

Spices, dextrose, acidifier [E 330, E 334], antioxidant [E300],
flavouring.

Use binder and colour stabilizer in addition, if desired.

7.5 g/kg total recipe weight.

Recipes

Collagen Casings

MOQ may apply

sachets @ 1 kg



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
1000 kg	11.05 €/kg

40.080 **Dill tips** from 17.55 €/kg *Premium quality, stemless*

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.

Dill

Use as desired.

MOQ may apply

cartons à 10 kg



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
1500 kg	17.55 €/kg

89.334 **Doner Footplate** from 63.00 €/pcs *stainless steel, with 2 handles*

Doner footplate to carry doner skewers.

Specification:

Dimensions: 251 x 251 x 128 mm

Thickness of the Footplate: 4 mm



Your category **Food Ingredients | Spices & More**

89.334 Doner Footplate (continued) **from 63.00 €/pcs**
stainless steel, with 2 handles

1 pcs 63.00 €/pcs

89.333 Doner Kebap Skewer **from 43.00 €/pcs**
stainless steel, with Spike and Plate

Doner Kebap skewer for easy spiking of Doner Kebap, Shawarma & Co.

Specification:

Sleeve with Spike: 12 x 12 x 752 mm

Plate: Ø 300 mm

Top hole: Ø 7 mm

Payload: 20 kg



1 pcs 43.00 €/pcs

89.337 Doner Kebap Trolley, stainless steel, 2 Levels **from 1,070.00 €/pcs**
with 2 x 4 hanging bars

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



1 pcs 1,070.00 €/pcs

89.338 Doner Kebap Trolley, stainless steel, 3 Levels **from 1,265.00 €/pcs**
with 3 x 4 hanging bars

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



Your category **Food Ingredients | Spices & More**

89.338 Doner Kebap Trolley, stainless steel, 3 Levels (continued) **from 1,265.00 €/pcs**
with 3 x 4 hanging bars

1 pcs 1,265.00
 €/pcs

89.311 Doner Sleeves [Aluminium] - 350 mm **from 0.60 €/pcs**
square tube, for multiple use

Doner Sleeves (Sticks), made of aluminium to spike doner meat.
 Food proof. For multiple use.

Specification:

15 x 15 x 1.0 mm

Packaging Details:

cartons @ 90 sleeves = MOQ

Pallets @ XX cartons

Choose between 9 different lenghts.

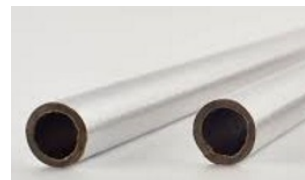


89.301 Doner Sleeves [Cardboard] 350mm - 350 mm **from 35.00 €/carton**
Alu/Alu coated, for singular use

Premium quality Doner Sleeves (Sticks), aluminium coated inside and outside.

Food proof. Made in Germany.

Doner Sleeves for multiple use, made of aluminium and stainless steel, are also available for multiple use.



Price per carton of 224 sleeves

When comparing prices, always compare the price per 1,000 sleeves, not the price per carton.

Specification:

Wall thickness: 2.5 mm

Inner core diameter: 17 mm

Packaging Details:

Pallets @ 20-40 cartons, depending on sleeve length. 1 pallet = MOQ

Choose between 9 different lenghts here:

Your category **Food Ingredients | Spices & More**

89.301 Doner Sleeves [Cardboard] 350mm - 350 mm (continued) **from 35.00 €/carton**
Alu/Alu coated, for singular use

cartons of 224 sleeves

1 carton 35.00
 €/carton

89.332 Doner Spike (Skewering Aid) round **from 36.50 €/pcs**
stainless steel, for round Doner sleeves

Round tube skewing aid for round Doner sleeves (sticks), like from cardboard.

Specification:
 Ø 21.5 mm x 70 mm



1 pcs 36.50 €/pcs

89.331 Doner Spike (Skewering Aid) square tube **from 35.00 €/pcs**
stainless steel, for square Doner sleeves

Square tube skewing aid for square Doner sleeves (sticks), like from aluminium and stainless steel

Specification:
 15 x 15 x 70 mm



1 pcs 35.00 €/pcs

89.336 Doner Transport Trolley stainless steel **from 440.00 €/pcs**
for Doner sleeves

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.

Specification:
 Dimensions: 600 x 410 x 750 mm
 Wheel size: Ø 125 mm
 Weight: ca. 18 kg



1 pcs 440.00 €/pcs

10.296 DryFit Marinade BBQ Hot & Smoky **from 12.90 €/kg**
Dry Marinade and Base for Wet Marinade

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.



Your category **Food Ingredients | Spices & More**

10.296 **DryFit Marinade BBQ Hot & Smoky (continued)** from 12.90 €/kg

Dry Marinade and Base for Wet Marinade

	1 kg	17.20 €/kg
	20 kg	16.30 €/kg
Spices, salt, sugar, modified starch (waxy maize), HVP, spice extracts, sunflower oil, thickener [E 412, E 415].	100 kg	15.45 €/kg
Recipes	200 kg	14.60 €/kg
	500 kg	13.75 €/kg
	1000 kg	12.90 €/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 8-10% to the food product.		
MOQ may apply		

sachets @ 1 kg

10.291 **DryFit Marinade Buffalo Wings** from 9.90 €/kg

Dry Marinade and Base for Wet Marinade

Dry marinade to add value and to manufacture a marinade for Buffalo Chicken Wings
 USP:
 All ingredients remain floating
 The marinade adheres well to the chicken skin.



	1 kg	13.25 €/kg
	20 kg	12.55 €/kg
Spices, salt, sugar, dry-glucose-syrup, acidity regulator [E 262], hydrolysed vegetable protein (HVP), flavouring, sunflower oil, separating agent [E 551].Recipes	100 kg	11.90 €/kg
	200 kg	11.25 €/kg
	500 kg	10.60 €/kg
	1000 kg	9.90 €/kg
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

Dry Marinade and Base for Wet Marinade

Your category **Food Ingredients | Spices & More**

10.289 **DryFit Marinade Hot Curry (continued)** from 10.65 €/kg

Dry Marinade and Base for Wet Marinade

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

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

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
1000 kg	10.65 €/kg

sachets @ 1 kg

10.269 **DryFit Marinade Oriental** from 9.90 €/kg

Dry Marinade and Base for Wet Marinade

Orange coloured dry marinade for oriental QSR and convenience food items requiring oriental flavour.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



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

Your category **Food Ingredients | Spices & More**

10.269 **DryFit Marinade Oriental (continued)** **from 9.90 €/kg** *Dry Marinade and Base for Wet Marinade*

	1 kg	13.25 €/kg
sachets @ 1 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

10.210 **DryFit Marinade Piri-Piri** **from 9.45 €/kg** *Dry Marinade and Base for Wet Marinade*

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.



Spices, salt, sugar, modified waxy maize starch, 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

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
1000 kg	9.45 €/kg

sachets @ 1 kg

10.287 **DryFit Marinade Tandoori** **from 9.90 €/kg** *Dry Marinade and Base for Wet Marinade*

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.



Salt, spices, dry-glucose-syrup, modified starch, hydrolysed veg. protein (HVP), sunflower oil, spice extract, thickener - guar gum [E 412], xanthan [E 415].

Recipes

Your category **Food Ingredients | Spices & More**

10.287 **DryFit Marinade Tandoori (continued)** from 9.90 €/kg *Dry Marinade and Base for Wet Marinade*

	1 kg	13.25 €/kg
30% DryFit Marinade	20 kg	12.55 €/kg
20% vegetable oil	100 kg	11.90 €/kg
50% cold water	200 kg	11.25 €/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	10.60 €/kg
MOQ may apply	1000 kg	9.90 €/kg

sachets @ 1 kg

10.268 **DryFit Marinade Teriyaki** from 11.05 €/kg *Dry Marinade and Base for Wet Marinade*

Brownish dry marinade for Teriyaki QSR food and other convenience food items requiring Teriyaki flavour.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



	1 kg	14.75 €/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.	20 kg	14.00 €/kg
	100 kg	13.25 €/kg
	200 kg	12.50 €/kg
	500 kg	11.80 €/kg
	1000 kg	11.05 €/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

10.271 **DryFit Marinade Tikka** from 8.90 €/kg *Dry Marinade and Base for Wet Marinade*

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.



Your category **Food Ingredients | Spices & More**

10.271 **DryFit Marinade Tikka (continued)** from 8.90 €/kg *Dry Marinade and Base for Wet Marinade*

Spices, salt, sugar, modified starch, yeast extract, spice extracts, thickening agent [E 412, E 415], acidifier [E 330], separating agent [E 551].

Recipes

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

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

52.083 **DryFit+ Marinade Barbecue** from 8.90 €/kg *Dry Marinade with Glace Appeal for Meat Products*

Reddish dry marinade with visible spice particles to add value to meat and food products.

USP:

DryFit+ wraps the meat like a liquid marinade. Also suitable for film packed goods.



Spices, palm oil, sugar, salt, smoke flavouring, spice extracts, separating agent [E 551].

Recipes

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 g/kg [4%] or as desired.

MOQ may apply

sachets @ 1 kg

10.087 **Farmer Smoked Meat** from 7.95 €/kg *Seasoning and ingredient for dry cured meat*

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.



Your category **Food Ingredients | Spices & More**

10.087 Farmer Smoked Meat (continued) **from 7.95 €/kg** *Seasoning and ingredient for dry cured meat*

	1 kg	10.65 €/kg
	20 kg	10.10 €/kg
Sugar, dextrose, salt, mustard seeds, spices stabiliser -	100 kg	9.55 €/kg
sodium-L-ascorbate [E 301].	200 kg	9.05 €/kg
MOQ may apply	500 kg	8.50 €/kg
	1000 kg	7.95 €/kg

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

40.096 Fennel ground **from 7.90 €/kg** *Selected, choice quality*

Fresh tasting fennel for bread and confectionery, soups, sauces and maritime dishes.

Fennel

Use as desired

MOQ may apply

bags @ 25 kg



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

40.196 Fennel ground **from 7.45 €/kg** *Selected, choice quality*

Fresh tasting fennel for bread and confectionery, soups, sauces and maritime dishes.

Fennel

Use as desired.

MOQ may apply



Your category **Food Ingredients | Spices & More**

40.196 Fennel ground (continued) from 7.45 €/kg

Selected, choice quality

	1 kg	8.05 €/kg
bags @ 20 kg	100 kg	7.95 €/kg
	200 kg	7.85 €/kg
	500 kg	7.75 €/kg
	1000 kg	7.65 €/kg
	1500 kg	7.45 €/kg

40.095 Fenugreek ground (spice) from 4.20 €/kg

Selected, choice quality

Exotic spice. Essential spice for all curry blends. Also suitable for local cheese and bread specialties. Important ingredient for Indian cuisine.

Fenugreek

use as desired
MOQ may apply

bags @ 25 kg



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
1500 kg	4.20 €/kg

11.151 FibreMaxx EF 200 from 3.20 €/kg

Pea fibre for food applications

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

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

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

use as desired or according to recipe.

Packaging details:

pallets à 50 bags = 600 kg = MOQ

bags @ 12 kg



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

Your category **Food Ingredients | Spices & More**

11.153 **FibreMaxx EF 60** from 3.20 €/kg *Pea fibre for food applications*

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.

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

Use according to recipe; we recommend 5-10 g/kg [0.5-1%] in brines.

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



1 kg	3.70 €/kg
25 kg	3.70 €/kg
750 kg	3.60 €/kg
1500 kg	3.50 €/kg
3000 kg	3.40 €/kg
8250 kg	3.30 €/kg
17250 kg	3.20 €/kg

11.055 **FibreMaxx WF 200** from 3.35 €/kg *Wheat fibre texture improver 200 µm fibre length*

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

Wheat fibre.

GMO-free. 5 years shelf life

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

Packaging details:

pallets à 33 bags = 495 kg = MOQ

bags @ 15 kg

pallets @ 495 kg



1 kg	3.85 €/kg
15 kg	3.85 €/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 *Wheat fibre texture improver 300 µm fibre length*

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



Your category **Food Ingredients | Spices & More**

11.162 **FibreMaxx WF 300 (continued)** from 2.90 €/kg *Wheat fibre texture improver 300 µm fibre length*

Wheat fibre.

GMO-free. 5 years shelf life

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

Packaging details:

pallets à 39 bags = 390 kg = MOQ

bags @ 10 kg

pallets @ 390 kg

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
5500 kg	3.00 €/kg
11500 kg	2.90 €/kg

11.069 **FibreMaxx WF 90** from 3.50 €/kg *Wheat fibre texture improver 90 µm fibre length*

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

bags @ 20 kg



1 kg	4.00 €/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 *Blend of wheat and potato fibre for food*

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.

Wheat fibre, potato fibre.

GMO-free. 2 years shelf life



Your category **Food Ingredients | Spices & More**

11.054 **FibreMaxx WKF 0030 (continued)** from 4.40 €/kg

Blend of wheat and potato fibre for food

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

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
6435 kg	4.50 €/kg
13455 kg	4.40 €/kg

51.030 **FlavoMaxx Beef** from 6.30 €/kg

Brine flavouring, completely water-soluble

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!

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

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



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
1000 kg	6.30 €/kg

51.027 **FlavoMaxx Chicken** from 8.55 €/kg

Brine flavouring, completely water-soluble

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

FlavoMaxx Chicken is the chicken flavour booster!

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

MOQ may apply



Your category **Food Ingredients | Spices & More**

51.027 FlavoMaxx Chicken (continued) **from 8.55 €/kg** *Brine flavouring, completely water-soluble*

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.

1 kg	11.40 €/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

sachets @ 1 kg

51.024 FlavoMaxx Condiment **from 6.80 €/kg** *Brine flavouring, completely water-soluble*

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

FlavoMaxx Condiment is the flavour booster!

Salt, dextrose, flavour enhancer ? monosodium glutamate [E 621], disodium guanylate [E 627], disodium inosinate [E 631], flavouring (HVP), spices.

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.



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
1000 kg	6.80 €/kg

sachets @ 1 kg

10.516 FlavoMaxx Fried Chicken [Hot & Spicy] **from 7.05 €/kg** *Brine flavouring, completely water-soluble*

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



Your category **Food Ingredients | Spices & More**

10.516 **FlavoMaxx Fried Chicken [Hot & Spicy] (continued)** **from 7.05 €/kg**

Brine flavouring, completely water-soluble

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

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
1000 kg	7.05 €/kg

sachets @ 1 kg

55.023 **Fleischwurst Classic** **from 14.15 €/kg**

Premium seasoning

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.

Dextrose, spices, flavour enhancer [E 621], flavouring, maltodextrin.

Use binder and colour stabilizer in addition, if desired.

4 g/kg total recipe

Recipes

Collagen Casings

MOQ may apply



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

sachets @ 1 kg

55.008 **Frankfurter Classic** **from 12.05 €/kg**

Seasoning for Frankfurters and Hot Dogs

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.

Dextrose, spices, yeast extract, spice extracts, separating agent [E 551].



Your category **Food Ingredients | Spices & More**

55.008 **Frankfurter Classic (continued)** **from 12.05 €/kg**

Seasoning for Frankfurters and Hot Dogs

Only 4-5 g/kg total recipe weight.

Recipes

Casings

MOQ may apply

sachets @ 1 kg

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
1000 kg	12.05 €/kg

12.002 **Frankfurter Combi** **from 9.90 €/kg**

Flavour & Function for Sausage

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

sachets @ 0.85 kg



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

10.036 **Frankfurter Economy** **from 10.30 €/kg**

Seasoning for Frankfurter Sausage

Economically priced blend of spices for Frankfurters, Hot Dogs, Wieners and other cooked sausage products, e.g. Lyoner, Bologna and Mortadella.

No added MSG.

Dextrose, spices, salt, yeast extract, spice extracts.

Recipes

Casings



Your category **Food Ingredients | Spices & More**

10.036 **Frankfurter Economy (continued)** from 10.30 €/kg *Seasoning for Frankfurter Sausage*

5 g/kg total sausage mix.

Use binder and colour stabilizer in addition.

MOQ may apply

sachets @ 1 kg

1 kg	13.75 €/kg
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

10.188 **Frankfurter Intensive** from 12.35 €/kg *Seasoning for Frankfurter Sausage*

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

sachets @ 1 kg



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
1000 kg	12.35 €/kg

11.028 **FreshKeeper Meat** from 7.05 €/kg *universal freshkeeper for meat products*

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.

Salt, stabiliser - diphosphate [E 450], acidity regulator - sodium acetate [E 262], acidifier - citric acid [E 330], antioxidant - sodium ascorbate [E 301].

1-5 g/kg, depending on desired shelf life extension.

MOQ may apply



Your category **Food Ingredients | Spices & More**

11.028 **FreshKeeper Meat (continued)** from 7.05 €/kg *universal freshkeeper for meat products*

	1 kg	9.45 €/kg
	20 kg	8.95 €/kg
bags @ 25 kg	100 kg	8.50 €/kg
	200 kg	8.00 €/kg
	500 kg	7.55 €/kg
	1000 kg	7.05 €/kg

11.046 **FreshMaxx PL Plus [liquid]** from 3.30 €/kg *Freshness compound for sausages and meat products*

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.

E 326 L (+) potassium lactate, E 262 sodium diacetate.
Increases shelf life by up to 100%, i. e. from 20 days to 40 days.

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



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
7920 kg	3.30 €/kg

11.048 **FreshMaxx SL Plus [liquid]** from 3.80 €/kg *Freshness compound for sausages and meat products*

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.

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.



Your category **Food Ingredients | Spices & More**

11.048 **FreshMaxx SL Plus [liquid] (continued)** from 3.80 €/kg

Freshness compound for sausages and meat products

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

1 kg	4.15 €/kg
600 kg	4.15 €/kg
1200 kg	4.05 €/kg
2400 kg	3.95 €/kg
3600 kg	3.85 €/kg
6600 kg	3.80 €/kg

64.500 **FriFlex Casing red 85/500** from 348.00 €/Meter

Stuffed (finished) diameter 92 mm

FriFlex casings are made from Polyamide (PA). FriFlex casings are smoke, oxygen and moisture proof.

This is why they are ideal for manufacturing of cooked, unsmoked sausages, such as Mortadella, Bologna and others.

FriFlex casings are available in reels, shirred (compressed) strands and in pre-tied pieces.

FriFlex casings are available in many calibres and colours. Please refer to the Product & Price List below.

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.

30,000 meters



1 Meter	464.00
20 Meter	€/Meter
100 Meter	440.80
200 Meter	€/Meter
500 Meter	417.60
1000 Meter	€/Meter
	394.40
	€/Meter
	371.20
	€/Meter
	348.00
	€/Meter

57.002 **Garlic & Herb** from 7.40 €/kg

MSG-free universal marinade for meat

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.

Water, rape oil, iodised salt(salt, potassium iodate) , vinegar, sweet whey powder, spices , sugar, thickener - xanthan gum [E 415], spice extracts.

No added preservatives, MSG, or gluten.



Your category **Food Ingredients | Spices & More**

57.002 Garlic & Herb (continued) **from 7.40 €/kg** *MSG-free universal marinade for meat*

	1 kg	9.90 €/kg
100 g/kg meat [10%].	20 kg	9.40 €/kg
MOQ may apply	100 kg	8.90 €/kg
	200 kg	8.40 €/kg
	500 kg	7.90 €/kg
buckets @ 2.5 kg	1000 kg	7.40 €/kg

52.003 Garlic & Pepper **from 17.15 €/kg** *Seasoning & Dry Marinade [with salt]*

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

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

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

MOQ may apply

sachets @ 1 kg



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

58.002 Garlic Extra [liquid] **from 6.20 €/kg** *Highly concentrated aroma*

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.

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



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

Your category **Food Ingredients | Spices & More**

40.137 **Garlic granulate 0.1-0.5 mm** **from 4.95 €/kg**

fine granules [semolina], cleaned and sieved

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



Garlic

Use as desired and according to recipe.
MOQ may apply

cartons @ 25 kg

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

40.087 **Garlic granulate 0.5-1 mm** **from 6.40 €/kg**

medium sized granules, cleaned and sieved

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



Garlic

Use as desired and according to recipe.
MOQ may apply

cartons @ 25 kg

1 kg	7.00 €/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

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.



Garlic.

Use as desired.

Your category **Food Ingredients | Spices & More**

40.128 **Garlic granulate 2-3 mm (continued)** **from 5.95 €/kg**

coarse sized granules, cleaned and sieved

	1 kg	6.55 €/kg
	100 kg	6.45 €/kg
cartons @ 25 kg	200 kg	6.35 €/kg
	500 kg	6.25 €/kg
	1000 kg	6.15 €/kg
	1500 kg	5.95 €/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.

Garlic.

0.5-1 g/kg food product or use as desired / according to recipe.
MOQ may apply

bags @ 25 kg



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

11.025 **GdL - Glucono delta-Lactone** **from 3.80 €/kg**

Food Additive [E 575]

Especially suitable for production of fermented sausages, both spreadable and slicable, i.e. Teawurst, Cervelatwurst and, of course, Pepperoni and Salami. Reduces and regulates pH-value.

Acidifier - GDL (Glucono delta-Lactone) [E 575].

Prices:

Please send your inquiry with desired purchase quantity to:
info@ingredients.de.

3-5 g/kg total recipe weight

Packaging details:

pallets à 20 bags = 500 kg

MOQ may apply



Your category **Food Ingredients | Spices & More**

11.025	GdL - Glucono delta-Lactone (continued)	from 3.80 €/kg
	<i>Food Additive [E 575]</i>	
		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
	bags @ 25 kg	
57.014	Geneva Spiced Oil	from 8.90 €/kg
	<i>Universal meat dressing [clear]</i>	
	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.	
	Rape oil, spices, salt, palm fat (hardened), skimmed milk powder, anti caking agent - silica [E 551], emulsifier - acetate [E 472a]. No added preservatives, MSG, or gluten.	
	100 g/kg meat [10 %]. MOQ may apply	
		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
	buckets @ 2.5 kg	
40.004	Ginger ground	from 9.40 €/kg
	<i>Premium Chinese Ginger</i>	
	Selected, choice quality ginger for many food applications, including meat specialities. Especially for pâté and liver sausage.	
	Ginger	
	Use as desired MOQ may apply	
		1 kg 10.00 €/kg
		100 kg 9.90 €/kg
		200 kg 9.80 €/kg
		500 kg 9.70 €/kg
		1000 kg 9.60 €/kg
		1500 kg 9.40 €/kg
	bags @ 25 kg	
52.056	Gyros [MSG-free]	from 8.55 €/kg
	<i>Seasoning & Dry Marinade [with salt]</i>	



Your category **Food Ingredients | Spices & More**

52.056 Gyros [MSG-free] (continued) **from 8.55 €/kg**
Seasoning & Dry Marinade [with salt]

Spices, salt, dextrose, sugar, rapeseed oil.

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

sachets @ 1 kg



1 kg	11.40 €/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

10.301 Herbs de Provence **from 15.65 €/kg**
Authentic French Blend of Herbs

The authentic French blend of herbs for many meat, vegetable and salad applications. Contains precious lovage. The ultimate seasoning for lamb!

Rosemary, thyme, basil, marjoram, parsley, savory, oregano, chervil, lovage.

Use as desired.
 MOQ may apply

sachets @ 0.4 kg

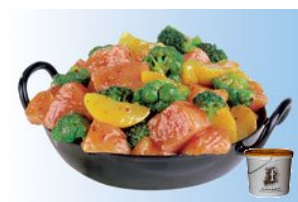


1 kg	20.90 €/kg
20 kg	19.85 €/kg
100 kg	18.80 €/kg
200 kg	17.75 €/kg
500 kg	16.70 €/kg
1000 kg	15.65 €/kg

57.064 Honey-Turkey Spiced Oil **from 8.90 €/kg**
Meat dressing for poultry [clear]

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.

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.



Your category **Food Ingredients | Spices & More**

57.064 **Honey-Turkey Spiced Oil (continued)** **from 8.90 €/kg**

Meat dressing for poultry [clear]

100 g/kg meat [10%].
Non Halal suitable.
MOQ may apply

buckets @ 2.5 kg

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

10.044 **Hot Seasoning** **from 13.40 €/kg**

Additional seasoning to boost heat

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

Use in addition to the regular seasoning.

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

Use carefully according to desired heat level.

Usage recommendation:

2-3 g/kg for spicy sausage / Frankfurters

5 g/kg for spicy burgers and QSR meats

MOQ may apply

sachets @ 1 kg



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

52.029 **Italian Herbs** **from 17.15 €/kg**

Authentic Italian Herbs

Blend of Mediterranean herbs. Use in salads, sauces, pizza and pasta dishes.

Herbs (oregano, basil, thyme, rosemary, marjoram, sage).

Use as desired.

MOQ may apply



Your category **Food Ingredients | Spices & More**

52.029 Italian Herbs (continued) from 17.15 €/kg

Authentic Italian Herbs

	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

52.051 Kebap Seasoning from 9.45 €/kg

Spice blend for Kebap and Doner Kebap

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

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

Use as desired; we recommend 10 g/kg.
MOQ may apply

sachets @ 1 kg



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
1000 kg	9.45 €/kg

89.068 Knife Robocut H 7000 by Potis from 530.00 €/pcs

Rotating Knife for Doner, Gyros, Shawarma & Co.

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



Your category **Food Ingredients | Spices & More**

89.068 Knife Robocut H 7000 by Potis (continued) **from 530.00 €/pcs**
Rotating Knife for Doner, Gyros, Shawarma & Co.

1 pcs 530.00 €/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

89.066 Knife Robocut H 8000 by Potis **from 729.00 €/pcs**
Rotating Knife for Doner, Gyros, Shawarma & Co.

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



1 pcs 729.00 €/pcs

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

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

11.251 KoloMaxx FM **from 28.10 €/kg**
Natural colouring for meat products

Your category **Food Ingredients | Spices & More**

11.251 **KoloMaxx FM (continued)** from 28.10 €/kg *Natural colouring for meat products*

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.



Beetroot juice concentrate, spice, spice extracts.

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.

1 kg	37.50 €/kg
20 kg	35.60 €/kg
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 *Seasoning & Dry Marinade [with salt]*

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.



Salt, spices (mustard), hydrolysed vegetable protein - HVP (from soya), lemon fruit powder, acidifier ? citric acid [E 330], flavouring, sunflower oil, separating agent [E 551].

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
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 *Premium Clean-Label Seasoning for Liver Sausage*

Your category **Food Ingredients | Spices & More**

55.039 **Liver Pâté Classic, fine CL (continued)** **from 10.65 €/kg**

Premium Clean-Label Seasoning for Liver Sausage

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.

7 g/kg

MOQ may apply

sachets @ 1 kg



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
1000 kg	10.65 €/kg

43.060 **Mace** **from 40.00 €/kg**

ground

Premium quality mace for various types of dishes, including soups, bakery products and sausages. Mace is the outer shell of the nutmeg.

Mace.

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



1 kg	40.60 €/kg
100 kg	40.50 €/kg
200 kg	40.40 €/kg
500 kg	40.30 €/kg
1000 kg	40.20 €/kg
1500 kg	40.00 €/kg

40.060 **Mace ground [Nutmeg seed]** **from 31.60 €/kg**

Selected premium quality

Premium quality mace for various types of dishes, including soups, bakery products and sausages. Mace is the outer shell of the nutmeg.

Mace

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



Your category **Food Ingredients | Spices & More**

40.060 Mace ground [Nutmeg seed] (continued) **from 31.60 €/kg** *Selected premium quality*

	1 kg	32.20 €/kg
	100 kg	32.10 €/kg
bags @ 25 kg	200 kg	32.00 €/kg
	500 kg	31.90 €/kg
	1000 kg	31.80 €/kg
	1500 kg	31.60 €/kg

40.053 Marjoram, rubbed **from 5.90 €/kg** *Choice quality (stemless)*

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.

Marjoram

Use as desired - use up to 5 g/kg in sausage.
MOQ may apply

bags @ 20 kg



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
1500 kg	5.90 €/kg

10.395 MDM Neutralizer [Flavour Concentrate] **from 8.90 €/kg** *To reduce unwanted flavour and odour*

Blend of flavours and flavour enhancers for recipes made with Chicken-MDM. Eliminates or reduces unwanted MDM odour and flavour.

Flavour enhancers - monosodium glutamate [E 621], disodium guanylate [E 627], disodium [E 631], salt, flavouring, separating agent - silica [E 551].

3 g/kg MDM.

Usage rate to be calculated on the MDM share, only.

MOQ may apply

sachets @ 1 kg

360 kh @ pallet



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

Your category **Food Ingredients | Spices & More**

50.003 **Meister Fixrot** from 9.45 €/kg

Colour development agent for sausages and salmon

Premium colour development agent for sausages and cured meeat brines. Optimum amounts of Ascorbic Acid and Sodium Ascorbate provide fast, reliable and long-lasting colour development.

Also suitable for colour development of smoked salmon.



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

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
1000 kg	9.45 €/kg

sachets @ 1 kg

51.001 **Meister Glutafix** from 7.40 €/kg

Flavour enhancer for food

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.

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

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

sachets @ 1 kg

11.031 **Meister Kut 88** from 3.00 €/kg

Sausage and meat phosphate pH 8.8

Your category **Food Ingredients | Spices & More**

11.031 **Meister Kut 88 (continued)** from 3.00 €/kg *Sausage and meat phosphate pH 8.8*

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

Sodium 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



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

50.018 **Meister Kut NC** from 11.40 €/kg *Sausage and meat phosphate*

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

bags @ 10 kg



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
1500 kg	11.40 €/kg

50.011 **Meister KutMaxx** from 9.05 €/kg *Sausage binder and colour stabilizer*

The standard sausage binder and stabilizer providing long-term colour development. Optimum amounts of Ascorbic Acid/Sodium Ascorbate for best results.



Your category **Food Ingredients | Spices & More**

50.011 Meister KutMaxx (continued) from 9.05 €/kg *Sausage binder and colour stabilizer*

Stabiliser [E 450], dextrose, maltodextrin, salt, antioxidant [E 315, E 316], acidifier [E 330], spice extract, separating agent [E 551], rape oil.

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

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
1000 kg	9.05 €/kg

11.010 Meister Lak 95 from 6.05 €/kg *Brine stabilizing poly phosphate pH 9.5*

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% P₂O₅ 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.

bags @ 25 kg



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

55.053 Merguez Classic from 9.90 €/kg *Seasoning for Spicy Grill Sausage French Style*

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.



Your category **Food Ingredients | Spices & More**

55.053 **Merguez Classic (continued)** from 9.90 €/kg *Seasoning for Spicy Grill Sausage French Style*

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

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

10.401 **Mesquite** 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.

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

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

MOQ may apply

sachets @ 1 kg



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

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.

Salt, dextrose, spices, spice extracts, separating agent [E 551].
Casings

5-7 g/kg total recipe weight.

8-10 g/kg if soya, starch and other filling agents are used.

Recipes

MOQ may apply



Your category **Food Ingredients | Spices & More**

55.049 **Mortadella Arabic (continued)** from 7.40 €/kg

Premium Seasoning for Mortadella [MSG-free]

	1 kg	9.90 €/kg
sachets @ 1 kg	20 kg	9.40 €/kg
	100 kg	8.90 €/kg
	200 kg	8.40 €/kg
	500 kg	7.90 €/kg
	1000 kg	7.40 €/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

5 g/kg for premium recipes

6-7 g/kg for premium poultry based recipes

This rate may be increased if non-meat proteins, starches and other filling agents are used.

MOQ may apply

sachets @ 1 kg



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
1000 kg	10.65 €/kg

12.005 **Mortadella Combi** from 12.35 €/kg

Concentrated Complete Blend for Mortadella

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.

Spices, stabiliser [E 450], antioxidant [E 315, E 316], flavour enhancer [E 621], acidifier [E 330], maltodextrin, palm fat complete hardened, spice extracts.

Casings

5 g/kg [0.5 %].

7-8 g/kg, if soya, starch and other filling agents are used.

Recipes

MOQ may apply



Your category **Food Ingredients | Spices & More**

12.005	Mortadella Combi (continued)	from 12.35 €/kg
	<i>Concentrated Complete Blend for Mortadella</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
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.	
	Mustard	
	Use as desired	
	bags @ 25 kg	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
		1500 kg 5.35 €/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.	
	Mustard powder	
	Use as desired	
	MOQ may apply	
	bags @ 25 kg	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
		1500 kg 4.55 €/kg
10.279	Nakanek	from 7.95 €/kg
	<i>Arabian Sausage Seasoning</i>	



Your category **Food Ingredients | Spices & More**

10.279 **Nakanek (continued)** from 7.95 €/kg *Arabian Sausage Seasoning*

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.

Use 30 g/kg total recipe [3%].

MOQ may apply

sachets @ 1 kg



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
1000 kg	7.95 €/kg

40.013 **Nutmeg ground** from 24.90 €/kg *extra fine ground*

Premium quality nutmeg for various types of dishes, including soups, convenience foods and pâté. One of the main spices for sausage flavouring.

Nutmeg

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



1 kg	25.50 €/kg
100 kg	25.40 €/kg
200 kg	25.30 €/kg
500 kg	25.20 €/kg
1000 kg	25.10 €/kg
1500 kg	24.90 €/kg

43.013 **Nutmeg ground** from 24.90 €/kg *extra fine ground*

Premium quality nutmeg for various types of dishes, including soups, convenience foods and pâté. One of the main spices for sausage flavouring.

Nutmeg.

Use as desired, but economically. For sausages, we recommend to use 0.5-1 g/kg total recipe, besides other spices.



Your category **Food Ingredients | Spices & More**

43.013	Nutmeg ground (continued) <i>extra fine ground</i>	from 24.90 €/kg
		1 kg 25.50 €/kg
	sachets @ 1 kg	100 kg 25.40 €/kg
		200 kg 25.30 €/kg
		500 kg 25.20 €/kg
		1000 kg 25.10 €/kg
		1500 kg 24.90 €/kg
40.025	Onion 3-5 mm [minced] <i>double cleaned and sieved</i>	from 5.70 €/kg
	For many food products, including burgers and other meat products.	
	Onions	
	Use as desired. MOQ may apply	
	cartons @ 20 kg	
		1 kg 6.30 €/kg
		100 kg 6.20 €/kg
		200 kg 6.10 €/kg
		500 kg 6.00 €/kg
		1000 kg 5.90 €/kg
		1500 kg 5.70 €/kg
40.081	Onion granulate 1 mm <i>sieved and cleaned</i>	from 5.65 €/kg
	Onion granulate for many food applications, including burgers and minced meats, ready meals and salads.	
	Onions	
	Use as desired. MOQ may apply	
	cartons @ 20 kg	
		1 kg 6.25 €/kg
		100 kg 6.15 €/kg
		200 kg 6.05 €/kg
		500 kg 5.95 €/kg
		1000 kg 5.85 €/kg
		1500 kg 5.65 €/kg
40.008	Onion kibbled [coarse, approx. 8-10 mm] <i>sieved and cleaned</i>	from 4.30 €/kg



Your category **Food Ingredients | Spices & More**

40.008 Onion kibbled [coarse, approx. 8-10 mm] (continued) **from 4.30 €/kg**

sieved and cleaned

Kibbled onions for food preparations, including burgers, minced meat, soups, sauces and other prepared foods. Selected, cleaned quality.

Onions

Use as desired.
MOQ may apply

cartons @ 14 kg



1 kg	4.90 €/kg
100 kg	4.80 €/kg
200 kg	4.70 €/kg
500 kg	4.60 €/kg
1000 kg	4.50 €/kg
1500 kg	4.30 €/kg

40.130 Onion kibbled [coarse, approx. 8-10 mm] **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.

Onions

Use as desired.
MOQ may apply

bags @ 20 kg



1 kg	3.60 €/kg
100 kg	3.50 €/kg
200 kg	3.40 €/kg
500 kg	3.30 €/kg
1000 kg	3.20 €/kg
1500 kg	3.00 €/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.

Onions

Use as desired.
MOQ may apply



Your category **Food Ingredients | Spices & More**

40.129 **Onion Powder, sieved and cleaned (continued)** from 5.20 €/kg *Selected, choice quality*

	1 kg	5.80 €/kg
PE bags @ 20 kg	100 kg	5.70 €/kg
	200 kg	5.60 €/kg
	500 kg	5.50 €/kg
	1000 kg	5.40 €/kg
	1500 kg	5.20 €/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.

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

100 g/kg meat [10%].
MOQ may apply

buckets @ 2.5 kg

40.074 **Oregano rubbed [stemless]** from 11.30 €/kg *Choice quality*

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.



Oregano

Use as desired.
MOQ may apply

bags @ 5 kg

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
1500 kg	11.30 €/kg

Your category **Food Ingredients | Spices & More**

52.018 Oriental Classic **from 11.80 €/kg**
Seasoning & Dry Marinade [with salt]

Oriental - spicy, decorative seasoning with lots of herbs and a distinctive sesame and curry taste. To add value to many dishes and convenience foods, and to add flavour and appeal to sausage specialities.

Spices, dextrose, salt, rape oil.

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

MOQ may apply

sachets @ 1 kg



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
1000 kg	11.80 €/kg

58.043 Paprika 3,000 [liquid] **from 8.90 €/kg**
Natural Food Colouring

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

poly-cans @ 3 kg



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

40.022 Paprika 40,000 [liquid] **from 18.00 €/kg**
Natural Food Colouring

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].



Your category **Food Ingredients | Spices & More**

40.022 Paprika 40,000 [liquid] (continued) from 18.00 €/kg

Natural Food Colouring

	1 kg	24.00 €/kg
Natural paprika extract.	20 kg	22.80 €/kg
Carry-over ingredients: rape oil, sunflower oil.	100 kg	21.60 €/kg
Recommended Labeling Declaration:(colouring agent) paprika	200 kg	20.40 €/kg
(extract).	500 kg	19.20 €/kg
	1000 kg	18.00 €/kg

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] from 10.65 €/kg

Natural Food Colouring

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).

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
1000 kg	10.65 €/kg

0.5-2 g/kg, depending on the type of food product and required
 colour intensity.
 For sausage colouring, add 1-2 g/kg total recipe weight.
 Important: Shake well before use!
 MOQ may apply

re-sealable poly-cans @ 12 kg

58.047 Paprika 6,000 [liquid] from 9.90 €/kg

Natural Food Colouring

Your category **Food Ingredients | Spices & More**

58.047 Paprika 6,000 [liquid] (continued) **from 9.90 €/kg** *Natural Food Colouring*

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. 6,000 colour units [as per ASTA].

Rapeseed oil, spice extracts (paprika).

Recommended Labeling Declaration: colouring agent paprika extract.

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



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

poly-cans @ 9 kg, packed on pallets á 288 kg

58.017 Paprika delicatess 140 ASTA **from 6.40 €/kg** *highest colour intensity*

Highly red paprika for all food products, including salami, ready meals, soups, sauces and others. Natural colouring agent. Very high colour concentration results into low usage rate.

Paprika

Use as desired.

MOQ may apply

bags @ 25 kg



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

58.016 Paprika hot **from 5.40 €/kg** *extra fine ground powder*

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.



Your category **Food Ingredients | Spices & More**

58.016 Paprika hot (continued) **from 5.40 €/kg** *extra fine ground powder*

	1 kg	6.00 €/kg
Paprika	100 kg	5.90 €/kg
	200 kg	5.80 €/kg
	500 kg	5.70 €/kg
Use very carefully - we recommend 1-3 g/kg.	1000 kg	5.60 €/kg
MOQ may apply	1500 kg	5.40 €/kg
bags @ 25 kg		

58.015 Paprika sweet 80 ASTA, ground **from 6.00 €/kg** *high colour intensity*

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.



Paprika	1 kg	6.60 €/kg
	100 kg	6.50 €/kg
	200 kg	6.40 €/kg
	500 kg	6.30 €/kg
Use as desired.	1000 kg	6.20 €/kg
MOQ may apply	1500 kg	6.00 €/kg
bags @ 25 kg		

40.066 Paprikachips green 3 mm **from 15.90 €/kg** *Selected, choice quality bell pepper*

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.



Paprika	1 kg	16.50 €/kg
	100 kg	16.40 €/kg
	200 kg	16.30 €/kg
	500 kg	16.20 €/kg
Use as desired.	1000 kg	16.10 €/kg
MOQ may apply	1500 kg	15.90 €/kg
cartons @ 20 kg		

Your category **Food Ingredients | Spices & More**

40.063 **Paprikachips green 9 mm** **from 14.90 €/kg**

Selected, choice quality bell pepper

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.



Paprika

Use as desired.
MOQ may apply

cartons @ 20 kg

1 kg	15.50 €/kg
100 kg	15.40 €/kg
200 kg	15.30 €/kg
500 kg	15.20 €/kg
1000 kg	15.10 €/kg
1500 kg	14.90 €/kg

40.067 **Paprikachips red 3 mm** **from 12.90 €/kg**

Selected, choice quality bell pepper

Small cut red paprika chips, dried, approx. 2-3 mm. Use to add value to many food and meat products.



Paprika

Use as desired.
MOQ may apply

cartons @ 25 kg

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

40.062 **Paprikachips red 9 mm** **from 11.90 €/kg**

Selected, choice quality bell pepper



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.



Paprika

Use as desired.
MOQ may apply

Your category **Food Ingredients | Spices & More**

40.062	Paprikachips red 9 mm (continued)	from 11.90 €/kg	
	<i>Selected, choice quality bell pepper</i>		
	cartons @ 17.5 kg	1 kg	12.50 €/kg
		100 kg	12.40 €/kg
		200 kg	12.30 €/kg
		500 kg	12.20 €/kg
		1000 kg	12.10 €/kg
		1500 kg	11.90 €/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.		
	Paprika		
	Use as desired.	1 kg	13.50 €/kg
	MOQ may apply	100 kg	13.40 €/kg
		200 kg	13.30 €/kg
		500 kg	13.20 €/kg
		1000 kg	13.10 €/kg
	bags @ 20 kg	1500 kg	12.90 €/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.		
	Paprika		
	Use as desired.	1 kg	15.00 €/kg
	MOQ may apply	100 kg	14.90 €/kg
		200 kg	14.80 €/kg
		500 kg	14.70 €/kg
		1000 kg	14.60 €/kg
	bags @ 25 kg	1500 kg	14.40 €/kg
40.044	Parsley rubbed	from 11.60 €/kg	
	<i>Sieved and cleaned, approx. 4 mm cut</i>		

Your category **Food Ingredients | Spices & More**

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.



Parsley

Use as desired.
MOQ may apply

bags @ 10 kg

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

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.



Water, glucose syrup, stabiliser - diphosphate [E 450] and sodium ascorbate [E 301], salt, dextrose, maltodextrin, flavouring. No added MSG.

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

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
1000 kg	6.30 €/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.



Your category **Food Ingredients | Spices & More**

10.080 Pastrami Classic (continued) **from 10.65 €/kg**

Decor seasoning for Pastrami, Roast Beef

Spices.

Recipes

Find the AGAGEL® pre-blend that suits your business best to improve texture and yield by checking the brochure below.

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
1000 kg	10.65 €/kg

Use as a rub as desired; we recommend 20-25 g/kg
MOQ may apply

sachets @ 1 kg

40.059 Pepper black & white broken 0500/1600 **from 10.20 €/kg**

Double cleaned and sieved, steam-sterilized

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

Pepper.Reduced bacteria count by steam sterilization.

Use as desired.

Also available in 1-kg-sachets

MOQ may apply

bags @ 25 kg



1 kg	10.80 €/kg
100 kg	10.70 €/kg
200 kg	10.60 €/kg
500 kg	10.50 €/kg
1000 kg	10.40 €/kg
1500 kg	10.20 €/kg

40.018 Pepper black broken 710/2000 **from 7.90 €/kg**

Double cleaned and sieved, steam-sterilized

Black broken pepper of uniform corn size: 0.7-2 mm. Use to add value to sausage and meat products.

Pepper.Reduced bacteria count by steam sterilization.

Use as desired.

Also available in 1-kg-sachets

MOQ may apply



Your category **Food Ingredients | Spices & More**

40.018	Pepper black broken 710/2000 (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	
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.	
	Pepper.Reduced bacteria count by steam sterilization.	
	Use as desired.	
	Also available in 1-kg-sachets	
	MOQ may apply	
		1 kg 8.10 €/kg
		100 kg 8.00 €/kg
		200 kg 7.90 €/kg
		500 kg 7.80 €/kg
		1000 kg 7.70 €/kg
		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 guaranteed content of essential oil of 1.3%. For dark sauces, soups, roasts and, of course, most sausage seasonings.	
	Pepper.Guaranteed content of essential oil of 1.3%.Reduced bacteria count by steam sterilization.	
	Use as desired.	
	Also available in 1-kg-sachets	
	MOQ may apply	
		1 kg 6.25 €/kg
		100 kg 6.15 €/kg
		200 kg 6.05 €/kg
		500 kg 5.95 €/kg
		1000 kg 5.85 €/kg
		1500 kg 5.65 €/kg
	bags @ 25 kg	
58.014	Pepper black whole	from 7.90 €/kg
	<i>Double cleaned and sieved, steam-sterilized</i>	



Your category **Food Ingredients | Spices & More**

58.014 **Pepper black whole (continued)** from 7.90 €/kg

Double cleaned and sieved, steam-sterilized

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

bags @ 25 kg



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

58.035 **Pepper green [whole] in brine** from 12.20 €/kg

Premium Amazon Pepper [6 kg can]

Green peppercorns from Brazil in gourmet quality. Spicy, but not too hot. Attractive, even appeal. Ideal for your favourite steak sauce, soups and other savoury dishes. Also suitable as a sausage ingredient.

Green pepper, brine [vinegar, water, sugar, salt].

Always compare the price per kg drained weight, not the price per kg gross weight (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



1 kg	13.50 €/kg
12 kg	13.50 €/kg
24 kg	13.00 €/kg
48 kg	12.80 €/kg
96 kg	12.60 €/kg
180 kg	12.40 €/kg
360 kg	12.20 €/kg

40.017 **Pepper white ground** from 8.90 €/kg

Double cleaned and steam-sterilized

Your category **Food Ingredients | Spices & More**

40.017 Pepper white ground (continued) **from 8.90 €/kg** *Double cleaned and steam-sterilized*

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

bags @ 25 kg



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

58.013 Pepper white whole **from 9.90 €/kg** *Double cleaned and sieved, steam-sterilized*

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.

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



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

10.055 Pepperoni **from 11.40 €/kg** *Seasoning for Pepperoni*

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.



Your category **Food Ingredients | Spices & More**

10.055 **Pepperoni (continued)** from 11.40 €/kg *Seasoning for Pepperoni*

	1 kg	15.25 €/kg
Use 20 g/kg [2%]	20 kg	14.45 €/kg
Recipes	100 kg	13.70 €/kg
Casings	200 kg	12.95 €/kg
MOQ may apply	500 kg	12.20 €/kg
	1000 kg	11.40 €/kg

sachets @ 1 kg [for 50 kg each]

10.054 **Pepperoni Rapido** from 7.95 €/kg *Seasoning and fermentation agent*

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.
Contains GdL for fast, safe fermenting without climate rooms.



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

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
1000 kg	7.95 €/kg

sachets @ 1.15 kg [for 50 kg each]

10.236 **Pepperoni Seasoning HOT (liquid)** from 24.35 €/kg *Liquid Seasoning Concentrate for Pepperoni*

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

Your category **Food Ingredients | Spices & More**

10.236 **Pepperoni Seasoning HOT (liquid) (continued)** from 24.35 €/kg *Liquid Seasoning Concentrate for Pepperoni*

	1 kg	32.50 €/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
cans @ 3 kg		

57.046 **Piri Piri Spiced Oil** from 8.90 €/kg *Red-hot marinade for meat [clear]*

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.

Rape oil, spices, salt, spice extracts, palm fat (hardened), anti caking agent - silica [E 551], emulsifier - acetate [E 472a].
No added preservatives, MSG, or gluten.

70 g/kg meat [7%].

MOQ may apply

buckets @ 2.5 kg



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

40.020 **Pistachios extra green** from 48.00 €/kg *Premium Quality, hand picked and peeled*

Selected pistachios in uniform size. Ideal for Pistachio Mortadella and other large diameter cooked sausages.

Pistachios.

Country of Origin: Iran (t.b.c.)

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



1 kg	54.00 €/kg
12 kg	54.00 €/kg
24 kg	49.00 €/kg
36 kg	48.00 €/kg

11.002 **Potato Starch Superior** from 1.35 €/kg *Native potato starch, made in EU*

Your category **Food Ingredients | Spices & More**

11.002 **Potato Starch Superior (continued)** from 1.35 €/kg

Native potato starch, made in EU

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.



Potato starch.

PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE
DUE TO CURRENT SHORTAGE OF SUPPLY.

1 kg	2.20 €/kg
1000 kg	1.90 €/kg
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

Premium poultry marinade [clear]

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.



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.

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

100 g/kg meat [10%].

Non Halal suitable.

MOQ may apply

buckets @ 2.5 kg

52.052 **Roast Chicken** from 10.65 €/kg

Seasoning & Dry Marinade [with salt]

Your category **Food Ingredients | Spices & More**

52.052 **Roast Chicken (continued)** from 10.65 €/kg

Seasoning & Dry Marinade [with salt]

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

Use 20-30 g/kg.

sachets @ 1 kg



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
1000 kg	10.65 €/kg

10.008 **Roasted Onion Extra** from 17.15 €/kg

Liquid onion extract

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.

Spice extracts, dried glucose syrup, water, rape seed oil.

Use as desired.
We recommend to use 3-5 g/kg food product.
MOQ may apply

PE cans @ 3 kg



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

40.005 **Roasted Onions** from 6.35 €/kg




from EU production

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



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40.005	Roasted Onions (continued) <i>from EU production</i>	from 6.35 €/kg
	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.	1 kg 6.35 €/kg 450 kg 6.35 €/kg
	cartons @ 10 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.	
	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	1 reel 9.80 €/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.	
	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	1 reel 11.50 €/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.	
	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	

Your category **Food Ingredients | Spices & More**

87.032 Roasting Net B/5, 24 P white (continued) **from 13.30 €/reel**
for 200 mm filling horns

1 reel 13.30 €/reel

87.030 Roasting Net B/5, 28 P white **from 14.60 €/reel**
for 250 mm filling horns

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



1 reel 14.60 €/reel

11.146 RoMaxx MB liquid **from 7.40 €/kg**
Natural Food Preservation

100% natural preservation of food products based on spice extracts. Drastic reduction of micro-biological activities. Use for cooked and fresh meat products, burgers, sausages and QSR food.

Highly effective due to low usage rate.

Herb extract (rosemary), salt, spice.

Shelf-life:

24 months

MOQ may apply



1 kg	9.90 €/kg
20 kg	9.40 €/kg
100 kg	8.90 €/kg
200 kg	8.40 €/kg
500 kg	7.90 €/kg
1000 kg	7.40 €/kg

Only 2 g/kg [0.2 %] provide drastic reduction of micro-biological activities which result into considerably extended shelf-life.

poly-cans @ 3 kg

11.154 RoMaxx MB Super **from 6.80 €/kg**
Food Preservation

Preservation of food products based on sodium bisulfite. Maximum reduction of micro-biological activities. Use for cooked and fresh meat products, burgers, sausages, and QSR food.

Preservatives [E 223], acidity regulator [E 262, E 331].



Your category **Food Ingredients | Spices & More**

11.154 **RoMaxx MB Super (continued)** from 6.80 €/kg *Food Preservation*

2 g/kg [0.2 %] total recipe weight. Please observe possible legal maximum usage.

MOQ may apply

bags @ 5 kg

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

11.108 **RoMaxx O-7.5** from 77.00 €/kg *natural antioxidant for food*

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.

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



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

40.050 **Rosemary** from 6.65 €/kg *fine cut*

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

Use as desired.

MOQ may apply



Your category **Food Ingredients | Spices & More**

40.050 Rosemary (continued) from 6.65 €/kg *fine cut*

	1 kg	7.25 €/kg
	100 kg	7.15 €/kg
	200 kg	7.05 €/kg
	500 kg	6.95 €/kg
	1000 kg	6.85 €/kg
	1500 kg	6.65 €/kg
bags @ 30 kg		

40.078 Sage rubbed [stemless] from 10.40 €/kg *Choice quality*

Selected choice quality rubbed sage, stemless.

Sage

Use as desired.
MOQ may apply

bags @ 5 kg



1 kg	11.00 €/kg
100 kg	10.90 €/kg
200 kg	10.80 €/kg
500 kg	10.70 €/kg
1000 kg	10.60 €/kg
1500 kg	10.40 €/kg

10.040 Salami Classic from 12.35 €/kg *Seasoning for naturally fermented salami*

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

sachets @ 1 kg



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
1000 kg	12.35 €/kg

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55.042 **Salami Classic CL** from 14.15 €/kg

Premium Clean-Label Seasoning for Sausages

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.



Spices. No additives or flavourings added
MOQ may apply

4 g/kg
5-6 g/kg for poultry based recipes
Recipes
Casings

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

sachets @ 1 kg

10.059 **Salami Rapido** from 10.65 €/kg

Seasoning + fermenting agent

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

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
1000 kg	10.65 €/kg

sachets @ 1 kg

52.046 **Savannah Classic** from 11.40 €/kg

Seasoning & Dry Marinade [with salt]

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.



Your category **Food Ingredients | Spices & More**

52.046 Savannah Classic (continued) from 11.40 €/kg *Seasoning & Dry Marinade [with salt]*

Spices, iodized salt (salt, potassium iodate), palm fat hardened, flavour enhancer [E 621], spice extract.

10-20 g/kg or use as desired.
MOQ may apply

sachets @ 1 kg

1 kg	15.25 €/kg
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

10.042 Smokin' Joe from 5.55 €/kg *Smoked salt for food*

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

sachets @ 2 kg



1 kg	7.40 €/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 *Food Additive [E 451]*

Mono phosphate for use in food products as stabilizer and binding agent.

Sodium Tripolyphosphate.

PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE
DUE TO POSSIBLE SHORTAGE OF SUPPLY.

3 g/kg

ADI [Acceptable Daily Intake]: 0-70 mg/kg body weight.

Packaging details:

pallets à 40 bags = 1,000 kg = MOQ



Your category **Food Ingredients | Spices & More**

11.062 **Sodium Tripolyphosphate (continued)** from 2.15 €/kg *Food Additive [E 451]*

bags @ 25 kg

1 kg	2.45 €/kg
1000 kg	2.45 €/kg
2000 kg	2.35 €/kg
5000 kg	2.25 €/kg
10000 kg	2.15 €/kg

10.443 **Soya Bolognese** from 10.65 €/kg *Veggie/Vegan Soya Bolognese*

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].

Use 250 g/l fluid [25%].

Blend with cold water. Boil for 5 minutes while stirring.

Content of each bucket is good for 16 kg of Soya Bolognese Sauce

MOQ may apply

buckets @ 4 kg



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
1000 kg	10.65 €/kg

89.335 **Star Base Square Tube** from 57.50 €/pcs *stainless steel*

Basic star quare tube to be used as manufacturing aid for Doner Kebap.

Specification:

Dimensions: 350 x 350 x 120 mm

Square tube: 30 x 30 mm



1 pcs 57.50 €/pcs

63.003 **Starter Cultures B-LC-007** from 14.35 €/pcs *for fermented sausages [Salami, Pepperoni]*

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.

Sales price per sachet



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63.003 Starter Cultures B-LC-007 (continued) **from 14.35 €/pcs** *for fermented sausages [Salami, Pepperoni]*

Starter Culture.

Shelf life: 18 months when kept at -18° C.

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

1 pcs	17.75 €/pcs
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
500 pcs	14.65 €/pcs
1000 pcs	14.35 €/pcs

10.049 Sucuk [Turkish Sausage] **from 10.65 €/kg** *Seasoning for Turkish Sausage*

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.

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].

35 g/kg total recipe weight [3.5 %]

Recipes

Casings

MOQ may apply

sachets @ 3.5 kg



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
1000 kg	10.65 €/kg

52.023 Tandoori Paste Compound **from 7.40 €/kg** *Basic Compound to Make Tandoori Paste*

Indian classic flavour for ethnic food dishes. For chicken, rice and vegetable dishes. Contains salt, additional use of salt is not required.

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.

MOQ may apply



Your category **Food Ingredients | Spices & More****52.023 Tandoori Paste Compound (continued)** **from 7.40 €/kg***Basic Compound to Make Tandoori Paste*

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

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

40.036 Tarragon rubbed**from 33.55 €/kg***Premium quality, stemless*

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

55.054 Thuringian Grill Sausage**from 8.90 €/kg***Seasoning for Thuringian grill sausage*

Blend of spices and herbs for German bratwurst specialities, e. g. Thuringian, Nuremberg, and Franconian. Contains delicate marjoram and caraway note.

Spices (e.g. Mustard flour), sugar.

Use 6 g/kg.

Recipes

Collagen Casings

MOQ may apply



Your category **Food Ingredients | Spices & More**

55.054	Thuringian Grill Sausage (continued)	from 8.90 €/kg
	<i>Seasoning for Thuringian grill sausage</i>	
		1 kg 11.90 €/kg
	sachets @ 1kg	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
40.079	Thyme rubbed [stemless]	from 10.60 €/kg
	<i>Selected, choice quality</i>	
	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.	
	Thyme	
	Use as desired.	
	MOQ may apply	
		1 kg 11.20 €/kg
		100 kg 11.10 €/kg
		200 kg 11.00 €/kg
		500 kg 10.90 €/kg
		1000 kg 10.80 €/kg
		1500 kg 10.60 €/kg
52.050	Tikka Seasoning	from 12.35 €/kg
	<i>Seasoning & Dry Marinade [with salt]</i>	
	Seasoning with salt and visible herbs to marinate roasts. Use also for meat cuts and for stir fry dishes. Excellent for lamb kebab. No added MSG.	
	Spices, salt, sweet whey powder, yeast extract, spice extracts, separating agent - silica [E 551], acidifier - citric acid [E 330].	
	20 g/kg or use as desired.	
	MOQ may apply	
		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
		1000 kg 12.35 €/kg
10.256	Tomato Ketchup	from 7.95 €/kg
	<i>Seasoning for Tomato Ketchup</i>	



Your category **Food Ingredients | Spices & More**

10.256 **Tomato Ketchup (continued)** from 7.95 €/kg *Seasoning for Tomato Ketchup*

Red-brownish coloured, premium blend of spices for the production of ketchups and tomato based sauces.

Spices, sugar, dextrose, separating agent [E551].

10 g/kg [1%] or use as desired.
MOQ may apply

sachets @ 1 kg



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
1000 kg	7.95 €/kg

40.041 **Turmeric ground** from 4.25 €/kg *[Indian Spice]*

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.

Turmeric

Use as desired but economically
MOQ may apply

bags @ 25 kg



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
1500 kg	4.25 €/kg

55.004 **Vienna Red Classic** from 10.65 €/kg *Paprika-orientated seasoning*

Seasoning for Frankfurter Sausage, Hot Dogs and Vienna sausage. Contains lots of paprika for best colour results. Premium seasoning.

Spices, dextrose, dry glucose syrup, yeast extract, flavour enhancer [E 621], spice extracts, acidifier [E 330], antioxidant [E 300].

Use binder in addition, if desired.



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55.004 **Vienna Red Classic (continued)** from 10.65 €/kg

Paprika-orientated seasoning

Only 4 g/kg total recipe weight.

Recipes

Casings

MOQ may apply

sachets @ 1 kg

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
1000 kg	10.65 €/kg

10.334 **Western Burger** from 10.65 €/kg

Concentrated Seasoning for Burgers and Nuggets

Concentrated blend of spices and herbs for Burgers Western style.

Provides old fashioned Burger flavour.

Use also for Chicken Nuggets and other restructured products.

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].

10 g/kg for beef and chicken burgers

Recipes

MOQ may apply

sachets @ 1 kg



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
1000 kg	10.65 €/kg

57.061 **Wild Garlic Spiced Oil** from 9.45 €/kg

Trendy meat dressing [clear]

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.



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57.061 Wild Garlic Spiced Oil (continued) **from 9.45 €/kg**
Trendy meat dressing [clear]

	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**
0.5-1 mm Beechwood Sawdust

smoldering smoking saw dust for poured [feed-in], cartridge and cold smoke systems
 Type HB 500-1000 [0,5-1 mm saw dust size].
 Other sizes are also available.



100% natural beechwood saw dust
 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

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

bags @ 15 kg

66.005 Wood Chips / Saw Dust HBK 750-2000 **from 0.80 €/kg**
0.75-3 mm Beechwood Sawdust

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

Your category **Food Ingredients | Spices & More**

66.005 **Wood Chips / Saw Dust HBK 750-2000 (continued)** **from 0.80 €/kg**

0.75-3 mm Beechwood Sawdust

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

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	0.80 €/kg

66.004 **Woodchips / Saw Dust KL 1-4** **from 0.85 €/kg**

2-4.5 mm Beechwood Chips for smoke houses

for use in condensate smoke systems

Type KL 1-4 [2-4.5 mm chip size].

Other sizes are also available.

100% natural beechwood chips

unlimited storage

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



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

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



Your category **Food Ingredients | Spices & More**

66.002	Woodchips / Saw Dust KL 2-16 (continued)	from 0.85 €/kg	
4-12 mm Beechwood chips for smoke houses			
		1 kg	1.10 €/kg
		15 kg	1.10 €/kg
	4-12 mm smoldering smoking chips for use in smoke generators.	630 kg	1.05 €/kg
	Packaging details:	1260 kg	1.00 €/kg
	pallets à 42 bags = 630 kg	2520 kg	0.95 €/kg
	Minimum order quantity [MOQ]: 150 kg	6930 kg	0.90 €/kg
		14490 kg	0.85 €/kg
	bags @ 15 kg		