



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

18. April 2024

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Your category **Semi-Dry Sausage**

10.027 **Cabanossi** from 10.65 €/kg *Authentic Hungarian seasoning*

Seasoning with lots of paprika for the authentic Hungarian sausage speciality 'Cabanossi'. Spicy flavouring [paprika - pepper - garlic] for many sausage application. No added MSG.

Sugars (dextrose = glucose approx. 30%, sucrose, dry glucose syrup, maltodextrin) , spices , hydrolysed vegetable protein - HVP, mustard flour, anti oxidant [E 300, E 301], acidifier [E 330], flavouring.

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

Recipes

Collagen Casings

MOQ may apply

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

55.045 **Chorizo Classic** from 8.90 €/kg *Premium Seasoning for Spanish Style Sausage*

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.

Salt, spices, dextrose, beetroot-juice-powder, spice extracts, antioxidant [E 300], separating agent [E 551].

36 g/kg, or use as desired.

Recipes

Collagen Casings

MOQ may apply

sachets @ 1 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

10.039 **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.



Your category **Semi-Dry Sausage**

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

	1 kg	21.90 €/kg
	20 kg	20.80 €/kg
	100 kg	19.70 €/kg
	200 kg	18.60 €/kg
	500 kg	17.50 €/kg
	1000 kg	16.40 €/kg
Spices , dextrose, sugar, mustard flour, acidifier - citric acid [E 330], spice extracts.		
5 g/kg total recipe weight.		
Recipes		
Casings		
MOQ may apply		
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

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.



Your category **Semi-Dry Sausage**

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

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.

sachets @ 2 kg

1 kg	3.90 €/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

10.197 Debrecziner Classic 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.



Your category **Semi-Dry Sausage**

10.197	Debrecziner Classic (continued)	from 11.05 €/kg
	<i>seasoning for Debrecziner sausage</i>	

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

40.006	Garlic Powder	from 4.80 €/kg
	<i>Double cleaned and sieved</i>	

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

10.044	Hot Seasoning	from 13.40 €/kg
	<i>Additional seasoning to boost heat</i>	

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

Use in addition to the regular seasoning.

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

MOQ may apply



Your category **Semi-Dry Sausage**

10.044 **Hot Seasoning (continued)** from 13.40 €/kg *Additional seasoning to boost heat*

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

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

11.251 **KoloMaxx FM** 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.

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



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

sachets @ 1 kg

360 kg @ pallet

50.003 **Meister Fixrot** from 9.45 €/kg *Colour development agent for sausages and salmon*

Premium colour development agent for sausages and cured meat 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.



Your category **Semi-Dry Sausage**

50.003 Meister Fixrot (continued)	from 9.45 €/kg
<i>Colour development agent for sausages and salmon</i>	

	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
Dextrose, antioxidant [E 315, E 316], acidifier [E 330], rapeseed oil.		
1 g/kg for large diameter sausage		
2 g/kg for small diameter sausage		
5 g/kg brines @ 20% injection rate		
2 g/kg brines @ 50% injection rate		
MOQ may apply		
sachets @ 1 kg		

51.001 Meister Glutafix	from 7.40 €/kg
<i>Flavour enhancer for food</i>	

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
<i>Sausage and meat phosphate pH 8.8</i>	

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

Your category **Semi-Dry Sausage**

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

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

50.011 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.

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

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 **Semi-Dry Sausage**

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		

10.055	Pepperoni	from 11.40 €/kg
	<i>Seasoning for Pepperoni</i>	

Authentic American spice blend for the famous pizza sausage topping. Selected, precious spices guarantee flavour and lots of paprika for the typical red pepperoni colour.
For dry and semi-dry sausage.



Spices, salt, dextrose, flavour enhancer - mono sodium glutamate [E 621], colouring agent - paprika extract, spice extracts.

Use 20 g/kg [2%]

Recipes

Casings

MOQ may apply

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 [for 50 kg each]

10.054	Pepperoni Rapido	from 7.95 €/kg
	<i>Seasoning and fermentation agent</i>	

Authentic American blend for the famous pizza sausage. Selected, precious spices for flavour, and lots of paprika for the typical red colour. For dry and semi-dry sausage.
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

Your category **Semi-Dry Sausage**

10.054	Pepperoni Rapido (continued)	from 7.95 €/kg
	<i>Seasoning and fermentation agent</i>	

	1 kg	10.65 €/kg
sachets @ 1.15 kg [for 50 kg each]	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

10.236	Pepperoni Seasoning HOT (liquid)	from 24.35 €/kg
	<i>Liquid Seasoning Concentrate for Pepperoni</i>	

Hot, aromatic spice concentrate for the famous American pizza sausage. Selected, precious spices for flavour and lots of paprika for the typical red pepperoni colour.
For dry and semi-dry manufactured Pepperoni.



Rape oil, Spice extracts, emulsifier [E 472a].

Only 5 g/kg - very concentrated!

Recipes

Casings

MOQ may apply

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

55.042	Salami Classic CL	from 14.15 €/kg
	<i>Premium Clean-Label Seasoning for Sausages</i>	

Well balanced, premium blend of spices, including pepper, garlic, and coriander for all dry and semi-dry sausages, and all types of Salami. For beef, poultry, lamb and pork meat.



Spices. No additives or flavourings added

MOQ may apply

4 g/kg

5-6 g/kg for poultry based recipes

Recipes

Casings

Your category **Semi-Dry Sausage**

55.042	Salami Classic CL (continued)	from 14.15 €/kg
	<i>Premium Clean-Label Seasoning for Sausages</i>	

	1 kg	18.90 €/kg
sachets @ 1 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

10.059	Salami Rapido	from 10.65 €/kg
	<i>Seasoning + fermenting agent</i>	

Complete blend of spices and functional ingredients for accelerated production of salami and other dry sausage products. Reduced processing time due to added GdL which acts as an accelerator.

Spices, spice extracts, acidity regulator - GDL [E 575], sugars (dextrose, lactose), acidifier - ascorbic acid [E 300] - tartaric acid [E 334] - citric acid [E 330].

12 g/kg total recipe weight [1.2 %]

Recipes

Casings

MOQ may apply

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

10.042	Smokin' Joe	from 5.55 €/kg
	<i>Smoked salt for food</i>	

Smoke flavour for food products, including potato salad, sauces, soups, dips, dressings, meat and poultry products, and fish. Especially suitable for frankfurter type sausage.

Salt, flavouring, anti caking agent - silica [E 551], dry-caramel-sugar-syrup [caramel, maltodextrin].

5-8 g/kg sausage

2-4 g/kg cooked ham

We recommend that the salt content is reduced by the same amount of added Smokin' Joe'.

MOQ may apply



Your category **Semi-Dry Sausage**

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

	1 kg	7.40 €/kg
sachets @ 2 kg	20 kg	7.00 €/kg
	100 kg	6.65 €/kg
	200 kg	6.25 €/kg
	500 kg	5.90 €/kg
	1000 kg	5.55 €/kg

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

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



Your category **Semi-Dry Sausage**

66.006 Wood Chips / Saw Dust HB 500-1000 (continued) **from 0.85 €/kg**
0.5-1 mm Beechwood Sawdust

	1 kg	1.10 €/kg
bags @ 15 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

66.005 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

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

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

bags @ 15 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

Your category **Semi-Dry Sausage**

66.004 Woodchips / Saw Dust KL 1-4 (continued) **from 0.85 €/kg**
2-4.5 mm Beechwood Chips for smoke houses

	1 kg	1.10 €/kg
	15 kg	1.10 €/kg
2-4.5 mm beechwood chips for use in condensate smoke systems.	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

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	1 kg	1.10 €/kg
unlimited storage	15 kg	1.10 €/kg
Made in Germany	630 kg	1.05 €/kg
	1260 kg	1.00 €/kg
4-12 mm smoldering smoking chips for use in smoke generators.	2520 kg	0.95 €/kg
Packaging details:	6930 kg	0.90 €/kg
pallets à 42 bags = 630 kg	14490 kg	0.85 €/kg
Minimum order quantity [MOQ]: 150 kg		

bags @ 15 kg