



**friedrich ingredients**

FLAVOUR & FUNCTION FOR YOUR SUCCESS

25. April 2024

*Dear Customer,*

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

Did you know that you can order **samples** right here online? It is easy and only takes a few minutes. After we have received your sample order, we are getting in touch with you to discuss shipping and possible documentation needed for your clearing.

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

Our **library of production recipes** is available to all visitors without prior registration or log-in. Many recipes are at your disposal in convenient MS Excel® format that allows you to change the total recipe weight according to your individual batch.

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

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

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

Sincerely,

**friedrich ingredients gmbh**

FLAVOUR & FUNCTION FOR YOUR SUCCESS

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

**Registered Address**  
friedrich gewürze gmbh  
Reichenastr. 19a  
DE-78467 Konstanz

**Registered in Freiburg**  
Nr. 381548  
VAT-ID DE812371827

**Director**  
Reinhard Friedrich

**Telephone**  
+49 7531 89276-0  
**Telefax**  
+49 7531 89276-10

**Email**  
info@ingredients.de  
**Internet**  
www.ingredients.de

## Your category **Salami, Pepperoni, Sucuk & Co.**

### 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 **Salami, Pepperoni, Sucuk & Co.**

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

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

**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

### 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.



## Your category **Salami, Pepperoni, Sucuk & Co.**

### 11.049 Curing Salt [Nitrite pickling salt] (continued) from 0.60 €/kg Ready-for-use Nitrite Curing Salt [NCS] 0.9%

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

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

Use according to recipe, for example:

10-12 g/kg for sausages from white meat

18-22 g/kg for sausages from red meat

30-35 g/kg for dry cured sausages and cured meats

bags @ 25 kg

### 40.006 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.



## Your category **Salami, Pepperoni, Sucuk & Co.**

### 11.025 **GdL - Glucono delta-Lactone (continued)** from 3.80 €/kg *Food Additive [E 575]*

	1 kg	4.30 €/kg
3-5 g/kg total recipe weight	100 kg	4.20 €/kg
Packaging details:	200 kg	4.10 €/kg
pallets à 20 bags = 500 kg	500 kg	4.00 €/kg
MOQ may apply	1000 kg	3.90 €/kg
	1500 kg	3.80 €/kg

bags @ 25 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

### 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.



## Your category **Salami, Pepperoni, Sucuk & Co.**

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

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 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.



## Your category **Salami, Pepperoni, Sucuk & Co.**

### 51.001 Meister Glutafix (continued) from 7.40 €/kg *Flavour enhancer for food*

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

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

### 40.018 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

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

### 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.

Use 20 g/kg [2%]

Recipes

Casings

MOQ may apply



## Your category **Salami, Pepperoni, Sucuk & Co.**

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

	1 kg	15.25 €/kg
sachets @ 1 kg [for 50 kg each]	20 kg	14.45 €/kg
	100 kg	13.70 €/kg
	200 kg	12.95 €/kg
	500 kg	12.20 €/kg
	1000 kg	11.40 €/kg

### 10.054 **Pepperoni Rapido** from 7.95 €/kg *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 **Salami, Pepperoni, Sucuk & Co.**

### 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		

### 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

### 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



## Your category **Salami, Pepperoni, Sucuk & Co.**

### 55.042 **Salami Classic CL (continued)** from 14.15 €/kg *Premium Clean-Label Seasoning for Sausages*

	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 *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

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 *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



## Your category **Salami, Pepperoni, Sucuk & Co.**

### 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

### 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

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



## Your category **Salami, Pepperoni, Sucuk & Co.**

---

<b>10.049</b>	<b>Sucuk [Turkish Sausage] (continued)</b>	<b>from 10.65 €/kg</b>
	<i>Seasoning for Turkish Sausage</i>	

---

	1 kg	14.25 €/kg
sachets @ 3.5 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

---

<b>66.006</b>	<b>Wood Chips / Saw Dust HB 500-1000</b>	<b>from 0.85 €/kg</b>
	<i>0.5-1 mm Beechwood Sawdust</i>	

---

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

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

0.5-1 mm smoldering smoking saw dust for use in smoke generators.  
 Packaging details:  
 pallets à 42 bags = 630 kg  
 Minimum order quantity [MOQ]: 150 kg

bags @ 15 kg

---

<b>66.005</b>	<b>Wood Chips / Saw Dust HBK 750-2000</b>	<b>from 0.80 €/kg</b>
	<i>0.75-3 mm Beechwood Sawdust</i>	

---

smoldering smoking saw dust for use in fully automatic smoke generators with partially opened and opened smoking systems.  
 Type HBK 750-2000 [0,75-3 mm saw dust size].  
 Other sizes are also available.



100% natural beechwood saw dust  
 unlimited storage  
 Made in Germany

## Your category **Salami, Pepperoni, Sucuk & Co.**

### 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 **Salami, Pepperoni, Sucuk & Co.**

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			