



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

18. April 2024

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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 **Seasonings, Blended Spices**

55.011 **Bavarian Meatloaf Classic** from 13.40 €/kg *Premium Seasoning for Meat Loaf [MSG-free]*

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.

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

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.

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

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.



Your category **Seasonings, Blended Spices**

55.009 **Bratwurst Classic (continued)** **from 13.40 €/kg**

Premium seasoning for grill sausage

	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

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

sachets @ 1 kg

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

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

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



Your category **Seasonings, Blended Spices**

55.028 **Bratwurst Extra (continued)** **from 13.40 €/kg** *Premium Seasoning for Grill Sausage*

	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

Spices, maltodextrin, flavour enhancer - monosodium glutamate [E 621], mustard flour, dextrose, stabilizer - ascorbic acid [E 300], flavouring.

Recipes

4-5 g/kg coarse textured bratwurst

5-6 g/kg fine chopped bratwurst

15 g/kg tofu sausage,

each calculated from the total recipe weight.

Collagen Casings

sachets @ 1 kg

55.032 **Bratwurst Farmer** **from 9.05 €/kg** *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

10.027 **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.



Your category **Seasonings, Blended Spices**

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

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

Recipes

Collagen 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

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

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



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

sachets @ 1 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



Your category **Seasonings, Blended Spices**

55.045 Chorizo Classic (continued)	from 8.90 €/kg
<i>Premium Seasoning for Spanish Style Sausage</i>	

	1 kg	11.90 €/kg
sachets @ 1 kg	20 kg	11.30 €/kg
	100 kg	10.70 €/kg
	200 kg	10.10 €/kg
	500 kg	9.50 €/kg
	1000 kg	8.90 €/kg

10.039 Cooked Salami Classic	from 16.40 €/kg
<i>Seasoning for semi-dry sausage</i>	

Exquisite blend of spices for cooked salami. Contains delicate garlic flavour, and citric acid as acidifier. Blend of coarse and fine spices to add value. No added MSG.

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



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

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

Exquisite blend of spices and antioxidant for cooked salami. Contains delicate garlic flavour. Blend of coarse and fine spices for maximum acceptance. No added MSG.

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



Your category **Seasonings, Blended Spices**

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

	1 kg	14.75 €/kg
sachets @ 1 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

55.023	Fleischwurst Classic	from 14.15 €/kg
	<i>Premium seasoning</i>	

Premium blend of spices for sausage ring and other cooked sausage products, e.g. Lyoner, Bologna, Frankfurters, Hot Dogs etc. Developed for cooked sausages that are served hot.

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

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

55.008	Frankfurter Classic	from 12.05 €/kg
	<i>Seasoning for Frankfurters and Hot Dogs</i>	

Premium blend of spices for Frankfurter, Hot Dogs, Vienna's and other cooked sausage products. For the authentic juicy Frankfurter flavour which remains even after re-heating. No added MSG.

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

Only 4-5 g/kg total recipe weight.

Recipes

Casings

MOQ may apply



Your category **Seasonings, Blended Spices**

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

Seasoning for Frankfurters and Hot Dogs

	1 kg	16.10 €/kg
sachets @ 1 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

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

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

5 g/kg total sausage mix.
Use binder and colour stabilizer in addition.
MOQ may apply

sachets @ 1 kg

10.188 Frankfurter Intensive **from 12.35 €/kg**

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

Your category **Seasonings, Blended Spices**

10.188	Frankfurter Intensive (continued)	from 12.35 €/kg
	<i>Seasoning for Frankfurter Sausage</i>	

	1 kg	16.50 €/kg
sachets @ 1 kg	20 kg	15.65 €/kg
	100 kg	14.85 €/kg
	200 kg	14.00 €/kg
	500 kg	13.20 €/kg
	1000 kg	12.35 €/kg

55.039	Liver Pâté Classic, fine CL	from 10.65 €/kg
	<i>Premium Clean-Label Seasoning for Liver Sausage</i>	

Additive-free blend of exquisite spices for fine liver sausage and pâté. Pure blend of spices without MSG or spice extracts, flavours, nor aromas.

Dextrose, spices (pepper, ginger), salt.

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

55.053	Merguez Classic	from 9.90 €/kg
	<i>Seasoning for Spicy Grill Sausage French Style</i>	

Authentic blend of spices and herbs for Merguez, the French speciality grill sausage originated in Northern Africa. Spicy, red blend for the best BBQ-sausage in your life! Contains ingredients to prevent discolouration.

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



Your category **Seasonings, Blended Spices**

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

	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

55.049	Mortadella Arabic	from 7.40 €/kg
	<i>Premium Seasoning for Mortadella [MSG-free]</i>	

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

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

55.043	Mortadella Classic CL	from 10.65 €/kg
	<i>Clean Label Premium Seasoning for Sausage</i>	

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



Your category **Seasonings, Blended Spices**

55.043 Mortadella Classic CL (continued) **from 10.65 €/kg** *Clean Label Premium Seasoning for Sausage*

	1 kg	14.25 €/kg
sachets @ 1 kg	20 kg	13.50 €/kg
	100 kg	12.80 €/kg
	200 kg	12.10 €/kg
	500 kg	11.40 €/kg
	1000 kg	10.65 €/kg

10.279 Nakanek **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

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

sachets @ 1 kg [for 50 kg each]



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

Your category **Seasonings, Blended Spices**

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).

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

23 g/kg [2.3%] total recipe weight.

Recipes

Casings

MOQ may apply

sachets @ 1.15 kg [for 50 kg each]

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

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.



Your category **Seasonings, Blended Spices**

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

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

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

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].



Your category **Seasonings, Blended Spices**

10.059 **Salami Rapido (continued)** from 10.65 €/kg *Seasoning + fermenting agent*

	1 kg	14.25 €/kg
12 g/kg total recipe weight [1.2 %]	20 kg	13.50 €/kg
Recipes	100 kg	12.80 €/kg
Casings	200 kg	12.10 €/kg
MOQ may apply	500 kg	11.40 €/kg
	1000 kg	10.65 €/kg

sachets @ 1 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

sachets @ 1kg



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

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.

Only 4 g/kg total recipe weight.

Recipes

Casings

MOQ may apply



Your category **Seasonings, Blended Spices**

55.004 Vienna Red Classic (continued)		from 10.65 €/kg	
<i>Paprika-orientated seasoning</i>			
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	