



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

13. March 2024

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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.

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

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Sincerely,

friedrich ingredients gmbh

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

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Your category **Complete Blends**

12.006 **Chicken Frankfurter Combi** from 12.05 €/kg *Premium Seasoning & Binder in One*

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

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

sachets @ 1 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

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

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.



Your category **Complete Blends**

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

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

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

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.



Your category **Complete Blends**

12.005	Mortadella Combi (continued)	from 12.35 €/kg
	<i>Concentrated Complete Blend for Mortadella</i>	

	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

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

sachets @ 1 kg

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

Blend of spices and herbs for the original Turkish Sucuk. A special blend of functional ingredients prevents casing from splitting when fried by the consumer.

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