



**friedrich ingredients**

FLAVOUR & FUNCTION FOR YOUR SUCCESS

25. April 2024

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## Your category **HVP's, Flavours, Extracts**

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<b>10.007</b>	<b>BouillonMaxx Beef</b>	<b>from 4.95 €/kg</b>
	<i>Universal beef flavouring</i>	

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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

1 kg	6.65 €/kg
20 kg	6.30 €/kg
100 kg	5.95 €/kg
200 kg	5.65 €/kg
500 kg	5.30 €/kg
1000 kg	4.95 €/kg

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

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<b>51.007</b>	<b>BouillonMaxx Beef [MSG-free]</b>	<b>from 7.40 €/kg</b>
	<i>General food flavouring [stock seasoning]</i>	

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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

## Your category **HVP's, Flavours, Extracts**

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<b>51.007</b>	<b>BouillonMaxx Beef [MSG-free] (continued)</b>	<b>from 7.40 €/kg</b>
	<i>General food flavouring [stock seasoning]</i>	

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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

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<b>51.014</b>	<b>BouillonMaxx Chicken</b>	<b>from 6.65 €/kg</b>
	<i>Basic chicken flavouring</i>	

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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.

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.

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	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

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<b>51.008</b>	<b>BouillonMaxx Chicken [MSG-free]</b>	<b>from 7.40 €/kg</b>
	<i>Basic food flavouring, stock seasoning</i>	

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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



## Your category **HVP's, Flavours, Extracts**

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<b>51.008</b>	<b>BouillonMaxx Chicken [MSG-free] (continued)</b>	<b>from 7.40 €/kg</b>
	<i>Basic food flavouring, stock seasoning</i>	

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	1 kg	9.90 €/kg
Chicken burgers: 3-4 g/kg	20 kg	9.40 €/kg
QSR foods: 3-5 g/kg	100 kg	8.90 €/kg
Chicken sausages: 5 g/kg	200 kg	8.40 €/kg
Chicken soup: 20 g/kg.	500 kg	7.90 €/kg
Max. pallet load: 600 kg	1000 kg	7.40 €/kg
MOQ may apply		

bags @ 25 kg

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<b>51.002</b>	<b>BouillonMaxx Veggie [MSG-free]</b>	<b>from 8.90 €/kg</b>
	<i>Basic food flavouring, stock seasoning</i>	

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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

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<b>41.101</b>	<b>Chillies extract</b>	<b>from 9.05 €/kg</b>
	<i>50,000 Scoville units [extremely hot]</i>	

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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 **HVP's, Flavours, Extracts**

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

*50,000 Scoville units [extremely hot]*

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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

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

*Brine flavouring, completely water-soluble*

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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

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

*Brine flavouring, completely water-soluble*

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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 **HVP's, Flavours, Extracts**

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### 51.027 FlavoMaxx Chicken (continued) from 8.55 €/kg

*Brine flavouring, completely water-soluble*

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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

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### 51.024 FlavoMaxx Condiment from 6.80 €/kg

*Brine flavouring, completely water-soluble*

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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

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### 10.516 FlavoMaxx Fried Chicken [Hot & Spicy] from 7.05 €/kg

*Brine flavouring, completely water-soluble*

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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 **HVP's, Flavours, Extracts**

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<b>10.516</b>	<b>FlavoMaxx Fried Chicken [Hot &amp; Spicy] (continued)</b>	<b>from 7.05 €/kg</b>
	<i>Brine flavouring, completely water-soluble</i>	

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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

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<b>58.002</b>	<b>Garlic Extra [liquid]</b>	<b>from 6.20 €/kg</b>
	<i>Highly concentrated aroma</i>	

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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

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<b>10.395</b>	<b>MDM Neutralizer [Flavour Concentrate]</b>	<b>from 8.90 €/kg</b>
	<i>To reduce unwanted flavour and odour</i>	

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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].



## Your category **HVP's, Flavours, Extracts**

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### 10.395 **MDM Neutralizer [Flavour Concentrate] (continued)** **from 8.90 €/kg**

*To reduce unwanted flavour and odour*

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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

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

*Flavour enhancer for food*

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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

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

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### 58.043 **Paprika 3,000 [liquid]** **from 8.90 €/kg**

*Natural Food Colouring*

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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.





## Your category **HVP's, Flavours, Extracts**

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### 58.043 Paprika 3,000 [liquid] (continued) from 8.90 €/kg

*Natural Food Colouring*

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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

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### 40.022 Paprika 40,000 [liquid] from 18.00 €/kg

*Natural Food Colouring*

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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].

Natural paprika extract.

Carry-over ingredients: rape oil, sunflower oil.

Recommended Labeling Declaration: (colouring agent) paprika (extract).

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



1 kg	24.00 €/kg
20 kg	22.80 €/kg
100 kg	21.60 €/kg
200 kg	20.40 €/kg
500 kg	19.20 €/kg
1000 kg	18.00 €/kg

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### 58.044 Paprika 5,000 [liquid] from 10.65 €/kg

*Natural Food Colouring*

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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).



## Your category **HVP's, Flavours, Extracts**

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### 58.044 **Paprika 5,000 [liquid] (continued)** **from 10.65 €/kg** *Natural Food Colouring*

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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

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

re-sealable poly-cans @ 12 kg

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

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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

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### 10.008 **Roasted Onion Extra** **from 17.15 €/kg** *Liquid onion extract*

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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



## Your category **HVP's, Flavours, Extracts**

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<b>10.008</b>	<b>Roasted Onion Extra (continued)</b>	<b>from 17.15 €/kg</b>
	<i>Liquid onion extract</i>	

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	1 kg	22.90 €/kg
PE cans @ 3 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

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

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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