friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

23. 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.

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Your category **Freshness Compounds**

11.046 FreshMaxx PL Plus [liquid] — from 3.30 €/kg

Freshness compound for sausages and meat products

Freshness keeper for all meat products, including sausages and cured meat products. Improves freshness, appeal and yield. For all cooked sausage products [sliced, franks], liver sausage, breakfast sausage and for all types of cured meats.

E 326 L (+) potassium lactate, E 262 sodium diacetate.
Increases shelf life by up to 100%, i. e. from 20 days to 40 days.

1 kg	3.65 €/kg
720 kg	3.65 €/kg
1440 kg	3.55 €/kg
2880 kg	3.45 €/kg
4320 kg	3.35 €/kg
7920 kg	3.30 €/kg

1.5-2%, depending on desired result.
Packaging details:
pallets à 24 PE containers = 720 kg (= MOQ).
Also available in stackable, disposable IBC's of 1,300 kg content.

PE containers @ 30 kg

11.048 FreshMaxx SL Plus [liquid] — from 3.80 €/kg

Freshness compound for sausages and meat products

Freshness keeper for all meat products, including sausages and cured meat products. Improves freshness, appeal and yield. For all cooked sausage products [sliced, franks], liver sausage, breakfast sausage and for all types of cured meats.

E 325 L(+) sodium lactate, E 262 sodium diacetate.
Supports colour development
It is recommended to reduce the salt content by 10%, such as from 2% to 1.8% (example).
Increases shelf life by up to 100%, i. e. from 20 to 40 days.

1 kg	4.15 €/kg
600 kg	4.15 €/kg
1200 kg	4.05 €/kg
2400 kg	3.95 €/kg
3600 kg	3.85 €/kg
6600 kg	3.80 €/kg

1.5-2%, depending on desired result.
Packaging details:
pallets à 24 PE containers = 600 kg (= MOQ).
Also available in stackable, disposable IBC's of 1,300 kg content.

PE Container @ 25 kg

11.146 RoMaxx MB liquid — from 7.40 €/kg

Natural Food Preservation

Your category **Freshness Compounds**

11.146 RoMaxx MB liquid (continued) — from 7.40 €/kg

Natural Food Preservation

100% natural preservation of food products based on spice extracts. Drastic reduction of micro-biological activities. Use for cooked and fresh meat products, burgers, sausages and QSR food.
Highly effective due to low usage rate.

Herb extract (rosemary), salt, spice.
Shelf-life:
24 months
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

Only 2 g/kg [0.2 %] provide drastic reduction of micro-biological activities which result into considerably extended shelf-life.

poly-cans @ 3 kg

11.154 RoMaxx MB Super — from 6.80 €/kg

Food Preservation

Preservation of food products based on sodium bisulfite. Maximum reduction of micro-biological activities. Use for cooked and fresh meat products, burgers, sausages, and QSR food.

Preservatives [E 223], acidity regulator [E 262, E 331].

2 g/kg [0.2 %] total recipe weight. Please observe possible legal maximum usage.
MOQ may apply

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

bags @ 5 kg