



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

27. 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 **Chicken Mortadella**

11.016 **AGAGEL® 400** from 13.40 €/kg

Complete System for Emulsions and Cooked Meats

Complete functional system for emulsions and cured, cooked meat products (red and white) requiring extra yield, e.g. pizza ham, QSR meat and meat for ready meals. No flavour added. For more tenderness and extra yield of 20-80%.

Stabilizers [E 451, E 450], soy protein, thickening agent [E 407a]processed euchema seaweed, dextrose (maize dextrose), salt, glycosyl syrup (maize glucose syrup).

MOQ may apply

40 g/kg [4 %] finished product for use in brines

10 g/kg [1 %] total recipe weight for use in sausage

Recipes with Brine Calculator

bags @ 25 kg



1 kg	14.70 €/kg
50 kg	14.70 €/kg
100 kg	14.20 €/kg
200 kg	13.95 €/kg
500 kg	13.70 €/kg
1000 kg	13.60 €/kg
2000 kg	13.50 €/kg
5000 kg	13.40 €/kg

11.026 **AGAGEL® 600** from 9.90 €/kg

Functional Compound for Emulsions

This functional compound was developed for making fat-water emulsions. Fat-water emulsions are usually added to sausages recipes in competitive markets.

Allows making of emulsions of up to 1:20:20 (AGAGEL® 600 : water : fat)

Thickener ([E 401] sodium alginate, [E 466] sodium carboxymethyl cellulose, [E 415] xanthan, [E 412] guar gum), sabiliser ([E 516] calcium sulphate, [E 450] diphosphate), dextrose, wheat starch.

2.5-3.5%, depending on desired viscosity (firmness).

1:15:15 for an emulsion made from vegetable oil

1:20:20 for an emulsion made from chicken skin.

MOQ:

none, item is always in stock.

bags @ 25 kg



1 kg	11.20 €/kg
25 kg	11.20 €/kg
100 kg	10.70 €/kg
200 kg	10.45 €/kg
500 kg	10.20 €/kg
1000 kg	10.10 €/kg
2000 kg	10.00 €/kg
5000 kg	9.90 €/kg

Your category **Chicken Mortadella**

51.014 BouillonMaxx Chicken

from 6.65 €/kg

Basic chicken flavouring

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.

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

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

51.008 BouillonMaxx Chicken [MSG-free]

from 7.40 €/kg

Basic food flavouring, stock seasoning

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

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

Your category **Chicken Mortadella**

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

	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
bags @ 25 kg		

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

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

sachets @ 1 kg



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

12.007	Chicken Mortadella Combi	from 12.35 €/kg
	<i>Flavour & Binder for Chicken Mortadella</i>	

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



Your category **Chicken Mortadella**

12.007	Chicken Mortadella Combi (continued)	from 12.35 €/kg
	<i>Flavour & Binder for Chicken Mortadella</i>	

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

11.151	FibreMaxx EF 200	from 3.20 €/kg
	<i>Pea fibre for food applications</i>	

Medium-sized pea fibre for use as dietary fibre addition. Use also to add texture to processed meat products, such as burgers and sausages.

Improves texture and serves as a fat replacer. Flavour neutral.

Pea fibre (clean label - no E-number declaration needed)

use as desired or according to recipe.

Packaging details:

pallets à 50 bags = 600 kg = MOQ

bags @ 12 kg



1 kg	3.70 €/kg
12 kg	3.70 €/kg
600 kg	3.60 €/kg
1200 kg	3.50 €/kg
2400 kg	3.40 €/kg
6600 kg	3.30 €/kg
14400 kg	3.20 €/kg

11.055	FibreMaxx WF 200	from 3.35 €/kg
	<i>Wheat fibre texture improver 200 µm fibre length</i>	

Fine textured dietary fibre made from wheat. Especially suitable for whole meat product applications, but also for sausages, burgers and meat chunks. Improves texture and yield. Serves as a fat replacer.

Wheat fibre.

GMO-free. 5 years shelf life

Use according to recipe; we recommend 1-3% in sausages and meat products.

Packaging details:

pallets à 33 bags = 495 kg = MOQ



Your category **Chicken Mortadella**

11.055 **FibreMaxx WF 200 (continued)** from 3.35 €/kg *Wheat fibre texture improver 200 µm fibre length*

	1 kg	3.85 €/kg
bags @ 15 kg	15 kg	3.85 €/kg
pallets @ 495 kg	495 kg	3.75 €/kg
	990 kg	3.65 €/kg
	1980 kg	3.55 €/kg
	5445 kg	3.45 €/kg
	11385 kg	3.35 €/kg

11.162 **FibreMaxx WF 300** from 2.90 €/kg *Wheat fibre texture improver 300 µm fibre length*

Fine textured dietary fibre made from wheat. Especially suitable for whole meat product applications, but also for sausages, burgers and meat chunks. Improves texture and yield. Serves as a fat replacer.

Wheat fibre.

GMO-free. 5 years shelf life

Use according to recipe; we recommend 1-3% in sausages and meat products.

Packaging details:

pallets à 39 bags = 390 kg = MOQ

bags @ 10 kg

pallets @ 390 kg



1 kg	3.40 €/kg
10 kg	3.40 €/kg
500 kg	3.30 €/kg
1000 kg	3.20 €/kg
2000 kg	3.10 €/kg
5500 kg	3.00 €/kg
11500 kg	2.90 €/kg

51.030 **FlavoMaxx Beef** from 6.30 €/kg *Brine flavouring, completely water-soluble*

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



Your category **Chicken Mortadella**

51.030 FlavoMaxx Beef (continued)	from 6.30 €/kg
<i>Brine flavouring, completely water-soluble</i>	

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.

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

sachets @ 1 kg

51.027 FlavoMaxx Chicken	from 8.55 €/kg
<i>Brine flavouring, completely water-soluble</i>	

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

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.

sachets @ 1 kg



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

51.024 FlavoMaxx Condiment	from 6.80 €/kg
<i>Brine flavouring, completely water-soluble</i>	

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!



Your category **Chicken Mortadella**

51.024 **FlavoMaxx Condiment (continued)** from 6.80 €/kg *Brine flavouring, completely water-soluble*

Salt, dextrose, flavour enhancer ? monosodium glutamate [E 621], disodium guanylate [E 627], disodium inosinate [E 631], flavouring (HVP), spices.

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

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.

sachets @ 1 kg

64.500 **FriFlex Casing red 85/500** from 348.00 €/Meter *Stuffed (finished) diameter 92 mm*

FriFlex casings are made from Polyamide (PA). FriFlex casings are smoke, oxygen and moisture proof.

This is why they are ideal for manufacturing of cooked, unsmoked sausages, such as Mortadella, Bologna and others.



FriFlex casings are available in reels, shirred (compressed) strands and in pre-tied pieces.

FriFlex casings are available in many calibres and colours. Please refer to the Product & Price List below.

FriFlex casings should be soaked in luke warm water for 30 minutes to prevent bursting during filling and cooking, and wrinkle-free shrinking during the cooling phase.

30,000 meters

1 Meter	464.00
20 Meter	€/Meter
100 Meter	440.80
200 Meter	€/Meter
500 Meter	417.60
1000 Meter	€/Meter
	394.40
	€/Meter
	371.20
	€/Meter
	348.00
	€/Meter

58.002 **Garlic Extra [liquid]** from 6.20 €/kg *Highly concentrated aroma*

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.



Your category **Chicken Mortadella**

58.002 **Garlic Extra [liquid] (continued)** **from 6.20 €/kg**

Highly concentrated aroma

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.

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

Use 0.3-2 g/kg according to desired intensity.

MOQ may apply

poly-cans @ 3 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

11.251 **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 **Chicken Mortadella**

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

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

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

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.

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



Your category **Chicken Mortadella**

51.001 Meister Glutafix (continued)	from 7.40 €/kg
<i>Flavour enhancer for food</i>	

	1 kg	9.90 €/kg
sachets @ 1 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

11.031 Meister Kut 88	from 3.00 €/kg
<i>Sausage and meat phosphate pH 8.8</i>	

Combination of polyphosphates. Contains high percentage [85 %] of pyrophosphate, which results into optimum water binding, good colour development, and best spoilage protection.

Sodium diphosphate [E 450], Sodium triphosphate [E 451].
PRICES SUBJECT TO CONFIRMATION - PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE DUE TO CURRENT SHORTAGE.

MOQ may apply

3-5 g/kg meat and fat [without water/ice content].

Packaging details:

pallets à 40 bags = 1,000 kg = MOQ

Choose item Meister Kut NC for smaller quantities.

bags @ 25 kg



1 kg	3.50 €/kg
25 kg	3.50 €/kg
1000 kg	3.20 €/kg
2000 kg	3.15 €/kg
4000 kg	3.10 €/kg
11000 kg	3.05 €/kg
23000 kg	3.00 €/kg

50.018 Meister Kut NC	from 11.40 €/kg
<i>Sausage and meat phosphate</i>	

Sausage and meat phosphate for optimum water binding of cooked sausages with no colour development. Use for Grill Sausage products, such as Bratwurst, White Sausage, Chipolata etc.

Stabiliser [E 450], dextrose.

3 g/kg meat and fat [without water/ice content].

MOQ may apply



Your category **Chicken Mortadella**

50.018 Meister Kut NC (continued)	from 11.40 €/kg
<i>Sausage and meat phosphate</i>	

	1 kg	11.90 €/kg
	100 kg	11.80 €/kg
	200 kg	11.70 €/kg
	500 kg	11.60 €/kg
	1000 kg	11.50 €/kg
	1500 kg	11.40 €/kg
bags @ 10 kg		

50.011 Meister KutMaxx	from 9.05 €/kg
<i>Sausage binder and colour stabilizer</i>	

The standard sausage binder and stabilizer providing long-term colour development. Optimum amounts of Ascorbic Acid/Sodium Ascorbate for best results.

Stabiliser [E 450], dextrose, maltodextrin, salt, antioxidant [E 315, E 316], acidifier [E 330], spice extract, separating agent [E 551], rape oil.

5 g/kg total recipe weight [0.5 %].

Content of each sachet is good for 500 kg sausage.

MOQ may apply

Choose MOQ-free alternative Meister Kut Pro

sachets @ 2.5 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

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



Your category **Chicken Mortadella**

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

	1 kg	9.90 €/kg
sachets @ 1 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

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

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

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.

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



Your category **Chicken Mortadella**

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

11.002	Potato Starch Superior	from 1.35 €/kg
	<i>Native potato starch, made in EU</i>	

Native potato starch, made from firm potatoes. Superior quality. For binding of emulsions and as a meat substitute. For soups, sauces, canned foods and ready meals. For potato products, snacks [crisps, chips] and flour foods.

Potato starch.

PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE
DUE TO CURRENT SHORTAGE OF SUPPLY.

Use as desired and according to recipe.

Packaging details:

pallets à 40 bags = 1,000 kg

20' container fcl = 11,000 kg

40' container fcl = 23,000 kg

MOQ may apply

bags @ 25 kg



1 kg	2.20 €/kg
1000 kg	1.90 €/kg
5000 kg	1.60 €/kg
11000 kg	1.55 €/kg
23000 kg	1.35 €/kg