



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

26. 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 **Cooked & Cured Meat [Pork]**

11.076 **AGAGEL® 370** from 8.20 €/kg

Functional Compound for Meat Preparations

For fresh and cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals.
For more tenderness and extra yield of 10-25%.



Salt, maltodextrin, acidity regulator - sodium acetate [E 262], sodium carbonate [E 500], stabilizer-sodium citrate [E 331], spice extracts.

Salt-free version: AGAGEL® 371

15-25 g/kg finished product [meat + brine]Recipes with Brine Calculator
MOQ may apply

1 kg	9.50 €/kg
10 kg	9.50 €/kg
100 kg	9.00 €/kg
200 kg	8.75 €/kg
500 kg	8.50 €/kg
1000 kg	8.40 €/kg
2000 kg	8.30 €/kg
5000 kg	8.20 €/kg

bags @ 10 kg

11.176 **AGAGEL® 371** from 8.15 €/kg

Functional Compound for Meat Preparations

For fresh and cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals.
For more tenderness and extra yield of 10-25%.



Acidity regulator - sodium acetate [E 262], sodium carbonates [E 500], maltodextrin, stabilizer - sodium citrate [E 331], diphosphate [E 450], spices extracts, separating agent - silica [E 551].

MOQ:

none, item is always in stock.

5-10 g/kg finished product.

Brines: use 3% addition if 25% brine is added [4% if 20% is injected]

Recipes with Brine Calculator

1 kg	9.35 €/kg
4 kg	9.35 €/kg
100 kg	8.85 €/kg
200 kg	8.60 €/kg
500 kg	8.35 €/kg
1000 kg	8.25 €/kg
2000 kg	8.15 €/kg
5000 kg	8.20 €/kg

bags @ 4 kg

11.152 **AGAGEL® 372** from 6.90 €/kg

Functional Compound for Meat Preparations

Your category **Cooked & Cured Meat [Pork]**

11.152 **AGAGEL® 372 (continued)** from 6.90 €/kg

Functional Compound for Meat Preparations

For fresh and cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals.
For more tenderness and extra yield of 15-50%.



Salt, stabilizers [E 331, E 262, E 451, E 450], sugar, acidity regulator [E 500], antioxidant [E 301], separating agent [E 551], rapeseed oil.

Without carrageenan, without soya.

MOQ:

none, item is always in stock.

1.8% in the finished product [meat + brine]Recipes

Watch the Recipe Video here:

1 kg	8.20 €/kg
25 kg	8.20 €/kg
100 kg	7.70 €/kg
200 kg	7.45 €/kg
500 kg	7.20 €/kg
1000 kg	7.10 €/kg
2000 kg	7.00 €/kg
5000 kg	6.90 €/kg

bags @ 25 kg

11.023 **AGAGEL® 380** from 9.40 €/kg

Complete System for Red Cooked Meats

Complete system of flavour and function for cured, cooked meat products (red) requiring extra yield, e.g. pizza ham, fast food meat, QSR meat and meat for ready meals.
For more tenderness and extra yield of 20-80%.



Stabilizer [E 451, E 450], salt, soy protein, thickening agent [E 407a], dextrose, glucose syrup, flavour enhancer [E 621], spices (garlic), antioxidant [E 301], yeast extract, flavourings(gravy flavouring, natural pepper flavouring).

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

Recipes with Brine Calculator

MOQ:

none, item is always in stock.

1 kg	10.70 €/kg
25 kg	10.70 €/kg
100 kg	10.20 €/kg
200 kg	9.95 €/kg
500 kg	9.70 €/kg
1000 kg	9.60 €/kg
2000 kg	9.50 €/kg
5000 kg	9.40 €/kg

bags @ 25 kg

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

Complete System for Emulsions and Cooked Meats

Your category **Cooked & Cured Meat [Pork]**

11.016 **AGAGEL® 400 (continued)** 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 eucheama seaweed, dextrose (maize dextrose), salt, glycoside 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

11.153 **FibreMaxx EF 60** from 3.20 €/kg

Pea fibre for food applications

Small-sized pea fibre for use as dietary fibre addition. Especially suitable in brines for cured meats. Improves texture, yield and serves as a fat replacer.

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

Use according to recipe; we recommend 5-10 g/kg [0.5-1%] in brines.

FibreMaxx EF 60 can be used in modern injectors due to its short fibre length.

Packaging details:

pallets à 24 bags = 600 kg = MOQ

bags @ 25 kg



1 kg	3.70 €/kg
25 kg	3.70 €/kg
750 kg	3.60 €/kg
1500 kg	3.50 €/kg
3000 kg	3.40 €/kg
8250 kg	3.30 €/kg
17250 kg	3.20 €/kg

11.069 **FibreMaxx WF 90** from 3.50 €/kg

Wheat fibre texture improver 90 µm fibre length

Fine textured dietary fibre made from wheat. Especially suitable in brines for cured meats. Improves texture, yield and serves as a fat replacer.



Your category **Cooked & Cured Meat [Pork]**

11.069 FibreMaxx WF 90 (continued) **from 3.50 €/kg** *Wheat fibre texture improver 90 µm fibre length*

Wheat fibre.

GMO-free. 5 years shelf life

Use according to recipe; we recommend 5-10 g/kg [0.5-1%] in brines.

FibreMaxx WF 90 can be used in modern injectors due to its short fibre length.

Packaging details:

pallets à 30 bags = 600 kg = MOQ

bags @ 20 kg

1 kg	4.00 €/kg
15 kg	4.00 €/kg
600 kg	3.90 €/kg
1200 kg	3.80 €/kg
2400 kg	3.70 €/kg
6600 kg	3.60 €/kg
13800 kg	3.50 €/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

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

51.027 FlavoMaxx Chicken **from 8.55 €/kg** *Brine flavouring, completely water-soluble*

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!



Your category **Cooked & Cured Meat [Pork]**

51.027 FlavoMaxx Chicken (continued) from 8.55 €/kg

Brine flavouring, completely water-soluble

	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

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

51.024 FlavoMaxx Condiment from 6.80 €/kg

Brine flavouring, completely water-soluble

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.

sachets @ 1 kg



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

58.002 Garlic Extra [liquid] from 6.20 €/kg

Highly concentrated aroma

Your category **Cooked & Cured Meat [Pork]**

58.002 **Garlic Extra [liquid] (continued)**

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.

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

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

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

11.010 **Meister Lak 95**

from 6.05 €/kg

Brine stabilizing poly phosphate pH 9.5

Combination of sodium and potassium polyphosphates. Contains high percentage of pyrophosphate, which results into optimum water binding, good colour development, and best spoilage protection. Low sodium content. EU made.



Your category **Cooked & Cured Meat [Pork]**

11.010 Meister Lak 95 (continued) from 6.05 €/kg *Brine stabilizing poly phosphate pH 9.5*

Sodium diphosphate [E 450],
Sodium triphosphate [E 451].
55% P₂O₅ content.
Packaging details:
pallets à 40 bags = 1,000 kg
MOQ may apply

1 kg	6.55 €/kg
100 kg	6.45 €/kg
200 kg	6.35 €/kg
500 kg	6.25 €/kg
1000 kg	6.15 €/kg
1500 kg	6.05 €/kg

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

PRICES SUBJECT TO CONFIRMATION - PRICES AND
AVAILABILITY MAY CHANGE WITHOUT NOTICE DUE TO
CURRENT SHORTAGE.

bags @ 25 kg

53.002 Pastrami [liquid] from 6.30 €/kg *Complete Flavour & Function System*

Complete flavour and function system for pastrami, roast beef
and other cured meat products with moderate yield increase.
Pastrami [liquid] contains all ingredients for binding and
flavouring.

Water, glucose syrup, stabiliser - diphosphate [E 450] and sodium
ascorbate [E 301], salt, dextrose, maltodextrin, flavouring. No
added MSG.

Add 6% to the brine when pumping 20%. This translates into 1.2
% usage rate in the finished product. For injecting and
tumbling. Recipes
MOQ may apply

Poly-Container @ 10 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

10.080 Pastrami Classic from 10.65 €/kg *Decor seasoning for Pastrami, Roast Beef*

Colourful, decorative outside seasoning for Pastrami and Roast
Beef. Use any of various AGAGEL® preblends in addition to
improve texture and yield.



Your category **Cooked & Cured Meat [Pork]**

10.080 **Pastrami Classic (continued)** from 10.65 €/kg *Decor seasoning for Pastrami, Roast Beef*

	1 kg	14.25 €/kg
Spices.	20 kg	13.50 €/kg
Recipes	100 kg	12.80 €/kg
Find the AGAGEL® pre-blend that suits your business best to improve texture and yield by checking the brochure below.	200 kg	12.10 €/kg
	500 kg	11.40 €/kg
	1000 kg	10.65 €/kg

Use as a rub as desired; we recommend 20-25 g/kg
MOQ may apply

sachets @ 1 kg

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

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

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

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.



Your category **Cooked & Cured Meat [Pork]**

10.008	Roasted Onion Extra (continued) <i>Liquid onion extract</i>	from 17.15 €/kg
		1 kg 22.90 €/kg
		20 kg 21.75 €/kg
	Spice extracts, dried glucose syrup, water, rape seed oil.	100 kg 20.60 €/kg
		200 kg 19.45 €/kg
	Use as desired.	500 kg 18.30 €/kg
	We recommend to use 3-5 g/kg food product.	1000 kg 17.15 €/kg
	MOQ may apply	
	PE cans @ 3 kg	
87.031	Roasting Net B/5, 16 P white <i>for 125 mm filling horns</i>	from 9.80 €/reel
	Polyester/cotton net for cooked and/or cured meats, including roasts and rolls.	
	Price per reel of 50 m 34 reels [1,700 m] per carton = MOQ	
	When comparing prices, always compare the price per 100 m, not only the price of the reel	
		
		1 reel 9.80 €/reel
64.851	Roasting Net B/5, 20 P white <i>for 160 mm filling horns</i>	from 11.50 €/reel
	Polyester/cotton net for cooked and/or cured meats, including roasts and rolls.	
	Price per reel of 50 m 28 reels [1,400 m] per carton = MOQ	
	When comparing prices, always compare the price per 100 m, not only the price of the reel	
		
		1 reel 11.50 €/reel
87.032	Roasting Net B/5, 24 P white <i>for 200 mm filling horns</i>	from 13.30 €/reel
	Polyester/cotton net for cooked and/or cured meats, including roasts and rolls.	
	Price per reel of 50 m 24 reels [1,200 m] per carton = MOQ	
	When comparing prices, always compare the price per 100 m, not only the price of the reel	
		

Your category **Cooked & Cured Meat [Pork]**

87.032 Roasting Net B/5, 24 P white (continued) **from 13.30 €/reel**
for 200 mm filling horns

1 reel 13.30 €/reel

87.030 Roasting Net B/5, 28 P white **from 14.60 €/reel**
for 250 mm filling horns

Polyester/cotton net for cooked and/or cured meats, including roasts and rolls.

Price per reel of 50 m

16 reels [800 m] per carton = MOQ

When comparing prices, always compare the price per 100 m, not only the price of the reel



1 reel 14.60 €/reel

11.146 RoMaxx MB liquid **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].



Your category **Cooked & Cured Meat [Pork]**

11.154 **RoMaxx MB Super (continued)** from 6.80 €/kg *Food Preservation*

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

MOQ may apply

bags @ 5 kg

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

10.042 **Smokin' Joe** from 5.55 €/kg *Smoked salt for food*

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

66.006 **Wood Chips / Saw Dust HB 500-1000** from 0.85 €/kg *0.5-1 mm Beechwood Sawdust*

smoldering smoking saw dust for poured [feed-in], cartridge and cold smoke systems

Type HB 500-1000 [0,5-1 mm saw dust size].

Other sizes are also available.

100% natural beechwood saw dust

unlimited storage

Made in Germany

0.5-1 mm smoldering smoking saw dust for use in smoke generators.

Packaging details:

pallets à 42 bags = 630 kg

Minimum order quantity [MOQ]: 150 kg



Your category **Cooked & Cured Meat [Pork]**

66.006 Wood Chips / Saw Dust HB 500-1000 (continued) **from 0.85 €/kg**
0.5-1 mm Beechwood Sawdust

	1 kg	1.10 €/kg
bags @ 15 kg	15 kg	1.10 €/kg
	630 kg	1.05 €/kg
	1260 kg	1.00 €/kg
	2520 kg	0.95 €/kg
	6930 kg	0.90 €/kg
	14490 kg	0.85 €/kg

66.005 Wood Chips / Saw Dust HBK 750-2000 **from 0.80 €/kg**
0.75-3 mm Beechwood Sawdust

smoldering smoking saw dust for use in fully automatic smoke generators with partially opened and opened smoking systems. Type HBK 750-2000 [0,75-3 mm saw dust size]. Other sizes are also available.



100% natural beechwood saw dust
 unlimited storage
 Made in Germany

0.75-3 mm smoldering smoking saw dust for use in smoke generators.

Packaging details:

pallets à 42 bags = 630 kg

Minimum order quantity [MOQ]: 150 kg

1 kg	1.10 €/kg
15 kg	1.10 €/kg
630 kg	1.05 €/kg
1260 kg	1.00 €/kg
2520 kg	0.95 €/kg
6930 kg	0.90 €/kg
14490 kg	0.80 €/kg

bags @ 15 kg

66.004 Woodchips / Saw Dust KL 1-4 **from 0.85 €/kg**
2-4.5 mm Beechwood Chips for smoke houses

for use in condensate smoke systems

Type KL 1-4 [2-4.5 mm chip size].

Other sizes are also available.



100% natural beechwood chips
 unlimited storage
 Made in Germany

Your category **Cooked & Cured Meat [Pork]**

66.004 Woodchips / Saw Dust KL 1-4 (continued) from 0.85 €/kg

2-4.5 mm Beechwood Chips for smoke houses

	1 kg	1.10 €/kg
	15 kg	1.10 €/kg
2-4.5 mm beechwood chips for use in condensate smoke systems.	630 kg	1.05 €/kg
Packaging details:	1260 kg	1.00 €/kg
pallets à 42 bags = 630 kg	2520 kg	0.95 €/kg
Minimum order quantity [MOQ]: 150 kg	6930 kg	0.90 €/kg
	14490 kg	0.85 €/kg

bags @ 15 kg

66.002 Woodchips / Saw Dust KL 2-16 from 0.85 €/kg

4-12 mm Beechwood chips for smoke houses

smoldering smoking chips for use in fully automatic smoke generators in closed and partially opened smoking systems.
Type KL 2-16 [4-12 mm chip size].
Other sizes are also available.



100% natural beechwood chips
unlimited storage
Made in Germany

4-12 mm smoldering smoking chips for use in smoke generators.
Packaging details:
pallets à 42 bags = 630 kg
Minimum order quantity [MOQ]: 150 kg

1 kg	1.10 €/kg
15 kg	1.10 €/kg
630 kg	1.05 €/kg
1260 kg	1.00 €/kg
2520 kg	0.95 €/kg
6930 kg	0.90 €/kg
14490 kg	0.85 €/kg

bags @ 15 kg