



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

02. May 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 **Roast Beef, Pastrami**

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 **Roast Beef, Pastrami**

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 **Roast Beef, Pastrami**

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, 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

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

Your category **Roast Beef, Pastrami**

51.027 **FlavoMaxx Chicken (continued)** 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!

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

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.



Your category **Roast Beef, Pastrami**

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

	1 kg	9.10 €/kg
sachets @ 1 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
<i>Highly concentrated aroma</i>	

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

11.010 Meister Lak 95	from 6.05 €/kg
<i>Brine stabilizing poly phosphate pH 9.5</i>	

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.

Sodium diphosphate [E 450],

Sodium triphosphate [E 451].

55% P₂O₅ content.

Packaging details:

pallets à 40 bags = 1,000 kg

MOQ may apply



Your category **Roast Beef, Pastrami**

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

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

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

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

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.

Spices.

Recipes

Find the AGAGEL® pre-blend that suits your business best to improve texture and yield by checking the brochure below.



Your category **Roast Beef, Pastrami**

10.080 Pastrami Classic (continued) **from 10.65 €/kg**

Decor seasoning for Pastrami, Roast Beef

Use as a rub as desired; we recommend 20-25 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

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.

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

PE cans @ 3 kg



1 kg	22.90 €/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

87.031 Roasting Net B/5, 16 P white **from 9.80 €/reel**

for 125 mm filling horns

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
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64.851 Roasting Net B/5, 20 P white **from 11.50 €/reel**

for 160 mm filling horns

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



Your category **Roast Beef, Pastrami**

64.851	Roasting Net B/5, 20 P white (continued)	from 11.50 €/reel
	<i>for 160 mm filling horns</i>	

	1 reel	11.50 €/reel
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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

87.032	Roasting Net B/5, 24 P white	from 13.30 €/reel
	<i>for 200 mm filling horns</i>	

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



	1 reel	13.30 €/reel
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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

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

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



	1 reel	14.60 €/reel
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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

11.146	RoMaxx MB liquid	from 7.40 €/kg
	<i>Natural Food Preservation</i>	

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

Your category **Roast Beef, Pastrami**

11.146	RoMaxx MB liquid (continued)	from 7.40 €/kg
	<i>Natural Food Preservation</i>	

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

poly-cans @ 3 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

11.154	RoMaxx MB Super	from 6.80 €/kg
	<i>Food Preservation</i>	

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

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