

13. March 2024

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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.

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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.

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Sincerely,
friedrich ingredients gmbh
FLAVOUR & FUNCTION FOR YOUR SUCCESS

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10.296 **DryFit Marinade BBQ Hot & Smoky**

from 12.90 €/kg

Dry Marinade and Base for Wet Marinade

Dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.

USP:

All ingredients remain floating

The marinade adheres well to the meat.

Spices, salt, sugar, modified starch (waxy maize), HVP, spice extracts, sunflower oil, thickener [E 412, E 415].

Recipes

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 8-10% to the food product.

MOQ may apply

sachets @ 1 kg



1 kg	17.20 €/kg
20 kg	16.30 €/kg
100 kg	15.45 €/kg
200 kg	14.60 €/kg
500 kg	13.75 €/kg
1000 ka	12.90 € /kg

10.291 **DryFit Marinade Buffalo Wings**

Dry Marinade and Base for Wet Marinade

Dry marinade to add value and to manufacture a marinade for **Buffalo Chicken Wings**

USP:

All ingredients remain floating

The marinade adheres well to the chicken skin.

from 9.90 €/kg

Spices, salt, sugar, dry-glucose-syrup, acidity regulator [E 262], hydrolysed vegetable protein (HVP), flavouring, sunflower oil, separating agent [E 551]. Recipes

40% DryFit Marinade 60% cold water

Blend DryFit with the water using a mixer or blender. From this marinade, use 8-10% to the food product.

MOQ may apply



10.291	DryFit Marinade Buffalo Wings (continued)		from 9.90 €/kg
	Dry Marinade and Base for Wet Marinade		
		1 kg	13.25 €/kg
	sachets @ 1 kg	20 kg	12.55 €/kg
Sacriets @ T kg	Sacrets & Try	100 kg	11.90 €/kg
		200 kg	11.25 €/kg
		500 kg	10.60 €/kg
		1000 kg	9.90 €/kg

10.289 **DryFit Marinade Hot Curry**

from 10.65 €/kg

Dry Marinade and Base for Wet Marinade

Dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.

USP:

All ingredients remain floating

The marinade adheres well to the meat.

Spices, salt, maltodextrin, modified starch (waxy maize), HVP, spice extracts, sunflower oil, thickener [E 412, E 415]. Recipes

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 8-10% to the food product.

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

10.269 **DryFit Marinade Oriental**

from 9.90 €/kg

Dry Marinade and Base for Wet Marinade

Orange coloured dry marinade for oriental QSR and convenience food items requiring oriental flavour.

USP:

All ingredients remain floating

The marinade adheres well to the meat.

Salt, spices, sugar, modified starch, flavour enhancer E 621, herbs, thickening agent [E 412, E 415], acidifier [E 330], separating agent [E 551]. Recipes





10.269	DryFit Marinade Oriental (continued)		from 9.90 €/kg
	Dry Marinade and Base for Wet Marinade		
		1 kg	13.25 €/kg
	30% DryFit Marinade	20 kg	12.55 €/kg
	20% vegetable oil	100 kg	11.90 €/kg
	50% cold water	200 kg	11.25 €/kg
	Blend DryFit with oil first using a mixer or blender. Then, add the	500 kg	10.60 €/kg
	water. From this marinade, use 10% to the food product.	1000 kg	9.90 €/kg
	MOQ may apply		
	sachets @ 1 kg		

10.210 DryFit Marinade Piri-Piri

from 9.45 €/kg

Dry Marinade and Base for Wet Marinade

Red dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.

USP:

All ingredients remain floating

The marinade adheres well to the meat.

Spices, salt, sugar, modified waxy maize starch, spice extracts, thickening agent [E 412, E 415], acidifier [E 330], separating agent [E 551]. Recipes

30% DryFit Marinade 20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.

MOQ may apply

sachets @ 1 kg



1 kg	12.65 €/kg
20 kg	12.00 €/kg
100 kg	11.35 €/kg
200 kg	10.75 €/kg
500 kg	10.10 €/kg
1000 kg	9.45 €/kg

10.287 **DryFit Marinade Tandoori**

from 9.90 €/kg

Dry Marinade and Base for Wet Marinade

Dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.

USP:

All ingredients remain floating

The marinade adheres well to the meat.





10.287	DryFit Marinade Tandoori (continued)		from 9.90 €/kg
	Dry Marinade and Base for Wet Marinade		
		1 kg	13.25 €/kg
	Salt, spices, dry-glucose-syrup, modified starch, hydrolysed veg.	20 kg	12.55 €/kg
	protein (HVP), sunflower oil, spice extract, thickener - guar gum	100 kg	11.90 € /kg
	[E 412], xanthan [E 415].	200 kg	11.25 €/kg
Recipes	500 kg	10.60 €/kg	
	Recipes	1000 kg	9.90 €/kg

30% DryFit Marinade 20% vegetable oil 50% cold water Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 8-10% to the food product. MOQ may apply

sachets @ 1 kg

10.268 **DryFit Marinade Teriyaki**

from 11.05 €/kg

Dry Marinade and Base for Wet Marinade

Brownish dry marinade for Teriyaki QSR food and other convenience food items requiring Teriyaki flavour. USP:

All ingredients remain floating

The marinade adheres well to the meat.

Salt, spices, sugar, soya sauce powder, modified starch, dry caramel sugar, flavour enhancer [E 621], flavouring, sesame seed, thickening agent [E 412, E 415], acidifier [E 330], honey powder.

1 kg 14.75 €/kg 20 kg 14.00 €/kg 100 kg 13.25 €/kg 200 kg 12.50 €/kg 500 kg 11.80 €/kg 1000 kg 11.05 €/kg

30% DryFit Marinade 20% vegetable oil 50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.

MOQ may apply

sachets @ 1 kg



10.271 **DryFit Marinade Tikka**

from 8.90 €/kg

Dry Marinade and Base for Wet Marinade

Red dry marinade for Chicken Tikka and other convenience food items requiring Tikka flavour.

USP:

All ingredients remain floating

The marinade adheres well to the meat.

Spices, salt, sugar, modified starch, yeast extract, spice extracts, thickening agent [E 412, E 415], acidifier [E 330], separating agent [E 551].

Recipes



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

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.

MOQ may apply

sachets @ 1 kg

52.083 **DryFit+ Marinade Barbecue**

from 8.90 €/kg

Dry Marinade with Glace Appeal for Meat Products

Reddish dry marinade with visible spice particles to add value to meat and food products.

USP:

DryFit+ wraps the meat like a liquid marinade. Also suitable for film packed goods.

Spices, palm oil, sugar, salt, smoke flavouring, spice extracts, separating agent [E 551].

Recipes

40 g/kg [4%] or as desired. MOQ may apply

sachets @ 1 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 ka	8.90 €/ka