

26. April 2024

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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

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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 |
| Sacrets e i ky | 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 |