



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

24. April 2024

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Your category **Complete Programme**

40.047 **Bay Leaves** from 13.20 €/kg

hand-selected whole leaves

Selected, finest quality bay leaves, for all sour meals, including aspic products [Am: head cheese], sauerkraut, and all pickled foods, such as Sauerbraten brines.



Bay Leaves

Use as desired.
MOQ may apply

sachets @ 0.5 kg

1 kg	13.80 €/kg
100 kg	13.70 €/kg
200 kg	13.60 €/kg
500 kg	13.50 €/kg
1000 kg	13.40 €/kg
1500 kg	13.20 €/kg

10.007 **BouillonMaxx Beef** from 4.95 €/kg

Universal beef flavouring

Universal favouring for all foodstuffs. Use as a basic flavour for meat products, such as sausages and burgers. Especially suitable for fast food, QSR foods, ready meals and vegan products. No added yeast.



Salt, flavour enhancer-MSG [E 621], modified starch, palm fat, anti-caking agent-silica [E 551], flavouring, turmeric, colouring agent-caramel [E 150c].

Also available as MSG-free version => item # 51.007

MOQ may apply

Burgers: 3-4 g/kg
QSR foods: 3-5 g/kg
Cooked sausages: 5 g/kg
Sausages in brine: 5-6 g/kg
Sausages in cans: 3 g/kg
Liver sausage, Pâté: 3 g/kg
Max. pallet load: 600 kg

1 kg	6.65 €/kg
20 kg	6.30 €/kg
100 kg	5.95 €/kg
200 kg	5.65 €/kg
500 kg	5.30 €/kg
1000 kg	4.95 €/kg

bags @ 25 kg

51.007 **BouillonMaxx Beef [MSG-free]** from 7.40 €/kg

General food flavouring [stock seasoning]

Your category **Complete Programme**

51.007 **BouillonMaxx Beef [MSG-free] (continued)** **from 7.40 €/kg** *General food flavouring [stock seasoning]*

MSG-free universal favouring for all foodstuffs. Use as a basic flavour for meat products, such as sausages and burgers. Especially suitable for fast food, QSR foods, ready meals and vegan products.

Salt, maltodextrin, yeast extract, modified starch, palm fat, separating agent [E 551], turmeric, colouring agent [E 150c], flavourings (garlic, onion).

MOQ may apply

Burgers: 3-4 g/kg

QSR foods: 3-5 g/kg

Cooked sausages: 5 g/kg

Sausages in brine: 5-6 g/kg

Sausages in cans: 3 g/kg

Liver sausage, Pâté: 3 g/kg

Max. pallet load: 600 kg

bags @ 25 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

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.

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 **Complete Programme**

51.014	BouillonMaxx Chicken (continued)	from 6.65 €/kg
	<i>Basic chicken flavouring</i>	

	1 kg	8.90 €/kg
	20 kg	8.45 €/kg
bags @ 25 kg	100 kg	8.00 €/kg
	200 kg	7.55 €/kg
	500 kg	7.10 €/kg
	1000 kg	6.65 €/kg

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

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

bags @ 25 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

51.002	BouillonMaxx Veggie [MSG-free]	from 8.90 €/kg
	<i>Basic food flavouring, stock seasoning</i>	

MSG-free general food flavouring based on hydrolyzed vegetable protein [HVP]. Use to add flavour to non-meat and meat products, i.e. frankfurters, hot dogs, liver sausage etc. For vegetable products and ready meals.

Hydrolysed vegetable protein - HVP (from soya), salt, palm fat, spices.

Recipes



Your category **Complete Programme**

51.002 BouillonMaxx Veggie [MSG-free] (continued) from 8.90 €/kg

Basic food flavouring, stock seasoning

	1 kg	11.90 €/kg
	20 kg	11.30 €/kg
cooked sausages: 5 g/kg	100 kg	10.70 €/kg
sausages in brine: 5-6 g/kg	200 kg	10.10 €/kg
canned products: 3 g/kg	500 kg	9.50 €/kg
liver sausage, pâté: 3 g/kg	1000 kg	8.90 €/kg
convenience foods: 3-5 g/kg		
MOQ may apply		

re-sealable buckets @ 9 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 **Complete Programme**

51.027 FlavoMaxx Chicken (continued) from 8.55 €/kg

Brine flavouring, completely water-soluble

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

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

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

10.516 FlavoMaxx Fried Chicken [Hot & Spicy] from 7.05 €/kg

Brine flavouring, completely water-soluble

Your category **Complete Programme**

10.516 FlavoMaxx Fried Chicken [Hot & Spicy] (continued) **from 7.05 €/kg**
Brine flavouring, completely water-soluble

Spicy Chicken flavoured extract seasoning for chicken parts and QSR foods from chicken. Use in brines.

Salt, flavour enhancer ? monosodium glutamate [E 621], spices, flavouring.

Recipes

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.

MOQ may apply

sachets @ 1 kg



1 kg	9.45 €/kg
20 kg	8.95 €/kg
100 kg	8.50 €/kg
200 kg	8.00 €/kg
500 kg	7.55 €/kg
1000 kg	7.05 €/kg

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.

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

10.044 Hot Seasoning **from 13.40 €/kg**
Additional seasoning to boost heat

Tastefully balanced seasoning to add heat to all food products requiring extra heat to (seasoned) meat products and ethnic foods.

Use in addition to the regular seasoning.



Your category **Complete Programme**

10.044 Hot Seasoning (continued) from 13.40 €/kg

Additional seasoning to boost heat

Spices, dextrose, sugar, salt, flavour enhancer - monosodium glutamate [E 621], spice extracts.

MOQ may apply

1 kg	17.90 €/kg
20 kg	17.00 €/kg
100 kg	16.10 €/kg
200 kg	15.20 €/kg
500 kg	14.30 €/kg
1000 kg	13.40 €/kg

Use carefully according to desired heat level.

Usage recommendation:

2-3 g/kg for spicy sausage / Frankfurters

5 g/kg for spicy burgers and QSR meats

MOQ may apply

sachets @ 1 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

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

sachets @ 1 kg

58.043 Paprika 3,000 [liquid] from 8.90 €/kg

Natural Food Colouring

Highly concentrated natural paprika extract for all food products. Use to add natural colour to sausage, meats, soups, sauces and other food products. Good water solubility. No added preservatives. 3,000 colour units [as per ASTA].



Your category **Complete Programme**

58.043 Paprika 3,000 [liquid] (continued) from 8.90 €/kg

Natural Food Colouring

Natural paprika extract.

Carry-over ingredients: Sweetener - Sorbitol [E 420], sunflower oil, emulsifier Polysorbate 80 [E 433].

Recommended Labeling Declaration: colouring agent paprika extract.

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

0.5-1 g/kg food or use as desired.

For sausage colouring, add 2-3 g/kg total recipe weight.

Important: Shake well before use!

MOQ may apply

poly-cans @ 3 kg

40.022 Paprika 40,000 [liquid] from 18.00 €/kg

Natural Food Colouring

Highly concentrated natural paprika extract for all food products. Use to add natural colour to sausage, meats, soups, sauces and other food products. Good water solubility. No added preservatives. 40,000 colour units [as per ASTA].

Natural paprika extract.

Carry-over ingredients: rape oil, sunflower oil.

Recommended Labeling Declaration: (colouring agent) paprika (extract).

Use as desired, but very carefully - concentrated!

Important: Shake well before use! Pre-mix with other ingredients for best distribution results.

MOQ may apply

re-sealable poly-cans @ 9 kg



1 kg	24.00 €/kg
20 kg	22.80 €/kg
100 kg	21.60 €/kg
200 kg	20.40 €/kg
500 kg	19.20 €/kg
1000 kg	18.00 €/kg

58.044 Paprika 5,000 [liquid] from 10.65 €/kg

Natural Food Colouring

Highly concentrated natural paprika extract for all food products. Use to add natural colour to sausage, meats, soups, sauces and other food products. Good water solubility. No added preservatives. 5,000 colour units [as per ASTA].



Your category **Complete Programme**

58.044 Paprika 5,000 [liquid] (continued) from 10.65 €/kg

Natural Food Colouring

	1 kg	14.25 €/kg
Paprika extract	20 kg	13.50 €/kg
Carry-over ingredients:	100 kg	12.80 €/kg
Sweetener - Sorbitol [E 420], Emulsifier - Polysorbat 80 [E 433, E 472c], spices, sunflower oil, salt.	200 kg	12.10 €/kg
	500 kg	11.40 €/kg
Recommended Labeling Declaration:	1000 kg	10.65 €/kg
(colouring agent) paprika (extract).		

0.5-2 g/kg, depending on the type of food product and required colour intensity.

For sausage colouring, add 1-2 g/kg total recipe weight.

Important: Shake well before use!

MOQ may apply

re-sealable poly-cans @ 12 kg

58.047 Paprika 6,000 [liquid] from 9.90 €/kg

Natural Food Colouring

Highly concentrated natural paprika extract for all food products. Use to add natural colour to sausage, meats, soups, sauces and other food products. Good water solubility. No added preservatives. 6,000 colour units [as per ASTA].

Rapeseed oil, spice extracts (paprika).

Recommended Labeling Declaration: colouring agent paprika extract.

0.5-1 g/kg food or use as desired.

For sausage colouring, add 1-3 g/kg total recipe weight.

Important: Shake well before use!

MOQ may apply

poly-cans @ 9 kg, packed on pallets á 288 kg



1 kg	13.25 €/kg
20 kg	12.55 €/kg
100 kg	11.90 €/kg
200 kg	11.25 €/kg
500 kg	10.60 €/kg
1000 kg	9.90 €/kg

58.035 Pepper green [whole] in brine from 12.20 €/kg

Premium Amazon Pepper [6 kg can]

Your category **Complete Programme**

58.035 **Pepper green [whole] in brine (continued)** **from 12.20 €/kg** *Premium Amazon Pepper [6 kg can]*

Green peppercorns from Brazil in gourmet quality. Spicy, but not too hot. Attractive, even appeal. Ideal for your favourite steak sauce, soups and other savoury dishes. Also suitable as a sausage ingredient.



Green pepper, brine [vinegar, water, sugar, salt].

Always compare the price per kg drained weight, not the price per kg gross weight (pepper corns + brine)!

Use as desired.

Packaging details:

cartons of 2 cans

30 cartons per pallet = 360 kg net

[approx. 600 kg gross weight]

Price per kg net [= drained weight]

MOQ may apply

1 kg	13.50 €/kg
12 kg	13.50 €/kg
24 kg	13.00 €/kg
48 kg	12.80 €/kg
96 kg	12.60 €/kg
180 kg	12.40 €/kg
360 kg	12.20 €/kg

cans @ 6 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

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

PE cans @ 3 kg

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

Your category **Complete Programme**

10.042 **Smokin' Joe (continued)** 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

10.443 **Soya Bolognese** from 10.65 €/kg

Veggie/Vegan Soya Bolognese

Instant sauce for bolognese dishes.

Tomato powder, text. soya protein, sugar, roasted onion (onion, oil (palm, sunflower), wheat flour, salt), dextrose, salt, HVP, palm-fat, mod. starch, herbs, onions, paprika, spices, beetroot powder, acidifier [E330].

Use 250 g/l fluid [25%].

Blend with cold water. Boil for 5 minutes while stirring.

Content of each bucket is good for 16 kg of Soya Bolognese Sauce

MOQ may apply

buckets @ 4 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

10.256 **Tomato Ketchup** from 7.95 €/kg

Seasoning for Tomato Ketchup

Red-brownish coloured, premium blend of spices for the production of ketchups and tomato based sauces.



Your category **Complete Programme**

10.256 Tomato Ketchup (continued)		from 7.95 €/kg
<i>Seasoning for Tomato Ketchup</i>		
Spices, sugar, dextrose, separating agent [E551]. 10 g/kg [1%] or use as desired. MOQ may apply	1 kg	10.65 €/kg
	20 kg	10.10 €/kg
	100 kg	9.55 €/kg
	200 kg	9.05 €/kg
	500 kg	8.50 €/kg
	1000 kg	7.95 €/kg
sachets @ 1 kg		