



**friedrich ingredients**

FLAVOUR & FUNCTION FOR YOUR SUCCESS

13. March 2024

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FLAVOUR & FUNCTION FOR YOUR SUCCESS

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## Your category **Complete Programme**

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### 40.097 **Allspice ground** **from 12.10 €/kg** *Selected, choice quality*

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Fine ground allspice. For brines and pickled goods, for roasts and other meat products. Also for christmas bakery and confectionary products, and as an ingredient for pâté, liversausage and minced meat seasonings.



Allspice

Use as desired.  
MOQ may apply

bags @ 25 kg

1 kg	12.70 €/kg
100 kg	12.60 €/kg
200 kg	12.50 €/kg
500 kg	12.40 €/kg
1000 kg	12.30 €/kg
1500 kg	12.10 €/kg

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### 40.065 **Allspice whole** **from 8.70 €/kg** *from Jamaica*

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Fine ground allspice. For brines and pickled goods, for roasts and other meat products. Also for christmas bakery and confectionary products, and, above all, as an ingredient for pâté, liversausage and minced meat seasonings.



Allspice.Reduced bacteria count by steam sterilization.

Use as desired.  
MOQ may apply

bags @ 25 kg

1 kg	9.30 €/kg
100 kg	9.20 €/kg
200 kg	9.10 €/kg
500 kg	9.00 €/kg
1000 kg	8.90 €/kg
1500 kg	8.70 €/kg

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### 42.088 **Basil rubbed [stemless]** **from 7.00 €/kg** *Choice quality*

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The fresh flavour of summer to enhance dressings, soups, sauces, for vegetable- pea and linseed soups, for beans, to spicy salad dressings, like Sauce Vinaigrette, for vegetarian dishes and to many meat products.



Basil

Use as desired.  
MOQ may apply

## Your category **Complete Programme**

<b>42.088</b>	<b>Basil rubbed [stemless] (continued)</b>	<b>from 7.00 €/kg</b>
	<i>Choice quality</i>	
		1 kg 7.60 €/kg
		100 kg 7.50 €/kg
		200 kg 7.40 €/kg
		500 kg 7.30 €/kg
		1000 kg 7.20 €/kg
		1500 kg 7.00 €/kg
	bags @ 10 kg	
<b>40.047</b>	<b>Bay Leaves</b>	<b>from 13.20 €/kg</b>
	<i>hand-selected whole leaves</i>	
	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	
		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
	sachets @ 0.5 kg	
<b>40.048</b>	<b>Caraway ground</b>	<b>from 4.05 €/kg</b>
	<i>Double cleaned</i>	
	Selected, finest quality ground caraway. For many meat dishes, including goulash. Also for sausage products, including the renowned Turkish Sucuk sausage.	
	Caraway	
	Use as desired but economically.	
	MOQ may apply	
		1 kg 4.65 €/kg
		100 kg 4.55 €/kg
		200 kg 4.45 €/kg
		500 kg 4.35 €/kg
		1000 kg 4.25 €/kg
		1500 kg 4.05 €/kg
	bags @ 20 kg	
<b>40.011</b>	<b>Caraway whole</b>	<b>from 3.60 €/kg</b>
	<i>sieved and cleaned</i>	



## Your category **Complete Programme**

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### 40.011 Caraway whole (continued) from 3.60 €/kg

*sieved and cleaned*

---

Selected, finest quality of whole caraway seeds from best origin. For many dishes, including cabbage, coleslaw, sauerkraut. For goulash and other meat dishes, also for maritime dishes. Especially for bread specialities.



Caraway

Use as desired but economically!  
MOQ may apply

bags @ 20 kg

1 kg	4.20 €/kg
100 kg	4.10 €/kg
200 kg	4.00 €/kg
500 kg	3.90 €/kg
1000 kg	3.80 €/kg
1500 kg	3.60 €/kg

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### 40.072 Cardamom in husk ground from 19.15 €/kg

*Selected, choice quality*

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One of the most desired, precious spices. Especially suitable for bread and bakery products, sweet deserts, fruits and sweet marinades, and currys. Also for sausage and meat products.



Cardamom

Use as desired  
MOQ may apply

bags @ 5 kg

1 kg	19.75 €/kg
100 kg	19.65 €/kg
200 kg	19.55 €/kg
500 kg	19.45 €/kg
1000 kg	19.35 €/kg
1500 kg	19.15 €/kg

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### 40.216 Chilies 'extra' powder from 6.10 €/kg

*20,000-30,000 Scoville units [very hot]*

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For spicy barbecue sauces, roasts and meat products, sausage specialties and meat containing salads.



Chilies

Use as desired, but carefully - very hot!  
MOQ may apply

## Your category **Complete Programme**

<b>40.216</b>	<b>Chilies 'extra' powder (continued)</b>	<b>from 6.10 €/kg</b>
	<i>20,000-30,000 Scoville units [very hot]</i>	
		1 kg 6.70 €/kg
		100 kg 6.60 €/kg
		200 kg 6.50 €/kg
		500 kg 6.40 €/kg
		1000 kg 6.30 €/kg
		1500 kg 6.10 €/kg
	bags @ 25 kg	
<b>40.090</b>	<b>Chilies flakes</b>	<b>from 10.40 €/kg</b>
	<i>[with seeds]</i>	
	Original import from China.	
	Chilies	
	Use as desired.	
	MOQ may apply	
		1 kg 11.00 €/kg
		100 kg 10.90 €/kg
		200 kg 10.80 €/kg
		500 kg 10.70 €/kg
		1000 kg 10.60 €/kg
		1500 kg 10.40 €/kg
	sachets @ 1 kg	
<b>40.015</b>	<b>Chilies Powder [Cayenne Pepper]</b>	<b>from 6.30 €/kg</b>
	<i>5,000 Scoville Units [medium hot]</i>	
	For spicy barbecue sauces, roasts and meat products, sausage specialties and meat containing salads.	
	Chilies	
	Use as desired, but very carefully - hot [5,000 Scoville units]!	
	MOQ may apply	
		1 kg 6.90 €/kg
		100 kg 6.80 €/kg
		200 kg 6.70 €/kg
		500 kg 6.60 €/kg
		1000 kg 6.50 €/kg
		1500 kg 6.30 €/kg
	bags @ 25 kg	
<b>41.101</b>	<b>Chillies extract</b>	<b>from 9.05 €/kg</b>
	<i>50,000 Scoville units [extremely hot]</i>	



## Your category **Complete Programme**

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### 41.101 **Chillies extract (continued)** **from 9.05 €/kg**

*50,000 Scoville units [extremely hot]*

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Chili [capsicum] for all food products, ready meals, soups, sauces and others.

Spice extract - chillies extract

Other ingredients:

Rape oil, sunflower oil, emulsifier [E 471].

Recommended Labeling Declaration:Chillies extract.

Use as desired, but very carefully - very hot!

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

MOQ may apply



1 kg	12.10 €/kg
20 kg	11.45 €/kg
100 kg	10.85 €/kg
200 kg	10.25 €/kg
500 kg	9.65 €/kg
1000 kg	9.05 €/kg

Re-sealable PE-cans @ 7 kg

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### 40.100 **Chives dried 2-3 mm** **from 12.90 €/kg**

*dried leaves*

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For all meat, poultry, fish and other food products. For all soups and salads, for vegetable dishes and light sauces.

Chives.

Use as desired

PE-bags @ 12 kg



1 kg	13.50 €/kg
100 kg	13.40 €/kg
200 kg	13.30 €/kg
500 kg	13.20 €/kg
1000 kg	13.10 €/kg
1500 kg	12.90 €/kg

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### 40.346 **Cinnamon ground** **from 6.05 €/kg**

*Selected, choice quality*

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Ground cinnamon for sweet sauces, jam, pudding, marmelade, plums, and mixed pickles. Also for milk rice, ice cream, bakery and confectionary products, especially christmas confectionary.



## Your category **Complete Programme**

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### 40.346 Cinnamon ground (continued) from 6.05 €/kg

*Selected, choice quality*

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	1 kg	6.65 €/kg
Cinnamon	100 kg	6.55 €/kg
	200 kg	6.45 €/kg
	500 kg	6.35 €/kg
Use as desired. We suggest to use no more than 1 g/kg	1000 kg	6.25 €/kg
MOQ may apply	1500 kg	6.05 €/kg

bags @ 25 kg

---

### 40.073 Cloves ground from 18.55 €/kg

*Selected, choice quality*

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Fine ground cloves for many dishes, including roasts, fish brines [pickled hering], venison and others. In the meat industry, cloves are used for spicy blood and tongue sausage and bratwurst.

Cloves

Use as desired.  
MOQ may apply

bags @ 25 kg



1 kg	19.15 €/kg
100 kg	19.05 €/kg
200 kg	18.95 €/kg
500 kg	18.85 €/kg
1000 kg	18.75 €/kg
1500 kg	18.55 €/kg

---

### 40.033 Coriander ground from 5.25 €/kg

*Selected, choice quality*

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Selected, choice quality coriander for meat and poultry products, and as an ingredients for sausage spices [breakfast sausage, grill sausage, South African Boerewors]. Pepper substitute. A must for every curry.

Coriander (spice)

Use as desired.  
MOQ may apply

bags @ 20 kg



1 kg	5.85 €/kg
100 kg	5.75 €/kg
200 kg	5.65 €/kg
500 kg	5.55 €/kg
1000 kg	5.45 €/kg
1500 kg	5.25 €/kg

## Your category **Complete Programme**

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### 42.089 Cumin ground from 13.70 €/kg

*Selected, choice quality*

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Cumin is a typical spice for blending, with a slight similarity to caraway. Basic ingredient for curry. Use for exotic dishes, especially Asian. Use carefully!

Cumin.

Use as desired but economically!

bags @ 20 kg



1 kg	14.30 €/kg
100 kg	14.20 €/kg
200 kg	14.10 €/kg
500 kg	14.00 €/kg
1000 kg	13.90 €/kg
1500 kg	13.70 €/kg

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### 40.040 Curry Madras from 8.90 €/kg

*Medium hot, made from an original Indian recipe*

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Medium hot curry from an original Indian recipe, for all food products, especially Indian cuisine and ethnic food products.

Turmeric, cumin, coriander, fenugreek, parsley, chili, garlic, fennel, spices.

15-20 g/kg or use as desired  
MOQ may apply

bags @ 25 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 kg	8.90 €/kg

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### 40.042 Curry Pirate from 9.45 €/kg

*Spicy-hot, made from an original Indian recipe*

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Spicy-hot curry flavour for many dishes and prepared meals. The authentic flavour of Indian cuisine! Great aroma!

Turmeric, coriander, cumin, fenugreek, fennel, chillies, garlic, parsley, spices.

Use as desired, but carefully - hot!  
MOQ may apply





## Your category **Complete Programme**

<b>40.042</b>	<b>Curry Pirate (continued)</b>	<b>from 9.45 €/kg</b>
	<i>Spicy-hot, made from an original Indian recipe</i>	
		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
	bags @ 25 kg	
<b>40.034</b>	<b>Curry Powder</b>	<b>from 6.65 €/kg</b>
	<i>Mild Curry blend</i>	
	Mild, well-balanced curry flavour for many dishes and prepared meals. Authentic flavour of Indian cuisine! Great aroma - only little heat!	
	Turmeric, cumin, coriander, fenugreek, parsley, chili, garlic, fennel, spices.	
	Use as desired	
	MOQ may apply	
		1 kg 8.90 €/kg
		20 kg 8.45 €/kg
		100 kg 8.00 €/kg
		200 kg 7.55 €/kg
		500 kg 7.10 €/kg
		1000 kg 6.65 €/kg
	bags @ 25 kg	
<b>40.080</b>	<b>Dill tips</b>	<b>from 17.55 €/kg</b>
	<i>Premium quality, stemless</i>	
	Finely chopped and dried, pure dill tips from young plants. For soups, sauces, meat and fish dishes. Also suitable for seasoning potatoes, vegetables and salads.	
	Dill	
	Use as desired.	
	MOQ may apply	
		1 kg 18.15 €/kg
		100 kg 18.05 €/kg
		200 kg 17.95 €/kg
		500 kg 17.85 €/kg
		1000 kg 17.75 €/kg
		1500 kg 17.55 €/kg
	cartons à 10 kg	
<b>40.096</b>	<b>Fennel ground</b>	<b>from 7.90 €/kg</b>
	<i>Selected, choice quality</i>	



## Your category **Complete Programme**

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### 40.096 Fennel ground (continued) from 7.90 €/kg

*Selected, choice quality*

---

Fresh tasting fennel for bread and confectionery, soups, sauces and maritime dishes.

Fennel

Use as desired  
MOQ may apply

bags @ 25 kg



1 kg	8.50 €/kg
100 kg	8.40 €/kg
200 kg	8.30 €/kg
500 kg	8.20 €/kg
1000 kg	8.10 €/kg
1500 kg	7.90 €/kg

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### 40.196 Fennel ground from 7.45 €/kg

*Selected, choice quality*

---

Fresh tasting fennel for bread and confectionery, soups, sauces and maritime dishes.

Fennel

Use as desired.  
MOQ may apply

bags @ 20 kg



1 kg	8.05 €/kg
100 kg	7.95 €/kg
200 kg	7.85 €/kg
500 kg	7.75 €/kg
1000 kg	7.65 €/kg
1500 kg	7.45 €/kg

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### 40.095 Fenugreek ground (spice) from 4.20 €/kg

*Selected, choice quality*

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Exotic spice. Essential spice for all curry blends. Also suitable for local cheese and bread specialties. Important ingredient for Indian cuisine.

Fenugreek

use as desired  
MOQ may apply



## Your category **Complete Programme**

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<b>40.095</b>	<b>Fenugreek ground (spice) (continued)</b>	<b>from 4.20 €/kg</b>
	<i>Selected, choice quality</i>	

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	1 kg	4.80 €/kg
	100 kg	4.70 €/kg
	200 kg	4.60 €/kg
	500 kg	4.50 €/kg
	1000 kg	4.40 €/kg
	1500 kg	4.20 €/kg
bags @ 25 kg		

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<b>58.002</b>	<b>Garlic Extra [liquid]</b>	<b>from 6.20 €/kg</b>
	<i>Highly concentrated aroma</i>	

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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

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<b>40.137</b>	<b>Garlic granulate 0.1-0.5 mm</b>	<b>from 4.95 €/kg</b>
	<i>fine granules [semolina], cleaned and sieved</i>	

---

Standardized fine granulated garlic, approx. 0.5-1 mm, for many food products, including burgers, sausage products and other processed meat products.

Garlic

Use as desired and according to recipe.

MOQ may apply

cartons @ 25 kg



1 kg	5.55 €/kg
100 kg	5.45 €/kg
200 kg	5.35 €/kg
500 kg	5.25 €/kg
1000 kg	5.15 €/kg
1500 kg	4.95 €/kg

## Your category **Complete Programme**

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### 40.087 **Garlic granulate 0.5-1 mm** **from 6.40 €/kg**

*medium sized granules, cleaned and sieved*

---

Standardized medium sized granulated garlic, approx. 0.5-1 mm, for many food products, including burgers, sausage products and other processed meat products.

Garlic

Use as desired and according to recipe.

MOQ may apply

cartons @ 25 kg



1 kg	7.00 €/kg
100 kg	6.90 €/kg
200 kg	6.80 €/kg
500 kg	6.70 €/kg
1000 kg	6.60 €/kg
1500 kg	6.40 €/kg

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### 40.128 **Garlic granulate 2-3 mm** **from 5.95 €/kg**

*coarse sized granules, cleaned and sieved*

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Standardized coarse granulated garlic, approx. 2-3 mm, for many food products, including burgers, sausage products and other processed meat products.

Garlic.

Use as desired.

cartons @ 25 kg



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	5.95 €/kg

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### 40.006 **Garlic Powder** **from 4.80 €/kg**

*Double cleaned and sieved*

---

Selected, finest quality garlic powder for meat products, soups, sauces and other manufactured food products.

Garlic.

0.5-1 g/kg food product or use as desired / according to recipe.  
MOQ may apply



## Your category **Complete Programme**

<b>40.006</b>	<b>Garlic Powder (continued)</b>	<b>from 4.80 €/kg</b>
	<i>Double cleaned and sieved</i>	
		1 kg 5.40 €/kg
		100 kg 5.30 €/kg
		200 kg 5.20 €/kg
		500 kg 5.10 €/kg
		1000 kg 5.00 €/kg
		1500 kg 4.80 €/kg
	bags @ 25 kg	
<b>40.004</b>	<b>Ginger ground</b>	<b>from 9.40 €/kg</b>
	<i>Premium Chinese Ginger</i>	
	Selected, choice quality ginger for many food applications, including meat specialities. Especially for pâté and liver sausage.	
	Ginger	
	Use as desired	
	MOQ may apply	
		1 kg 10.00 €/kg
		100 kg 9.90 €/kg
		200 kg 9.80 €/kg
		500 kg 9.70 €/kg
		1000 kg 9.60 €/kg
		1500 kg 9.40 €/kg
	bags @ 25 kg	
<b>10.301</b>	<b>Herbs de Provence</b>	<b>from 15.65 €/kg</b>
	<i>Authentic French Blend of Herbs</i>	
	The authentic French blend of herbs for many meat, vegetable and salad applications. Contains precious lovage. The ultimate seasoning for lamb!	
	Rosemary, thyme, basil, marjoram, parsley, savory, oregano, chervil, lovage.	
	Use as desired.	
	MOQ may apply	
		1 kg 20.90 €/kg
		20 kg 19.85 €/kg
		100 kg 18.80 €/kg
		200 kg 17.75 €/kg
		500 kg 16.70 €/kg
		1000 kg 15.65 €/kg
	sachets @ 0.4 kg	
<b>52.029</b>	<b>Italian Herbs</b>	<b>from 17.15 €/kg</b>
	<i>Authentic Italian Herbs</i>	



## Your category **Complete Programme**

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### 52.029 Italian Herbs (continued) from 17.15 €/kg

*Authentic Italian Herbs*

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Blend of Mediterranean herbs. Use in salads, sauces, pizza and pasta dishes.

Herbs (oregano, basil, thyme, rosemary, marjoram, sage).

Use as desired.  
MOQ may apply

sachets @ 1 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

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### 43.060 Mace from 40.00 €/kg

*ground*

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Premium quality mace for various types of dishes, including soups, bakery products and sausages. Mace is the outer shell of the nutmeg.

Mace.

Use as desired, but economically. For sausages, we recommend 0.5-1 g/kg total recipe, besides other spices.

Also available in 25 kg bags.

Saving: ? 3.00/kg

sachets @ 1 kg



1 kg	40.60 €/kg
100 kg	40.50 €/kg
200 kg	40.40 €/kg
500 kg	40.30 €/kg
1000 kg	40.20 €/kg
1500 kg	40.00 €/kg

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### 40.060 Mace ground [Nutmeg seed] from 31.60 €/kg

*Selected premium quality*

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Premium quality mace for various types of dishes, including soups, bakery products and sausages. Mace is the outer shell of the nutmeg.

Mace

Use as desired, but economically. For sausages, we recommend 0.5-1 g/kg total recipe, besides other spices.

Also available in 1 kg sachets. Add ? 3.00/kg.

MOQ may apply



## Your category Complete Programme

<b>40.060</b>	<b>Mace ground [Nutmeg seed] (continued)</b>	<b>from 31.60 €/kg</b>
	<i>Selected premium quality</i>	
		1 kg 32.20 €/kg
		100 kg 32.10 €/kg
		200 kg 32.00 €/kg
		500 kg 31.90 €/kg
		1000 kg 31.80 €/kg
		1500 kg 31.60 €/kg
	bags @ 25 kg	
<b>40.053</b>	<b>Marjoram, rubbed</b>	<b>from 5.90 €/kg</b>
	<i>Choice quality (stemless)</i>	
	Pure leaves of premium marjoram for many dishes, including potato and egg dishes. In the meat processing industry, marjoram is used for bratwurst, liver sausage, pâtés and blood and tongue sausage products.	
	Marjoram	
	Use as desired - use up to 5 g/kg in sausage. MOQ may apply	
	bags @ 20 kg	
		1 kg 6.50 €/kg
		100 kg 6.40 €/kg
		200 kg 6.30 €/kg
		500 kg 6.20 €/kg
		1000 kg 6.10 €/kg
		1500 kg 5.90 €/kg
<b>40.009</b>	<b>Mustard flour MC [mild]</b>	<b>from 5.35 €/kg</b>
	<i>micro-controlled by steam-treatment</i>	
	Ground mustard seed powder from selected North American origin. For many food applications, including balancing flavours, as an emulsifying agent, thickener and as a natural preservative.	
	Mustard	
	Use as desired	
	bags @ 25 kg	
		1 kg 5.95 €/kg
		100 kg 5.85 €/kg
		200 kg 5.75 €/kg
		500 kg 5.65 €/kg
		1000 kg 5.55 €/kg
		1500 kg 5.35 €/kg
<b>40.070</b>	<b>Mustard Powder</b>	<b>from 4.55 €/kg</b>
	<i>From hot, ground mustard seed</i>	



## Your category **Complete Programme**

### 40.070 **Mustard Powder (continued)** from 4.55 €/kg

*From hot, ground mustard seed*

Hot mustard powder made from selected North American mustard seeds. For many food applications, also for balancing flavours, as an emulsifying agent, thickener and as a natural preservative.



Mustard powder

Use as desired  
MOQ may apply

bags @ 25 kg

1 kg	5.15 €/kg
100 kg	5.05 €/kg
200 kg	4.95 €/kg
500 kg	4.85 €/kg
1000 kg	4.75 €/kg
1500 kg	4.55 €/kg

### 40.013 **Nutmeg ground** from 24.90 €/kg

*extra fine ground*

Premium quality nutmeg for various types of dishes, including soups, convenience foods and pâté. One of the main spices for sausage flavouring.



Nutmeg

Use as desired, but economically. For sausag flavouring, we recommend to use 0.5-1 g/kg total recipe, besides other spices. MOQ may apply

bags @ 25 kg

1 kg	25.50 €/kg
100 kg	25.40 €/kg
200 kg	25.30 €/kg
500 kg	25.20 €/kg
1000 kg	25.10 €/kg
1500 kg	24.90 €/kg

### 43.013 **Nutmeg ground** from 24.90 €/kg

*extra fine ground*

Premium quality nutmeg for various types of dishes, including soups, convenience foods and pâté. One of the main spices for sausage flavouring.



Nutmeg.

Use as desired, but economically. For sausages, we recommend to use 0.5-1 g/kg total recipe, besides other spices.



## Your category **Complete Programme**

<b>43.013</b>	<b>Nutmeg ground (continued)</b> <i>extra fine ground</i>	<b>from 24.90 €/kg</b>
		1 kg 25.50 €/kg
	sachets @ 1 kg	100 kg 25.40 €/kg
		200 kg 25.30 €/kg
		500 kg 25.20 €/kg
		1000 kg 25.10 €/kg
		1500 kg 24.90 €/kg
<b>40.025</b>	<b>Onion 3-5 mm [minced]</b> <i>double cleaned and sieved</i>	<b>from 5.70 €/kg</b>
	For many food products, including burgers and other meat products.	
	Onions	
	Use as desired. MOQ may apply	
	cartons @ 20 kg	
		1 kg 6.30 €/kg
		100 kg 6.20 €/kg
		200 kg 6.10 €/kg
		500 kg 6.00 €/kg
		1000 kg 5.90 €/kg
		1500 kg 5.70 €/kg
<b>40.081</b>	<b>Onion granulate 1 mm</b> <i>sieved and cleaned</i>	<b>from 5.65 €/kg</b>
	Onion granulate for many food applications, including burgers and minced meats, ready meals and salads.	
	Onions	
	Use as desired. MOQ may apply	
	cartons @ 20 kg	
		1 kg 6.25 €/kg
		100 kg 6.15 €/kg
		200 kg 6.05 €/kg
		500 kg 5.95 €/kg
		1000 kg 5.85 €/kg
		1500 kg 5.65 €/kg
<b>40.008</b>	<b>Onion kibbled [coarse, approx. 8-10 mm]</b> <i>sieved and cleaned</i>	<b>from 4.30 €/kg</b>



## Your category **Complete Programme**

---

### 40.008 Onion kibbled [coarse, approx. 8-10 mm] (continued) from 4.30 €/kg

*sieved and cleaned*

---

Kibbled onions for food preparations, including burgers, minced meat, soups, sauces and other prepared foods. Selected, cleaned quality.

Onions

Use as desired.  
MOQ may apply

cartons @ 14 kg



1 kg	4.90 €/kg
100 kg	4.80 €/kg
200 kg	4.70 €/kg
500 kg	4.60 €/kg
1000 kg	4.50 €/kg
1500 kg	4.30 €/kg

---

### 40.130 Onion kibbled [coarse, approx. 8-10 mm] from 3.00 €/kg

*Extra Select Import Quality*

---

Kibbled onions for food preparations and meat products, including burgers, minced meat, soups, sauces and others. Original import quality.

Onions

Use as desired.  
MOQ may apply

bags @ 20 kg



1 kg	3.60 €/kg
100 kg	3.50 €/kg
200 kg	3.40 €/kg
500 kg	3.30 €/kg
1000 kg	3.20 €/kg
1500 kg	3.00 €/kg

---

### 40.129 Onion Powder, sieved and cleaned from 4.60 €/kg

*Selected, choice quality*

---

Dehydrated onion powder, choice quality, for many food applications, including sausage and ready meals.

Onions

Use as desired.  
MOQ may apply



## Your category **Complete Programme**

---

### 40.129 Onion Powder, sieved and cleaned (continued) from 4.60 €/kg

*Selected, choice quality*

---

	1 kg	5.20 €/kg
PE bags @ 20 kg	100 kg	5.10 €/kg
	200 kg	5.00 €/kg
	500 kg	4.90 €/kg
	1000 kg	4.80 €/kg
	1500 kg	4.60 €/kg

---

### 40.074 Oregano rubbed [stemless] from 11.30 €/kg

*Choice quality*

---

Selected, choice quality for all kinds of Italian and Mediterranean dishes, including pizza and pasta, but also for cheese products, roasts, fish, mussels, salads, soups and vegetables as well as marinades and sausage seasonings.

Oregano

Use as desired.  
MOQ may apply

bags @ 5 kg



1 kg	11.90 €/kg
100 kg	11.80 €/kg
200 kg	11.70 €/kg
500 kg	11.60 €/kg
1000 kg	11.50 €/kg
1500 kg	11.30 €/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].

Natural paprika extract.

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

Recommended Labeling Declaration: colouring agent paprika extract.

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



## Your category **Complete Programme**

---

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

*Natural Food Colouring*

---

	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
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].

Paprika extract

Carry-over ingredients:

Sweetener - Sorbitol [E 420], Emulsifier - Polysorbat 80 [E 433, E 472c], spices, sunflower oil, salt.

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



## Your category **Complete Programme**

---

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

*Natural Food Colouring*

---

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

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

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



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

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

---

### 58.017 Paprika delicatess 140 ASTA from 6.40 €/kg

*highest colour intensity*

---

Highly red paprika for all food products, including salami, ready meals, soups, sauces and others. Natural colouring agent. Very high colour concentration results into low usage rate.

Paprika

Use as desired.

MOQ may apply



## Your category **Complete Programme**

<b>58.017</b>	<b>Paprika delicatess 140 ASTA (continued)</b>	<b>from 6.40 €/kg</b>
	<i>highest colour intensity</i>	
		1 kg 7.00 €/kg
		100 kg 6.90 €/kg
		200 kg 6.80 €/kg
		500 kg 6.70 €/kg
		1000 kg 6.60 €/kg
		1500 kg 6.40 €/kg
	bags @ 25 kg	
<b>58.016</b>	<b>Paprika hot</b>	<b>from 5.40 €/kg</b>
	<i>extra fine ground powder</i>	
	Hot paprika powder to flavour and colour food products, including sausage and other processed meat products, soups, sauces and ready meals. Especially for hot ethnic food.	
	Paprika	
	Use very carefully - we recommend 1-3 g/kg. MOQ may apply	
	bags @ 25 kg	
		1 kg 6.00 €/kg
		100 kg 5.90 €/kg
		200 kg 5.80 €/kg
		500 kg 5.70 €/kg
		1000 kg 5.60 €/kg
		1500 kg 5.40 €/kg
<b>58.015</b>	<b>Paprika sweet 80 ASTA, ground</b>	<b>from 6.00 €/kg</b>
	<i>high colour intensity</i>	
	Paprika for all food products, including salami, ready meals, soups, sauces and others. Often used as natural colouring agent in sausages. High colour concentration. Best value-for-money paprika.	
	Paprika	
	Use as desired. MOQ may apply	
	bags @ 25 kg	
		1 kg 6.60 €/kg
		100 kg 6.50 €/kg
		200 kg 6.40 €/kg
		500 kg 6.30 €/kg
		1000 kg 6.20 €/kg
		1500 kg 6.00 €/kg
<b>40.066</b>	<b>Paprikachips green 3 mm</b>	<b>from 15.90 €/kg</b>
	<i>Selected, choice quality bell pepper</i>	



## Your category **Complete Programme**

---

### 40.066 Paprikachips green 3 mm (continued) from 15.90 €/kg

*Selected, choice quality bell pepper*

---

Small cut green paprika chips, dried, approx. 2-3 mm. Use to add value to many food and meat products. Especially useful to upgrade large diameter cooked sausages, such as Mortadella.



Paprika

Use as desired.  
MOQ may apply

cartons @ 20 kg

1 kg	16.50 €/kg
100 kg	16.40 €/kg
200 kg	16.30 €/kg
500 kg	16.20 €/kg
1000 kg	16.10 €/kg
1500 kg	15.90 €/kg

---

### 40.063 Paprikachips green 9 mm from 14.90 €/kg

*Selected, choice quality bell pepper*

---

Selected, choice quality green paprika flakes, dried, 9x9 mm. Use to add value to many food and meat products. Especially useful to upgrade large diameter cooked sausages, such as Mortadella.



Paprika

Use as desired.  
MOQ may apply

cartons @ 20 kg

1 kg	15.50 €/kg
100 kg	15.40 €/kg
200 kg	15.30 €/kg
500 kg	15.20 €/kg
1000 kg	15.10 €/kg
1500 kg	14.90 €/kg

---

### 40.067 Paprikachips red 3 mm from 12.90 €/kg

*Selected, choice quality bell pepper*

---

Small cut red paprika chips, dried, approx. 2-3 mm. Use to add value to many food and meat products.



Paprika

Use as desired.  
MOQ may apply

## Your category **Complete Programme**

<b>40.067</b>	<b>Paprikachips red 3 mm (continued)</b>	<b>from 12.90 €/kg</b>
	<i>Selected, choice quality bell pepper</i>	
		1 kg 13.50 €/kg
		100 kg 13.40 €/kg
	cartons @ 25 kg	200 kg 13.30 €/kg
		500 kg 13.20 €/kg
		1000 kg 13.10 €/kg
		1500 kg 12.90 €/kg
<b>40.062</b>	<b>Paprikachips red 9 mm</b>	<b>from 11.90 €/kg</b>
	<i>Selected, choice quality bell pepper</i>	
	Large cut red paprika chips, dried, approx. 8-10 mm. Use to add value to many food and meat products. Especially useful to upgrade large diameter cooked sausages, such as Mortadella.	
	Paprika	
	Use as desired.	
	MOQ may apply	
		1 kg 12.50 €/kg
		100 kg 12.40 €/kg
		200 kg 12.30 €/kg
		500 kg 12.20 €/kg
		1000 kg 12.10 €/kg
	cartons @ 17.5 kg	1500 kg 11.90 €/kg
<b>40.115</b>	<b>Paprikachips red/green 3 mm</b>	<b>from 12.90 €/kg</b>
	<i>Selected, choice quality bell pepper</i>	
	Small cut red and green paprika chips, dried, approx. 2-3 mm. Use to add value to many food and meat products. Especially useful to upgrade large diameter cooked sausages, such as Mortadella.	
	Paprika	
	Use as desired.	
	MOQ may apply	
		1 kg 13.50 €/kg
		100 kg 13.40 €/kg
		200 kg 13.30 €/kg
		500 kg 13.20 €/kg
		1000 kg 13.10 €/kg
	bags @ 20 kg	1500 kg 12.90 €/kg
<b>40.116</b>	<b>Paprikachips red/green 9 mm</b>	<b>from 14.40 €/kg</b>
	<i>Selected, choice quality bell pepper</i>	





## Your category **Complete Programme**

---

### 40.116 **Paprikachips red/green 9 mm (continued)** **from 14.40 €/kg**

*Selected, choice quality bell pepper*

---

Large cut red and green paprika chips, dried, approx. 8-10 mm.  
Use to add value to many food and meat products. Especially useful to upgrade large diameter cooked sausages, such as Mortadella.



Paprika

Use as desired.  
MOQ may apply

bags @ 25 kg

1 kg	15.00 €/kg
100 kg	14.90 €/kg
200 kg	14.80 €/kg
500 kg	14.70 €/kg
1000 kg	14.60 €/kg
1500 kg	14.40 €/kg

---

### 40.044 **Parsley rubbed** **from 11.60 €/kg**

*Sieved and cleaned, approx. 4 mm cut*

---

Stemless ['rubbed'] parsley leaves for all meat, poultry, fish and other food products. For all soups and salads, for vegetable dishes and light sauces. A must for Munich style Grill Sausage ['Weisswurst'] and other Bratwurst specialities.



Parsley

Use as desired.  
MOQ may apply

bags @ 10 kg

1 kg	12.20 €/kg
100 kg	12.10 €/kg
200 kg	12.00 €/kg
500 kg	11.90 €/kg
1000 kg	11.80 €/kg
1500 kg	11.60 €/kg

---

### 40.059 **Pepper black & white broken 0500/1600** **from 10.20 €/kg**

*Double cleaned and sieved, steam-sterilized*

---



Spicy, aromatic black/white pepper broken. Use to add value to sausage and meat products, and other food preparations.  
Granules size 0.5-1.6 mm



Pepper.Reduced bacteria count by steam sterilization.

Use as desired.  
Also available in 1-kg-sachets  
MOQ may apply

## Your category **Complete Programme**

40.059	Pepper black & white broken 0500/1600 (continued) Double cleaned and sieved, steam-sterilized	from 10.20 €/kg												
	bags @ 25 kg	<table><tr><td>1 kg</td><td>10.80 €/kg</td></tr><tr><td>100 kg</td><td>10.70 €/kg</td></tr><tr><td>200 kg</td><td>10.60 €/kg</td></tr><tr><td>500 kg</td><td>10.50 €/kg</td></tr><tr><td>1000 kg</td><td>10.40 €/kg</td></tr><tr><td>1500 kg</td><td>10.20 €/kg</td></tr></table>	1 kg	10.80 €/kg	100 kg	10.70 €/kg	200 kg	10.60 €/kg	500 kg	10.50 €/kg	1000 kg	10.40 €/kg	1500 kg	10.20 €/kg
1 kg	10.80 €/kg													
100 kg	10.70 €/kg													
200 kg	10.60 €/kg													
500 kg	10.50 €/kg													
1000 kg	10.40 €/kg													
1500 kg	10.20 €/kg													
40.018	Pepper black broken 710/2000 Double cleaned and sieved, steam-sterilized	from 7.90 €/kg												
	Black broken pepper of uniform corn size: 0.7-2 mm. Use to add value to sausage and meat products.													
	Pepper.Reduced bacteria count by steam sterilization.													
	Use as desired.													
	Also available in 1-kg-sachets													
	MOQ may apply													
	bags @ 25 kg	<table><tr><td>1 kg</td><td>8.50 €/kg</td></tr><tr><td>100 kg</td><td>8.40 €/kg</td></tr><tr><td>200 kg</td><td>8.30 €/kg</td></tr><tr><td>500 kg</td><td>8.20 €/kg</td></tr><tr><td>1000 kg</td><td>8.10 €/kg</td></tr><tr><td>1500 kg</td><td>7.90 €/kg</td></tr></table>	1 kg	8.50 €/kg	100 kg	8.40 €/kg	200 kg	8.30 €/kg	500 kg	8.20 €/kg	1000 kg	8.10 €/kg	1500 kg	7.90 €/kg
1 kg	8.50 €/kg													
100 kg	8.40 €/kg													
200 kg	8.30 €/kg													
500 kg	8.20 €/kg													
1000 kg	8.10 €/kg													
1500 kg	7.90 €/kg													
40.056	Pepper black granulate [fine] granules size 355-850	from 7.50 €/kg												
	Black pepper fine granulated and dust-free. Use to add value to sausage and meat products.													
	Pepper.Reduced bacteria count by steam sterilization.													
	Use as desired.													
	Also available in 1-kg-sachets													
	MOQ may apply													
	bags @ 25 kg	<table><tr><td>1 kg</td><td>8.10 €/kg</td></tr><tr><td>100 kg</td><td>8.00 €/kg</td></tr><tr><td>200 kg</td><td>7.90 €/kg</td></tr><tr><td>500 kg</td><td>7.80 €/kg</td></tr><tr><td>1000 kg</td><td>7.70 €/kg</td></tr><tr><td>1500 kg</td><td>7.50 €/kg</td></tr></table>	1 kg	8.10 €/kg	100 kg	8.00 €/kg	200 kg	7.90 €/kg	500 kg	7.80 €/kg	1000 kg	7.70 €/kg	1500 kg	7.50 €/kg
1 kg	8.10 €/kg													
100 kg	8.00 €/kg													
200 kg	7.90 €/kg													
500 kg	7.80 €/kg													
1000 kg	7.70 €/kg													
1500 kg	7.50 €/kg													
40.016	Pepper black ground Double sieved and steam-sterilized	from 5.65 €/kg												



## Your category **Complete Programme**

### 40.016 **Pepper black ground (continued)**

**from 5.65 €/kg**

*Double sieved and steam-sterilized*

Fine ground black pepper from the best sources. Premium quality with a guaranteed content of essential oil of 1.3%. For dark sauces, soups, roasts and, of course, most sausage seasonings.

Pepper. Guaranteed content of essential oil of 1.3%. Reduced bacteria count by steam sterilization.

Use as desired.

Also available in 1-kg-sachets

MOQ may apply

bags @ 25 kg



1 kg	6.25 €/kg
100 kg	6.15 €/kg
200 kg	6.05 €/kg
500 kg	5.95 €/kg
1000 kg	5.85 €/kg
1500 kg	5.65 €/kg

### 58.014 **Pepper black whole**

**from 7.90 €/kg**

*Double cleaned and sieved, steam-sterilized*

Highly aromatic black peppercorns from best sources. Unground black pepper is used for brines. Ground black pepper is used for most meat, game and fish dishes, and practically for all sausage seasonings.

Pepper. Guaranteed content of essential oil of 1.5%. Reduced bacteria count by steam sterilization.

Use as desired.

Also available in 1-kg-sachets

MOQ may apply

bags @ 25 kg



1 kg	8.50 €/kg
100 kg	8.40 €/kg
200 kg	8.30 €/kg
500 kg	8.20 €/kg
1000 kg	8.10 €/kg
1500 kg	7.90 €/kg

### 58.035 **Pepper green [whole] in brine**

**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.



## Your category **Complete Programme**

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

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

cans @ 6 kg

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

### 40.017 **Pepper white ground** **from 8.90 €/kg** *Double cleaned and steam-sterilized*

Fine ground white pepper from the best sources. Premium quality with a guaranteed content of essential oil of 1.6%. For light sauces and soups and, of course, most sausage seasonings.

Pepper. Guaranteed content of essential oil of 1.6%. Reduced bacteria count by steam sterilization.

Use as desired.

Also available in 1-kg-sachets

bags @ 25 kg



1 kg	9.50 €/kg
100 kg	9.40 €/kg
200 kg	9.30 €/kg
500 kg	9.20 €/kg
1000 kg	9.10 €/kg
1500 kg	8.90 €/kg

### 58.013 **Pepper white whole** **from 9.90 €/kg** *Double cleaned and sieved, steam-sterilized*

Highly aromatic white peppercorns from best sources. Whole white pepper is used for brines. Ground white pepper is used for most meat, poultry and fish dishes, and practically for all sausage seasonings.

Pepper. Guaranteed content of essential oil of 1.8%. Reduced bacteria count by steam sterilization.



## Your category **Complete Programme**

---

### 58.013 **Pepper white whole (continued)** **from 9.90 €/kg**

*Double cleaned and sieved, steam-sterilized*

---

Use as desired.

Also available in 1-kg-sachets

MOQ may apply

bags @ 25 kg

1 kg	10.50 €/kg
100 kg	10.40 €/kg
200 kg	10.30 €/kg
500 kg	10.20 €/kg
1000 kg	10.10 €/kg
1500 kg	9.90 €/kg

---

### 40.020 **Pistachios extra green** **from 48.00 €/kg**

*Premium Quality, hand picked and peeled*

---

Selected pistachios in uniform size. Ideal for Pistachio Mortadella and other large diameter cooked sausages.

Pistachios.

Country of Origin: Iran (t.b.c.)

Shelf life: up to 12 months in sealed stand-up sachets

12 sachets per carton = MOQ

16 cartons per pallet = 192 sachets [192 kg]

sachets @ 1 kg



1 kg	54.00 €/kg
12 kg	54.00 €/kg
24 kg	49.00 €/kg
36 kg	48.00 €/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

## Your category **Complete Programme**

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### 40.005 **Roasted Onions** **from 6.35 €/kg** *from EU production*

---

Specially selected onions are being cleaned, peeled, sliced and deep fried. For many food products, including mashed potatoes, liver dishes and many meat products.

Onions (approx. 75%), palm oil, wheat flour, salt.

Suggested labeling:

Roasted onions

Use as desired.

MOQ and packaging details:

cartons of 10 kg [4 x 2.5 kg bags inside]

45 cartons per pallet = MOQ.

12 months shelf life from production date.

cartons @ 10 kg



1 kg 6.35 €/kg

450 kg 6.35 €/kg

---

### 40.050 **Rosemary** **from 6.65 €/kg** *fine cut*

---

Selected, finest quality rosemary, fine cut. For lamb and venison dishes, for roasts, veal nuckle, goulash, stir fry's and roasted poultry. Also for brines and pickled foods.

Rosemary

Use as desired.

MOQ may apply

bags @ 30 kg



1 kg 7.25 €/kg

100 kg 7.15 €/kg

200 kg 7.05 €/kg

500 kg 6.95 €/kg

1000 kg 6.85 €/kg

1500 kg 6.65 €/kg

---

### 40.078 **Sage rubbed [stemless]** **from 10.40 €/kg** *Choice quality*

---

Selected choice quality rubbed sage, stemless.

Sage



## Your category **Complete Programme**

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### 40.078 Sage rubbed [stemless] (continued) from 10.40 €/kg

*Choice quality*

---

	1 kg	11.00 €/kg
Use as desired.	100 kg	10.90 €/kg
MOQ may apply	200 kg	10.80 €/kg
	500 kg	10.70 €/kg
	1000 kg	10.60 €/kg
bags @ 5 kg	1500 kg	10.40 €/kg

---

### 40.036 Tarragon rubbed from 33.55 €/kg

*Premium quality, stemless*

---



1 kg	34.15 €/kg
100 kg	34.05 €/kg
200 kg	33.95 €/kg
500 kg	33.85 €/kg
1000 kg	33.75 €/kg
1500 kg	33.55 €/kg

---

### 40.079 Thyme rubbed [stemless] from 10.60 €/kg

*Selected, choice quality*

---

Cleaned stemless thyme leaves for many dishes, including mutton and lamb, shish kebab, as an ingredients to pâtés and minced meat. Also for poultry and veal dishes.

Thyme

Use as desired.  
MOQ may apply

bags @ 10 kg



1 kg	11.20 €/kg
100 kg	11.10 €/kg
200 kg	11.00 €/kg
500 kg	10.90 €/kg
1000 kg	10.80 €/kg
1500 kg	10.60 €/kg

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### 40.041 Turmeric ground from 4.25 €/kg

*[Indian Spice]*

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## Your category **Complete Programme**

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### 40.041 **Turmeric ground (continued)** **from 4.25 €/kg** *[Indian Spice]*

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Original Indian spice made from the turmeric root. Use to flavour and colour curry blends. Also known as Indian Spice. Often used as a substitute for saffron, e.g. in Spanish Paella.



Turmeric

Use as desired but economically  
 MOQ may apply

bags @ 25 kg

1 kg	4.85 €/kg
100 kg	4.75 €/kg
200 kg	4.65 €/kg
500 kg	4.55 €/kg
1000 kg	4.45 €/kg
1500 kg	4.25 €/kg