



**friedrich ingredients**

FLAVOUR & FUNCTION FOR YOUR SUCCESS

25. April 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**

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**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.

**Registered Address**  
friedrich gewürze gmbh  
Reichenastr. 19a  
DE-78467 Konstanz

**Registered in Freiburg**  
Nr. 381548  
VAT-ID DE812371827

**Director**  
Reinhard Friedrich

**Telephone**  
+49 7531 89276-0  
**Telefax**  
+49 7531 89276-10

**Email**  
info@ingredients.de  
**Internet**  
www.ingredients.de

Your category **Pepper****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

bags @ 25 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** **from 7.90 €/kg***Double cleaned and sieved, steam-sterilized*

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



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]** **from 7.50 €/kg***granules size 355-850*

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



Your category **Pepper**
**40.056 Pepper black granulate [fine] (continued)** **from 7.50 €/kg**  
*granules size 355-850*

	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
bags @ 25 kg		

**40.016 Pepper black ground** **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

## Your category **Pepper**

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

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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

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

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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

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

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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.



# Your category      **Pepper**

58.013 <b>Pepper white whole (continued)</b>		from 9.90 €/kg
<i>Double cleaned and sieved, steam-sterilized</i>		
	1 kg	10.50 €/kg
Pepper.Guaranteed content of essential oil of 1.8%.Reduced bacteria count by steam sterilization.	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
Use as desired.		
Also available in 1-kg-sachets		
MOQ may apply		
bags @ 25 kg		