

13. March 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
FLAVOUR & FUNCTION FOR YOUR SUCCESS

**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.



#### 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].



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

poly-cans @ 3 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

#### 40.022 Paprika 40,000 [liquid]

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



from 18.00 €/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).

1 kg 14.25 €/kg 20 kg 13.50 €/kg 100 kg 12.80 €/kg 200 kg 12.10 €/kg 11.40 €/kg 500 kg 1000 kg 10.65 €/kg

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

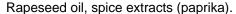
re-sealable poly-cans @ 12 kg

### 58.047 Paprika 6,000 [liquid]

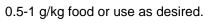
from 9.90 €/kg

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].



Recommended Labeling Declaration:colouring agent paprika extract.



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



#### 58.017 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

bags @ 25 kg

1 kg	7.00 <b>€</b> /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

#### 58.016 Paprika hot

from 5.40 €/kg

extra fine ground powder

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



#### 58.015 Paprika sweet 80 ASTA, ground

from 6.00 €/kg

high colour intensity

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



58.015	Paprika sweet 80 ASTA, ground (continued) high colour intensity		from 6.00 €/kg	
	Thigh octour interiority	1 kg	6.60 €/kg	
	L	100 kg	6.50 €/kg	
	bags @ 25 kg	200 kg	6.40 €/kg	
		500 kg	6.30 €/kg	
		1000 kg	6.20 €/kg	
		1500 kg	6.00 €/kg	
40.066	Paprikachips green 3 mm Selected, choice quality bell pepper	fı	om 15.90 €/kç	
	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	1 kg	16 50 5/kg	
	Use as desired.	1 kg 100 kg	16.50 €/kg 16.40 €/kg	
	MOQ may apply	200 kg	16.40 €/kg 16.30 €/kg	
		500 kg	16.30 €/kg 16.20 €/kg	
		1000 kg	16.20 €/kg 16.10 €/kg	
	cartons @ 20 kg	1500 kg	15.90 €/kg	
40.063	Paprikachips green 9 mm Selected, choice quality bell pepper	fı	om 14.90 €/kç	
	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			
		1 kg	15.50 €/kg	
	Use as desired.	100 kg	15.40 €/kg	
	MOQ may apply	200 kg	15.30 €/kg	
		500 kg	15.20 €/kg	
	cartons @ 20 kg	1000 kg	15.10 €/kg	
		1500 kg	14.90 €/kg	
40.067	Paprikachips red 3 mm	fı	om 12.90 €/kç	
	Selected, choice quality bell pepper			



#### 40.067 Paprikachips red 3 mm (continued)

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

cartons @ 25 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 ka	12.90 <b>€</b> /kg

#### 40.062 Paprikachips red 9 mm

Selected, choice quality bell pepper

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

cartons @ 17.5 kg



from 11.90 €/kg

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
1500 kg	11.90 €/kg

#### 40.115 Paprikachips red/green 3 mm

Selected, choice quality bell pepper

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



from 12.90 €/kg

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40.115	Paprikachips red/green 3 mm (continued)	fr	om 12.90 €/kg
	Selected, choice quality bell pepper		
		1 kg	13.50 €/kg
	bags @ 20 kg	100 kg	13.40 €/kg
	bags & 20 kg	200 kg	13.30 €/kg
		500 kg	13.20 €/kg
		1000 kg	13.10 €/kg
		1500 kg	12.90 €/kg
40.116	Paprikachips red/green 9 mm	fr	om 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	1 kg	15.00 €/kg
		100 kg	14.90 €/kg
	Use as desired.	200 kg	14.80 €/kg
	MOQ may apply	500 kg	14.70 €/kg
		1000 kg	14.60 €/kg
	bags @ 25 kg	1500 kg	14.40 €/kg