



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

26. 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.

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Your category **Shelf-Life**

11.028 **FreshKeeper Meat** from 7.05 €/kg *universal freshkeeper for meat products*

Freshness keeper based on dry vinegar [sodium diacetate] for all meat products, including burgers, minced meat, sausage and other processed meat products. Extends shelf life, improves appearance, prevents yield loss, pH value reducing.



Salt, stabiliser - diphosphate [E 450], acidity regulator - sodium acetate [E 262], acidifier - citric acid [E 330], antioxidant - sodium ascorbate [E 301].

1-5 g/kg, depending on desired shelf life extension.
MOQ may apply

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

bags @ 25 kg

11.046 **FreshMaxx PL Plus [liquid]** from 3.30 €/kg *Freshness compound for sausages and meat products*

Freshness keeper for all meat products, including sausages and cured meat products. Improves freshness, appeal and yield. For all cooked sausage products [sliced, franks], liver sausage, breakfast sausage and for all types of cured meats.



E 326 L (+) potassium lactate, E 262 sodium diacetate.
Increases shelf life by up to 100%, i. e. from 20 days to 40 days.

1.5-2%, depending on desired result.

Packaging details:

pallets à 24 PE containers = 720 kg (= MOQ).

Also available in stackable, disposable IBC's of 1,300 kg content.

1 kg	3.65 €/kg
720 kg	3.65 €/kg
1440 kg	3.55 €/kg
2880 kg	3.45 €/kg
4320 kg	3.35 €/kg
7920 kg	3.30 €/kg

PE containers @ 30 kg

11.048 **FreshMaxx SL Plus [liquid]** from 3.80 €/kg *Freshness compound for sausages and meat products*

Freshness keeper for all meat products, including sausages and cured meat products. Improves freshness, appeal and yield. For all cooked sausage products [sliced, franks], liver sausage, breakfast sausage and for all types of cured meats.



Your category **Shelf-Life**

11.048 **FreshMaxx SL Plus [liquid] (continued)** from 3.80 €/kg

Freshness compound for sausages and meat products

E 325 L(+) sodium lactate, E 262 sodium diacetate.

Supports colour development

It is recommended to reduce the salt content by 10%, such as from 2% to 1.8% (example).

Increases shelf life by up to 100%, i. e. from 20 to 40 days.

1.5-2%, depending on desired result.

Packaging details:

pallets à 24 PE containers = 600 kg (= MOQ).

Also available in stackable, disposable IBC's of 1,300 kg content.

PE Container @ 25 kg

1 kg	4.15 €/kg
600 kg	4.15 €/kg
1200 kg	4.05 €/kg
2400 kg	3.95 €/kg
3600 kg	3.85 €/kg
6600 kg	3.80 €/kg

11.146 **RoMaxx MB liquid** from 7.40 €/kg

Natural Food Preservation

100% natural preservation of food products based on spice extracts. Drastic reduction of micro-biological activities. Use for cooked and fresh meat products, burgers, sausages and QSR food.

Highly effective due to low usage rate.

Herb extract (rosemary), salt, spice.

Shelf-life:

24 months

MOQ may apply

Only 2 g/kg [0.2 %] provide drastic reduction of micro-biological activities which result into considerably extended shelf-life.

poly-cans @ 3 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

11.154 **RoMaxx MB Super** from 6.80 €/kg

Food Preservation

Preservation of food products based on sodium bisulfite.

Maximum reduction of micro-biological activities. Use for cooked and fresh meat products, burgers, sausages, and QSR food.



Your category **Shelf-Life**

11.154 **RoMaxx MB Super (continued)** from 6.80 €/kg *Food Preservation*

Preservatives [E 223], acidity regulator [E 262, E 331].

2 g/kg [0.2 %] total recipe weight. Please observe possible legal maximum usage.

MOQ may apply

bags @ 5 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

11.108 **RoMaxx O-7.5** from 77.00 €/kg *natural antioxidant for food*

Natural protection for sausages and QSR foods. Improves shelf-life and prevents discolouration.

RoMaxx O-7.5 is oil soluble.

High concentration for best economical results.

Maltodextrin as carrier, natural antioxidant rosemary extract [E 392].

No allergenic additives, GMO free.

Natural alternative to BHA and BHT.

RoMaxx O-7.5 contains 7.5% carnosic acid and carnosol.

Only 50 g per 100 kg [0.05%].

for maximum protection of shelf life, colour and flavour.

MOQ may apply

sachets @ 1 kg



1 kg	109.00 €/kg
10 kg	104.00 €/kg
20 kg	99.00 €/kg
50 kg	93.00 €/kg
100 kg	82.00 €/kg
250 kg	77.00 €/kg

63.003 **Starter Cultures B-LC-007** from 14.35 €/pcs *for fermented sausages [Salami, Pepperoni]*

Living starter cultures for fermented [matured] sausage, such as (Pizza-) Salami and Pepperoni. The culture ensures fast and reliable acidification, strong flavour development and good, stable colour.

Sales price per sachet

Starter Culture.

Shelf life: 18 months when kept at -18° C.

Shipment by courier service or air freight, only.

Recipes



Your category Shelf-Life

63.003 Starter Cultures B-LC-007 (continued)		from 14.35 €/pcs
<i>for fermented sausages [Salami, Pepperoni]</i>		
	1 pcs	17.75 €/pcs
sachets @ 50 g, each good for 150 kg sausage.	25 pcs	17.75 €/pcs
25 sachets per carton (= MOQ), good for 3.75 mt fermented sausages.	50 pcs	16.75 €/pcs
	75 pcs	16.45 €/pcs
	100 pcs	15.95 €/pcs
	150 pcs	15.45 €/pcs
sachets @ 50 g	500 pcs	14.65 €/pcs
	1000 pcs	14.35 €/pcs