



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

18. 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

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.

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 **Complete Programme**

11.004 **CURE MIX 10** from 2.40 €/kg *Concentrated Curing Salt [NCS]*

Concentrated curing salt [NCS] with 10% sodium nitrite content.

IMPORTANT:

Use only as a pre-blend with regular salt. Refer to Usage for details. Made in Germany

Salt, 10% sodium nitrite [E 250], sodium ferrocyanide [E 535].

Packaging details:

10 sachets per carton = 20 kg

pallets @ 32 cartons = 640 kg

Minimum Order Quantity [MOQ]:

none, item is always in stock.

CAUTION: Do not use unless preblended with regular salt:

0.5% nitrite = pre-blend 1:19

1.0% nitrite = pre-blend 1:9 (recommended)

Add 2-3% of this pre-blend to the recipe.

sachets @ 2 kg



1 kg	3.90 €/kg
20 kg	3.65 €/kg
100 kg	3.40 €/kg
320 kg	3.15 €/kg
640 kg	2.95 €/kg
1280 kg	2.80 €/kg
2560 kg	2.70 €/kg
5120 kg	2.60 €/kg
7040 kg	2.50 €/kg
14720 kg	2.40 €/kg

11.049 **Curing Salt [Nitrite pickling salt]** from 0.60 €/kg *Ready-for-use Nitrite Curing Salt [NCS] 0.9%*

Ready-to-use pickling salt with a sodium nitrite content of approx.

0.85%. Use as a pickling salt in processed meats and in brines.

Other nitrite concentrations on request.

Made in Germany. 18 months shelf life from production date.

Salt [NaCl] approx. 99.1%, sodium nitrite [E 250] approx. 0.85%.

Packaging details:

pallets à 40 bags = 1,000 kg

20' container fcl = 11,000 kg

40' container fcl = 23,000 kg

MOQ = none; item is always in stock

Use according to recipe, for example:

10-12 g/kg for sausages from white meat

18-22 g/kg for sausages from red meat

30-35 g/kg for dry cured sausages and cured meats



Your category **Complete Programme**

11.049 **Curing Salt [Nitrite pickling salt] (continued)** **from 0.60 €/kg** *Ready-for-use Nitrite Curing Salt [NCS] 0.9%*

	1 kg	0.85 €/kg
	500 kg	0.85 €/kg
bags @ 25 kg	1000 kg	0.75 €/kg
	2000 kg	0.70 €/kg
	4000 kg	0.65 €/kg
	11000 kg	0.62 €/kg
	23000 kg	0.60 €/kg

11.151 **FibreMaxx EF 200** **from 3.20 €/kg** *Pea fibre for food applications*

Medium-sized pea fibre for use as dietary fibre addition. Use also to add texture to processed meat products, such as burgers and sausages.

Improves texture and serves as a fat replacer. Flavour neutral.

Pea fibre (clean label - no E-number declaration needed)

use as desired or according to recipe.

Packaging details:

pallets à 50 bags = 600 kg = MOQ

bags @ 12 kg



1 kg	3.70 €/kg
12 kg	3.70 €/kg
600 kg	3.60 €/kg
1200 kg	3.50 €/kg
2400 kg	3.40 €/kg
6600 kg	3.30 €/kg
14400 kg	3.20 €/kg

11.153 **FibreMaxx EF 60** **from 3.20 €/kg** *Pea fibre for food applications*

Small-sized pea fibre for use as dietary fibre addition. Especially suitable in brines for cured meats. Improves texture, yield and serves as a fat replacer.

Pea fibre (clean label - no E-number declaration needed)

Use according to recipe; we recommend 5-10 g/kg [0.5-1%] in brines.

FibreMaxx EF 60 can be used in modern injectors due to its short fibre length.

Packaging details:

pallets à 24 bags = 600 kg = MOQ



Your category **Complete Programme**

11.153 **FibreMaxx EF 60 (continued)** **from 3.20 €/kg**

Pea fibre for food applications

	1 kg	3.70 €/kg
bags @ 25 kg	25 kg	3.70 €/kg
	750 kg	3.60 €/kg
	1500 kg	3.50 €/kg
	3000 kg	3.40 €/kg
	8250 kg	3.30 €/kg
	17250 kg	3.20 €/kg

11.055 **FibreMaxx WF 200** **from 3.35 €/kg**

Wheat fibre texture improver 200 µm fibre length

Fine textured dietary fibre made from wheat. Especially suitable for whole meat product applications, but also for sausages, burgers and meat chunks. Improves texture and yield. Serves as a fat replacer.



Wheat fibre.

GMO-free. 5 years shelf life

Use according to recipe; we recommend 1-3% in sausages and meat products.

Packaging details:

pallets à 33 bags = 495 kg = MOQ

1 kg	3.85 €/kg
15 kg	3.85 €/kg
495 kg	3.75 €/kg
990 kg	3.65 €/kg
1980 kg	3.55 €/kg
5445 kg	3.45 €/kg
11385 kg	3.35 €/kg

bags @ 15 kg

pallets @ 495 kg

11.162 **FibreMaxx WF 300** **from 2.90 €/kg**

Wheat fibre texture improver 300 µm fibre length

Fine textured dietary fibre made from wheat. Especially suitable for whole meat product applications, but also for sausages, burgers and meat chunks. Improves texture and yield. Serves as a fat replacer.



Wheat fibre.

GMO-free. 5 years shelf life

Use according to recipe; we recommend 1-3% in sausages and meat products.

Packaging details:

pallets à 39 bags = 390 kg = MOQ

Your category **Complete Programme**

11.162 **FibreMaxx WF 300 (continued)** from 2.90 €/kg *Wheat fibre texture improver 300 µm fibre length*

	1 kg	3.40 €/kg
bags @ 10 kg	10 kg	3.40 €/kg
pallets @ 390 kg	500 kg	3.30 €/kg
	1000 kg	3.20 €/kg
	2000 kg	3.10 €/kg
	5500 kg	3.00 €/kg
	11500 kg	2.90 €/kg

11.069 **FibreMaxx WF 90** from 3.50 €/kg *Wheat fibre texture improver 90 µm fibre length*

Fine textured dietary fibre made from wheat. Especially suitable in brines for cured meats. Improves texture, yield and serves as a fat replacer.

Wheat fibre.

GMO-free. 5 years shelf life

Use according to recipe; we recommend 5-10 g/kg [0.5-1%] in brines.

FibreMaxx WF 90 can be used in modern injectors due to its short fibre length.

Packaging details:

pallets à 30 bags = 600 kg = MOQ

bags @ 20 kg



1 kg	4.00 €/kg
15 kg	4.00 €/kg
600 kg	3.90 €/kg
1200 kg	3.80 €/kg
2400 kg	3.70 €/kg
6600 kg	3.60 €/kg
13800 kg	3.50 €/kg

11.054 **FibreMaxx WKF 0030** from 4.40 €/kg *Blend of wheat and potato fibre for food*

Blend of wheat and potato fibre. Especially suitable for meat product applications, including sausages, burgers and meat chunks. Improves texture and serves as a fat replacer.

Wheat fibre, potato fibre.

GMO-free. 2 years shelf life

Use according to recipe; we recommend 1-3% in sausages and meat products.

Packaging details:

pallets à 39 bags = 585 kg = MOQ



Your category **Complete Programme**

11.054 **FibreMaxx WKF 0030 (continued)** **from 4.40 €/kg** *Blend of wheat and potato fibre for food*

	1 kg	4.90 €/kg
bags @ 15 kg	15 kg	4.90 €/kg
pallets @ 585 kg	585 kg	4.80 €/kg
	1170 kg	4.70 €/kg
	2340 kg	4.60 €/kg
	6435 kg	4.50 €/kg
	13455 kg	4.40 €/kg

11.031 **Meister Kut 88** **from 3.00 €/kg** *Sausage and meat phosphate pH 8.8*

Combination of polyphosphates. Contains high percentage [85 %] of pyrophosphate, which results into optimum water binding, good colour development, and best spoilage protection.

Sodium diphosphate [E 450], Sodium triphosphate [E 451].
 PRICES SUBJECT TO CONFIRMATION - PRICES AND
 AVAILABILITY MAY CHANGE WITHOUT NOTICE DUE TO
 CURRENT SHORTAGE.

MOQ may apply

3-5 g/kg meat and fat [without water/ice content].

Packaging details:

pallets à 40 bags = 1,000 kg = MOQ

Choose item Meister Kut NC for smaller quantities.

bags @ 25 kg



1 kg	3.50 €/kg
25 kg	3.50 €/kg
1000 kg	3.20 €/kg
2000 kg	3.15 €/kg
4000 kg	3.10 €/kg
11000 kg	3.05 €/kg
23000 kg	3.00 €/kg

50.018 **Meister Kut NC** **from 11.40 €/kg** *Sausage and meat phosphate*

Sausage and meat phosphate for optimum water binding of cooked sausages with no colour development. Use for Grill Sausage products, such as Bratwurst, White Sausage, Chipolata etc.

Stabiliser [E 450], dextrose.

3 g/kg meat and fat [without water/ice content].

MOQ may apply



Your category **Complete Programme**

50.018	Meister Kut NC (continued)	from 11.40 €/kg
	<i>Sausage and meat phosphate</i>	

	1 kg	11.90 €/kg
	100 kg	11.80 €/kg
bags @ 10 kg	200 kg	11.70 €/kg
	500 kg	11.60 €/kg
	1000 kg	11.50 €/kg
	1500 kg	11.40 €/kg

11.010	Meister Lak 95	from 6.05 €/kg
	<i>Brine stabilizing poly phosphate pH 9.5</i>	

Combination of sodium and potassium polyphosphates. Contains high percentage of pyrophosphate, which results into optimum water binding, good colour development, and best spoilage protection. Low sodium content. EU made.



Sodium diphosphate [E 450],
Sodium triphosphate [E 451].
55% P₂O₅ content.

Packaging details:
pallets à 40 bags = 1,000 kg
MOQ may apply

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	6.05 €/kg

3 g/kg meat content [without water/ice].

PRICES SUBJECT TO CONFIRMATION - PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE DUE TO CURRENT SHORTAGE.

bags @ 25 kg

11.002	Potato Starch Superior	from 1.35 €/kg
	<i>Native potato starch, made in EU</i>	

Native potato starch, made from firm potatoes. Superior quality. For binding of emulsions and as a meat substitute. For soups, sauces, canned foods and ready meals. For potato products, snacks [crisps, chips] and flour foods.



Potato starch.

PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE DUE TO CURRENT SHORTAGE OF SUPPLY.

Your category **Complete Programme**

11.002 **Potato Starch Superior (continued)** from 1.35 €/kg

Native potato starch, made in EU

Use as desired and according to recipe.

Packaging details:

pallets à 40 bags = 1,000 kg

20' container fcl = 11,000 kg

40' container fcl = 23,000 kg

MOQ may apply

bags @ 25 kg

1 kg	2.20 €/kg
1000 kg	1.90 €/kg
5000 kg	1.60 €/kg
11000 kg	1.55 €/kg
23000 kg	1.35 €/kg

11.062 **Sodium Tripolyphosphate** from 2.15 €/kg

Food Additive [E 451]

Mono phosphate for use in food products as stabilizer and binding agent.

Sodium Tripolyphosphate.

PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE
DUE TO POSSIBLE SHORTAGE OF SUPPLY.

3 g/kg

ADI [Acceptable Daily Intake]: 0-70 mg/kg body weight.

Packaging details:

pallets à 40 bags = 1,000 kg = MOQ

bags @ 25 kg



1 kg	2.45 €/kg
1000 kg	2.45 €/kg
2000 kg	2.35 €/kg
5000 kg	2.25 €/kg
10000 kg	2.15 €/kg

66.006 **Wood Chips / Saw Dust HB 500-1000** from 0.85 €/kg

0.5-1 mm Beechwood Sawdust

smoldering smoking saw dust for poured [feed-in], cartridge and cold smoke systems

Type HB 500-1000 [0,5-1 mm saw dust size].

Other sizes are also available.

100% natural beechwood saw dust

unlimited storage

Made in Germany



Your category **Complete Programme**

66.006 Wood Chips / Saw Dust HB 500-1000 (continued) from 0.85 €/kg

0.5-1 mm Beechwood Sawdust

0.5-1 mm smoldering smoking saw dust for use in smoke generators.

Packaging details:

pallets à 42 bags = 630 kg

Minimum order quantity [MOQ]: 150 kg

bags @ 15 kg

1 kg	1.10 €/kg
15 kg	1.10 €/kg
630 kg	1.05 €/kg
1260 kg	1.00 €/kg
2520 kg	0.95 €/kg
6930 kg	0.90 €/kg
14490 kg	0.85 €/kg

66.005 Wood Chips / Saw Dust HBK 750-2000 from 0.80 €/kg

0.75-3 mm Beechwood Sawdust

smoldering smoking saw dust for use in fully automatic smoke generators with partially opened and opened smoking systems.

Type HBK 750-2000 [0,75-3 mm saw dust size].

Other sizes are also available.

100% natural beechwood saw dust

unlimited storage

Made in Germany

0.75-3 mm smoldering smoking saw dust for use in smoke generators.

Packaging details:

pallets à 42 bags = 630 kg

Minimum order quantity [MOQ]: 150 kg

bags @ 15 kg



1 kg	1.10 €/kg
15 kg	1.10 €/kg
630 kg	1.05 €/kg
1260 kg	1.00 €/kg
2520 kg	0.95 €/kg
6930 kg	0.90 €/kg
14490 kg	0.80 €/kg

66.004 Woodchips / Saw Dust KL 1-4 from 0.85 €/kg

2-4.5 mm Beechwood Chips for smoke houses

for use in condensate smoke systems

Type KL 1-4 [2-4.5 mm chip size].

Other sizes are also available.

100% natural beechwood chips

unlimited storage

Made in Germany



Your category **Complete Programme**

66.004 Woodchips / Saw Dust KL 1-4 (continued) from 0.85 €/kg

2-4.5 mm Beechwood Chips for smoke houses

	1 kg	1.10 €/kg
	15 kg	1.10 €/kg
2-4.5 mm beechwood chips for use in condensate smoke systems.	630 kg	1.05 €/kg
Packaging details:	1260 kg	1.00 €/kg
pallets à 42 bags = 630 kg	2520 kg	0.95 €/kg
Minimum order quantity [MOQ]: 150 kg	6930 kg	0.90 €/kg
	14490 kg	0.85 €/kg

bags @ 15 kg

66.002 Woodchips / Saw Dust KL 2-16 from 0.85 €/kg

4-12 mm Beechwood chips for smoke houses

smoldering smoking chips for use in fully automatic smoke generators in closed and partially opened smoking systems.
Type KL 2-16 [4-12 mm chip size].
Other sizes are also available.



100% natural beechwood chips
unlimited storage
Made in Germany

4-12 mm smoldering smoking chips for use in smoke generators.
Packaging details:
pallets à 42 bags = 630 kg
Minimum order quantity [MOQ]: 150 kg

1 kg	1.10 €/kg
15 kg	1.10 €/kg
630 kg	1.05 €/kg
1260 kg	1.00 €/kg
2520 kg	0.95 €/kg
6930 kg	0.90 €/kg
14490 kg	0.85 €/kg

bags @ 15 kg