

26. April 2024

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11.015 AGAGEL® 500

Texture Improver for Burger, Nuggets & Co.

Texture improver for burger, nuggets & Co. Improves texture while reducing shrink and deformation of burger patties. Fully functioning even from low cooking temperatures. Flavour neutral.

Potato fibre, modified starch [E1422], dextrose (maize dextrose), potato starch, stabilizers [E 450, E 451], antioxidant [E 316]. MOQ may apply

10-30 g/kg [1-3%], depending on target result. Recipes

bags @ 25 kg

10.167 **Arabian Burger Mix**

products.

Concentrated seasoning

Concentrated spice blend for authentic Arabian burger flavour. Very economical due to high flavour concentration resulting into low usage rate. Use also for Chicken Nuggets and other restructed chicken

Salt, spices, maltodextrin, dextrose, rapeseed oil, natural spice extracts.Recipes

5 g/kg for Beef Burger 7-8 g/kg for Chicken Burger BouillonMaxx for extra flavour AGAGEL® 500 for improved texture and less shrink. MOQ may apply

sachets @ 1 kg

51.014	BouillonMaxx Chicken	from 6.65 €/kg
	Basic chicken flavouring	
	Universal chicken flavouring for all poultry applications, including	and the second se
	chicken soup, chicken sausage, chicken burgers, ready meals,	
	QSR foods and other (fast) food products. No animal	

ingredients.Visible parsley content.



1 kg	9.00 €/kg
25 kg	9.00 €/kg
100 kg	8.50 €/kg
200 kg	8.25 €/kg
500 kg	8.00 €/kg
1000 kg	7.90 €/kg
2000 kg	7.80 €/kg
5000 kg	7.70 €/kg

from 7.40 €/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



from 7.70 €/kg



51.014	BouillonMaxx Chicken (continued)	from 6.65 €/kg	
	Basic chicken flavouring		
		1 kg	8.90 €/kg
	lodised salt, flavour enhancer-monosodium glutamate [E 621],	20 kg	8.45 €/kg
	disodium [E 631], disodium guanylate [E 627], starch, palm fat,	100 kg	8.00 €/kg
	flavouring, hydrolized vegetable protein, sugar, spice, caramel	200 kg	7.55 €/kg
	sugar syrup, maltodextrin, parsley.	500 kg	7.10 €/kg
	Sugar Syrup, manouextini, parsiey.	1000 kg	6.65 €/kg
	Chicken burgers: 3-4 g/kg		
	QSR foods: 3-5 g/kg		
	Chicken sausages: 5 g/kg		
	Chicken soup: 20 g/kg.		
	Max. pallet load: 600 kg		
	MOQ may apply		

bags @ 25 kg

51.008	BouillonMaxx Chicken [MSG-free] Basic food flavouring, stock seasoning		from 7.40 €/kg
	Concentrated granulated bouillon (stock seasoning) for poultry applications, including chicken soup, chicken sausage, chicken burgers, ready meals, QSR foods and other (fast) foods. No animal content.		3
	lodised salt (salt, potassium iodate), maltodextrin, starch, yeast		0.00 5/10
	extract, sugar, palm fat, flavourings, caramel sugar syrup.	1 kg	9.90 €/kg
	Recipes	20 kg	9.40 €/kg
		100 kg	8.90 €/kg
	Chickon hurgore: 2.4 a/ka	200 kg	8.40 €/kg
	Chicken burgers: 3-4 g/kg OSR foods: 3-5 g/kg	500 kg	7.90 €/kg

QSR foods: 3-5 g/kg Chicken sausages: 5 g/kg Chicken soup: 20 g/kg. Max. pallet load: 600 kg MOQ may apply

bags @ 25 kg

10.073 **Burger Classic**

Seasoning for Burger and Nuggets

from 5.90 €/kg

7.40 €/kg

1000 kg



10.073 from 5.90 €/kg **Burger Classic (continued)** Seasoning for Burger and Nuggets Complete spice blend for minced meat specialties, suchs as burgers, meat balls, nuggets and other restructered meats. Use also for Chicken Nuggets and other restructed chicken products. Spices, salt, maltodextrin, sugar, yeast extract, flavour enhancer 1 kg 7.90 €/kg [E 621], separating agent [E 551]. 20 kg 7.50 €/kg 100 kg 7.10 €/kg 200 kg 6.70 €/kg 15 g/kg [1.5%] for Beef Burgers 500 kg 6.30 €/kg 25 g/kg [2.5%] for Chicken Burgers 1000 kg 5.90 €/kg Recipes MOQ may apply sachets @ 2 kg 10.048 **BurgerMaxx** from 5.00 €/kg Complete ingredient system for burgers Complete blend of flavouring and functional ingredients for burgers from beef or chicken. Contains all ingredients for safe, convenient manufacturing of Burgers, Meatballs and Nuggets BurgerMaxx is the bestseller for all Burgers! Wheat flour, rusk (wheat flour, water, salt, baking agent [E 503 ii]), spices, dextrose, salt, flavour enhancer [E 621], acidity 1 kg 6.30 €/kg regulator [E 331], gran. broth [hydrolysed soy protein, salt, 25 kg 6.30 €/kg sunflower oil], sugar, spice extracts, antioxidant [E 300]. 100 kg 5.80 €/kg 200 kg 5.55 €/kg 500 kg 5.30 €/kg 50 g/kg [5%] for beef burgers 1000 kg 5.20 €/kg 60 g/kg [6%] for chicken burgers. 2000 kg 5.10 €/kg No other ingredients required. Recipes 5000 kg 5.00 €/kg MOQ may apply bags @ 25 kg 10.026 from 7.70 €/kg Chicago Burger Concentrated seasoning Burgers and Nuggets



from 7.70 €/kg 10.026 **Chicago Burger (continued)** Concentrated seasoning Burgers and Nuggets Concentrated spice blend for authentic American burger flavour. Pepper, chillies and garlic are dominent flavours of this well-balanced, unique spice blend. Use also for Chicken Nuggets and other restructed products. Salt, dry-glucose-syrup, flavouring. Recipes 1 kg 10.30 €/kg 20 kg 9.75 €/kg 4 g/kg for Beef Burgers 100 kg 9.25 €/kg 6-7 g/kg for Chicken Burgers 200 kg 8.75 €/kg BouillonMaxx for extra flavour 500 kg 8.20 €/kg AGAGEL® 500 for improved texture and reduced shrink. 1000 kg 7.70 €/kg MOQ may apply sachets @ 1 kg 10.342 **Chicken Nuggets [Original]** from 9.45 €/kg Premium seasoning for processed chicken Premium flavouring for Chicken Nuggets and other chicken parts, fried and frozen. Also suitable for Chicken Pop Corn, Burgers and Chicken Fingers. Very well balanced flavour profile. Dextrose, salt, HVP (hydrolysed vegetable protein), flavouring, sugar, spices, sunflower oil, separating agent [E 551]. 1 kg 12.65 €/kg Recipes 20 kg 12.00 €/kg 100 kg 11.35 €/kg Use 6 g/kg total recipe weight 200 kg 10.75 €/kg Use BouillonMaxx Chicken if extra chicken flavour is desired 500 kg 10.10 €/kg MOQ may apply 1000 kg 9.45 €/kg sachets @ 1 kg 10.701 **Chicken Nuggets [Spicy]** from 16.40 €/kg Complete blend for spicy Chicken Nuggets Complete blend of flavour and function for spicy Chicken Nuggets. No other ingredients for binding needed. Use predust, batter and crumb in addition, if desired.



10.701	Chicken Nuggets [Spicy] (continued)		from 16.40 €/kg
	Complete blend for spicy Chicken Nuggets		
		1 kg	21.90 €/kg
	Spices, dextrose, salt, stabiliser [E 450, E 451], granulated broth	20 kg	20.80 €/kg
	(HVP, salt, sunflower oil), sugar, spice extracts, flavour enhancer	100 kg	19.70 €/kg
	[E 621], separating agent [E 551], flavouring.	200 kg	18.60 €/kg
	[021], separating agent [031], havouring.	500 kg	17.50 €/kg
		1000 kg	16.40 €/kg
	16 g/kg [1.6%]		
	Desires		

Recipes MOQ may apply

sachets @ 1 kg

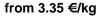
11.151	FibreMaxx EF 200	f	rom 3.20 €/kg
	Pea fibre for food applications		
	Medium-sized pea fibre for use as diatary fibre addition. Use also to add texture to processed meat products, such as burgers and sausages. Improves texture and serves as a fat replacer. Flavour neutral.		2
	Pea fibre (clean label - no E-number declaration needed)	1 kg	3.70 €/kg
	use as desired or according to recipe. Packaging details:	12 kg 600 kg	3.70 €/kg 3.60 €/kg
	pallets à 50 bags = 600 kg = MOQ	1200 kg 2400 kg	3.50 €/kg 3.40 €/kg
	bags @ 12 kg	6600 kg 14400 kg	3.30 €/kg 3.20 €/kg

11.055 FibreMaxx WF 200

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







11.055	FibreMaxx WF 200 (continued)		from 3.35 €/kg
	Wheat fibre texture improver 200 μm fibre length		_
		1 kg	3.85 €/kg
	Use according to recipe; we recommend 1-3% in sausages and	15 kg	3.85 €/kg
		495 kg	3.75 €/kg
	meat products. Packaging details:	990 kg	3.65 €/kg
	pallets à 33 bags = 495 kg = MOQ	1980 kg	3.55 €/kg
	panels a 55 bays = 495 kg = $100Q$	5445 kg	3.45 €/kg
		11385 kg	3.35 €/kg
	bags @ 15 kg		
	pallets @ 495 kg		

11.162 FibreMaxx WF 300

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

bags @ 10 kg pallets @ 390 kg

51.027 FlavoMaxx Chicken

Chicken flavoured extract seasoning for meat products, QSR foods and other (fast) food items. Use in brines and for sausages, soups, sauces and snack food.

FlavoMaxx Chicken is the chicken flavour booster!

Brine flavouring, completely water-soluble

Salt, maltodextrin, sugar, yeast extract, flavouring, flavour enhancer - disodium guanylate [E 627], disodium inosinate [E 631], disodium inosinate [E 631], anti caking agent - silica [E 551]. MOQ may apply

from 8.55 €/kg





from 2.90 €/kg

1 kg	3.40 €/kg
10 kg	3.40 €/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



51.027	FlavoMaxx Chicken (continued)		from 8.55 €/kg
	Brine flavouring, completely water-soluble		
		1 kg	11.40 €/kg
	5-10 g/kg final product depending on intensity.	20 kg	10.80 €/kg
	Usage rate in brines:	100 kg	10.25 €/kg
	30-60 g/kg brine if 15% brine is added	200 kg	9.65 €/kg
	25-50 g/kg brine if 20% brine is added	500 kg	9.10 €/kg
	20-40 g/kg brine if 25% brine is added. Not HALAL suitable.	1000 kg	8.55 €/kg

sachets @ 1 kg

FlavoMaxx Fried Chicken [Hot & Spicy]	1	from 7.05 €/kg
Brine navouring, completely water-soluble		
Spicy Chicken flavoured extract seasoning for chicken parts and	Section 2. Section 2.	
QSR foods from chicken. Use in brines.		
Salt, flavour enhancer ? monosodium glutamate [E 621], spices,		
flavouring.		
Recipes		
	1 kg	9.45 €/kg
	20 kg	8.95 €/kg
	100 kg	8.50 €/kg
Recommended usage rate in brines:	200 kg	8.00 €/kg
30-60 g/kg brine if 15% brine is added	500 kg	7.55 €/kg
25-50 g/kg brine if 20% brine is added	1000 kg	7.05 €/kg
20-40 g/kg brine if 25% brine is added.		
MOQ may apply		
	Brine flavouring, completely water-soluble Spicy Chicken flavoured extract seasoning for chicken parts and QSR foods from chicken. Use in brines. Salt, flavour enhancer ? monosodium glutamate [E 621], spices, flavouring. Recipes 5-10 g/kg final product depending on intensity. Recommended usage rate in brines: 30-60 g/kg brine if 15% brine is added 25-50 g/kg brine if 20% brine is added.	Brine flavouring, completely water-solubleSpicy Chicken flavoured extract seasoning for chicken parts and QSR foods from chicken. Use in brines.Salt, flavour enhancer ? monosodium glutamate [E 621], spices, flavouring. RecipesRecipes1 kg 20 kg5-10 g/kg final product depending on intensity. Recommended usage rate in brines: 30-60 g/kg brine if 15% brine is added 25-50 g/kg brine if 20% brine is added.100 kg 1000 kg

sachets @ 1 kg

10.044	Hot Seasoning Additional seasoning to boost heat	from 13.40 €/kg
	Tastefully balanced seasoning to add heat to all food products requiring extra heat to (seasoned) meat products and ethnic foods. Use in addition to the regular seasoning.	
	Spices, dextrose, sugar, salt, flavour enhancer - monosodium glutamate [E 621], spice extracts. MOQ may apply	



10.044	Hot Seasoning (continued)		from 13.40 €/kg
	Additional seasoning to boost heat		
		1 kg	17.90 €/kg
	Use carefully according to desired heat level.	20 kg	17.00 €/kg
	Usage recommendation:	100 kg	16.10 €/kg
	2-3 g/kg for spicy sausage / Frankfurters	200 kg	15.20 €/kg
	5 g/kg for spicy burgers and QSR meats	500 kg	14.30 €/kg
	MOQ may apply	1000 kg	13.40 €/kg

sachets @ 1 kg

51.001	Meister Glutafix	1	from 7.40 €/kg
	Flavour enhancer for food		
	Premium flavour enhancer based on mono sodium glutamate [MSG]. For all food products. Eliminates unwanted salt flavour and balances flavour profile in general. Especially suitable for meat products and QSR foods. Premium product.		2
	Flavour enhancer [E 621], starch, salt, sugar, spices, maltodextrin, HVP - hydrolysed vegetable protein (from soya), yeast powder, rape oil, separating agent [E 551], flavouring.	1 kg 20 kg 100 kg 200 kg 500 kg	9.90 €/kg 9.40 €/kg 8.90 €/kg 8.40 €/kg 7.90 €/kg
	0.5-2 g/kg food product. We recommend 1 g/kg for cured meats [5 g/kg brine when pumping 20%]. MOQ may apply	1000 kg	7.40 €/kg
	sachets @ 1 kg		

11.031 Meister Kut 88

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



from 3.00 €/kg



11.031	Meister Kut 88 (continued)		from 3.00 €/kg
	Sausage and meat phosphate pH 8.8		-
		1 kg	3.50 €/kg
	3-5 g/kg meat and fat [without water/ice content].	25 kg	3.50 €/kg
	Packaging details:	1000 kg	3.20 €/kg
	pallets à 40 bags = 1,000 kg = MOQ	2000 kg	3.15 €/kg
	Choose item Meister Kut NC for smaller quantities.	4000 kg	3.10 €/kg
	Choose terri meister fut no for smaller quantities.	11000 kg	3.05 €/kg
		23000 kg	3.00 €/kg
	bags @ 25 kg		

11.146	RoMaxx MB liquid Natural Food Preservation		from 7.40 €/kg
	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.	recommensed	
		1 kg	9.90 €/kg
	Herb extract (rosemary), salt, spice.	20 kg	9.40 €/kg
	Shelf-life:	100 kg	8.90 €/kg
	24 months	200 kg	8.40 €/kg
	MOQ may apply	500 kg	7.90 €/kg
		1000 kg	7.40 €/kg

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

poly-cans @ 3 kg

11.154	RoMaxx MB Super Food Preservation	from 6.80 €/kg
	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.	
	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	



11.154	RoMaxx MB Super (continued)		from 6.80 €/kg
	Food Preservation		
		1 kg	9.10 €/kg
	bags @ 5 kg	20 kg	8.60 €/kg
	bags @ 5 kg	100 kg	8.15 €/kg
		200 kg	7.70 €/kg
		500 kg	7.25 €/kg
		1000 kg	6.80 €/kg
10.042	Smokin' Joe		from 5.55 €/kg

Smoked salt for food

Smoke flavour for food products, including potato salad, sauces, soups, dips, dressings, meat and poultry products, and fish. Especially suitable for frankfurter type sausage.

Salt, flavouring, anti caking agent - silica [E 551], dry-caramel-sugar-syrup [caramel, maltodextrin].

5-8 g/kg sausage
2-4 g/kg cooked ham
We recommend that the salt content is reduced by the same
amount of added Smokin' Joe'.
MOQ may apply

sachets @ 2 kg

10.334 Western Burger

Concentrated Seasoning for Burgers and Nuggets

Concentrated blend of spices and herbs for Burgers Western style.

Provides old fashioned Burger flavour.

Use also for Chicken Nuggets and other restructed products.

Salt, flavour enhancer [E 621, E 627, E 631], dextrose, maltodextrin, dry caramel sugar, hydrolysed vegetable protein (HVP from soya, salt, sunflower oil), spice extracts, spices, separating agent [E 551].

10 g/kg for beef and chicken burgers Recipes MOQ may apply



from 10.65 €/kg



1 kg	7.40 €/kg
20 kg	7.00 €/kg
100 kg	6.65 €/kg
200 kg	6.25 €/kg
500 kg	5.90 €/kg
1000 kg	5.55 €/kg



10.334	Western Burger (continued)		from 10.65 €/kg
	Concentrated Seasoning for Burgers and Nuggets		
		1 kg	14.25 €/kg
	sachets @ 1 kg	20 kg	13.50 €/kg
	Sachels & T Ky	100 kg	12.80 €/kg
		200 kg	12.10 €/kg
		500 kg	11.40 €/kg
		1000 kg	10.65 €/kg