

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
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.



Your article **AGAGEL® 400**

11.016 AGAGEL® 400 from 13.40 €/kg

Complete System for Emulsions and Cooked Meats

Complete functional system for emulsions and cured, cooked meat products (red and white) requiring extra yield, e.g. pizza ham, QSR meat and meat for ready meals. No flavour added. For more tenderness and extra yield of 20-80%.

Stabilizers [E 451, E 450], soy protein, thickening agent [E 407a]processed euchema seaweed, dextrose (maize dextrose), salt, glycose syrup (maize glucose syrup). MOQ may apply

40 g/kg [4 %] finished product for use in brines 10 g/kg [1 %] total recipe weight for use in sausage Recipes with Brine Calculator

bags @ 25 kg



1 kg	14.70 €/kg
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50 kg	14.70 €/kg
100 kg	14.20 €/kg
200 kg	13.95 €/kg
500 kg	13.70 €/kg
1000 kg	13.60 €/kg
2000 kg	13.50 €/kg
5000 kg	13.40 €/kg