



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

29. 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 article **Mustard flour MC [mild]**

40.009 Mustard flour MC [mild] **from 5.35 €/kg**
micro-controlled by steam-treatment

Ground mustard seed powder from selected North American origin. For many food applications, including balancing flavours, as an emulsifying agent, thickener and as a natural preservative.

Mustard

Use as desired

bags @ 25 kg



1 kg	5.95 €/kg
100 kg	5.85 €/kg
200 kg	5.75 €/kg
500 kg	5.65 €/kg
1000 kg	5.55 €/kg
1500 kg	5.35 €/kg