



**friedrich ingredients**

FLAVOUR & FUNCTION FOR YOUR SUCCESS

28. 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

# Paprika 6,000 [liquid]

**58.047 Paprika 6,000 [liquid]**

**from 9.90 €/kg**

*Natural Food Colouring*

Highly concentrated natural paprika extract for all food products. Use to add natural colour to sausage, meats, soups, sauces and other food products. Good water solubility. No added preservatives. 6,000 colour units [as per ASTA].



Rapeseed oil, spice extracts (paprika).

Recommended Labeling Declaration: colouring agent paprika extract.

0.5-1 g/kg food or use as desired.

For sausage colouring, add 1-3 g/kg total recipe weight.

Important: Shake well before use!

MOQ may apply

1 kg	13.25 €/kg
20 kg	12.55 €/kg
100 kg	11.90 €/kg
200 kg	11.25 €/kg
500 kg	10.60 €/kg
1000 kg	9.90 €/kg

poly-cans @ 9 kg, packed on pallets á 288 kg