



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

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

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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.

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 article **FibreMaxx WF 90**

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 |