



friedrich ingredients[®]
FLAVOUR & FUNCTION FOR YOUR SUCCESS[™]



Food Protection

Food Protection is one of the main challenges in future. We from **friedrich ingredients** are proud to offer you a range of completely natural products to reduce spoilage, increase and protect colour and improve the product's own flavour profile without using MSG.

Shelf Life Protection by RoMaxx

RoMaxx MB [liquid] [# 11.146]
Natural preservation for processed meat products and convenience foods. *The* shelf-life booster.
RoMaxx MB [liquid] is highly effective.


Ingredients
Spice extracts, salt, spices

Usage Rate
only 2 g/ kg [0,2%].
Supplied in PE-containers of 3 kg

RoMaxx O [# 11.108]
Natural protection for sausages and convenience foods. Improves shelf-life and prevents discolouration.
RoMaxx O is oil soluble.

Ingredients
Maltodextrin, Natural antioxidant rosemary extract [E 392]

Usage Rate
only 50 g per 100 kg [0,05%]
contains 7.5% carnosic acid and carnosol



Colour Protection by KoloMaxx

KoloMaxx FM fresh meat [# 11.251]
Natural colouring agent for dry (fermented) sausage, fresh sausage, minced meat. Improves colour naturally.
Natural Carmine substitute


Ingredients
Maltodextrin, red beet juice concentrate, fruit and spice extracts (on carrier salt), thickener E 414, antioxidant (E 306, E 304), sugar, anti-caking agent E 551

Usage Rate
only 3-5 g/kg

KoloMaxx CM cooked meat [# 11.252]
Colouring agent for cooked sausages and meat products.
Also for fish product, dairy and delicatessen.
Heat stable, very intensive colour

Ingredients
Salt, dextrose, colour E 120

Usage Rate
only 0.5-1,5 g/kg



Complete ingredient information and detailed, customized production recipes are available free of charge from **friedrich ingredients**. Please write to service@ingredients.de or check online at www.ingredients.de

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Flavour Protection by FlavoMaxx

FlavoMaxx E [# 51.010]

Universal **extract** seasoning for meat products, fast food and prepared food items.

FlavoMaxx is the invisible flavour booster!

Ingredients

Salt, dextrose, **spice extracts**, spices

Usage Rate

1-3 g/kg, depending on desired intensity

FlavoMaxx N [# 51.011]

Universal flavouring for all meat products, fast food items, prepared foods, soups, sauces and snack food.

FlavoMaxx is the perfect substitute for MSG, HVP and yeast extracts.

Ingredients

Salt, **spices**, dextrose

Usage Rate

1-3 g/kg, depending on desired intensity



----- Customer Sample Request -----

Please send us the following sample(s) for _____ kg of test production:

Item No	Product Name	Quantity (kg)
11.146	RoMaxx MB [liquid] – all natural , no E-numbers	
11.108	RoMaxx O – contains rosemary extract	
11.251	KoloMaxx FM for fresh meats	
11.252	KoloMaxx CM for cooked meats	
51.010	FlavoMaxx E – extract seasoning	
51.011	FlavoMaxx N – all natural spices	

Comments: _____

Company _____

Name (Person) _____

Position _____

City, Country _____

Fax _____

Phone (Office) _____

Email: _____

Phone (Mobile) _____

For full product descriptions, usage rates, ingredient statements, product for product specifications and sales prices, visit our website:

www.ingredients.de