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PICES  
BLENDS  
CUSTOM  
DÉCOR  
SEASONINGS  
Flavour & function  
for your success™  
SAW DUST &  
WOOD CHIPS  
FOR SMOKEHOUSES  
FOOD INGREDIENTS  
SAUSAGE  
INGREDIENTS  
FRESHNESS  
KEEPER  
CURED MEAT INGREDIENTS  
RAW SPICES  
PRODUCTS



**friedrich ingredients**®  
FLAVOUR & FUNCTION FOR YOUR SUCCESS™



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upplying premium food ingredients all starts with the selection of the raw materials, such as pepper from Vietnam and Indonesia, nutmeg from Grenada or Paprika and Chilies from Brazil.

Spices for **friedrich ingredients** are always purchased in its original form, never pre-ground. The incoming spices are cleaned from foreign bodies before being treated with steam.

Only then, the spices are cryogenically ground at -196°C which guarantees maximum preservation of the most precious spice content, the essential oil.

This is why **friedrich ingredients** is among only few to guarantee minimum content of essential oil, such as 1.3 ml in 100 g of black ground pepper.

The result: Better flavour and reduced usage rate, which surpasses a lower price for sub-standard spices from second class origins.

Food processors choose single spices from **friedrich ingredients** for these reasons:

- reduced bacteria count for longer shelf-life food products
- higher odour, aroma and flavour due to higher content of essential oil
- consistent premium quality

Single spice specialities include:

- MC – micro control spices for critical application, such as dairy
- LC – liquid control spices for processed cheese
- bake-stable spices for bakery application





## Nice to Meat – the AGAGEL System

Reduce production cost and improve yield, texture and acceptance of your processed meat products by using any of the **friedrich ingredients'** exclusive AGAGEL systems.

AGAGEL 220	AGAGEL 370	AGAGEL 371
<p>Yield and texture improver for economical and safe production of sausages, burgers and other processed meat products. High water binding and long-lasting holding capability.</p>	<p>Yield and texture improver for fresh meat chunks, like chicken breast, steaks and other whole muscle red or white meat products. Best for adding value to QSR meats. Contains no flavour</p>	<p>Same as AGAGEL 370, but salt-free with reduced usage rate.</p>
<p><b>25 – 30% extra yield.</b> No loss of water in the final product</p>	<p><b>10 – 25% extra yield.</b> Use in tumblers and/or injectors.</p>	<p><b>10 – 25% extra yield.</b> Use in tumblers and/or injectors.</p>
<p><b>Key Applications:</b> Sausages, burgers, cooked meats.</p>	<p><b>Key Applications:</b> QSR meats, chicken breast, chicken parts.</p>	<p><b>Key Applications:</b> QSR meats, chicken breast, chicken parts.</p>
<p><b>Active ingredients:</b> carrageenan, xanthan gum</p>	<p><b>Active ingredients:</b> sodium acetate, sodium carbonate.</p>	<p><b>Active ingredients:</b> sodium acetate, sodium carbonate.</p>
<p><b>Usage Rate</b> 3-10 g/kg in sausages, burgers and cooked meats. Use salt and phosphate separately if desired</p>	<p><b>Usage Rate</b> 15-25 g/kg meat. Brines: use 8% addition if 25% brine is added [10% if 20% is added].</p>	<p><b>Usage Rate</b> 5-10 g/kg meat. Brines: use 3% addition if 25% brine is added [4% if 20% is injected].</p>
AGAGEL 360	AGAGEL 380	AGAGEL 390
<p>Yield and texture improver for fresh/frozen QSR foods, i.e. tumbled chicken breast, wings, beef steaks, schnitzel and others. For whole muscle and re-structured products.</p>	<p>Yield, structure and flavour improver for safe and economical production of high yield cooked red meat. For whole muscle and re-structured products.</p>	<p>Same as AGAGEL 380, but for white meat [chicken, turkey, duck].</p>
<p><b>40% extra yield.</b> Use in tumblers and/or injectors.</p>	<p><b>80% extra yield.</b> Use in tumblers and/or injectors.</p>	<p><b>80% extra yield.</b> Use in tumblers and/or injectors.</p>
<p><b>Key Applications:</b> fresh/frozen meat, i.e. QSR item, schnitzel, steaks, chicken breast, chicken parts.</p>	<p><b>Key Applications:</b> Cooked red meat, i.e. hams, pastrami, beef rolls, veal roasts, and others</p>	<p><b>Key Applications:</b> Cooked white meats, i.e. chicken rolls, turkey hams, and other poultry specialties</p>
<p><b>Usage Rate</b> 12 g/kg meat [1.2%] Brines: use 3% if 40% brine is added.</p>	<p><b>Usage Rate</b> 36 g/kg meat [3.6%] Brines: use 9% if 80% brine is added.</p>	<p><b>Usage Rate</b> 36 g/kg meat [3.6%] Brines: use 9% if 80% brine is added.</p>
<p>Check *xls-recipes online.</p>	<p>Check *xls-recipes online.</p>	<p>Check *xls-recipes online.</p>
<p>Use salt or curing salt separately as desired.</p>	<p>Use curing salt separately as desired.</p>	<p>Use salt separately as desired</p>



## Burger System

Fine ingredients for your next best-selling burger

Product and description	Usage rate	Facts to know
<b>Chicago Burger</b> Concentrated spice blend	4 g/kg for beef burgers 6-7 g/kg for chicken burgers	Best-selling spice blend Western flavour profile
<b>Arabian Burger</b> Concentrated spice blend	5 g/kg for beef burgers 7-8 g/kg for chicken burgers	Arabian flavour economically formulated
<b>BurgerMaxx</b> Complete ingredient system	50 g/kg for beef burgers 60 g/kg for chicken burgers	No further ingredients needed competitively priced
<b>BouillionMaxx</b> flavour booster	3-4 g/kg for beef burgers 5-6 g/kg for chicken burgers	Use with ground black pepper
<b>Pepper black</b> fine ground, premium quality	2-3 g/kg for beef and chicken burgers	Use with BouillionMaxx
<b>MDM Neutralizer</b> flavour concentrate [optional]	5 g/kg MDM share	Reduces unwanted MDM odour and flavour in chicken burgers
<b>AGAGEL 220</b> Texture improver [optional]	5 g/kg for beef and chicken burgers	Reduces shrink and improves texture/mouthfeel. No flavour
<b>Soy Fibre</b> dietary fibre	1-3%	1:10 water absorption meat replacement

## Shawarma & Kebab System

Use innovative ingredients from **friedrich ingredients** to make your Shawarma and Kebab products irresistible

Available products include

- seasoning for beef, chicken and veal
- functional binding compounds
- complete blends including all ingredients

Contact us for **individual solutions**.



# DryFit System

Add Value to Meat and Poultry Products by using the DryFit Marinating System

## DryFit Marinades

Pre-blend of selected spices and thickeners for manufacturing a [wet] marinade with local addition of vegetable oil and water, such as [for example]

50 % DryFit Marinade  
25% vegetable oil from local source  
25% cold water

The recipe is printed on each product label and can be downloaded from our website [Recipe Service].

## Unique Advantages

No separation of spices and herbs – all ingredients remain floating.

The DryFit concept allows simple and safe preparation of marinades locally, instead of using pre-manufactured liquid marinades with limited shelf life and temperature controlled shipping/storage.

## The Concept for Franchisors

The DryFit concept is especially suitable for QSR-products that are prepared in store by franchisees.



## Available Flavours

- DryFit Marinade Buffalo Wings
- DryFit Marinade BBQ Hot & Smoky
- DryFit Marinade Hot Curry
- DryFit Marinade Hot
- DryFit Marinade Italian
- DryFit Marinade Mexico
- DryFit Marinade Mild
- DryFit Marinade Shawarma
- DryFit Marinade Shish Tawook
- DryFit Marinade Tandoori
- DryFit+ Marinade Barbecue [no water/oil needed]
- DryFit+ Marinade Herbs [no water/oil needed]

Check our website for the latest flavour additions and recipe information

# Custom Blending System

Reduce production cost and improve acceptance of your food products by using our Custom Blending Support System

## The Challenges

Flavour changes from batch to batch.  
Inconsistent finished product look and taste.  
“Always different – never good”.

Colour and flavour does not stay until end of the finished product’s shelf-life.

Constant increase in raw material prices. Precious time is wasted by sourcing individual ingredients with every purchase.

Transfer of recipe know-how. Your spice formulations are no longer a secret due to employees changing jobs.

Custom blending is more expensive than using individual ingredients.

Contact us for individual, confidential solutions.

## The Solutions

**friedrich ingredients** guarantee consistency of flavour, colour and intensity.  
Batch-sized packaging is available at no extra charge.

**friedrich ingredients** will add natural antioxidants to your formulation at no extra charge.

**friedrich ingredients** guarantee prices for 12 months minimum.

**friedrich ingredients** guarantee confidentiality of your secret formula.  
Secrecy agreement is signed.  
No-distributor-policy is guaranteed.

**friedrich ingredients** guarantee savings of 20% or more vs. individual ingredients.

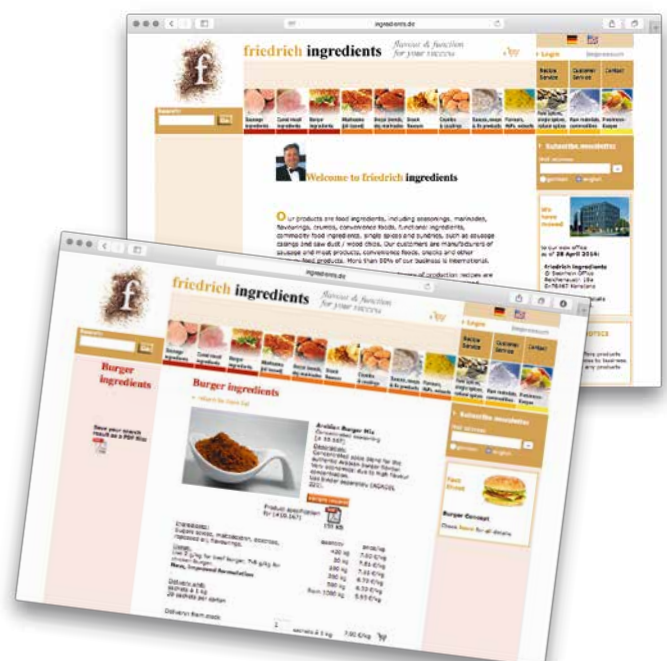
# The friedrich ingredients System

Visit [ingredients.de](http://ingredients.de) for a comprehensive range of ingredients for sausages, cured meats, burgers, meat cuts, shawarma, döner, pastrami, snacks, chips, crisps, sauces, soups, and many other savoury food and meat products.

Samples can be ordered online. The service section includes recipe service, brochures, and contact details.

**Remember:** the **friedrich ingredients** website is still the only one in the industry that lists all of its 500+ products with full application details, ingredient statement, and prices.

[ingredients.de](http://ingredients.de)



CRUMBS & COATINGS  
BURGER INGREDIENTS  
SINGLE SPICE  
EXTRACTS  
MARINADES  
SAUSAGE  
CASINGS  
STARCHES AND  
BINDERS  
SEASONINGS  
CARRAGE  
BLEND  
SIN  
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SOUPS  
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YOUR SECRET  
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**friedrich ingredients gmbh**

Reichenastr. 19a · 78467 Konstanz · Germany

fon: +49 7531 89276 0 · mail: [info@ingredients.de](mailto:info@ingredients.de) · web: [ingredients.de](http://ingredients.de)

**friedrich ingredients DMCC**

Office # 2310, Jumeirah Bay Tower X3 · Jumeirah Lake Towers [JLT] · Sheikh Zayed Road · Dubai · United Arab Emirates

P. O. Box 410382 · Dubai · United Arab Emirates

fon: +971 4 4534494 · mail: [uae@ingredients.de](mailto:uae@ingredients.de) · web: [ingredients.de](http://ingredients.de)