



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

15. November 2019

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

FLAVOUR & FUNCTION FOR YOUR SUCCESS

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 category **Raw Materials, Commodities**

11.004 CURE MIX 10 **from 1.95 €/kg**

Concentrated Curing Salt [NCS]

Concentrated curing salt [NCS] with 10% sodium nitrite content.

IMPORTANT:

Use only as a pre-blend with regular salt. Refer to Usage for details. Made in Germany



Salt, 10% sodium nitrite [E 250].

Packaging details:

10 sachets per carton = 20 kg

pallets @ 32 cartons = 640 kg

Minimum Order Quantity [MOQ]:

none, item is always in stock.

1 kg	3.45 €/kg
20 kg	3.20 €/kg
100 kg	2.95 €/kg
320 kg	2.70 €/kg
640 kg	2.45 €/kg
1280 kg	2.35 €/kg
2560 kg	2.25 €/kg
5120 kg	2.15 €/kg
7040 kg	2.05 €/kg
14720 kg	1.95 €/kg

CAUTION: Do not use unless preblended with regular salt:

0.5% nitrite = pre-blend 1:19

1.0% nitrite = pre-blend 1:9 (recommended)

Add 2-3% of this pre-blend to the recipe.

sachets @ 2 kg

11.049 Curing Salt [Nitrite pickling salt] **from 0.40 €/kg**

Ready-for-use Nitrite Curing Salt [NCS] 0.9%

Ready-to-use pickling salt with a content of sodium nitrite [E 250] of approx. 0.85 %. Use in processed meats and as a pickling salt in brines. Other nitrite concentrations on request.

Made in Germany



Salt [NaCl] approx. 99.1%, sodium nitrite [E 250] approx. 0.85 %.

18 months shelf life from date of production.

Packaging details:

pallets à 40 bags = 1,000 kg

20' container fcl = 11,000 kg

40' container fcl = 23,000 kg

Use according to recipe, for example:

10-12 g/kg for sausages from white meat

18-22 g/kg for sausages from red meat

30-35 g/kg for dry cured sausages and cured meats



Your category **Raw Materials, Commodities**

11.049 Curing Salt [Nitrite pickling salt] (continued) from 0.40 €/kg
Ready-for-use Nitrite Curing Salt [NCS] 0.9%

bags @ 25 kg

1 kg	0.65 €/kg
500 kg	0.65 €/kg
1000 kg	0.55 €/kg
2000 kg	0.50 €/kg
4000 kg	0.45 €/kg
11000 kg	0.42 €/kg
23000 kg	0.40 €/kg

10.066 Dextrose Monohydrate from 1.40 €/kg

Dextrose Monohydrate, for many food applications, and as a carrier for spice and aroma extracts. Made from corn starch.

Dextrose.

3-5 g/kg or according to recipe

Packaging details:

pallets à 30 bags = 750 kg

bags @ 25 kg



1 kg	1.90 €/kg
25 kg	1.90 €/kg
500 kg	1.50 €/kg
1000 kg	1.40 €/kg

11.151 FibreMaxx EF 200 from 2.10 €/kg
Pea fibre for food applications

Medium-sized pea fibre for use as dietary fibre addition. Use also to add texture to processed meat products, such as burgers and sausages.

Improves texture and serves as a fat replacer. Flavour neutral.

Pea fibre

use as desired or according to recipe.

Packaging details:

pallets à 40 bags = 600 kg = Minimum Order Quantity [MOQ]

bags @ 12 kg



1 kg	2.65 €/kg
15 kg	2.65 €/kg
600 kg	2.35 €/kg
1200 kg	2.30 €/kg
2400 kg	2.25 €/kg
6600 kg	2.15 €/kg
13800 kg	2.10 €/kg

11.037 FibreMaxx S 100 from 1.95 €/kg
Soya fibre for food applications, 100 µm



Your category **Raw Materials, Commodities**

11.037 FibreMaxx S 100 (continued) from 1.95 €/kg

Soya fibre for food applications, 100 µm

Soya fibre for use in food products, especially processed meat products, including sausages and burgers. 1:10 water absorption. Made from natural, GMO-free soy beans. Improves texture and yield and serves as a fat replacer.



Soya fibre

Use according to recipe. The product hold 10 x its weight in water [pre-mix 1:10 with water].

Packaging details:

pallets à 21 bags = 315 kg = Minimum Order Quantity [MOQ]

bags @ 15 kg

1 kg	2.45 €/kg
15 kg	2.45 €/kg
315 kg	2.15 €/kg
630 kg	2.10 €/kg
1260 kg	2.05 €/kg
3465 kg	2.00 €/kg
7245 kg	1.95 €/kg

11.055 FibreMaxx WF 200 from 2.30 €/kg

Wheat fibre texture improver 200 µm fibre length

Fine textured dietary fibre made from wheat. Especially suitable for whole meat product applications, but also for sausages, burgers and meat chunks. Improves texture and yield. Serves as a fat replacer.



Wheat fibre.

GMO-free. 5 years shelf life

Use according to recipe; we recommend 1-3% in sausages and meat products.

Packaging details:

pallets à 33 bags = 495 kg = Minimum Order Quantity [MOQ]

bags @ 15 kg

1 kg	2.80 €/kg
15 kg	2.80 €/kg
495 kg	2.50 €/kg
990 kg	2.45 €/kg
1980 kg	2.40 €/kg
5445 kg	2.35 €/kg
11385 kg	2.30 €/kg

11.069 FibreMaxx WF 90 from 2.55 €/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.



Your category **Raw Materials, Commodities**

11.069 FibreMaxx WF 90 (continued) from 2.55 €/kg

Wheat fibre texture improver 90 µm fibre length

Wheat fibre.
GMO-free. 5 years shelf life

Use according to recipe; we recommend 5-10 g/kg [0.5-1%] in brines.

FaserMaxx WF 90 can be used in modern injectors due to its short fibre length.

Packaging details:

pallets à 30 bags = 600 kg = Minimum Order Quantity [MOQ]

bags @ 20 kg

1 kg	3.05 €/kg
15 kg	3.05 €/kg
600 kg	2.75 €/kg
1200 kg	2.70 €/kg
2400 kg	2.65 €/kg
6600 kg	2.60 €/kg
13800 kg	2.55 €/kg

11.054 FibreMaxx WKF 0030 from 2.65 €/kg

Blend of wheat and potato fibre for food

Blend of wheat and potato fibre. Especially suitable for meat product applications, including sausages, burgers and meat chunks. Improves texture and serves as a fat replacer.

Wheat fibre, potato fibre.
GMO-free. 2 years shelf life

Use according to recipe; we recommend 1-3% in sausages and meat products.

Packaging details:

pallets à 39 bags = 585 kg = Minimum Order Quantity [MOQ]

bags @ 15 kg



1 kg	3.15 €/kg
585 kg	2.80 €/kg
1170 kg	2.75 €/kg
2925 kg	2.70 €/kg
6435 kg	2.65 €/kg

11.133 Isolated Soya Protein [ISP] from 3.20 €/kg

min. 90% protein content

Isolated soya protein for manufacturing of meat emulsions. Increases yield and improves the texture of meat products. 12 months shelf life from production date. Country of origin: PR of China.

Soya protein isolate [ISP]. Non-GMO.





Your category **Raw Materials, Commodities**

11.133 Isolated Soya Protein [ISP] (continued) from 3.20 €/kg

min. 90% protein content

2-3% are recommended for emulsions.

1 part of ISP absorbs 5.75 parts of each, water and oil/fat.

Packaging details:

pallets à 24 bags = 480 kg = MOQ
Prices may change without prior notice

bags @ 20 kg

1 kg	3.60 €/kg
480 kg	3.60 €/kg
960 kg	3.50 €/kg
1920 kg	3.40 €/kg
5280 kg	3.30 €/kg
11040 kg	3.20 €/kg

50.018 Meister Kut NC from 6.60 €/kg

Sausage and meat phosphate

Sausage and meat phosphate for optimum water binding and cooked meat products that do not require color development.

Sodium diphosphate [E 450], dextrose.

3 g/kg meat and fat [without water/ice content].

bags @ 10 kg



1 kg	7.10 €/kg
100 kg	7.00 €/kg
200 kg	6.90 €/kg
500 kg	6.80 €/kg
1000 kg	6.70 €/kg
1500 kg	6.60 €/kg

11.010 Meister Lak 95 from 2.70 €/kg

Brine stabilizing poly phosphate pH 9.5

Combination of sodium and potassium polyphosphates. Contains high percentage of pyrophosphate, which results into optimum water binding, good colour development, and best spoilage protection. Low sodium content. EU made.

Sodium diphosphate [E 450], Sodium triphosphate [E 451].
55% P₂O₅ content.

Packaging details:

pallets à 40 bags = 1,000 kg

Minimum Order Quantity [MOQ]:

none, item is always in stock.



Your category **Raw Materials, Commodities**

11.010 Meister Lak 95 (continued) from 2.70 €/kg

Brine stabilizing poly phosphate pH 9.5

3 g/kg meat content [without water/ice]. Always dissolve MeisterLak 95 first, before the salt.

Brine Calculator:

20% injection: 25 g/kg brine

25% injection: 20 g/kg brine

30% injection: 16 g/kg brine

1 kg	3.20 €/kg
25 kg	3.20 €/kg
1000 kg	2.95 €/kg
2000 kg	2.90 €/kg
3000 kg	2.85 €/kg
5000 kg	2.80 €/kg
11000 kg	2.75 €/kg
23000 kg	2.70 €/kg

bags @ 25 kg

11.033 Mono Sodium Glutamate from 2.35 €/kg

E 621 for food (flavour enhancer)

Monosodium glutamate [MSG] is the sodium salt of glutamic acid, one of the most abundant naturally occurring non-essential amino acids. MSG is widely used in the food industry as a flavour enhancer.



Flavour enhancer - monosodiumglutamate [E 621].

Packaging details:

pallets à 20 bags = 500 kg [= MOQ]

1 kg	2.65 €/kg
500 kg	2.45 €/kg
1000 kg	2.35 €/kg

0,5-2 g/kg

Prices may change without prior notice

bags @ 25 kg

11.002 Potato Starch Superior from 0.95 €/kg

Native potato starch, made in EU

Native potato starch, made from firm potatoes. Superior quality. For binding of emulsions and as a meat substitute. For soups, sauces, canned foods and ready meals. For potato products, snacks [crisps, chips] and flour foods.



Potato starch.

PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE DUE TO CURRENT SHORTAGE OF SUPPLY.



Your category **Raw Materials, Commodities**

11.002 Potato Starch Superior (continued) from 0.95 €/kg

Native potato starch, made in EU

Use as desired and according to recipe.

Packaging details:

pallets à 40 bags = 1,000 kg

20' container fcl = 11,000 kg

40' container fcl = 23,000 kg

Minimum Order Quantity [MOQ]:

none, item is always in stock.

1 kg	1.25 €/kg
100 kg	1.25 €/kg
500 kg	1.20 €/kg
1000 kg	1.15 €/kg
2000 kg	1.10 €/kg
5000 kg	1.05 €/kg
11000 kg	1.00 €/kg
23000 kg	0.95 €/kg

bags @ 25 kg

11.027 Sodium Caseinate from 8.50 €/kg

High viscose protein (90%)

Sodium Caseinate of high viscosity for production of meat products. For most economical production results and improved texture. Allows emulsions of 8:1:8 [water : SC: fat] instead of the usual 5:1:5.

Made in Germany

Sodium Caseinate.

meat products: max. 30g/kg total recipe [3%].

Packaging details:

pallets à 25 bags = 500 kg Prices may change without prior notice

bags @ 20 kg



1 kg	9.50 €/kg
25 kg	9.50 €/kg
500 kg	9.00 €/kg
1000 kg	8.50 €/kg

11.062 Sodium Tripolyphosphate from 2.15 €/kg

Food Additive [E 451]

Mono phosphate for use in food products as stabilizer and binding agent.

Sodium Tripolyphosphate.

3 g/kg

ADI [Acceptable Daily Intake]: 0-70 mg/kg body weight.

Packaging details:

pallets à 40 bags = 1,000 kg = Minimum Order Quantity [MOQ]





Your category **Raw Materials, Commodities**

11.062 Sodium Tripolyphosphate (continued) from 2.15 €/kg

Food Additive [E 451]

bags @ 25 kg

1 kg	2.45 €/kg
1000 kg	2.45 €/kg
2000 kg	2.35 €/kg
5000 kg	2.25 €/kg
10000 kg	2.15 €/kg

11.007 Soya Concentrate from 2.30 €/kg

Soya protein concentrate [70%]

Soya protein concentrate with a minimum protein content of 70% for all food products, including meat products. Improves texture, mouthfeel and yields.

18 months shelf life from production date. Country of origin: PR of China.

Soya protein concentrate. Non-GMO.

Use as desired or according to recipe.

Packaging details:

pallets à 20 bags = 500 kg = MOQ

bags @ 25 kg



1 kg	2.90 €/kg
500 kg	2.70 €/kg
1000 kg	2.60 €/kg
2500 kg	2.50 €/kg
5500 kg	2.40 €/kg
11000 kg	2.30 €/kg

11.019 TSP Chunks [10-25 mm] from 1.60 €/kg

made in the EU from defatted, non-GMO soya beans

Texturized Soya Protein is gluten-free, made from non-GMO soya flour. High protein [$> 48\%$] - low fat [$< 1\%$]. Absorbs 250-300% water. Use as (lean) meat substitute.

Defatted soya flour, water.

Use as desired or according to recipe.

For burgers and other meat products, we recommend to use 1-3% TSP of the total recipe.

Packaging details:

pallets à 30 bags = 450 kg = MOQ

bags @ 15 kg



1 kg	2.00 €/kg
450 kg	2.00 €/kg
900 kg	1.90 €/kg
2250 kg	1.80 €/kg
4500 kg	1.70 €/kg
9000 kg	1.60 €/kg

Your category **Raw Materials, Commodities**

11.021 TSP coarse mince [4-8 mm] **from 1.50 €/kg**
made in the EU from defatted, non-GMO soya beans

Texturized Soya Protein is gluten-free, made from non-GMO soya flour. High protein [$> 48\%$] - low fat [$< 1\%$]. Absorbs 250-300% water. Use as (lean) meat substitute.



Defatted soya flour, water.

Use as desired or according to recipe.

For burgers and other meat products, we recommend to use 1-3% TSP of the total recipe.

Packaging details:

pallets à 30 bags = 600 kg = MOQ

1 kg	1.90 €/kg
600 kg	1.90 €/kg
1200 kg	1.80 €/kg
3000 kg	1.70 €/kg
6000 kg	1.60 €/kg
12000 kg	1.50 €/kg

bags @ 20 kg

11.020 TSP fine mince [1.5-4 mm] **from 1.50 €/kg**
made in the EU from defatted, non-GMO soya beans

Texturized Soya Protein is gluten-free, made from non-GMO soya flour. High protein [$> 48\%$] - low fat [$< 1\%$]. Absorbs 250-300% water. Use as (lean) meat substitute.



Defatted soya flour, water.

Use as desired or according to recipe.

For burgers and other meat products, we recommend to use 1-3% TSP of the total recipe.

Packaging details:

pallets à 30 bags = 600 kg = MOQ

1 kg	1.90 €/kg
600 kg	1.90 €/kg
1200 kg	1.80 €/kg
3000 kg	1.70 €/kg
6000 kg	1.60 €/kg
12000 kg	1.50 €/kg

bags @ 20 kg

11.018 TSP Stripes [4 x 4x 40 mm] **from 1.60 €/kg**
made in the EU from defatted, non-GMO soya beans

Texturized Soya Protein is gluten-free, made from non-GMO soya flour. High protein [$> 48\%$] - low fat [$< 1\%$]. Absorbs 250-300% water. Use as (lean) meat substitute.



Your category **Raw Materials, Commodities**

11.018 TSP Stripes [4 x 4x 40 mm] (continued) **from 1.60 €/kg**
made in the EU from defatted, non-GMO soya beans

Defatted soya flour, water.

Use as desired or according to recipe.

For burgers and other meat products, we recommend to use 1-3% TSP of the total recipe.

Packaging details:

pallets à 30 bags = 450 kg = MOQ

bags @ 15 kg

1 kg	2.00 €/kg
450 kg	2.00 €/kg
900 kg	1.90 €/kg
2250 kg	1.80 €/kg
4500 kg	1.70 €/kg
9000 kg	1.60 €/kg

66.006 Wood Chips / Saw Dust HB 500-1000 **from 0.55 €/kg**
0.5-1 mm Beechwood Sawdust

smoldering smoking saw dust for poured [feed-in], cartridge and cold smoke systems

Type HB 500-1000 [0,5-1 mm saw dust size].

Other sizes are also available.

100% natural beechwood saw dust

unlimited storage

Made in Germany

0.5-1 mm smoldering smoking saw dust for use in smoke generators.

Packaging details:

pallets à 42 bags = 630 kg Minimum Order Quantity [MOQ]:none, item is always in stock.

bags @ 15 kg



1 kg	0.80 €/kg
15 kg	0.80 €/kg
630 kg	0.75 €/kg
1260 kg	0.70 €/kg
2520 kg	0.65 €/kg
6930 kg	0.60 €/kg
14490 kg	0.55 €/kg

66.005 Wood Chips / Saw Dust HBK 750-2000 **from 0.50 €/kg**
0.75-3 mm Beechwood Sawdust

smoldering smoking saw dust for use in fully automatic smoke generators with partially opened and opened smoking systems.

Type HBK 750-2000 [0,75-3 mm saw dust size].

Other sizes are also available.





Your category **Raw Materials, Commodities**

66.005 Wood Chips / Saw Dust HBK 750-2000 (continued) from 0.50 €/kg

0.75-3 mm Beechwood Sawdust

100% natural beechwood saw dust
unlimited storage
Made in Germany

0.75-3 mm smoldering smoking saw dust for use in smoke generators.

Packaging details:

pallets à 42 bags = 630 kg Minimum Order Quantity [MOQ]:none, item is always in stock.

bags @ 15 kg

1 kg	0.75 €/kg
15 kg	0.75 €/kg
630 kg	0.70 €/kg
1260 kg	0.65 €/kg
2520 kg	0.60 €/kg
6930 kg	0.55 €/kg
14490 kg	0.50 €/kg

66.004 Woodchips / Saw Dust KL 1-4 from 0.55 €/kg

2-4.5 mm Beechwood Chips for smoke houses

for use in condensate smoke systems
Type KL 1-4 [2-4.5 mm chip size].
Other sizes are also available.

100% natural beechwood chips
unlimited storage
Made in Germany

2-4.5 mm beechwood chips for use in condensate smoke systems.

Packaging details:

pallets à 42 bags = 630 kg Minimum Order Quantity [MOQ]:none, item is always in stock.

bags @ 15 kg



1 kg	0.80 €/kg
15 kg	0.80 €/kg
630 kg	0.75 €/kg
1260 kg	0.70 €/kg
2520 kg	0.65 €/kg
6930 kg	0.60 €/kg
14490 kg	0.55 €/kg

66.002 Woodchips / Saw Dust KL 2-16 from 0.55 €/kg

4-12 mm Beechwood chips for smoke houses

smoldering smoking chips for use in fully automatic smoke generators in closed and partially opened smoking systems.
Type KL 2-16 [4-12 mm chip size].
Other sizes are also available.





Your category **Raw Materials, Commodities**

66.002 Woodchips / Saw Dust KL 2-16 (continued) **from 0.55 €/kg**
4-12 mm Beechwood chips for smoke houses

	1 kg	0.80 €/kg
100% natural beechwood chips	15 kg	0.80 €/kg
unlimited storage	630 kg	0.75 €/kg
Made in Germany	1260 kg	0.70 €/kg
	2520 kg	0.65 €/kg
	6930 kg	0.60 €/kg
4-12 mm smoldering smoking chips for use in smoke generators.	14490 kg	0.55 €/kg

Packaging details:

pallets à 42 bags = 630 kg Minimum Order Quantity [MOQ]:none,
item is always in stock.

bags @ 15 kg