



**friedrich ingredients**

FLAVOUR & FUNCTION FOR YOUR SUCCESS

16. May 2021

*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.

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## Your category **Extracts, Single Flavours**

**51.011 FlavoMaxx N** **from 6.30 €/kg**

*MSG-replacing universal seasoning*

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. FlavoMaxx N is the flavour booster!



Salt, spices, dextrose. Minimum order quantity [MOQ]: 20 kg

2-3 g/kg finished product, depending on desired intensity.  
Use FlavoMaxx N in addition to the seasoning.

sachets @ 1 kg

1 kg	8.40 €/kg
20 kg	7.95 €/kg
100 kg	7.55 €/kg
200 kg	7.10 €/kg
500 kg	6.70 €/kg
1000 kg	6.30 €/kg

**58.002 Garlic Extra [liquid]** **from 6.20 €/kg**

*Highly concentrated aroma*

Highly concentrated aroma extract made from natural garlic cloves. Use to intensify sausage products, soups, sauces, meat products and ready meals. No added preservatives. Long-lasting freshness reservoir.



Natural garlic extract.

Carry-over ingredients: purified water, emulsifier - mono and diglycerides [E 472a], thickener - xanthan [E 415].

Recommended Labeling Declaration: garlic or garlic extract.

Use 0.3-2 g/kg according to desired intensity.

poly-cans @ 3 kg

1 kg	8.30 €/kg
20 kg	7.85 €/kg
100 kg	7.45 €/kg
200 kg	7.05 €/kg
500 kg	6.60 €/kg
1000 kg	6.20 €/kg

**58.019 Lemon Flavour white** **from 5.90 €/kg**

*Natural lemon flavour*

Delicate lemon flavour for food products, including salads, sauces, soups, dips, confectionary, and meat products (i. e. Bratwurst, breakfast sausage).



Dextrose, maltodextrin, flavouring, acidifier [E 330], antioxidant [E 304].

Your category **Extracts, Single Flavours**

**58.019 Lemon Flavour white (continued)** **from 5.90 €/kg**  
*Natural lemon flavour*

2 g/kg for savoury applications,  
 up to 15 g/kg for sweets and confectionary.

sachets @ 1 kg

1 kg	7.90 €/kg
20 kg	7.50 €/kg
100 kg	7.10 €/kg
200 kg	6.70 €/kg
500 kg	6.30 €/kg
1000 kg	5.90 €/kg

**58.018 Lemon Flavour yellow** **from 6.20 €/kg**  
*Natural lemon flavour*

Delicate lemon flavour for food products, including salads, sauces, soups, dips, confectionary, and meat products (i. e. Bratwurst, breakfast sausage).

Flavouring extract (lemon)

Other ingredients: dextrose, maltodextrin, acidifier - citric acid [E 330], antioxidant - ester of ascorbic acid [E 304].

2 g/kg for savoury applications,  
 up to 15 g/kg for sweets and confectionary.

sachets @ 1 kg



1 kg	8.30 €/kg
20 kg	7.85 €/kg
100 kg	7.45 €/kg
200 kg	7.05 €/kg
500 kg	6.60 €/kg
1000 kg	6.20 €/kg

**58.043 Paprika 3,000 [liquid]** **from 8.55 €/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. 3,000 colour units [as per ASTA].

Natural paprika extract.

Carry-over ingredients: Sweetener - Sorbitol [E 420], sunflower oil, emulsifier Polysorbate 80 [E 433].

Recommended Labeling Declaration: colouring agent paprika extract.

0.5-1 g/kg food or use as desired. For sausage colouring, add 2-3 g/kg total recipe weight.

Important: Shake well before use!



Your category **Extracts, Single Flavours**

**58.043 Paprika 3,000 [liquid] (continued)** **from 8.55 €/kg**  
*Natural Food Colouring*

poly-cans @ 3 kg

1 kg	11.40 €/kg
20 kg	10.80 €/kg
100 kg	10.25 €/kg
200 kg	9.65 €/kg
500 kg	9.10 €/kg
1000 kg	8.55 €/kg

**40.022 Paprika 40,000 [liquid]** **from 23.40 €/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. 40,000 colour units [as per ASTA].



Natural paprika extract.

Carry-over ingredients: rape oil, sunflower oil.

Recommended Labeling Declaration: (colouring agent) paprika (extract).

Use as desired, but very carefully - concentrated!! Important: Shake well before use! Pre-mix with other ingredients for best distribution results.

1 kg	24.00 €/kg
100 kg	23.90 €/kg
200 kg	23.80 €/kg
500 kg	23.70 €/kg
1000 kg	23.60 €/kg
1500 kg	23.40 €/kg

re-sealable poly-cans @ 9 kg

**58.044 Paprika 5,000 [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. 5,000 colour units [as per ASTA].



Paprika extract

Carry-over ingredients:

Sweetener - Sorbitol [E 420], Emulsifier - Polysorbat 80 [E 433, E 472c], spices, sunflower oil, salt.

Recommended Labeling Declaration: (colouring agent) paprika (extract).



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**58.044 Paprika 5,000 [liquid] (continued)** **from 9.90 €/kg**  
*Natural Food Colouring*

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0.5-2 g/kg, depending on the type of food product and required colour intensity.

For sausage colouring, add 1-2 g/kg total recipe weight.

Important: Shake well before use!

re-sealable poly-cans @ 12 kg

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

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**10.008 Roasted Onion Extra** **from 9.90 €/kg**  
*Liquid onion extract*

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Highly concentrated aroma extract made from roasted onions. Use to intensify sausage products, soups, sauces, meat products and ready meals. No added preservatives. Long-lasting freshness reservoir.

Spice extracts, dried glucose syrup, water, rape seed oil.

Use as desired.

We recommend to use 3-5 g/kg food product.

PE cans @ 3 kg



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

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**10.042 Smokin' Joe** **from 5.15 €/kg**  
*Smoked salt for food*

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Smoke flavour for food products, including potato-salad, sauces, soups, dips, dressings, meat and poultry products, and fish. Especially suitable for frankfurter type sausage.

Salt, flavouring, anti caking agent - silica [E 551], dry-caramel-sugar-syrup [caramel, maltodextrin].

5-8 g/kg sausage

2-4 g/kg cooked ham

We recommend that the salt content is reduced by the same amount of added smoked salt.





Your category **Extracts, Single Flavours**

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<b>10.042 Smokin' Joe (continued)</b>		<b>from 5.15 €/kg</b>
<i>Smoked salt for food</i>		
	1 kg	6.90 €/kg
sachets @ 2 kg	20 kg	6.55 €/kg
	100 kg	6.20 €/kg
	200 kg	5.85 €/kg
	500 kg	5.50 €/kg
	1000 kg	5.15 €/kg

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