



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

13. June 2021

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Sincerely,

friedrich ingredients gmbh

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Your category **Flavour**

10.007 BouillonMaxx Beef

from 4.80 €/kg

Universal beef flavouring

Universal favouring for all foodstuffs. Use as a basic flavour for meat products, such as sausages and burgers. Especially suitable for fast food, convenience foods, ready meals and vegan products. No added yeast.



Salt, flavour enhancer - monosodium glutamate [E 621], modified starch, palm fat, anti-caking agent - silica [E 551], flavouring, turmeric, colouring agent - caramel [E 150c]. Also available as MSG-free version => item # 51.007.

1 kg	6.40 €/kg
20 kg	6.05 €/kg
100 kg	5.75 €/kg
200 kg	5.40 €/kg
500 kg	5.10 €/kg
1000 kg	4.80 €/kg

- Burgers: 3-4 g/kg
- QSR foods: 3-5 g/kg
- Cooked sausages: 5 g/kg
- Sausages in brine: 5-6 g/kg
- Sausages in cans: 3 g/kg
- Liver sausage, Pâté: 3 g/kg
- Max. pallet load: 600 kg

bags @ 25 kg

51.007 BouillonMaxx Beef [MSG-free]

from 6.80 €/kg

General food flavouring [stock seasoning]

MSG-free universal favouring for all foodstuffs. Use as a basic flavour for meat products, such as sausages and burgers. Especially suitable for fast food, convenience foods, ready meals and vegan products.



Salt, maltodextrin, yeast extract, modified starch, palm fat, separating agent [E 551], turmeric, colouring agent [E 150c], flavourings (garlic, onion).

Minimum order quantity[MOQ]:
300 kg

- Burgers: 3-4 g/kg
- QSR foods: 3-5 g/kg
- Cooked sausages: 5 g/kg
- Sausages in brine: 5-6 g/kg
- Sausages in cans: 3 g/kg
- Liver sausage, Pâté: 3 g/kg
- Max. pallet load: 600 kg



Your category **Flavour**

51.007 BouillonMaxx Beef [MSG-free] (continued) **from 6.80 €/kg**
General food flavouring [stock seasoning]

Bags @ 25 kg

1 kg	9.10 €/kg
20 kg	8.60 €/kg
100 kg	8.15 €/kg
200 kg	7.70 €/kg
500 kg	7.25 €/kg
1000 kg	6.80 €/kg

51.014 BouillonMaxx Chicken **from 5.15 €/kg**
Basic chicken flavouring

Universal chicken flavouring for all poultry applications, including chicken soup, chicken sausage, chicken burgers, ready meals and other (fast) food products. No animal ingredients. Visible parsley content.



Iodised salt, flavour enhancer - monosodium glutamate [E 621], disodium [E 631], disodium guanylate [E 627], starch, palm fat, flavouring, hydrolized vegetable protein, sugar, spice , caramel sugar syrup, maltodextrin, parsley.

1 kg	6.90 €/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

Chicken burgers: 3-4 g/kg
QSR foods: 3-5 g/kg
Chicken sausages: 5 g/kg
Chicken soup: 20 g/kg.
Max. pallet load: 600 kg

bags @ 25 kg

51.008 BouillonMaxx Chicken [MSG-free] **from 6.65 €/kg**
Basic food flavouring, stock seasoning

Concentrated granulated bouillon (stock seasoning) for poultry applications, including chicken soup, chicken sausage, chicken burgers, ready meals and other food products. Contains no animal ingredients. Add parsley separately if desired.



Iodised salt, maltodextrin, starch, yeast extract, sugar, hydrolysed vegetable protein, caramel sugar syrup, vegetable oil.



Your category **Flavour**

51.008 BouillonMaxx Chicken [MSG-free] (continued) from 6.65 €/kg

Basic food flavouring, stock seasoning

Chicken burgers: 3-4 g/kg
QSR foods: 3-5 g/kg
Chicken sausages: 5 g/kg
Chicken soup: 20 g/kg.
Max. pallet load: 600 kg

1 kg	8.90 €/kg
20 kg	8.45 €/kg
100 kg	8.00 €/kg
200 kg	7.55 €/kg
500 kg	7.10 €/kg
1000 kg	6.65 €/kg

bags @ 25 kg

51.002 BouillonMaxx Veggie [MSG-free] from 7.95 €/kg

Basic food flavouring, stock seasoning

MSG-free general food flavouring based on hydrolyzed vegetable protein [HVP]. Use to add flavour to non-meat and meat products, i.e. frankfurters, hot dogs, liver sausage etc. For vegetable products and ready meals.



Hydrolysed vegetable protein - HVP (from soya), salt, palm fat, spices.

cooked sausages: 5 g/kg
sausages in brine: 5-6 g/kg
canned products: 3 g/kg
liver sausage, pâté: 3 g/kg
convenience foods: 3-5 g/kg

1 kg	10.65 €/kg
20 kg	10.10 €/kg
100 kg	9.55 €/kg
200 kg	9.05 €/kg
500 kg	8.50 €/kg
1000 kg	7.95 €/kg

re-sealable buckets @ 9 kg

51.022 FlavoMaxx Chargrill [MSG-free] from 5.90 €/kg

Brine flavouring, completely water-soluble

Chargrill flavoured extract seasoning for meat products, fast food and prepared food items. Use in brines and for sausages, soups, sauces and snack food.



FlavoMaxx Chargrill is the chargrill flavour booster!

Salt, dextrose, flavouring, anti-caking agent [E 551], spices. Minimum order quantity [MOQ]: 60 kg

Your category **Flavour**

51.022 FlavoMaxx Chargrill [MSG-free] (continued) **from 5.90 €/kg**
Brine flavouring, completely water-soluble

5-10 g/kg final product depending on intensity.
 Usage rate in brines:
 30-60 g/kg brine if 15% brine is added
 25-50 g/kg brine if 20% brine is added
 20-40 g/kg brine if 25% brine is added.
 Not HALAL suitable.

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

sachets @ 1 kg

51.027 FlavoMaxx Chicken **from 6.65 €/kg**
Brine flavouring, completely water-soluble

Chicken flavoured extract seasoning for meat products, fast food and prepared food items. Use in brines and for sausages, soups, sauces and snack food.
 FlavoMaxx Chicken is the chicken flavour booster!



Salt, maltodextrin, sugar, yeast extract, flavouring, flavour enhancer - disodium guanylate [E 627], disodium inosinate [E 631], disodium inosinate [E 631], anti caking agent - silica [E 551]. Minimum order quantity [MOQ]:20 kg

1 kg	8.90 €/kg
20 kg	8.45 €/kg
100 kg	8.00 €/kg
200 kg	7.55 €/kg
500 kg	7.10 €/kg
1000 kg	6.65 €/kg

5-10 g/kg final product depending on intensity.
 Usage rate in brines:
 30-60 g/kg brine if 15% brine is added
 25-50 g/kg brine if 20% brine is added
 20-40 g/kg brine if 25% brine is added.
 Not HALAL suitable.

sachets @ 1 kg

51.024 FlavoMaxx Condiment **from 4.80 €/kg**
Brine flavouring, completely water-soluble

Universal extract seasoning for meat products, fast food and prepared food items. Use in brines and for sausages, soups, sauces and snack food.
 FlavoMaxx Condiment is the flavour booster!



Your category **Flavour**

51.024 FlavoMaxx Condiment (continued) from 4.80 €/kg

Brine flavouring, completely water-soluble

Salt, dextrose, flavour enhancer ? monosodium glutamate [E 621], disodium guanylate [E 627], disodium inosinate [E 631], flavouring (HVP), spices. Minimum order quantity [MOQ]:60 kg

1 kg	6.40 €/kg
20 kg	6.05 €/kg
100 kg	5.75 €/kg
200 kg	5.40 €/kg
500 kg	5.10 €/kg
1000 kg	4.80 €/kg

5-10 g/kg final product depending on intensity.

Usage rate in brines:

30-60 g/kg brine if 15% brine is added

25-50 g/kg brine if 20% brine is added

20-40 g/kg brine if 25% brine is added.

sachets @ 1 kg

51.010 FlavoMaxx E from 6.30 €/kg

MSG-replacing brine flavouring, completely soluble

Universal extract seasoning for meat products, fast food and prepared food items. Use in brines and for soups, sauces, snack food and OSR foods that require liquid seasoning.

FlavoMaxx E is the flavour booster!



Salt, dextrose, spice extracts, spices. Minimum order quantity [MOQ]:60 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

2-3 g/kg final product depending on intensity.

Usage rate in brines:

15-20 g/kg brine if 15% brine is added

10-15 g/kg brine if 20% brine is added

08-12 g/kg brine if 25% brine is added.

sachets @ 1 kg

51.031 FlavoMaxx FCR from 6.30 €/kg

Brine flavouring, completely water-soluble

New!

Brine flavouring based on spice extracts. Use to aromatize chicken parts, especially used by the QSR*/Fast Food industry. FCR stands for Fried Chicken Regular.

*QSR = Quick Service Restaurants





Your category **Flavour**

51.031 FlavoMaxx FCR (continued) from 6.30 €/kg

Brine flavouring, completely water-soluble

Salt, spices, rice flour, curry, flavour enhancer [E 621], acidifier [E 330].=> Recipes with Brine Calculator

Use 100 g/l brine; approx. 300 ml flavoured brine per kg meat. Marinade chicken parts 6-12 h under cooling.

Minimum order quantity [MOQ]:60 kg

bags @ 20 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

51.032 FlavoMaxx FCS from 6.30 €/kg

New!

Brine flavouring, completely water-soluble

Brine flavouring based on spice extracts. Use to aromatize chicken parts, especially used by the QSR*/Fast Food industry. FCS stands for Fried Chicken Spicy.

*QSR = Quick Service Restaurants

Spices, salt, dextrose, spice extract, flavour enhancer [E 621].=> Recipes with Brine Calculator

Use 200 g/l brine; approx. 300 ml flavoured brine per kg meat. Marinade chicken parts 6-12 h under cooling.

bags @ 20 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

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.



Your category **Flavour**

51.011 FlavoMaxx N (continued) **from 6.30 €/kg**
MSG-replacing universal 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
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10.395 MDM Neutralizer [Flavour Concentrate] **from 7.40 €/kg**
To reduce unwanted flavour and odour

Blend of flavours and flavour enhancers for recipes made with Chicken-MDM. Reduces or eliminates unwanted MDM odour and flavour.

Flavour enhancers - monosodium glutamate [E 621], disodium guanylate [E 627], disodium [E 631], salt, flavouring, separating agent - silica [E 551].

3 g/kg MDM.

Usage rate to be calculated on the MDM share, only.

sachets @ 1 kg



1 kg	9.90 €/kg
20 kg	9.40 €/kg
100 kg	8.90 €/kg
200 kg	8.40 €/kg
500 kg	7.90 €/kg
1000 kg	7.40 €/kg

51.001 Meister Glutafix **from 5.15 €/kg**
Flavour enhancer for food

Premium flavour enhancer based on mono sodium glutamate [MSG].

For all food products. Eliminates unwanted salt flavour and balances flavour profile in general. Especially suitable for meat products and convenience foods. Premium product.

Flavour enhancer [E 621], starch, salt, sugar, spices, maltodextrin, HVP - hydrolysed vegetable protein (from soya), yeast powder, rape oil, separating agent [E 551], flavouring.

0.5-2 g/kg food product. We recommend 1 g/kg for cured meats [5 g/kg brine when pumping 20%].



Your category **Flavour**

51.001 Meister Glutafix (continued) from 5.15 €/kg

Flavour enhancer for food

sachets @ 1 kg

1 kg	6.90 €/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

10.042 Smokin' Joe from 5.15 €/kg

Smoked salt for food

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.

sachets @ 2 kg



1 kg	6.90 €/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