



**friedrich ingredients**

FLAVOUR & FUNCTION FOR YOUR SUCCESS

28. September 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.

**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 **Cooked Ham [Pork]**

**11.176 AGAGEL® 371** **from 6.75 €/kg**

*Functional Compound for Meat Preparations*

For fresh and cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals.  
For more tenderness and extra yield of 10-25%.



Acidity regulator - sodium acetate [E 262], sodium carbonates [E 500], maltodextrin, stabilizer - sodium citrate [E 331], diphosphate [E 450], spices extracts, separating agent - silica [E 551].

1 kg	7.85 €/kg
4 kg	7.85 €/kg
100 kg	7.35 €/kg
200 kg	7.30 €/kg
500 kg	7.00 €/kg
1000 kg	6.95 €/kg
2000 kg	6.85 €/kg
5000 kg	6.75 €/kg

5-10 g/kg finished product

Add AGAGEL® 220 [5 g/kg] and MeisterLak 95 [3 g/kg] if pH-reducing additives are used.=> Recipes

bags @ 4 kg

**11.152 AGAGEL® 372** **from 4.85 €/kg**

*Functional Compound for Meat Preparations*

For fresh and cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals.  
For more tenderness and extra yield of 15-50%.



Salt, stabilizers [E 331, E 262, E 451, E 450], sugar, acidity regulator [E 500], antioxidant [E 301], separating agent [E 551].  
Without carrageenan, without soya.

1 kg	6.50 €/kg
20 kg	6.15 €/kg
100 kg	5.85 €/kg
200 kg	5.50 €/kg
500 kg	5.20 €/kg
1000 kg	4.85 €/kg

1.8% in the finished product [meat + brine]=> Recipes

Watch the Recipe Video here:

bags @ 25 kg

**11.066 AGAGEL® 375** **from 7.10 €/kg**

*Functional Compound for Meat Preparations*

For cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals.  
For more tenderness and extra yield of 30-40%.



Your category **Cooked Ham [Pork]**

**11.066 AGAGEL® 375 (continued) from 7.10 €/kg**

*Functional Compound for Meat Preparations*

Soya protein isolate, stabilizers [E 331, E 262, E 451, E 450], salt, sugar, starch, antioxidant [E 301], separating agent [E 551].  
Without carrageenan.

3.7% in the finished product [meat + brine]=> Recipes

bags @ 25 kg

1 kg	8.40 €/kg
25 kg	8.40 €/kg
100 kg	7.90 €/kg
200 kg	7.75 €/kg
500 kg	7.40 €/kg
1000 kg	7.30 €/kg
2000 kg	7.20 €/kg
5000 kg	7.10 €/kg

**11.023 AGAGEL® 380 from 8.10 €/kg**

*Complete System for Red Cooked Meat*

Complete system of flavour and function for cured, cooked meat products requiring extra yield, e.g. pizza ham, fast food meat, QSR meat and meat for ready meals.  
For more tenderness and extra yield of 20-80%.

Stabilizer [E 450, E 451], soya protein concentrate, thickener [E 407a], salt, dextrose, dry glucose syrup, flavour enhancer [E 621], spice, antioxidant [E 301], yeast extract, flavouring.

40 g/kg [4%] per kg finished product for brines

Brine recipe suggestion for 80% added yield:

093 kg water

007 kg AGAGEL 380

100 kg brine for injecting/tumbling

bags @ 25 kg



1 kg	9.40 €/kg
25 kg	9.40 €/kg
100 kg	8.90 €/kg
200 kg	8.65 €/kg
500 kg	8.60 €/kg
1000 kg	8.30 €/kg
2000 kg	8.20 €/kg
5000 kg	8.10 €/kg

**11.016 AGAGEL® 400 from 8.10 €/kg**

*Complete System for Cooked Meats [all]*

Complete functional system for all cured, cooked meat products requiring extra yield, e.g. pizza ham, QSR meat and meat for ready meals. No flavour added.  
For more tenderness and extra yield of 20-80%.

Stabilizers [E 450, E 451], soya protein isolate, thickener [E 407a], dextrose, salt, dry glucose syrup.

Minimum order quantity [MOQ]:50 kg





## Your category **Cooked Ham [Pork]**

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**11.016 AGAGEL® 400 (continued) from 8.10 €/kg**

*Complete System for Cooked Meats [all]*

40 g per kg finished product for brines [4 %]

As sausage binder and stabilizer: 10 g/kg total recipe weight [1 %]

=> Recipes

bags @ 25 kg

1 kg	9.40 €/kg
25 kg	9.40 €/kg
100 kg	8.90 €/kg
200 kg	8.65 €/kg
500 kg	8.40 €/kg
1000 kg	8.30 €/kg
2000 kg	8.20 €/kg
5000 kg	8.10 €/kg

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**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

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**11.153 FibreMaxx EF 60 from 3.05 €/kg**

*Pea fibre for food applications*

Small-sized pea fibre for use as dietary fibre addition. Especially suitable in brines for cured meats. Improves texture, yield and serves as a fat replacer.

Pea fibre (clean label - no E-number declaration needed)

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

FibreMaxx EF 60 can be used in modern injectors due to its short fibre length.

Packaging details:

pallets à 24 bags = 600 kg = Minimum Order Quantity [MOQ]



Your category **Cooked Ham [Pork]**

**11.153 FibreMaxx EF 60 (continued)** **from 3.05 €/kg**  
*Pea fibre for food applications*

	1 kg	3.70 €/kg
bags @ 25 kg	25 kg	3.70 €/kg
	750 kg	3.40 €/kg
	1500 kg	3.35 €/kg
	2250 kg	3.30 €/kg
	7500 kg	3.20 €/kg
	17250 kg	3.05 €/kg

**11.037 FibreMaxx S 100** **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

**11.069 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.



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]



## Your category **Cooked Ham [Pork]**

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

*Wheat fibre texture improver 90 µm fibre length*

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

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**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

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



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

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**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



Your category **Cooked Ham [Pork]**

**51.027 FlavoMaxx Chicken (continued)** **from 6.65 €/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	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

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!

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

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.



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

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



Your category **Cooked Ham [Pork]**

**51.010 FlavoMaxx E (continued) from 6.30 €/kg**

*MSG-replacing brine flavouring, completely soluble*

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.

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

sachets @ 1 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.



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

poly-cans @ 3 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.

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



Your category **Cooked Ham [Pork]**

**11.133 Isolated Soya Protein [ISP] (continued)** **from 3.20 €/kg**  
*min. 90% protein content*

	1 kg	3.60 €/kg
	480 kg	3.60 €/kg
bags @ 20 kg	960 kg	3.50 €/kg
	1920 kg	3.40 €/kg
	5280 kg	3.30 €/kg
	11040 kg	3.20 €/kg

**11.252 KoloMaxx CM** **from 29.25 €/kg**  
*Colouring for meat products*

Very intensive colouring agent for cooked sausages and meat products, such as Mortadella, Luncheon Meat, Liver Sausage and others. Also for fish product, dairy and delicatessen. Heat stable, very intensive colour.



Salt, dextrose, colouring - carminic acid [E 120].  
 Minimum order quantity [MOQ]:60 kg

	1 kg	39.00 €/kg
	20 kg	37.05 €/kg
	100 kg	35.10 €/kg
	200 kg	33.15 €/kg
	500 kg	31.20 €/kg
	1000 kg	29.25 €/kg

Only 0.5-1.5 g/kg.  
 We recommend to pre-blend KoloMaxx FM with the seasoning for optimum colour distribution throughout the product.  
 CM stands for Cooked Meats.

sachets @ 2 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 **Cooked Ham [Pork]**

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

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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

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**50.002 Meister Kut [liquid]** **from 4.40 €/kg**  
*Phosphate based binder for sausages and brines*

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Liquid binder and stabilizer based on phosphate for uncured sausage, e.g. Breakfast Sausage, Bratwurst etc.  
Also as a stabilizer for ham brines.

Stabiliser [E 339, E 450], water.

Only 5 g/kg [0.5%] sausage mix or ham [total recipe weight]. Use colour stabilizer in addition, if desired.

re-sealable PE container @ 12 kg



1 kg	5.90 €/kg
20 kg	5.60 €/kg
100 kg	5.30 €/kg
200 kg	5.00 €/kg
500 kg	4.70 €/kg
1000 kg	4.40 €/kg

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**11.010 Meister Lak 95** **from 2.70 €/kg**  
*Brine stabilizing poly phosphate pH 9.5*

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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% P<sub>2</sub>O<sub>5</sub> content.

Packaging details:

pallets à 40 bags = 1,000 kg

Minimum Order Quantity [MOQ]:

none, item is always in stock.

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



Your category **Cooked Ham [Pork]**

**11.010 Meister Lak 95 (continued)** **from 2.70 €/kg**  
*Brine stabilizing poly phosphate pH 9.5*

bags @ 25 kg

1 kg	2.95 €/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

**53.002 Pastrami [liquid]** **from 5.90 €/kg**  
*Complete Flavour & Function System*

Complete flavour and function system for pastrami, roast beef and other cured meat products with moderate yield increase. Pastrami [liquid] contains all ingredients for binding and flavouring.



Water, glucose syrup, stabiliser - diphosphate [E 450] and sodium ascorbate [E 301], salt, dextrose, maltodextrin, flavouring. No added MSG.

Add 6% to the brine when pumping 20%. This translates into 1.2 % to the finished product. For injecting and tumbling.=> Recipes

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

Poly-Container @ 10 kg

**10.080 Pastrami Classic** **from 7.40 €/kg**  
*Decor seasoning for Pastrami, Roast Beef*

Colourful, decorative outside seasoning for Pastrami and Roast Beef. Use any of various AGAGEL® preblends in addition to improve texture and yield.



Spices.

Find the AGAGEL® pre-blend that suits your business best to improve texture and yield by checking the brochure below. Minimum order quantity [MOQ]:40 kg

Use as a rub as desired; we recommend 20-25 g/kg. => Recipes

Your category **Cooked Ham [Pork]**

**10.080 Pastrami Classic (continued) from 7.40 €/kg**

*Decor seasoning for Pastrami, Roast Beef*

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

**11.002 Potato Starch Superior from 0.75 €/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 POSSIBLE SHORTAGE OF SUPPLY.

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]:

5,000 kg

bags @ 25 kg



1 kg	1.05 €/kg
1000 kg	1.05 €/kg
5000 kg	0.85 €/kg
11000 kg	0.80 €/kg
23000 kg	0.75 €/kg

**10.008 Roasted Onion Extra from 9.90 €/kg**

*Liquid onion extract*

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.



Your category **Cooked Ham [Pork]**

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

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

**87.031 Roasting Net B/5, 16 P white** **from 5.50 €/reel**  
*for 125 mm filling horns*

Polyester/cotton net for cooked and/or cured meats, including roasts and rolls.

Price per reel of 50 m  
 34 reels [1,700 m] per carton = MOQ  
 When comparing prices, always compare the price per 100 m, not only the price of the reel

Find the TubaNet Application Tube System for easy manual shirring of nets here.

reels @ 50 m



1 reel	5.50 €/reel
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**64.851 Roasting Net B/5, 20 P white** **from 6.90 €/reel**  
*for 160 mm filling horns*

Polyester/cotton net for cooked and/or cured meats, including roasts and rolls.

Price per reel of 50 m  
 28 reels [1,400 m] per carton = MOQ  
 When comparing prices, always compare the price per 100 m, not only the price of the reel

Find the TubaNet Application Tube System for easy manual shirring of nets here.

reels @ 50 m



1 reel	6.90 €/reel
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## Your category **Cooked Ham [Pork]**

**87.032 Roasting Net B/5, 24 P white** **from 8.35 €/reel**

*for 200 mm filling horns*

Polyester/cotton net for cooked and/or cured meats, including roasts and rolls.

Price per reel of 50 m

24 reels [1,200 m] per carton = MOQ

When comparing prices, always compare the price per 100 m, not only the price of the reel



1 reel 8.35 €/reel

Find the TubaNet Application Tube System for easy manual shirring of nets here.

reels @ 50 m

**87.030 Roasting Net B/5, 28 P white** **from 9.90 €/reel**

*for 250 mm filling horns*

Polyester/cotton net for cooked and/or cured meats, including roasts and rolls.

Price per reel of 50 m

16 reels [800 m] per carton = MOQ

When comparing prices, always compare the price per 100 m, not only the price of the reel



1 reel 9.90 €/reel

Find the TubaNet Application Tube System for easy manual shirring of nets here.

reels @ 50 m

**11.146 RoMaxx MB liquid** **from 7.40 €/kg**

*Natural Food Preservation*

100% natural preservation of food products based on spice extracts. Drastic reduction of micro-biological activities. Use for cooked and fresh meat products, burgers, sausages and QSR food.

Highly effective due to low usage rate.



Your category **Cooked Ham [Pork]**

**11.146 RoMaxx MB liquid (continued)** **from 7.40 €/kg**  
*Natural Food Preservation*

Herb extract (rosemary), salt, spice.

Shelf-life:  
12 months

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

Only 2 g/kg [0.2 %] provide drastic reduction of micro-biological activities which result into considerably extended shelf-life.

poly-cans @ 3 kg

**11.154 RoMaxx MB Super** **from 5.90 €/kg**  
*Food Preservation*

Preservation of food products based on sodium bisulfite.  
Maximum reduction of micro-biological activities. Use for cooked and fresh meat products, burgers, sausages and QSR food.

Preservatives [E 223], acidity regulator [E 262, E 331].  
Minimum order quantity [MOQ]:100 kg

2 g/kg [0.2 %] total recipe weight. Please observe possible legal maximum usage.

bags @ 5 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

**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.



Your category **Cooked Ham [Pork]**

**10.042 Smokin' Joe (continued) from 5.15 €/kg**

*Smoked salt for food*

	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

**11.007 Soya Concentrate from 3.40 €/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.

Soya protein concentrate. Non-GMO.  
Country of origin: PR of China (t.b.c.)

Use as desired or according to recipe.

Packaging details:

pallets à 20 bags = 500 kg = MOQ

bags @ 25 kg



1 kg	3.90 €/kg
500 kg	3.90 €/kg
1000 kg	3.70 €/kg
3000 kg	3.60 €/kg
4000 kg	3.50 €/kg
5000 kg	3.40 €/kg

**66.006 Wood Chips / Saw Dust HB 500-1000 from 0.65 €/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]:150 kg



Your category **Cooked Ham [Pork]**

**66.006 Wood Chips / Saw Dust HB 500-1000 (continued)** **from 0.65 €/kg**  
*0.5-1 mm Beechwood Sawdust*

	1 kg	0.90 €/kg
bags @ 15 kg	15 kg	0.90 €/kg
	630 kg	0.85 €/kg
	1260 kg	0.80 €/kg
	2520 kg	0.75 €/kg
	6930 kg	0.70 €/kg
	14490 kg	0.65 €/kg

**66.005 Wood Chips / Saw Dust HBK 750-2000** **from 0.60 €/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.



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]:150 kg

1 kg	0.90 €/kg
15 kg	0.90 €/kg
630 kg	0.85 €/kg
1260 kg	0.80 €/kg
2520 kg	0.75 €/kg
6930 kg	0.70 €/kg
14490 kg	0.60 €/kg

bags @ 15 kg

**66.004 Woodchips / Saw Dust KL 1-4** **from 0.65 €/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

Your category **Cooked Ham [Pork]**

**66.004 Woodchips / Saw Dust KL 1-4 (continued)** **from 0.65 €/kg**  
*2-4.5 mm Beechwood Chips for smoke houses*

	1 kg	0.90 €/kg
	15 kg	0.90 €/kg
2-4.5 mm beechwood chips for use in condensate smoke systems.	630 kg	0.85 €/kg
Packaging details:	1260 kg	0.80 €/kg
pallets à 42 bags = 630 kg	2520 kg	0.75 €/kg
Minimum order quantity [MOQ]:150 kg	6930 kg	0.70 €/kg
	14490 kg	0.65 €/kg

bags @ 15 kg

**66.002 Woodchips / Saw Dust KL 2-16** **from 0.65 €/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.



100% natural beechwood chips	1 kg	0.90 €/kg
unlimited storage	15 kg	0.90 €/kg
Made in Germany	630 kg	0.85 €/kg
	1260 kg	0.80 €/kg
4-12 mm smoldering smoking chips for use in smoke generators.	2520 kg	0.75 €/kg
Packaging details:	6930 kg	0.70 €/kg
pallets à 42 bags = 630 kg	14490 kg	0.65 €/kg
Minimum Order Quantity [MOQ]:none, item is always in stock.		

bags @ 15 kg