

07. December 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.



11.176 AGAGEL® 371

from 7.10 €/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].

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 with Brine Calculator

bags @ 4 kg



1 kg	8.15 €/kg
4 kg	8.15 €/kg
100 kg	7.65 €/kg
200 kg	7.60 €/kg
500 kg	7.30 €/kg
1000 kg	7.25 €/kg
2000 kg	7.15 €/kg
5000 ka	7.10 €/kg

11.152 AGAGEL® 372

from 5.40 €/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.

1.8% in the finished product [meat + brine]Recipes Watch the Recipe Video here:

bags @ 25 kg



1 kg	7.25 €/kg
20 kg	6.85 €/kg
100 kg	6.50 €/kg
200 kg	6.15 €/kg
500 kg	5.80 €/kg
1000 kg	5.40 €/kg

AGAGEL® 375 11.066

from 7.00 €/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%.





11.066	AGAGEL® 375 (continued)		from 7.00 €/kg
	Functional Compound for Meat Preparations		
		1 kg	8.30 €/kg
	Soya protein isolate, stabilizers [E 331, E 262, E 451, E 450], salt,	25 kg	8.30 €/kg
	sugar, starch, antioxidant [E 301], separating agent [E 551].	100 kg	7.80 €/kg
		200 kg	7.70 €/kg
Without carrageenan.	500 kg	7.30 €/kg	
		1000 kg	7.20 €/kg
	3.7% in the finished product [meat + brine]Recipes with Brine	2000 kg	7.10 €/kg
Calculator	5000 kg	7.00 €/kg	
	bags @ 25 kg		

10.477 Binder for Doner [Beef & Veal]

from 8.55 €/kg

Binder for Whole Muscle and Minced Doner

Complete blend of binding ingredients for Doner made beef and veal. Works with whole muscle meat and minced meat alike. Contains all ingredients needed for safe production and optimum fat and water binding. Use seasoning separately.

Soya protein, stabilizer - sodium citrate [E 331], phosphate [E 450], emulsifier - mono and diglycerides of fatty acids [E 471], acidifier - sodium acetate [E 262], dextrose. Minimum order quantity [MOQ]:100 kg

23.5 g/kg total recipe (meat+fat+water) [2.35%]. Use content of 1 sachet for 100 kg minced meat. => Recipes

sachets @ 2.35 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

10.478 **Binder for Doner [Poultry]**

from 6.95 €/kg

Binder for Whole Muscle and Minced Doner

Complete blend of binding ingredients for Doner and Kebap made from poultry meat. Contains all ingredients needed for safe production and optimum fat and water binding. Use seasoning separately.

Soya protein concentrate, stabiliser [E 451, E 450, E 331], thickener [E 460], potato starch, acidifier [E 262], pea fibre.





10.478	Binder for Doner [Poultry] (continued)		from 6.95 €/kg
	Binder for Whole Muscle and Minced Doner		
		1 kg	9.30 €/kg
	20 g/kg total recipe [2%].	20 kg	8.80 €/kg
	Use content of 1 sachet for 100 kg meat.	100 kg	8.35 €/kg
	=> RecipesMinimum order quantity [MOQ]:100 kg	200 kg	7.90 €/kg
	=> Necipesivii iinum order quantity [wow]. 100 kg	500 kg	7.40 €/kg
		1000 kg	6.95 €/kg
	sachets @ 2 kg		

10.007 **BouillonMaxx Beef**

from 4.95 €/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.

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



1 kg	6.65 €/kg
20 kg	6.30 €/kg
100 kg	5.95 €/kg
200 kg	5.65 €/kg
500 kg	5.30 € /kg
1000 kg	4.95 €/kg

bags @ 25 kg

51.007 **BouillonMaxx Beef [MSG-free]**

from 7.05 €/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





51.007	BouillonMaxx Beef [MSG-free] (continued)		from 7.05 €/kg	
	General food flavouring [stock seasoning]		_	
		1 kg	9.45 €/kg	
	Burgers: 3-4 g/kg	20 kg	8.95 €/kg	
	QSR foods: 3-5 g/kg	100 kg	8.50 €/kg	
	Cooked sausages: 5 g/kg	200 kg	8.00 €/kg	
	Sausages in brine: 5-6 g/kg	500 kg	7.55 €/kg	
	Sausages in cans: 3 g/kg	1000 kg	7.05 €/kg	
	Liver sausage, Pâté: 3 g/kg			
	Max. pallet load: 600 kg			
	Bags @ 25 kg			

51.014 **BouillonMaxx Chicken**

from 5.40 €/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.

lodised 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.

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 7.20 €/kg 20 kg 6.80 €/kg 100 kg 6.45 €/kg 200 kg 6.10 €/kg 500 kg 5.75 €/kg 1000 kg 5.40 €/kg

bags @ 25 kg

51.008 BouillonMaxx Chicken [MSG-free]

from 6.90 €/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.





51.008	BouillonMaxx Chicken [MSG-free] (continued)		from 6.90 €/kg
	Basic food flavouring, stock seasoning		
		1 kg	9.25 €/kg
	lodised salt (salt, potassium iodate), maltodextrin, starch, yeast	20 kg	8.75 €/kg
	extract, sugar, palm fat, flavourings, caramel sugar syrup.	100 kg	8.30 € /kg
	extract, sugar, pairir lat, llavourings, caramer sugar syrup.	200 kg	7.85 €/kg
		500 kg	7.40 €/kg
	Chicken burgers: 3-4 g/kg	1000 kg	6.90 €/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		

10.557 **Chicken Shawarma**

Seasoning for Chicken Shawarma

Premium seasoning for Chicken Shawarma.

Spices (garlic, cinnamon, tomato powder, coriander, chilies, turmeric, cardamom, cloves, allspice), salt, dextrose, natural flavouring, herbs (thyme, marjoram, bay leaves), rapeseed oil, acidifier [E 330], antioxidant [E 300].

30 g/kg meat [3%]. => Recipes Minimum order quantity [MOQ]:20 kg

bags @ 20 kg



from 6.80 €/kg

10.479 **Doner Combi [Beef and Veal]**

Complete blend for Doner Kebab

Complete blend of flavour and binding ingredients for Doner made from beef and veal. Use for whole muscle and minced meat alike. Contains all ingredients needed for safe production and optimum fat and water binding. Well-balanced flavour profile.

Salt, soy protein concentrate, pea fibres, modified waxy maize starch, dextrose, thickener - carrageen [E 407], spices, stabiliser diphosphate [E 450], sodium citrate [E 331], flavour enhancer [E 621], spice extracts.



from 6.65 €/kg

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10.479	Doner Combi [Beef and Veal] (continued)		from 6.65 €/kg
	Complete blend for Doner Kebab		_
		1 kg	8.90 €/kg
	46 g/kg minced meat [4.6%].	20 kg	8.45 €/kg
	=> RecipesMinimum order quantity [MOQ]:100 kg	100 kg	8.00 €/kg
	=> Necipesivii iii iidiii order quantity [MOQ]. 100 kg	200 kg	7.55 €/kg
		500 kg	7.10 €/kg
	sachets @ 1 kg	1000 kg	6.65 €/kg

89.334 **Doner Footplate**

from 95.50 €/pcs

stainless steel, with 2 handles

Doner footplate to carry doner skewers.

Specification:

Dimensions: 251 x 251 x 128 mm Thickness of the Footplate: 4 mm



1 pcs 95.50 €/pcs

89.333 **Doner Kebap Skewer**

from 59.00 €/pcs

stainless steel, with Spike and Plate

Doner Kebap skewer for easy spiking of Doner Kebap, Shawarma

& Co.



Specification:

Sleeve with Spike: 12 x 12 x 752 mm

Plate: Ø 300 mm Top hole: Ø 7 mm

Payload: 20 kg

1 pcs

from 799.00 €/pcs

59.00 €/pcs

89.337 Doner Kebap Trolley, stainless steel, 2 Levels

with 2 x 4 hanging bars

Stainless steel Doner Kebap trolley for internal transportation of Doner Kebap skewers, such as between production floor and freezer.USP: Both outside bars of the lower level are removable.



Specification:

Levels: 2, for skewers of up to 840 mm length

Dimensions: 1,280 x 800 x 1,950 mm

Wheel size: Ø 150 mm Payload: 600 kg

Weight: ca. 54 kg

89.337 Doner Kebap Trolley, stainless steel, 2 Levels (continued)

from 799.00 €/pcs

with 2 x 4 hanging bars

1 pcs 799.00 €/pcs

89.338 Doner Kebap Trolley, stainless steel, 3 Levels

from 935.00 €/pcs

with 3 x 4 hanging bars

Stainless steel Doner Kebap trolley for internal transportation of Doner Kebap skewers, such as between production floor and freezer.USP: Both outside bars of both lower levels are removable.



Specification:

1 pcs 935.00 €/pcs

Levels: 3, for skewers of up to 560 mm length

Dimensions: 1,280 x 800 x 1,950 mm

Wheel size: Ø 150 mm

Payload: 600 kg Weight: ca. 54 kg

89.311 Doner Sleeves [Aluminium] - 350 mm

from 0.40 €/pcs

square tube, for multiple use

Doner Sleeves (Sticks), made of aluminium to spike doner meat.

Food proof. For multiple use.



Specification:

15 x 15 x 1.0 mm

Packaging Details:

cartons @ 90 sleeves = MOQ

Pallets @ XX cartons

Choose between 9 different lenghts.

89.301 Doner Sleeves [Cardboard] - 350 mm

from 23.20 €/carton

Alu/Alu coated, for singular use

Premium quality Doner Sleeves (Sticks), aluminium coated inside and outside.

Food proof. Made in Germany.

Doner Sleeves for multiple use, made of aluminium and stainless steel, are also available for multiple use.



89.301 Doner Sleeves [Cardboard] - 350 mm (continued)

from 23.20 €/carton

Alu/Alu coated, for singular use

1 carton

23.20

€/carton

Price per carton of 224 sleeves

When comparing prices, always compare the price per 1,000 sleeves, not the price per carton.

Specification:

Wall thickness: 2.5 mm Inner core diameter: 17 mm

Packaging Details:

Pallets @ 20-40 cartons, depending on sleeve length. 1 pallet =

MOQ

Choose between 9 different lenghts here:

cartons of 224 sleeves

89.332 Doner Spike (Skewering Aid) round

from 19.50 €/pcs

stainless steel, for round Doner sleeves

Round tube skewing aid for round Doner sleeves (sticks), like from cardboard.



Ø 21.5 mm x 70 mm



1 pcs

19.50 €/pcs

from 19.50 €/pcs

89.331 Doner Spike (Skewering Aid) square tube

stainless steel, for square Doner sleeves

Square tube skewing aid for square Doner sleeves (sticks), like from aluminium and stainless steel

Specification:

15 x 15 x 70 mm



1 pcs

19.50 €/pcs

89.336 Doner Transport Trolley stainless steel

for Doner sleeves

from 440.00 €/pcs

Stainless steel transport trolley for Doner Kebap sleeves (sticks). Room for ca. 800 sleeves 15 x 15 mm. Bowl with 6 compartments, with drainage holes in the base.





89.336 Doner Transport Trolley stainless steel (continued)

from 440.00 €/pcs

for Doner sleeves

1 pcs

440.00 €/pcs

Specification:

Dimensions: 600 x 410 x 750 mm

Wheel size: Ø 125 mm Weight: ca. 18 kg

10.292 DryFit Marinade Shawarma

from 7.70 €/kg

Dry Marinade and Base for Wet Marinade

Dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.

USP:

All ingredients remain floating

The marinade adheres well to the meat.

Salt, spices, dextrose, flavour enhancer - monosodium glutamate [E 621], granulated broth (HVP, salt, sunflower oil), thickener - guar gum [E 412], xanthan [E 415], acidifier [E 330], spice extracts.Minimum order quantity [MOQ]:100 kg



1 kg 10.30 €/kg 20 kg 9.75 €/kg 100 kg 9.25 €/kg 200 kg 8.75 €/kg 500 kg 8.20 €/kg 1000 kg 7.70 €/kg

Processing Information:

50% DryFit Marinade

25% vegetable oil

25% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 8-10% to the food product.

sachets @ 1 kg

11.151 FibreMaxx EF 200

from 2.10 €/kg

Pea fibre for food applications

Medium-sized pea fibre for use as diatary 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 (clean label - no E-number declaration needed)





11.151	FibreMaxx EF 200 (continued)		from 2.10 €/kg
	Pea fibre for food applications		
		1 kg	3.20 €/kg
	use as desired or according to recipe.	15 kg	3.20 €/kg
	Packaging details:	600 kg	2.90 €/kg
	pallets à 50 bags = 600 kg = Minimum Order Quantity [MOQ]	1200 kg	2.85 €/kg
	paliets a 50 bags - 000 kg - Millimath Order Quantity [MOQ]	2400 kg	2.80 €/kg
		6600 kg	2.70 €/kg
	bags @ 12 kg	14400 kg	2.10 €/kg

11.055 FibreMaxx WF 200

from 2.65 €/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]

1 kg 3.15 €/kg 15 kg 3.15 €/kg 495 kg 2.85 €/kg 990 kg 2.80 €/kg 1980 kg 2.75 €/kg 5445 kg 2.70 €/kg 11385 kg 2.65 €/kg

bags @ 15 kg pallets @ 495 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



51.027	FlavoMaxx Chicken (continued)		from 6.65 €/kg
	Brine flavouring, completely water-soluble		
		1 kg	8.90 €/kg
	5-10 g/kg final product depending on intensity.	20 kg	8.45 €/kg
	Usage rate in brines:	100 kg	8.00 €/kg
	30-60 g/kg brine if 15% brine is added	200 kg	7.55 €/kg
	25-50 g/kg brine if 20% brine is added	500 kg	7.10 €/kg
	20-40 g/kg brine if 25% brine is added.	1000 kg	6.65 €/kg
	Not HALAL suitable.		

sachets @ 1 kg

51.032 FlavoMaxx Fried Chicken [Hot & Spicy]

New!

from 6.30 €/kg

Brine flavouring, completely water-soluble Brine flavouring based on spice extracts. Use to aromatize

chicken parts, especially used by the QSR*/Fast Food industry. *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. 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

51.031 FlavoMaxx Fried Chicken Regular

Brine flavouring, completely water-soluble

New!

from 6.65 €/kg

Brine flavouring based on spice extracts. Use to aromatize chicken parts, especially used by the QSR*/Fast Food industry. *QSR = Quick Service Restaurants

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



51.031	FlavoMaxx Fried Chicken Regular (continued)		from 6.65 €/kg
	Brine flavouring, completely water-soluble		
		1 kg	8.90 €/kg
	bags @ 20 kg	20 kg	8.45 €/kg
	bays @ 20 kg	100 kg	8.00 €/kg
		200 kg	7.55 €/kg
		500 kg	7.10 €/kg
		1000 kg	6.65 €/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.

sachets @ 1 kg

V	1

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

89.065 **Grill Unit E3 by Potis**

Table-top unit for Doner, Gyros, Shawarma & Co.

Stainless-steel grill unit, made in Germany.

Heating elements: 6 pcsReflectors: 6 ceramic bricks

Max. hight of meat spit: 700 mm Max. weight of meat spit: 50 kg Octagonal grease pan included.

Model E3N: 7.8 kW/ 400/230 V-3-50 Hz Model E3S: 9.0 kW/ 400/230 V-3-50 Hz

Charging space w/o grease pan: 450 x 500 mm Charging space with grease pan: 500 x 650 mm

Weight: 42 / 44 kg.

6 months parts warranty





89.065	Grill Unit E3 by Potis (continued)	from 1,098.00 €/pcs	
	Table-top unit for Doner, Gyros, Shawarma & Co.		
		1 pcs	1,098.00
			€/pcs

10.044 **Hot Seasoning**

from 12.05 €/kg

Additional seasoning to boost heat

Tastefully balanced seasoning to add heat to all food products requiring extra heat to (seasoned) meat products and ethnic foods.

Use in addition to the regular seasoning.

Spices, dextrose, sugar, salt, flavour enhancer - monosodium glutamate [E 621], spice extracts.

Minimum order quantity [MOQ]:20 kg

Use carefully according to desired level of heat.

Usage recommendation:

2-3 g/kg for spicy sausage / Frankfurters

5 g/kg for spicy burgers



1 kg	16.10 €/kg
20 kg	15.25 €/kg
100 kg	14.45 €/kg
200 kg	13.65 €/kg
500 kg	12.85 €/kg
1000 kg	12.05 €/kg

sachets @ 1 kg

52.051 **Kebap Seasoning**

from 5.90 €/kg

Spice blend for Kebap and Doner Kebap

Seasoning with salt for the authentic kebap meats, for lamb and poultry cuts. Use to add value to all meat products.

Spices, salt, dextrose, flavour enhancer [E 621].=> RecipesMinimum order quantity [MOQ]:20 kg

Use as desired; we recommend 10 g/kg.

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

89.068 Knife ProfiLine S-120 Plus by Potis from 499.00 €/pcs

Electric Rotating Knife for Doner, Gyros, Shawarma



89.068 Knife ProfiLine S-120 Plus by Potis (continued)

from 499.00 €/pcs

Electric Rotating Knife for Doner, Gyros, Shawarma

Electric rotating knife for professional cutting of Gyros, Doner

Kebap, Shawarma & Co.

Cutting capacity up to 60 kg per day Fully automatic washing programme

Functional, ergonomic design. Waterproof

Cutting blade made by DI



1 pcs 499.00 €/pcs

Nominal speed: 6,500 rpm

Power: 120 W

Handset weight: 870 g

Cutting depth: 0-10 mm, continuously adjustable

Each unit supplied includes

spare knife sharpening tool grease for moving

12 months parts warranty

Available Systems

S-120 Plus for 60 kg daily capacity

S-150 Plus for 90 kg daily capacity

S-180 Plus for 200 kg daily capacity

89.066 Knife ProfiLine S-150 Plus by Potis

from 649.00 €/pcs

Electric Rotating Knife for Doner, Gyros, Shawarma

Electric rotating knife for professional cutting of Gyros, Doner

Kebap, Shawarma & Co.

Cutting capacity up to 90 kg per day Fully automatic washing programme

Functional, ergonomic design. Waterproof

Cutting blade made by DI

Nominal speed: 7,500 rpm

Power: 200 W

Handset weight: 930 g

Cutting depth: 0-10 mm, continuously adjustable

Each unit supplied includes

spare knife sharpening tool grease for moving





89.066 Knife ProfiLine S-150 Plus by Potis (continued) from 649.00 €/pcs Electric Rotating Knife for Doner, Gyros, Shawarma 1 pcs 649.00 €/pcs

12 months parts warranty

Available Systems

S-120 Plus for 60 kg daily capacity

S-150 Plus for 90 kg daily capacity

S-180 Plus for 200 kg daily capacity

from 5.15 €/kg

51.001 **Meister Glutafix**

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%].

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

sachets @ 1 kg

11.031 **Meister Kut 88**

from 3.00 €/kg

Sausage and meat phosphate pH 8.8

Combination of polyphosphates. Contains high percentage [85 %] of pyrophosphate, which results into optimum water binding, good colour development, and best spoilage protection.

Sodium diphopsphate [E 450], Sodium triphosphate [E 451]. PRICES SUBJECT TO CONFIRMATION - PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE DUE TO CURRENT SHORTAGE.





ausage and meat phosphate pH 8.8	1 kg	
	1 kg	
	i kg	3.50 €/kg
5 a/ka most and fat [without water/ice content]	25 kg	3.50 €/kg
	1000 kg	3.20 €/kg
	2000 kg	3.15 €/kg
	4000 kg	3.10 €/kg
Choose item Meister Rut No for Smaller quantities.	11000 kg	3.05 €/kg
	23000 kg	3.00 €/kg
gs @ 25 kg		
1	i g/kg meat and fat [without water/ice content]. ckaging details: lets à 40 bags = 1,000 kg = MOQ cose item Meister Kut NC for smaller quantities. gs @ 25 kg	ckaging details: lets à 40 bags = 1,000 kg = MOQ oose item Meister Kut NC for smaller quantities. 1000 kg 2000 kg 4000 kg 11000 kg 23000 kg

11.146 RoMaxx MB liquid

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.

Herb extract (rosemary), salt, spice. Shelf-life:

12 months

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

poly-cans @ 3 kg





from 7.40 €/kg

i kg	9.90 E/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

11.154 RoMaxx MB Super

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.



from 5.90 €/kg



11.154	RoMaxx MB Super (continued)		from 5.90 €/kg
	Food Preservation		
		1 kg	7.90 €/kg
	hags @ 5 kg	20 kg	7.50 €/kg
	bags & o kg	100 kg	7.10 € /kg
		200 kg	6.70 €/kg
		500 kg	6.30 €/kg
		1000 kg	5.90 €/kg
10.554	Shawarma Mix [Beef & Veal]		from 9.05 €/kg
	Seasoning for Beef and Veal Shawarma		
	Premium seasoning for Shawarma made from Beef and Veal meat.		
	Spices, acidifier ? citric acid [E 330], salt, lemon peel.		
	24 g/kg meat [2.4%].	1 kg	12.10 €/kg
		20 kg	11.45 €/kg
	Food Preservation 1 kg 20 kg 100 kg 200 kg 1000 kg 54 Shawarma Mix [Beef & Veal] Seasoning for Beef and Veal Shawarma Premium seasoning for Shawarma made from Beef and Veal meat. Spices, acidifier ? citric acid [E 330], salt, lemon peel. 24 g/kg meat [2.4%]. => RecipesMinimum order quantity [MOQ]:20 kg 100 kg 200 kg sachets @ 1 kg 500 kg 1000 kg 55 Shawarma Mix [Chicken] Seasoning for Chicken Shawarma Premium seasoning for Chicken Shawarma Premium seasoning for Chicken Shawarma Premium seasoning for Chicken Shawarma 1 kg 20 kg 1000 kg 1000 kg 1000 kg 1000 kg 200 kg	100 kg	10.85 €/kg
		200 kg	10.25 €/kg
	sachets @ 1 kg	500 kg	9.65 €/kg
		1000 kg	9.05 €/kg
10.555	Shawarma Mix [Chicken]		from 9.90 €/kg
	Seasoning for Chicken Shawarma		
	Premium seasoning for Chicken Shawarma.		
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	Oning poly	\\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\	
	•		
	Minimum order quantity [MOQ]:40 kg		
	15 a/ka meat [1 5%]	1 kg	13.25 €/kg
		20 kg	12.55 €/kg
	-> Necipes	100 kg	11.90 €/kg
		200 kg	11.25 €/kg
	sachets @ 1 kg	500 kg	10.60 €/kg
		1000 kg	9.90 €/kg
10.042	Smokin' Joe		from 5.15 €/kg
	Smoked salt for food		J



10.042 Smokin' Joe (continued)

from 5.15 €/kg

6.90 €/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.

20 kg 6.55 €/kg 100 kg 6.20 €/kg 200 kg 5.85 €/kg 500 kg 5.50 €/kg 5.15 €/kg 1000 kg

1 kg

sachets @ 2 kg

89.335 **Star Base Square Tube**

from 57.50 €/pcs

stainless steel

Basic star quare tube to be used as manufacturing aid for Doner Kebap.

Specification:

Dimensions: 350 x 350 x 120 mm

Square tube: 30 x 30 mm



1 pcs 57.50 €/pcs