



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

21. January 2022

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Sincerely,

friedrich ingredients gmbh

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Your category **HoReCa Ingredients**

40.047 Bay Leaves **from 13.20 €/kg**

hand-selected whole leaves

Selected, finest quality bay leaves, for all sour meals, including aspic products [am: head cheese], sauerkraut, and all pickled foods. Most certainly, bay leaves are used for Sauerbraten brines.



Bay Leaves.

Use as desired.

sachets @ 0.5 kg

1 kg	13.80 €/kg
100 kg	13.70 €/kg
200 kg	13.60 €/kg
500 kg	13.50 €/kg
1000 kg	13.40 €/kg
1500 kg	13.20 €/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

bags @ 25 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

51.007 BouillonMaxx Beef [MSG-free] **from 7.05 €/kg**

General food flavouring [stock seasoning]

Your category **HoReCa Ingredients**

51.007 BouillonMaxx Beef [MSG-free] (continued) **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

- 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



1 kg	9.45 €/kg
20 kg	8.95 €/kg
100 kg	8.50 €/kg
200 kg	8.00 €/kg
500 kg	7.55 €/kg
1000 kg	7.05 €/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.

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.

- 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



Your category **HoReCa Ingredients**

51.014 BouillonMaxx Chicken (continued) **from 5.40 €/kg**
Basic chicken flavouring

	1 kg	7.20 €/kg
bags @ 25 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

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.



Iodised salt (salt, potassium iodate), maltodextrin, starch, yeast extract, sugar, palm fat, flavourings, caramel sugar syrup.

- 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	9.25 €/kg
	20 kg	8.75 €/kg
	100 kg	8.30 €/kg
	200 kg	7.85 €/kg
	500 kg	7.40 €/kg
	1000 kg	6.90 €/kg

bags @ 25 kg

51.002 BouillonMaxx Veggie [MSG-free] **from 8.30 €/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

Your category **HoReCa Ingredients**

51.002 BouillonMaxx Veggie [MSG-free] (continued) **from 8.30 €/kg**
Basic food flavouring, stock seasoning

	1 kg	11.10 €/kg
re-sealable buckets @ 9 kg	20 kg	10.50 €/kg
	100 kg	9.95 €/kg
	200 kg	9.40 €/kg
	500 kg	8.85 €/kg
	1000 kg	8.30 €/kg

58.036 Capers [Capote] in brine **from 7.10 €/kg**
Selected quality

Whole green capers. Ideal for pizza and many other food specialties and fine sauces.
 Premium quality at competitive prices



Capers, brine.

Use as desired.

Packaging details:

cartons of 2 cans = MOQ.

30 cartons per pallet = 420 kg net weight [approx. 600 kg gross weight]

Price per kg drained weight (= net weight)

	1 kg	7.70 €/kg
	100 kg	7.60 €/kg
	200 kg	7.50 €/kg
	500 kg	7.40 €/kg
	1000 kg	7.30 €/kg
	1500 kg	7.10 €/kg

cans @ 7 kg drained weight

10.097 Delicatess Sauce Dark **from 4.80 €/kg**
Instant sauce

Premium basic sauce, instant soluble, for most meat and mashed potato dishes. Mildly seasoned basic sauce which allows individual flavouring. Ideal for the professional caterer.



Modified starch, maltodextrin, salt, wheat flour, palmfat partly hardened, raw cane sugar, flavour enhancer [E 621], hydrolysed vegetable protein - HVP (from soya and sunflower oil), spices, colouring agent - caramel colour, flavouring.

100 g powder per litre water/broth [10%]

Dissolve the powder in one third [1/3] of the total water quantity first before adding the balance. Boil for 5 minutes before serving.

Your category **HoReCa Ingredients**

10.097 Delicatess Sauce Dark (continued) **from 4.80 €/kg**
Instant sauce

buckets @ 3 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

10.098 Delicatess Sauce Tomato **from 5.90 €/kg**
Instant sauce

Mild-aromatic instant sauce for meat and pasta dishes. Also for fish, poultry and vegetarian dishes. Basic sauce for Italian pasta dishes!

Tomato powder, wheat flour, sugar, palm fat partly hardened, modified starch, salt, flavour enhancer [E 621], onion, hydrolysed vegetable protein - HVP (from soya), colouring agent - beetroot powder, spices, acidifier [E 330], carrots, flavouring.

Use 120 g/l fluid [12%].

Dissolve the powder in one third [1/3] of the total water quantity first before adding the balance. Boil for 2 minutes before serving.

buckets @ 3 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

10.028 Delicatess Sauce White **from 5.55 €/kg**
Instant Sauce

Premium instant sauce for vegetables, meat and fish sauces, and as a base for pasta sauces.

Modified starch [waxy maize starch], maltodextrin, whey powder, palm fat partly hardened, rice flour, milk protein, salt, hydrolysed vegetable protein [HVP], spices, flavour enhancer [E 621], sugar, yogurt-powder, flavouring.

Use 100 g/l fluid [10%].

Dissolve the powder in one third [1/3] of the total water quantity first before adding the balance. Boil for 2 minutes before serving.



Your category **HoReCa Ingredients**

10.028 Delicatess Sauce White (continued) **from 5.55 €/kg**
Instant Sauce

PE buckets @ 3 kg

1 kg	7.40 €/kg
20 kg	7.00 €/kg
100 kg	6.65 €/kg
200 kg	6.25 €/kg
500 kg	5.90 €/kg
1000 kg	5.55 €/kg

10.030 Dressing Garden Herbs **from 7.40 €/kg**
blend of herbs and spices

Complete blend of spices and herbs to manufacture herb dressings. Contains all ingredients to manufacture a herb dressing with swimming herbs and coarse spices.

Sugar, salt, spices, acidity regulator [E 262], acidifier [E 330], flavour enhancer [E 621], thickening agent [E 415, E 412], mustard flour, dextrose, lactose, maltodextrin, flavouring.

Manufacturing information:

800 g water

200 g vegetable oil

080 g Dressing Garden Herbs

After blending, allow to rest for 30 minutes in the cooler. Keep refrigerated.

PE buckets @ 3 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

10.035 Dressing Italia **from 7.40 €/kg**
blend of herbs and spices

Complete blend of spices and herbs to manufacture Italian dressings. Contains all ingredients to manufacture a dressing with swimming herbs and coarse spices. Also suitable for yoghurt dressing.

Sugar, salt, acidifier [E 330], acidity regulator [E 262], flavour enhancer [E 621], spices, maltodextrin, dextrose, thickening agent [E 415, E 410], flavouring, lactose.



Your category **HoReCa Ingredients**

10.035 Dressing Italia (continued) **from 7.40 €/kg**
blend of herbs and spices

Manufacturing information:

800 g water

200 g vegetable oil

080 g Dressing Italia

After blending, allow to rest for 30 minutes in the cooler. Keep refrigerated.

Yoghurt dressing: blend 80 g finished dressing with 1 kg yoghurt.

PE buckets @ 3 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

51.030 FlavoMaxx Beef **from 6.30 €/kg**
Brine flavouring, completely water-soluble

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

FlavoMaxx Beef is the beef flavour booster!

Salt, maltodextrin, flavour enhancer ? MSG [E 621], disodium guanylate [E 627], disodium inosinate [E 631], sugar, dextrose, flavouring, anti caking agent - silica [E 551], spices.

Minimum order quantity [MOQ]:100 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



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

51.022 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!





Your category

HoReCa Ingredients

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

Brine flavouring, completely water-soluble

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

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

51.027 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

Your category **HoReCa Ingredients**

51.024 FlavoMaxx Condiment (continued) **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.

sachets @ 1 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

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

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



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

51.021 FlavoMaxx Herbs **from 4.40 €/kg**

Brine flavouring, completely water-soluble

Your category **HoReCa Ingredients**

51.021 FlavoMaxx Herbs (continued) **from 4.40 €/kg**

Brine flavouring, completely water-soluble

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

FlavoMaxx Herbs is the herb flavour booster!



Salt, dextrose, flavour enhancer ? monosodium glutamate [E 621], disodium guanylate [E 627], disodium inosinate [E 631], spice extracts , anti caking agent - silica [E 551].

Minimum order quantity [MOQ]:100 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	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

sachets @ 1 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.

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.





Your category **HoReCa Ingredients**

58.002 Garlic Extra [liquid] (continued) from 6.20 €/kg

Highly concentrated aroma

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.

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

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

poly-cans @ 3 kg

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

58.019 Lemon Flavour white from 7.40 €/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 **HoReCa Ingredients**

58.019 Lemon Flavour white (continued) **from 7.40 €/kg**
Natural lemon flavour

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

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

58.018 Lemon Flavour yellow **from 7.40 €/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	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 **HoReCa Ingredients**

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

	1 kg	6.90 €/kg
sachets @ 1 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

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.

	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

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!

poly-cans @ 3 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).

Your category **HoReCa Ingredients**

40.022 Paprika 40,000 [liquid] (continued) **from 23.40 €/kg**
Natural Food Colouring

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

re-sealable poly-cans @ 9 kg

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

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).

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

40.002 Pepper green [whole] in brine **from 7.95 €/kg**
Premium Amazon Pepper [2 kg can]

Green peppercorns from Brazil in gourmet quality. Spicy, but not
 too hot. Attractive, even appeal. Ideal for your favourite steak
 sauce, soups and other savoury dishes. Also suitable as a
 sausage ingredient.

Green pepper, brine [vinegar, water, sugar, salt].

Always compare the price per kg drained weight, not the price per
 kg gross weight (pepper corns + brine)!





Your category **HoReCa Ingredients**

40.002 Pepper green [whole] in brine (continued) from 7.95 €/kg

Premium Amazon Pepper [2 kg can]

Use as desired.

Packaging details:

cartons of 6 cans = MOQ.

21 cartons per pallet = 252 kg net weight [approx. 380 kg gross weight]

Price per kg net [= drained weight]

1 kg	8.95 €/kg
12 kg	8.95 €/kg
24 kg	8.75 €/kg
48 kg	8.55 €/kg
96 kg	8.35 €/kg
126 kg	8.15 €/kg
252 kg	7.95 €/kg

cans @ 2 kg

58.035 Pepper green [whole] in brine from 7.65 €/kg

Premium Amazon Pepper [6 kg can]

Green peppercorns from Brazil in gourmet quality. Spicy, but not too hot. Attractive, even appeal. Ideal for your favourite steak sauce, soups and other savoury dishes. Also suitable as a sausage ingredient.



Green pepper, brine [vinegar, water, sugar, salt].

Always compare the price per kg drained weight, not the price per kg gross weight (pepper corns + brine)!

Use as desired.

Packaging details:

cartons of 2 cans = MOQ.

30 cartons per pallet = 360 kg net [approx. 600 kg gross weight]

Price per kg net [= drained weight]

1 kg	8.65 €/kg
12 kg	8.65 €/kg
24 kg	8.45 €/kg
48 kg	8.25 €/kg
96 kg	8.05 €/kg
180 kg	7.85 €/kg
360 kg	7.65 €/kg

cans @ 6 kg

10.008 Roasted Onion Extra from 10.65 €/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.



Your category **HoReCa Ingredients**

10.008 Roasted Onion Extra (continued) **from 10.65 €/kg**
Liquid onion extract

	1 kg	14.25 €/kg
Spice extracts, dried glucose syrup, water, rape seed oil.	20 kg	13.50 €/kg
	100 kg	12.80 €/kg
	200 kg	12.10 €/kg
Use as desired.	500 kg	11.40 €/kg
We recommend to use 3-5 g/kg food product.	1000 kg	10.65 €/kg
PE cans @ 3 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.

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 @ 2 kg

10.443 Soya Bolognese **from 10.65 €/kg**
Veggie/Vegan Soya Bolognese

Instant sauce for bolognese dishes.

Tomato powder, text. soya protein, sugar, roasted onion (onion, oil (palm, sunflower), wheat flour, salt), dextrose, salt, HVP, palm-fat, mod. starch, herbs, onions, paprika, spices, beetroot powder, acidifier [E330].



Use 250 g/l fluid [25%].

Mix with 1 ltr. cold water. Boil for 5 minutes while stirring.

Minimum order quantity [MOQ]:40 kg



Your category **HoReCa Ingredients**

10.443 Soya Bolognese (continued) from 10.65 €/kg

Veggie/Vegan Soya Bolognese

	1 kg	14.25 €/kg
buckets @ 4 kg	20 kg	13.50 €/kg
	100 kg	12.80 €/kg
	200 kg	12.10 €/kg
	500 kg	11.40 €/kg
	1000 kg	10.65 €/kg

10.256 Tomato Ketchup from 7.40 €/kg

Seasoning for Tomato Ketchup

Red-brownish coloured, premium blend of spices for ketchup and tomato based sauces.

Spices, sugar, dextrose, separating agent [E551].
Minimum order quantity [MOQ]:20 kg

10 g/kg [1%] or use as desired.

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