



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

21. May 2022

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 **Roast Beef, Pastrami**

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].

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 kg	7.10 €/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 with Brine Calculator

bags @ 4 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 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

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

bags @ 25 kg

11.066 AGAGEL® 375 **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%.





Your category **Roast Beef, Pastrami**

11.066 AGAGEL® 375 (continued) from 7.00 €/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 with Brine Calculator

bags @ 25 kg

1 kg	8.30 €/kg
25 kg	8.30 €/kg
100 kg	7.80 €/kg
200 kg	7.70 €/kg
500 kg	7.30 €/kg
1000 kg	7.20 €/kg
2000 kg	7.10 €/kg
5000 kg	7.00 €/kg

11.023 AGAGEL® 380 from 8.40 €/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 brinesRecipes with Brine Calculator

bags @ 25 kg



1 kg	9.70 €/kg
25 kg	9.70 €/kg
100 kg	9.20 €/kg
200 kg	8.95 €/kg
500 kg	8.90 €/kg
1000 kg	8.60 €/kg
2000 kg	8.50 €/kg
5000 kg	8.40 €/kg

11.016 AGAGEL® 400 from 8.40 €/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]:250 kg



Your category **Roast Beef, Pastrami**

11.016 AGAGEL® 400 (continued) from 8.40 €/kg

Complete System for Cooked Meats [all]

	1 kg	9.70 €/kg
40 g/kg [4 %] finished product for use in brines	50 kg	9.70 €/kg
10 g/kg [1 %] total recipe weight for use in sausage	100 kg	9.20 €/kg
Recipes with Brine Calculator	200 kg	8.95 €/kg
	500 kg	8.70 €/kg
	1000 kg	8.60 €/kg
bags @ 25 kg	2000 kg	8.50 €/kg
	5000 kg	8.40 €/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]:250 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

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

51.022 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]:250 kg



Your category **Roast Beef, Pastrami**

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]:250 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.



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!



Your category **Roast Beef, Pastrami**

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]:250 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]:250 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

51.021 FlavoMaxx Herbs **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!

Your category **Roast Beef, Pastrami**

51.021 FlavoMaxx Herbs (continued) from 4.40 €/kg

Brine flavouring, completely water-soluble

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]:250 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

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

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

50.002 Meister Kut [liquid] from 4.40 €/kg

Phosphate based binder for sausages and brines

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.



Your category **Roast Beef, Pastrami**

50.002 Meister Kut [liquid] (continued) from 4.40 €/kg

Phosphate based binder for sausages and brines

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

11.010 Meister Lak 95 from 3.05 €/kg

Brine stabilizing poly phosphate pH 9.5

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% P₂O₅ content.

Packaging details:

pallets à 40 bags = 1,000 kg

Minimum Order Quantity [MOQ]:

none, item is always in stock.

1 kg	3.30 €/kg
1000 kg	3.30 €/kg
2000 kg	3.25 €/kg
3000 kg	3.20 €/kg
5000 kg	3.15 €/kg
11000 kg	3.10 €/kg
23000 kg	3.05 €/kg

3 g/kg meat content [without water/ice].

PRICES SUBJECT TO CONFIRMATION - PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE DUE TO CURRENT SHORTAGE.

bags @ 25 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.

Your category **Roast Beef, Pastrami**

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

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

Poly-Container @ 10 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

10.080 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]:250 kg

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

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

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.

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	14.25 €/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



Your category **Roast Beef, Pastrami**

87.031 Roasting Net B/5, 16 P white **from 6.00 €/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



1 reel 6.00 €/reel

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

reels @ 50 m

64.851 Roasting Net B/5, 20 P white **from 7.70 €/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



1 reel 7.70 €/reel

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

reels @ 50 m

87.032 Roasting Net B/5, 24 P white **from 9.50 €/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





Your category **Roast Beef, Pastrami**

87.032 Roasting Net B/5, 24 P white (continued) **from 9.50 €/reel**
for 200 mm filling horns

1 reel 9.50 €/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 10.80 €/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 10.80 €/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.



Herb extract (rosemary), salt, spice.

Shelf-life:

24 months

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



Your category **Roast Beef, Pastrami**

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

poly-cans @ 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

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]:250 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