



**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.

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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 **Chicken Frankfurter**

**11.022 AGAGEL® 220** **from 12.95 €/kg**

*Texture Improver for Processed Meats*

The standard product for cooked sausages. Especially effective with products that are subject to high temperature changes, e.g. airline sausage and pizza crumble. AGAGEL® 220 improves mouthfeel and yield considerably.

Thickener - Carrageenan [E 407a] and Xanthan [E 415], potassium chloride [E 508] for standardization.

3-10 g/kg depending on desired yield pick-up. Noticeable results from as low as 1 g/kg usage rate. Higher usage rate = higher yield. Recipes

bags @ 25 kg



1 kg	14.35 €/kg
25 kg	14.35 €/kg
100 kg	13.85 €/kg
200 kg	13.60 €/kg
500 kg	13.35 €/kg
1000 kg	13.25 €/kg
2000 kg	13.15 €/kg
5000 kg	12.95 €/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 glyucose syrup.

Minimum order quantity [MOQ]: 250 kg

40 g/kg [4 %] finished product for use in brines  
10 g/kg [1 %] total recipe weight for use in sausage  
Recipes with Brine Calculator

bags @ 25 kg



1 kg	9.70 €/kg
50 kg	9.70 €/kg
100 kg	9.20 €/kg
200 kg	8.95 €/kg
500 kg	8.70 €/kg
1000 kg	8.60 €/kg
2000 kg	8.50 €/kg
5000 kg	8.40 €/kg

**11.026 AGAGEL® 600** **from 8.40 €/kg**

*Functional Compound for Emulsions*

This functional compound was developed for making fat-water emulsions. Fat-water emulsions are usually added to sausages recipes in competitive markets.

Allows making of emulsions of up to 1:20:20.



Your category **Chicken Frankfurter**

**11.026 AGAGEL® 600 (continued)** **from 8.40 €/kg**  
*Functional Compound for Emulsions*

Sodium alginate system (sodium alginate [E 401], calcium sulphate [E 516], sodium phosphate [E 450]), potato starch, soya protein concentrate, guar gum [E 412].

Minimum order quantity [MOQ]:250 kg

2-2.5%, depending on desired viscosity (firmness).1:13:13 for an emulsion made from vegetable oil 1:20:20 for an emulsion made from animal fat, such as chicken skin.

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	8.70 €/kg
1000 kg	8.60 €/kg
2000 kg	8.50 €/kg
5000 kg	8.40 €/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

bags @ 25 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

**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.



Your category **Chicken Frankfurter**

**51.008 BouillonMaxx Chicken [MSG-free] (continued)** **from 6.90 €/kg**  
*Basic food flavouring, stock seasoning*

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

**12.006 Chicken Frankfurter Combi** **from 8.55 €/kg**  
*Premium Seasoning & Binder in One*

Specially formulated seasoning plus binder for Frankfurter, Wiener, Hot Dogs and other sausages made from poultry meat. Premium blend of flavour and function in one. Use colour development agent separately if desired.



Spices, stabiliser - diphosphate [E 450], dextrose, salt, spice extracts, maltodextrin, sugar, lemon peel ground.

Only 6 g/kg total recipe weight.  
 8-10/g if soya, starch and other filling agents are used.=> Recipes

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

sachets @ 1 kg

**10.197 Debrecziner Classic** **from 10.65 €/kg**  
*seasoning for Debrecziner sausage*

Exquisite blend of spices and flavour enhancer for cooked salami. Contains delicate garlic flavour and citric acid as acidifier. Blend of coarse and fine spices to add value. No added MSG.



Spices, dextrose, acidifier [E 330, E 334], antioxidant [E300], flavouring. Minimum order quantity [MOQ]:250 kg



## Your category **Chicken Frankfurter**

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**10.197 Debrecziner Classic (continued) from 10.65 €/kg**

*seasoning for Debrecziner sausage*

7.5 g/kg total recipe weight. Use binder and colour stabilizer in addition, if desired.

sachets @ 1 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

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**11.151 FibreMaxx EF 200 from 2.10 €/kg**

*Pea fibre for food applications*

Medium-sized pea fibre for use as dietary 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)

use as desired or according to recipe.

Packaging details:

pallets à 50 bags = 600 kg = Minimum Order Quantity [MOQ]

bags @ 12 kg



1 kg	3.20 €/kg
15 kg	3.20 €/kg
600 kg	2.90 €/kg
1200 kg	2.85 €/kg
2400 kg	2.80 €/kg
6600 kg	2.70 €/kg
14400 kg	2.10 €/kg

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**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]



Your category **Chicken Frankfurter**

**11.055 FibreMaxx WF 200 (continued)** **from 2.65 €/kg**  
*Wheat fibre texture improver 200 µm fibre length*

	1 kg	3.15 €/kg
bags @ 15 kg	15 kg	3.15 €/kg
pallets @ 495 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

**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

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!

Salt, dextrose, flavouring, anti-caking agent [E 551], spices. Minimum order quantity [MOQ]:250 kg



Your category **Chicken Frankfurter**

**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

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

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

sachets @ 1 kg

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

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



Your category **Chicken Frankfurter**

**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

**51.021 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!



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

**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!





# Your category **Chicken Frankfurter**

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**51.011 FlavoMaxx N (continued) from 6.30 €/kg**

*MSG-replacing universal seasoning*

Salt, spices, dextrose. Minimum order quantity [MOQ]:250 kg

2-3 g/kg finished product, depending on desired intensity.  
Use FlavoMaxx N in addition to the seasoning.

sachets @ 1 kg

1 kg	8.40 €/kg
20 kg	7.95 €/kg
100 kg	7.55 €/kg
200 kg	7.10 €/kg
500 kg	6.70 €/kg
1000 kg	6.30 €/kg

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**55.023 Fleischwurst Classic from 10.65 €/kg**

*Premium seasoning*

Premium blend of spices for sausage ring and other cooked sausage products, e.g. Lyoner, Bologna, Frankfurters, Hot Dogs etc. The authentic flavour of juicy cooked sausage which remains even if re-heated.

Dextrose, spices, flavour enhancer [E 621], flavouring, maltodextrin. Use binder and colour stabilizer in addition, if desired.

4 g/kg Gesamtrezeptur=> Recipes=> Casings

sachets @ 1 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

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**55.008 Frankfurter Classic from 9.90 €/kg**

*Seasoning for Frankfurters and Hot Dogs*

Premium blend of spices for Frankfurter, Hot Dogs, Vienna?s and other cooked sausage products. For the authentic juicy Frankfurter flavour which remains even after re-heating. No added MSG.

Dextrose, spices, yeast extract, spice extracts, separating agent [E 551].

Minimum order quantity [MOQ]:250 kg

Only 4-5 g/kg total recipe weight.=> Recipes=> Casings





# Your category **Chicken Frankfurter**

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**55.008 Frankfurter Classic (continued)** **from 9.90 €/kg**  
*Seasoning for Frankfurters and Hot Dogs*

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sachets @ 1 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

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**12.002 Frankfurter Combi** **from 7.95 €/kg**  
*Flavour & Function for Sausage*

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Economically priced blend of spices and functional ingredients for flavouring, binding and colour developing of Frankfurters, Hot Dogs, Wieners and other small diameter cooked sausage products.

No added MSG.



Dextrose, stabiliser - diphosphate [E 450], spices, salt, antioxidant - ascorbic acid [E 300], sodium ascorbate [E 301], citric acid [E 330], yeast extract, spice extracts, separating agent - silica [E 551].

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

Only 8.5 g/kg total recipe weight=> Recipes=> Casings

sachets @ 0.85 kg

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**10.188 Frankfurter Intensive** **from 7.95 €/kg**  
*Seasoning for Frankfurter Sausage*

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Concentrated, economically priced blend of spices for Frankfurters, Hot Dogs, Wieners and other cooked sausage products, e.g. Lyoner, Bologna and Mortadella. No added MSG!



Salt, spices, spice extracts, separating agent [E 551]. Use binder and colour stabilizer in addition. Minimum order quantity [MOQ]: 250 kg

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

Only 2 g/kg total sausage mix.=> Recipes=> Casings

sachets @ 1 kg



## Your category **Chicken Frankfurter**

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**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

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**40.006 Garlic Powder** **from 3.60 €/kg**

*Double cleaned and sieved, with anti-caking agent*

Selected, finest quality garlic powder for meat products, soups, sauces and other manufactured food products.



Garlic powder.

Contains anti-caking agent - especially suitable for export

0.5-1 g/kg food product or use as desired / according to recipe.

bags @ 25 kg

1 kg	4.20 €/kg
100 kg	4.10 €/kg
200 kg	4.00 €/kg
500 kg	3.90 €/kg
1000 kg	3.80 €/kg
1500 kg	3.60 €/kg

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**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]:250 kg



# Your category **Chicken Frankfurter**

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**10.044 Hot Seasoning (continued) from 12.05 €/kg**

*Additional seasoning to boost heat*

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

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**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]:250 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.

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

sachets @ 2 kg

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**11.251 KoloMaxx FM from 16.40 €/kg**

*Natural colouring for meat products*

Natural colouring agent for sausages and meat products, especially dry (fermented) sausage, fresh sausage, minced meat and other uncooked products. Improves colour naturally. Natural Carmin substitute.



Beetroot juice concentrate, spice, spice extracts.

Carry-over ingredients: maltodextrin, salt, thickener [E 414], antioxidants [E 306, E 304], anti-caking agent [E 551], rape oil, dextrose, emulsifier [E 471], sugar.

Your category **Chicken Frankfurter**

**11.251 KoloMaxx FM (continued)** **from 16.40 €/kg**  
*Natural colouring for meat products*

Only 3-5 g/kg

We recommend to pre-blend KoloMaxx FM with the seasoning for optimum colour distribution throughout the product.

FM stands for Fresh Meats.

Minimum order quantity [MOQ]:250 kg

1 kg	21.90 €/kg
20 kg	20.80 €/kg
100 kg	19.70 €/kg
200 kg	18.60 €/kg
500 kg	17.50 €/kg
1000 kg	16.40 €/kg

sachets @ 1 kg

**10.395 MDM Neutralizer [Flavour Concentrate]** **from 7.40 €/kg**  
*To reduce unwanted flavour and odour*

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

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

3 g/kg MDM.

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



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

sachets @ 1 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 **Chicken Frankfurter**

**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

**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.

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

**11.031 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 diphosphate [E 450], Sodium triphosphate [E 451].

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

3-5 g/kg meat and fat [without water/ice content].

Packaging details:

pallets à 40 bags = 1,000 kg = MOQ

Choose item Meister Kut NC for smaller quantities.

Your category **Chicken Frankfurter**

**11.031 Meister Kut 88 (continued)** **from 3.00 €/kg**  
*Sausage and meat phosphate pH 8.8*

bags @ 25 kg	<table border="0"> <tr><td>1 kg</td><td>3.50 €/kg</td></tr> <tr><td>25 kg</td><td>3.50 €/kg</td></tr> <tr><td>1000 kg</td><td>3.20 €/kg</td></tr> <tr><td>2000 kg</td><td>3.15 €/kg</td></tr> <tr><td>4000 kg</td><td>3.10 €/kg</td></tr> <tr><td>11000 kg</td><td>3.05 €/kg</td></tr> <tr><td>23000 kg</td><td>3.00 €/kg</td></tr> </table>	1 kg	3.50 €/kg	25 kg	3.50 €/kg	1000 kg	3.20 €/kg	2000 kg	3.15 €/kg	4000 kg	3.10 €/kg	11000 kg	3.05 €/kg	23000 kg	3.00 €/kg
1 kg	3.50 €/kg														
25 kg	3.50 €/kg														
1000 kg	3.20 €/kg														
2000 kg	3.15 €/kg														
4000 kg	3.10 €/kg														
11000 kg	3.05 €/kg														
23000 kg	3.00 €/kg														

**50.018 Meister Kut NC** **from 4.90 €/kg**  
*Sausage and meat phosphate*

Sausage and meat phosphate for optimum water binding of cooked sausages with no colour development. Use for Grill Sausage products, such as Bratwurst, White Sausage, Chipolata etc.



Stabiliser [E 450], dextrose.

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

bags @ 10 kg

1 kg	5.40 €/kg
100 kg	5.30 €/kg
200 kg	5.20 €/kg
500 kg	5.10 €/kg
1000 kg	5.00 €/kg
1500 kg	4.90 €/kg

**50.011 Meister KutMaxx** **from 5.55 €/kg**  
*Sausage binder and colour stabilizer*

The standard sausage binder and stabilizer providing long-term colour development. Optimum amounts of Ascorbic Acid/Sodium Ascorbate for best results.



Stabiliser [E 450], dextrose, maltodextrin, salt, antioxidant [E 315, E 316], acidifier [E 330], spice extract, separating agent [E 551], rape oil.

5 g/kg total recipe weight [0.5 %].

Content of 1 sachet is good for 500 kg sausage.

sachets @ 2.5 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

Your category **Chicken Frankfurter**

**50.012 Meister KutMaxx Pro** **from 7.40 €/kg**  
*Sausage binder + colour stabilizer*

Concentrated sausage binder and colour stabilizer. Optimum amounts of ascorbic acid/sodium ascorbate and highly effective phosphates guarantee best production results. 40% less usage rate vs. other products!



Stabiliser - sodium phosphate [E 450], salt, antioxidant - iso-ascorbic acid [E 315] and sodium iso-ascorbate [E 316], spice extract.

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 total recipe weight [0.2 %]Content of 1 sachet is good for 500 kg sausage products.

sachets @ 1 kg - each good for 500 kg sausage products

**10.279 Nakanek** **from 7.40 €/kg**  
*Arabian Sausage Seasoning*

Authentic Arabian sausage seasoning, made from an original recipe.



Salt, spices, dextrose, flavour enhancer - monosodium glutamate [E 621], antioxidant - ascorbic acid [E 300], spice extracts. Minimum order quantity [MOQ]:250 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

Use 30 g/kg total recipe [3%].

sachets @ 1 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.



# Your category **Chicken Frankfurter**

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**11.002 Potato Starch Superior (continued) from 0.75 €/kg**

*Native potato starch, made in EU*

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

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**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

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**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 **Chicken Frankfurter**

**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

**66.006 Wood Chips / Saw Dust HB 500-1000** **from 0.80 €/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

1 kg	1.05 €/kg
15 kg	1.05 €/kg
630 kg	1.00 €/kg
1260 kg	0.95 €/kg
2520 kg	0.90 €/kg
6930 kg	0.85 €/kg
14490 kg	0.80 €/kg

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

bags @ 15 kg

**66.005 Wood Chips / Saw Dust HBK 750-2000** **from 0.75 €/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



# Your category **Chicken Frankfurter**

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**66.005 Wood Chips / Saw Dust HBK 750-2000 (continued) from 0.75 €/kg**

*0.75-3 mm Beechwood Sawdust*

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	1.05 €/kg
15 kg	1.05 €/kg
630 kg	1.00 €/kg
1260 kg	0.95 €/kg
2520 kg	0.90 €/kg
6930 kg	0.85 €/kg
14490 kg	0.75 €/kg

bags @ 15 kg

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**66.004 Woodchips / Saw Dust KL 1-4 from 0.80 €/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

2-4.5 mm beechwood chips for use in condensate smoke systems.

Packaging details:

pallets à 42 bags = 630 kg

Minimum order quantity [MOQ]:150 kg



1 kg	1.05 €/kg
15 kg	1.05 €/kg
630 kg	1.00 €/kg
1260 kg	0.95 €/kg
2520 kg	0.90 €/kg
6930 kg	0.85 €/kg
14490 kg	0.80 €/kg

bags @ 15 kg

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**66.002 Woodchips / Saw Dust KL 2-16 from 0.80 €/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

unlimited storage

Made in Germany





Your category **Chicken Frankfurter**

**66.002 Woodchips / Saw Dust KL 2-16 (continued) from 0.80 €/kg**

*4-12 mm Beechwood chips for smoke houses*

4-12 mm smoldering smoking chips for use in smoke generators.

Packaging details:

pallets à 42 bags = 630 kg Minimum Order Quantity [MOQ]:none,  
item is always in stock.

bags @ 15 kg

1 kg	1.05 €/kg
15 kg	1.05 €/kg
630 kg	1.00 €/kg
1260 kg	0.95 €/kg
2520 kg	0.90 €/kg
6930 kg	0.85 €/kg
14490 kg	0.80 €/kg