



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

21. May 2022

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Sincerely,

friedrich ingredients gmbh

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Your category **HVP's, Flavours, Extracts**

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.

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

- 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

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

- 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



Your category **HVP's, Flavours, Extracts**

51.007 BouillonMaxx Beef [MSG-free] (continued) **from 7.05 €/kg**
General food flavouring [stock seasoning]

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.

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

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

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.



Your category **HVP's, Flavours, Extracts**

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

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 hydrolized 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

1 kg	11.10 €/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

re-sealable buckets @ 9 kg

41.101 Chillies extract **from 8.55 €/kg**
50,000 Scoville units [extremely hot]

Chili [capsicum] for all food products, ready meals, soups, sauces and others.



Spice extract - chillies extract

Other ingredients:

Rape oil, sunflower oil, emulsifier [E 471].

Recommended Labeling Declaration:Chillies extract.

Your category **HVP's, Flavours, Extracts**

41.101 Chillies extract (continued) from 8.55 €/kg
50,000 Scoville units [extremely hot]

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

Re-sealable PE-cans @ 7 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

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 **HVP's, Flavours, Extracts**

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 **HVP's, Flavours, Extracts**

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

51.032 FlavoMaxx Fried Chicken [Hot & Spicy] **from 6.30 €/kg**
Brine flavouring, completely water-soluble **New!**

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

*QSR = Quick Service Restaurants





Your category **HVP's, Flavours, Extracts**

51.032 FlavoMaxx Fried Chicken [Hot & Spicy] (continued) from 6.30 €/kg

Brine flavouring, completely water-soluble

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]: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

bags @ 20 kg

51.031 FlavoMaxx Fried Chicken [Regular] New! from 6.65 €/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

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]:260 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

bags @ 20 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



Your category **HVP's, Flavours, Extracts**

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

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]:250 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.



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.

Your category **HVP's, Flavours, Extracts**

58.002 Garlic Extra [liquid] (continued) **from 6.20 €/kg**
Highly concentrated aroma

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

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.

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 **HVP's, Flavours, Extracts**

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

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).



Your category **HVP's, Flavours, Extracts**

58.044 Paprika 5,000 [liquid] (continued) **from 9.90 €/kg**
Natural Food Colouring

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!

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

re-sealable poly-cans @ 12 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

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 **HVP's, Flavours, Extracts**

10.042 Smokin' Joe (continued)		from 5.15 €/kg
<i>Smoked salt for food</i>		
	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
