



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

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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 **Colouring Agents**

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

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.

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

58.043 Paprika 3,000 [liquid] **from 8.55 €/kg**

Natural Food Colouring

Your category **Colouring Agents**

58.043 Paprika 3,000 [liquid] (continued) **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).

| | |
|---------|------------|
| 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 |

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

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

Your category **Colouring Agents**

58.044 Paprika 5,000 [liquid] (continued) **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).

| | |
|---------|------------|
| 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 |

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

58.017 Paprika delicatess 140 ASTA **from 4.70 €/kg**
highest colour intensity

Highly red paprika for all food products, including salami, ready meals, soups, sauces and others. Natural colouring agent. Very high colour concentration results into low usage rate and costs.



Paprika.

Use as desired.

bags @ 25 kg

| | |
|---------|-----------|
| 1 kg | 5.30 €/kg |
| 100 kg | 5.20 €/kg |
| 200 kg | 5.10 €/kg |
| 500 kg | 5.00 €/kg |
| 1000 kg | 4.90 €/kg |
| 1500 kg | 4.70 €/kg |

58.015 Paprika sweet 80 ASTA, ground **from 4.30 €/kg**
high colour intensity

Paprika for all food products, including salami, ready meals, soups, sauces and others. Often used as natural colouring agent in sausages.

High colour concentration. Best value-for-money paprika.





Your category **Colouring Agents**

| | | | |
|---------------|--|---------|-----------------------|
| 58.015 | Paprika sweet 80 ASTA, ground (continued) | | from 4.30 €/kg |
| | <i>high colour intensity</i> | | |
| | | 1 kg | 4.90 €/kg |
| | Paprika. | 100 kg | 4.80 €/kg |
| | | 200 kg | 4.70 €/kg |
| | | 500 kg | 4.60 €/kg |
| | Use as desired. | 1000 kg | 4.50 €/kg |
| | | 1500 kg | 4.30 €/kg |
| | bags @ 25 kg | | |