



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

08. December 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 **Binders & Texture Improvers**

11.016 AGAGEL® 400 **from 10.50 €/kg**

Complete System for Emulsions and Cooked Meats

Complete functional system for emulsions and 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.

MOQ may apply

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	11.80 €/kg
50 kg	11.80 €/kg
100 kg	11.30 €/kg
200 kg	11.05 €/kg
500 kg	10.80 €/kg
1000 kg	10.70 €/kg
2000 kg	10.60 €/kg
5000 kg	10.50 €/kg

11.026 AGAGEL® 600 **from 9.80 €/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.

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

MOQ may apply

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	11.10 €/kg
25 kg	11.10 €/kg
100 kg	10.60 €/kg
200 kg	10.35 €/kg
500 kg	10.10 €/kg
1000 kg	10.00 €/kg
2000 kg	9.90 €/kg
5000 kg	9.80 €/kg

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.





Your category **Binders & Texture Improvers**

11.151 FibreMaxx EF 200 (continued) from 2.10 €/kg

Pea fibre for food applications

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

11.153 FibreMaxx EF 60 from 3.05 €/kg

Pea fibre for food applications

Small-sized pea fibre for use as dietary fibre addition. Especially suitable in brines for cured meats. Improves texture, yield and serves as a fat replacer.

Pea fibre (clean label - no E-number declaration needed)

Use according to recipe; we recommend 5-10 g/kg [0.5-1%] in brines.

FibreMaxx EF 60 can be used in modern injectors due to its short fibre length.

Packaging details:

pallets à 24 bags = 600 kg = Minimum Order Quantity [MOQ]

bags @ 25 kg



1 kg	3.70 €/kg
25 kg	3.70 €/kg
750 kg	3.40 €/kg
1500 kg	3.35 €/kg
2250 kg	3.30 €/kg
7500 kg	3.20 €/kg
17250 kg	3.05 €/kg

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



Your category **Binders & Texture Improvers**

11.055 FibreMaxx WF 200 (continued) **from 2.65 €/kg**

Wheat fibre texture improver 200 µm fibre length

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]

bags @ 15 kg

pallets @ 495 kg

1 kg	3.15 €/kg
15 kg	3.15 €/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

11.069 FibreMaxx WF 90 **from 2.55 €/kg**

Wheat fibre texture improver 90 µm fibre length

Fine textured dietary fibre made from wheat. Especially suitable in brines for cured meats. Improves texture, yield and serves as a fat replacer.

Wheat fibre.

GMO-free. 5 years shelf life

Use according to recipe; we recommend 5-10 g/kg [0.5-1%] in brines.

FaserMaxx WF 90 can be used in modern injectors due to its short fibre length.

Packaging details:

pallets à 30 bags = 600 kg = Minimum Order Quantity [MOQ]

bags @ 20 kg



1 kg	3.05 €/kg
15 kg	3.05 €/kg
600 kg	2.75 €/kg
1200 kg	2.70 €/kg
2400 kg	2.65 €/kg
6600 kg	2.60 €/kg
13800 kg	2.55 €/kg

50.002 Meister Kut [liquid] **from 6.65 €/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.MOQ may apply

Only 5 g/kg [0.5%] sausage mix or ham [total recipe weight].Use colour stabilizer in addition, if desired.



Your category **Binders & Texture Improvers**

50.002 Meister Kut [liquid] (continued) **from 6.65 €/kg**
Phosphate based binder for sausages and brines

re-sealable PE container @ 12 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

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.

bags @ 25 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 8.40 €/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	8.90 €/kg
100 kg	8.80 €/kg
200 kg	8.70 €/kg
500 kg	8.60 €/kg
1000 kg	8.50 €/kg
1500 kg	8.40 €/kg

Your category **Binders & Texture Improvers**

50.011 Meister KutMaxx **from 8.55 €/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.

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

5 g/kg total recipe weight [0.5 %].
 Content of 1 sachet is good for 500 kg sausage.

sachets @ 2.5 kg

50.012 Meister KutMaxx Pro **from 12.90 €/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	17.20 €/kg
20 kg	16.30 €/kg
100 kg	15.45 €/kg
200 kg	14.60 €/kg
500 kg	13.75 €/kg
1000 kg	12.90 €/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

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.





Your category **Binders & Texture Improvers**

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

Native potato starch, made in EU

Potato starch.

PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE
DUE TO POSSIBLE SHORTAGE OF SUPPLY.

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

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

11.062 Sodium Tripolyphosphate from 2.15 €/kg

Food Additive [E 451]

Mono phosphate for use in food products as stabilizer and binding agent.

Sodium Tripolyphosphate.

PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE
DUE TO POSSIBLE SHORTAGE OF SUPPLY.



1 kg	2.45 €/kg
1000 kg	2.45 €/kg
2000 kg	2.35 €/kg
5000 kg	2.25 €/kg
10000 kg	2.15 €/kg

3 g/kg

ADI [Acceptable Daily Intake]: 0-70 mg/kg body weight.

Packaging details:

pallets à 40 bags = 1,000 kg = Minimum Order Quantity [MOQ]

bags @ 25 kg