



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

31. January 2023

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Sincerely,

friedrich ingredients gmbh

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Your category **Salami, Pepperoni, Sucuk & Co.**

10.027 Cabanossi **from 10.65 €/kg**

Authentic Hungarian seasoning

Seasoning with lots of paprika for the authentic Hungarian speciality 'Cabanossi'. Spicy flavouring [paprika - pepper - garlic] for many sausage application. No added MSG.

Sugars (dextrose = glucose approx. 30%, sucrose, dry glucose syrup, maltodextrin) , spices , hydrolysed vegetable protein - HVP, mustard flour, anti oxidant [E 300, E 301], acidifier [E 330], flavouring.

10 g/kg total recipe weight [1%].Recipes
MOQ may apply

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

55.045 Chorizo Classic **from 8.90 €/kg**

Premium Seasoning for Spanish Sausage

Exquisite blend of spices and flavour enhancer for bratwurst and grill sausage. For fresh/frozen and pre-cooked bratwurst. Seasoning is developed especialy for the spicy Spanish Chorizo Sausage.

Salt, spices, dextrose, beetroot-juice-powder, spice extracts, antioxidant [E 300], separating agent [E 551].
MOQ may apply

36 g/kg, or use as desired.RecipesCollagen Casings

sachets @ 1 kg



1 kg	11.90 €/kg
20 kg	11.30 €/kg
100 kg	10.70 €/kg
200 kg	10.10 €/kg
500 kg	9.50 €/kg
1000 kg	8.90 €/kg

10.039 Cooked Salami Classic **from 13.40 €/kg**

Seasoning for semi-dry 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, sugar, mustard flour, acidifier - citric acid [E 330], spice extracts.
MOQ may apply





Your category **Salami, Pepperoni, Sucuk & Co.**

10.039 Cooked Salami Classic (continued) from 13.40 €/kg

Seasoning for semi-dry sausage

	1 kg	17.90 €/kg
	20 kg	17.00 €/kg
5 g/kg total recipe weight.RecipesCasings	100 kg	16.10 €/kg
	200 kg	15.20 €/kg
sachets @ 1 kg	500 kg	14.30 €/kg
	1000 kg	13.40 €/kg

11.004 CURE MIX 10 from 2.40 €/kg

Concentrated Curing Salt [NCS]

Concentrated curing salt [NCS] with 10% sodium nitrite content.

IMPORTANT:

Use only as a pre-blend with regular salt. Refer to Usage for details.Made in Germany

Salt, 10% sodium nitrite [E 250], sodium ferrocyanide [E 535].

Packaging details:

10 sachets per carton = 20 kg

pallets @ 32 cartons = 640 kg

Minimum Order Quantity [MOQ]:

none, item is always in stock.

CAUTION: Do not use unless preblended with regular salt:

0.5% nitrite = pre-blend 1:19

1.0% nitrite = pre-blend 1:9 (recommended)

Add 2-3% of this pre-blend to the recipe.

sachets @ 2 kg



1 kg	3.90 €/kg
20 kg	3.65 €/kg
100 kg	3.40 €/kg
320 kg	3.15 €/kg
640 kg	2.95 €/kg
1280 kg	2.80 €/kg
2560 kg	2.70 €/kg
5120 kg	2.60 €/kg
7040 kg	2.50 €/kg
14720 kg	2.40 €/kg

11.049 Curing Salt [Nitrite pickling salt] from 0.60 €/kg

Ready-for-use Nitrite Curing Salt [NCS] 0.9%

Ready-to-use pickling salt with a sodium nitrite content of approx.

0.85%. Use as a pickling salt in processed meats and in

brines.Other nitrite concentrations on request.

Made in Germany. 18 months shelf life from production date.

Salt [NaCl] approx. 99.1%, sodium nitrite [E 250] approx. 0.85%.

Packaging details:

pallets à 40 bags = 1,000 kg

20' container fcl = 11,000 kg

40' container fcl = 23,000 kg

MOQ = none; item is always in stock





Your category **Salami, Pepperoni, Sucuk & Co.**

11.049 Curing Salt [Nitrite pickling salt] (continued) from 0.60 €/kg

Ready-for-use Nitrite Curing Salt [NCS] 0.9%

Use according to recipe, for example:

10-12 g/kg for sausages from white meat

18-22 g/kg for sausages from red meat

30-35 g/kg for dry cured sausages and cured meats

bags @ 25 kg

1 kg	0.85 €/kg
500 kg	0.85 €/kg
1000 kg	0.75 €/kg
2000 kg	0.70 €/kg
4000 kg	0.65 €/kg
11000 kg	0.62 €/kg
23000 kg	0.60 €/kg

40.006 Garlic Powder from 5.35 €/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	5.95 €/kg
100 kg	5.85 €/kg
200 kg	5.75 €/kg
500 kg	5.65 €/kg
1000 kg	5.55 €/kg
1500 kg	5.35 €/kg

10.044 Hot Seasoning from 13.40 €/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.

MOQ may apply

Use carefully according to desired level of heat.

Usage recommendation:

2-3 g/kg for spicy sausage / Frankfurters

5 g/kg for spicy burgers





Your category **Salami, Pepperoni, Sucuk & Co.**

10.044 Hot Seasoning (continued) from 13.40 €/kg

Additional seasoning to boost heat

sachets @ 1 kg

1 kg	17.90 €/kg
20 kg	17.00 €/kg
100 kg	16.10 €/kg
200 kg	15.20 €/kg
500 kg	14.30 €/kg
1000 kg	13.40 €/kg

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].

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.

MOQ may apply

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 21.65 €/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.

MOQ may apply

Your category **Salami, Pepperoni, Sucuk & Co.**

11.251 KoloMaxx FM (continued) **from 21.65 €/kg**
Natural colouring for meat products

sachets @ 1 kg	1 kg 28.90 €/kg 20 kg 27.45 €/kg 100 kg 26.00 €/kg 200 kg 24.55 €/kg 500 kg 23.10 €/kg 1000 kg 21.65 €/kg
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50.003 Meister Fixrot **from 9.45 €/kg**
Colour development agent for sausages and salmon

Premium colour development agent for sausages and cured meeat brines. Optimum amounts of Ascorbic Acid and Sodium Ascorbate provide fast, reliable and long-lasting colour development. Use also for smoked salmon.



Dextrose, antioxidant [E 315, E 316], acidifier [E 330], rapeseed oil.

- 1 g/kg for large diameter sausage
- 2 g/kg for small diameter sausage
- 5 g/kg brines @ 20% injection rate
- 2 g/kg brines @ 50% injection rate

sachets @ 1 kg	1 kg 12.65 €/kg 20 kg 12.00 €/kg 100 kg 11.35 €/kg 200 kg 10.75 €/kg 500 kg 10.10 €/kg 1000 kg 9.45 €/kg
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51.001 Meister Glutafix **from 7.40 €/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 **Salami, Pepperoni, Sucuk & Co.**

51.001 Meister Glutafix (continued) **from 7.40 €/kg**
Flavour enhancer for food

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

40.018 Pepper black broken 710/2000 **from 7.90 €/kg**
Double cleaned and sieved, steam-sterilized

Black broken pepper of uniform corn size: 0.7-2 mm. Use to add value to sausage and meat products.

Pepper.Reduced bacteria count by steam sterilization.

Use as desired.

Please enquire fo 1-kg-sachets

bags @ 25 kg



1 kg	8.50 €/kg
100 kg	8.40 €/kg
200 kg	8.30 €/kg
500 kg	8.20 €/kg
1000 kg	8.10 €/kg
1500 kg	7.90 €/kg

10.055 Pepperoni **from 10.65 €/kg**
Seasoning for Pepperoni

Authentic American spice blend for the famous pizza sausage. Selected, precious spices guarantee flavour and lots of paprika the typical red pepperoni colour. For dry and semi-dry sausage.

Spices, salt, dextrose, flavour enhancer - mono sodium glutamate [E 621], colouring agent - paprika extract, spice extracts. MOQ may apply

Use 20 g/kg [2%]RecipesCasings

sachets @ 1 kg [for 50 kg each]



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

10.054 Pepperoni Rapido **from 7.95 €/kg**
Seasoning and fermentation agent

Your category **Salami, Pepperoni, Sucuk & Co.**

10.054 Pepperoni Rapido (continued) **from 7.95 €/kg**

Seasoning and fermentation agent

Authentic American blend for the famous pizza sausage. Selected, precious spices for flavour, and lots of paprika for the typical red colour. For dry and semi-dry sausage. Contains GdL for fast, safe fermenting without climate rooms.



Spices, salt, acidifier - GdL [E 575], dextrose, flavour enhancer - monosodium glutamate [E 621], spice extracts (anise oil, paprika oleoresin).

MOQ may apply

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

Use 23 g/kg [2.3%].RecipesCasings

sachets @ 1.15 kg [for 50 kg each]

10.236 Pepperoni Seasoning HOT (liquid) **from 24.35 €/kg**

Liquid Seasoning Concentrate for Pepperoni

Very hot, aromatic spice concentrate for the famous American pizza sausage. Selected, precious spices for flavour and lots of paprika for the typical red pepperoni colour. For dry and semi-dry manufactured Pepperoni.



Rape oil, Spice extracts, emulsifier [E 472a].

MOQ may apply

Only 5 g/kg - very concentrated!RecipesCasings

1 kg	32.50 €/kg
20 kg	30.85 €/kg
100 kg	29.25 €/kg
200 kg	27.60 €/kg
500 kg	26.00 €/kg
1000 kg	24.35 €/kg

cans @ 3 kg

10.040 Salami Classic **from 9.90 €/kg**

Seasoning for naturally fermented salami

Exquisite blend of fine ground and coarse spices plus sugar combination for naturally fermented salami. Improves colour development and stability. Add starter cultures optionally.



Spices, flavouring, maltodextrin, dextrose, sucrose, stabiliser [E 300, E 301], acidifier [E 334].

MOQ may apply

Your category **Salami, Pepperoni, Sucuk & Co.**

10.040 Salami Classic (continued) from 9.90 €/kg
Seasoning for naturally fermented salami

	1 kg	13.25 €/kg
10 g/kg total recipe weight [1%].RecipesCasings	20 kg	12.55 €/kg
	100 kg	11.90 €/kg
sachets @ 1 kg	200 kg	11.25 €/kg
	500 kg	10.60 €/kg
	1000 kg	9.90 €/kg

55.042 Salami Classic CL from 18.35 €/kg
Premium Clean-Label Seasoning for Sausages

Well balanced, premium blend of spices, including pepper, garlic, and coriander for all dry and semi-dry sausages, including all types of Salami. For all meats.



Spices.=> Recipes=> Casings

4 g/kg

5-6 g/kg for poultry based recipes

sachets @ 1 kg

1 kg	24.50 €/kg
20 kg	23.25 €/kg
100 kg	22.05 €/kg
200 kg	20.80 €/kg
500 kg	19.60 €/kg
1000 kg	18.35 €/kg

10.059 Salami Rapido from 10.65 €/kg
Seasoning + fermenting agent

Complete blend of spices and functional ingredients for accelerated production of salami and other dry sausage products. Reduced processing time due to added GdL which acts as an accelerator. Spices are blended to eliminate the unwanted GdL flavour.



Spices, spice extracts, acidity regulator - GDL [E 575], sugars (dextrose, lactose), acidifier - ascorbic acid [E 300] - tartaric acid [E 334] - citric acid [E 330].
 MOQ may apply

12 g/kg total recipe weight [1.2 %]RecipesCasings

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

Your category **Salami, Pepperoni, Sucuk & Co.**

10.042 Smokin' Joe **from 5.55 €/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.

MOQ may apply

sachets @ 2 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

63.003 Starter Cultures B-LC-007 **from 14.35 €/pcs**

for fermented sausages [Salami, Pepperoni]

Living starter cultures for fermented [matured] sausage, such as (Pizza-) Salami and Pepperoni. The culture ensures fast and reliable acidification, strong flavour development and good, stable colour.

Sales price per sachet

Starter Culture.

Shelf life: 18 months when kept at -18° C.

Shipment by courier service or air freight, only. Recipes

sachets @ 50 g, each good for 150 kg sausage.

25 sachets per carton (= MOQ), good for 3.75 mt fermented sausages.

sachets @ 50 g



1 pcs	17.75 €/pcs
25 pcs	17.75 €/pcs
50 pcs	16.75 €/pcs
75 pcs	16.45 €/pcs
100 pcs	15.95 €/pcs
150 pcs	15.45 €/pcs
500 pcs	14.65 €/pcs
1000 pcs	14.35 €/pcs

10.049 Sucuk [Turkish Sausage] **from 7.95 €/kg**

Seasoning for Turkish Sausage

Blend of spices and herbs for the original Turkish Sucuk. A special blend of functional ingredients prevents casing from splitting when fried by the consumer.



Your category **Salami, Pepperoni, Sucuk & Co.**

10.049 Sucuk [Turkish Sausage] (continued) from 7.95 €/kg
Seasoning for Turkish Sausage

Spices, maltodextrin, dry glucose syrup dextrose, antioxidant - ascorbic acid [E 300], sodium L-ascorbate [E 301], spice extract, flavour enhancer - mono sodium glutamate [E 621].
 MOQ may apply

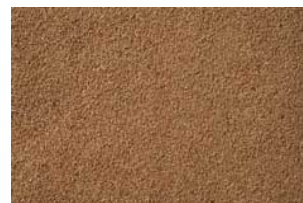
1 kg	10.65 €/kg
20 kg	10.10 €/kg
100 kg	9.55 €/kg
200 kg	9.05 €/kg
500 kg	8.50 €/kg
1000 kg	7.95 €/kg

35 g/kg total recipe weight [3.5 %]RecipesCasings

sachets @ 3.5 kg

66.006 Wood Chips / Saw Dust HB 500-1000 from 0.85 €/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

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

1 kg	1.10 €/kg
15 kg	1.10 €/kg
630 kg	1.05 €/kg
1260 kg	1.00 €/kg
2520 kg	0.95 €/kg
6930 kg	0.90 €/kg
14490 kg	0.85 €/kg

bags @ 15 kg

66.005 Wood Chips / Saw Dust HBK 750-2000 from 0.80 €/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 **Salami, Pepperoni, Sucuk & Co.**

66.005 Wood Chips / Saw Dust HBK 750-2000 (continued) **from 0.80 €/kg**
0.75-3 mm Beechwood Sawdust

	1 kg	1.10 €/kg
	15 kg	1.10 €/kg
0.75-3 mm smoldering smoking saw dust for use in smoke generators.	630 kg	1.05 €/kg
Packaging details:	1260 kg	1.00 €/kg
pallets à 42 bags = 630 kg	2520 kg	0.95 €/kg
Minimum order quantity [MOQ]:150 kg	6930 kg	0.90 €/kg
	14490 kg	0.80 €/kg

bags @ 15 kg

66.004 Woodchips / Saw Dust KL 1-4 **from 0.85 €/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	1.10 €/kg
	15 kg	1.10 €/kg
	630 kg	1.05 €/kg
	1260 kg	1.00 €/kg
	2520 kg	0.95 €/kg
	6930 kg	0.90 €/kg
	14490 kg	0.85 €/kg

bags @ 15 kg

66.002 Woodchips / Saw Dust KL 2-16 **from 0.85 €/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 **Salami, Pepperoni, Sucuk & Co.**

66.002 Woodchips / Saw Dust KL 2-16 (continued)	from 0.85 €/kg	
<i>4-12 mm Beechwood chips for smoke houses</i>		
	1 kg	1.10 €/kg
	15 kg	1.10 €/kg
4-12 mm smoldering smoking chips for use in smoke generators.	630 kg	1.05 €/kg
Packaging details:		
pallets à 42 bags = 630 kg	1260 kg	1.00 €/kg
Minimum order quantity [MOQ]:150 kg	2520 kg	0.95 €/kg
	6930 kg	0.90 €/kg
	14490 kg	0.85 €/kg
bags @ 15 kg		