



**friedrich ingredients**

FLAVOUR & FUNCTION FOR YOUR SUCCESS

09. February 2023

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**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 **Complete Programme**

## 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-MSG [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

MOQ may apply

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 7.40 €/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).

MOQ may apply

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 **Complete Programme**

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**51.007 BouillonMaxx Beef [MSG-free] (continued) from 7.40 €/kg**

*General food flavouring [stock seasoning]*

bags @ 25 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

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**51.014 BouillonMaxx Chicken from 5.90 €/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.

MOQ may apply

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

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

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**51.008 BouillonMaxx Chicken [MSG-free] from 7.40 €/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.

Recipes

MOQ may apply



# Your category **Complete Programme**

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**51.008 BouillonMaxx Chicken [MSG-free] (continued) from 7.40 €/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	9.90 €/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

bags @ 25 kg

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**51.002 BouillonMaxx Veggie [MSG-free] from 8.90 €/kg**

*Basic food flavouring, stock seasoning*

MSG-free general food flavouring based on hydrolyzed 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.

Recipes

MOQ may apply

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	11.90 €/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

re-sealable buckets @ 9 kg

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**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



## Your category **Complete Programme**

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**51.030 FlavoMaxx Beef (continued) from 6.30 €/kg**

*Brine flavouring, completely water-soluble*

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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	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

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**51.027 FlavoMaxx Chicken from 7.95 €/kg**

*Brine flavouring, completely water-soluble*

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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

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	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

sachets @ 1 kg

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**51.024 FlavoMaxx Condiment from 6.80 €/kg**

*Brine flavouring, completely water-soluble*

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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 **Complete Programme**

**51.024 FlavoMaxx Condiment (continued)** **from 6.80 €/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	9.10 €/kg
20 kg	8.60 €/kg
100 kg	8.15 €/kg
200 kg	7.70 €/kg
500 kg	7.25 €/kg
1000 kg	6.80 €/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

**10.516 FlavoMaxx Fried Chicken [Hot & Spicy]** **from 7.05 €/kg**  
*Brine flavouring, completely water-soluble*

Spicy Chicken flavoured extract seasoning for chicken parts and QSR foods from chicken. Use in brines. Minimum order quantity [MOQ]:40 kg



Salt, flavour enhancer ? monosodium glutamate [E 621], spices, flavouring.

Recipes

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.

MOQ may apply

sachets @ 1 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

**11.028 FreshKeeper Meat** **from 7.05 €/kg**  
*universal freshkeeper for meat products*

Freshness keeper based on dry vinegar [sodium diacetate] for all meat products, including burgers, minced meat, sausage and other processed meat products. Extends shelf life, improves appearance, prevents yield loss, pH value reducing.





# Your category **Complete Programme**

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**11.028 FreshKeeper Meat (continued) from 7.05 €/kg**

*universal freshkeeper for meat products*

Salt, stabiliser - diphosphate [E 450], acidity regulator - sodium acetate [E 262], acidifier - citric acid [E 330], antioxidant - sodium ascorbate [E 301].

1-5 g/kg, depending on desired shelf life extension.  
MOQ may apply

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

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**11.046 FreshMaxx PL Plus [liquid] from 3.30 €/kg**

*Freshness compound for sausages and meat products*

Freshness keeper for all meat products, including sausages and cured meat products. Improves freshness, appeal and yield. For all cooked sausage products [sliced, franks], liver sausage, breakfast sausage and for all types of cured meats.

E 326 L (+) potassium lactate, E 262 sodium diacetate.  
Increases shelf life by up to 100%, i. e. from 20 days to 40 days.

1.5-2%, depending on desired result.

Packaging details:

pallets à 24 PE containers = 720 kg (= MOQ).

Also available in stackable, disposable IBC's of 1,300 kg content.

PE containers @ 30 kg



1 kg	3.65 €/kg
720 kg	3.65 €/kg
1440 kg	3.55 €/kg
2880 kg	3.45 €/kg
4320 kg	3.35 €/kg
7920 kg	3.30 €/kg

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**11.048 FreshMaxx SL Plus [liquid] from 3.80 €/kg**

*Freshness compound for sausages and meat products*

Freshness keeper for all meat products, including sausages and cured meat products. Improves freshness, appeal and yield. For all cooked sausage products [sliced, franks], liver sausage, breakfast sausage and for all types of cured meats.

E 325 L(+) sodium lactate, E 262 sodium diacetate.

Supports colour development

It is recommended to reduce the salt content by 10%, such as from 2% to 1.8% (example).

Increases shelf life by up to 100%, i. e. from 20 to 40 days.





## Your category **Complete Programme**

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**11.048 FreshMaxx SL Plus [liquid] (continued) from 3.80 €/kg**

*Freshness compound for sausages and meat products*

1.5-2%, depending on desired result.

Packaging details:

pallets à 24 PE containers = 600 kg (= MOQ).

Also available in stackable, disposable IBC's of 1,300 kg content.

1 kg	4.15 €/kg
600 kg	4.15 €/kg
1200 kg	4.05 €/kg
2400 kg	3.95 €/kg
3600 kg	3.85 €/kg
6600 kg	3.80 €/kg

PE Container @ 25 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].

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

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**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.



## Your category **Complete Programme**

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

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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

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

sachets @ 1 kg

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**10.395 MDM Neutralizer [Flavour Concentrate]** **from 8.90 €/kg**  
*To reduce unwanted flavour and odour*

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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.

MOQ may apply



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

sachets @ 1 kg

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

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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.





## Your category **Complete Programme**

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**51.001 Meister Glutafix (continued) from 7.40 €/kg**

*Flavour enhancer for food*

0.5-2 g/kg food product. We recommend 1 g/kg for cured meats [5 g/kg brine when pumping 20%].

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

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**58.043 Paprika 3,000 [liquid] from 8.90 €/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.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.

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



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

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**58.044 Paprika 5,000 [liquid] from 10.65 €/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 **Complete Programme**

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**58.044 Paprika 5,000 [liquid] (continued) from 10.65 €/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	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

re-sealable poly-cans @ 12 kg

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**11.146 RoMaxx MB liquid from 7.40 €/kg**

*Natural Food Preservation*

100% natural preservation of food products based on spice extracts. Drastic reduction of micro-biological activities. Use for cooked and fresh meat products, burgers, sausages and QSR food.

Highly effective due to low usage rate.

Herb extract (rosemary), salt, spice.

Shelf-life:

24 months

MOQ may apply

Only 2 g/kg [0.2 %] provide drastic reduction of micro-biological activities which result into considerably extended shelf-life.

poly-cans @ 3 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

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**11.154 RoMaxx MB Super from 6.80 €/kg**

*Food Preservation*

Preservation of food products based on sodium bisulfite. Maximum reduction of micro-biological activities. Use for cooked and fresh meat products, burgers, sausages and QSR food.

Preservatives [E 223], acidity regulator [E 262, E 331].

MOQ may apply

2 g/kg [0.2 %] total recipe weight. Please observe possible legal maximum usage.



## Your category **Complete Programme**

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**11.154 RoMaxx MB Super (continued)** **from 6.80 €/kg**  
*Food Preservation*

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	1 kg	9.10 €/kg
bags @ 5 kg	20 kg	8.60 €/kg
	100 kg	8.15 €/kg
	200 kg	7.70 €/kg
	500 kg	7.25 €/kg
	1000 kg	6.80 €/kg

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**11.108 RoMaxx O-7.5** **from 69.00 €/kg**  
*natural antioxidant for food*

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Natural protection for sausages and QSR foods. Improves shelf-life and prevents discolouration.  
 RoMaxx O-7.5 is oil soluble.  
 High concentration for best economical results.



Maltodextrin as carrier, natural antioxidant rosemary extract [E 392].

No allergenic additives, GMO free.

Natural alternative to BHA and BHT.

RoMaxx O-7.5 contains 7.5% carnosic acid and carnosol.

	1 kg	89.00 €/kg
	10 kg	85.00 €/kg
	20 kg	79.00 €/kg
	50 kg	76.50 €/kg
	100 kg	73.00 €/kg
	250 kg	69.00 €/kg

Only 50 g per 100 kg [0.05%].

for maximum protection of shelf life, colour and flavour.

MOQ may apply

sachets @ 1 kg

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**10.042 Smokin' Joe** **from 5.55 €/kg**  
*Smoked salt for food*

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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



## Your category **Complete Programme**

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**10.042 Smokin' Joe (continued) from 5.55 €/kg**

*Smoked salt for food*

	1 kg	7.40 €/kg
sachets @ 2 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

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**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