



**friedrich ingredients**

FLAVOUR & FUNCTION FOR YOUR SUCCESS

09. February 2023

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## Your category ... with little salt

### 52.005 BBQ-Seasoning

from 7.40 €/kg

*Seasoning & Dry Marinade [with salt]*

Seasoning with little salt to marinate roasts and kebaps. Use also as an internal flavouring. For pork steaks, schnitzels, meat balls, burgers, goulash, spare ribs, grilled pork nuckles and as a poultry seasoning. Browning effect included.



BBQ-seasoning (paprika, onion, pepper, mustard, parsley, garlic, celery, spices), salt, sugar, flavour enhancer [E 621], yeast extract, flavouring, hydrolysed vegetable protein (HVP), separating agent [E 551].

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

20 g/kg [2 %] food product or use as desired.

sachets @ 1 kg

### 10.092 China Seasoning

from 8.90 €/kg

*Exotic seasoning with salt*

Typical oriental seasoning with salt for many ethnic food applications, including stir-fry's, kebaps, chicken wings, meat strips, finger food and other convenience meat products. Best with pork and chicken.



Spices, iodised salt(salt, potassium iodate), flavour enhancer [E 621, E 627, E 631], sugar, hydrolysed vegetable protein , lemon fruit powder, leek, flavourings .

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

Use as desired; we recommend 20 g/kg.

MOQ may apply

sachets @ 1 kg

### 10.296 DryFit Marinade BBQ Hot & Smoky

from 9.90 €/kg

*Dry Marinade and Base for Wet Marinade*

Dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.

USP:

All ingredients remain floating

The marinade adheres well to the meat.





## Your category ... with little salt

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**10.296 DryFit Marinade BBQ Hot & Smoky (continued) from 9.90 €/kg**

*Dry Marinade and Base for Wet Marinade*

Spices, salt, sugar, modified starch (waxy maize), HVP, spice extracts, sunflower oil, thickener [E 412, E 415].

Recipes

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 8-10% to the food product.

MOQ may apply

sachets @ 1 kg

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

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**10.291 DryFit Marinade Buffalo Wings from 8.55 €/kg**

*Dry Marinade and Base for Wet Marinade*

Dry marinade to add value and to manufacture a marinade for Buffalo Chicken Wings

USP:

All ingredients remain floating

The marinade adheres well to the chicken skin.

Spices, salt, sugar, dry-glucose-syrup, acidity regulator [E 262], hydrolysed vegetable protein (HVP), flavouring, sunflower oil, separating agent [E 551].Recipes

40% DryFit Marinade

60% cold water

Blend DryFit with the water using a mixer or blender. From this marinade, use 8-10% to the food product.

MOQ may apply

sachets @ 1 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

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**10.289 DryFit Marinade Hot Curry from 8.90 €/kg**

*Dry Marinade and Base for Wet Marinade*



## Your category ... with little salt

### 10.289 DryFit Marinade Hot Curry (continued)

from 8.90 €/kg

*Dry Marinade and Base for Wet Marinade*

Dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



Spices, salt, maltodextrin, modified starch (waxy maize), HVP, spice extracts, sunflower oil, thickener [E 412, E 415].

Recipes

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 8-10% to the food product.

MOQ may apply

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

### 10.298 DryFit Marinade Mexico

from 9.45 €/kg

*Dry Marinade and Base for Wet Marinade*

Dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



Spices, salt, sugar, hydrolysed vegetable protein - HVP, modified starch, sunflower oil, acidifier - citric acid [E 330], thickener [E 412, E 415], spice extract (paprika oleoresin), separating agent - silica [E 551].

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10-15% to the food product.

MOQ may apply

Your category ... with little salt

**10.298 DryFit Marinade Mexico (continued)** **from 9.45 €/kg**  
*Dry Marinade and Base for Wet Marinade*

	1 kg	12.65 €/kg
sachets @ 1 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

**10.269 DryFit Marinade Oriental** **from 8.90 €/kg**  
*Dry Marinade and Base for Wet Marinade*

Orange coloured dry marinade for oriental QSR and convenience food items requiring oriental flavour.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



Salt, spices, sugar, modified starch, flavour enhancer E 621, herbs, thickening agent [E 412, E 415], acidifier [E 330], separating agent [E 551].

Recipes

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

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.

MOQ may apply

sachets @ 1 kg

**10.210 DryFit Marinade Piri-Piri** **from 8.30 €/kg**  
*Dry Marinade and Base for Wet Marinade*

Red dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



Spices, salt, sugar, modified waxy maize starch, spice extracts, thickening agent [E 412, E 415], acidifier [E 330], separating agent [E 551].

Recipes

Your category ... with little salt

**10.210 DryFit Marinade Piri-Piri (continued) from 8.30 €/kg**

*Dry Marinade and Base for Wet Marinade*

30% DryFit Marinade  
20% vegetable oil  
50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.

MOQ may apply

sachets @ 1 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

**10.292 DryFit Marinade Shawarma from 8.55 €/kg**

*Dry Marinade and Base for Wet Marinade*

Dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.

USP:

All ingredients remain floating

The marinade adheres well to the meat.

Salt, spices, dextrose, flavour enhancer - monosodium glutamate [E 621], granulated broth (HVP, salt, sunflower oil), thickener - guar gum [E 412], xanthan [E 415], acidifier [E 330], spice extracts.

50% DryFit Marinade  
25% vegetable oil  
25% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 8-10% to the food product.

MOQ may apply

sachets @ 1 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

**10.287 DryFit Marinade Tandoori from 9.90 €/kg**

*Dry Marinade and Base for Wet Marinade*

Dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.

USP:

All ingredients remain floating

The marinade adheres well to the meat.





## Your category ... with little salt

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**10.287 DryFit Marinade Tandoori (continued) from 9.90 €/kg**

*Dry Marinade and Base for Wet Marinade*

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Salt, spices, dry-glucose-syrup, modified starch, hydrolysed veg. protein (HVP), sunflower oil, spice extract, thickener - guar gum [E 412], xanthan [E 415].

Recipes

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

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 8-10% to the food product.

MOQ may apply

sachets @ 1 kg

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**10.268 DryFit Marinade Teriyaki from 9.45 €/kg**

*Dry Marinade and Base for Wet Marinade*

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Brownish dry marinade for Teriyaki QSR food and other convenience food items requiring Teriyaki flavour.

USP:

All ingredients remain floating

The marinade adheres well to the meat.

Salt, spices, sugar, soya sauce powder, modified starch, dry caramel sugar, flavour enhancer [E 621], flavouring, sesame seed, thickening agent [E 412, E 415], acidifier [E 330], honey powder.

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

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.

MOQ may apply

sachets @ 1 kg





## Your category ... with little salt

### 10.271 DryFit Marinade Tikka

from 7.95 €/kg

*Dry Marinade and Base for Wet Marinade*

Red dry marinade for Chicken Tikka and other convenience food items requiring Tikka flavour.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



Spices, salt, sugar, modified starch, yeast extract, spice extracts, thickening agent [E 412, E 415], acidifier [E 330], separating agent [E 551].

Recipes

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.

MOQ may apply

sachets @ 1 kg

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

### 52.083 DryFit+ Marinade Barbecue

from 8.90 €/kg

*Dry Marinade with Glace Appeal for Meat Products*

Reddish dry marinade with visible spice particles to add value to meat and food products.

USP:

DryFit+ wraps the meat like a liquid marinade. Also suitable for film packed goods.



Spices, palm oil, sugar, salt, smoke flavouring, spice extracts, separating agent [E 551].

Recipes

40 g/kg [4%] or as desired.

MOQ may apply

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





## Your category ... with little salt

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### 52.003 **Garlic & Pepper** **from 14.90 €/kg**

*Seasoning & Dry Marinade [with salt]*

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Colourful, coarse blend of whole and cracked spiced and salt to add value to meat products, fish and poultry products. Also for lamb, beef meat and roasts. Good salad dressing seasoning.

Spices, salt, spice extracts, flavour enhancer [E 621], barley malt.

Use as desired; we recommend 15-20 g/kg.

sachets @ 1 kg



1 kg	19.90 €/kg
20 kg	18.90 €/kg
100 kg	17.90 €/kg
200 kg	16.90 €/kg
500 kg	15.90 €/kg
1000 kg	14.90 €/kg

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### 52.006 **Gyros** **from 7.70 €/kg**

*Seasoning & Dry Marinade [with salt]*

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Seasoning with salt for the authentic gyros meats [kebab], for lamb and poultry cuts. Also for stir fry dishes. Use for pork and poultry steaks, minced meat specialties and BBQ ribs. Use to add value to all meat products. Also for non meat foods.

Spices, salt, flavour enhancer - monosodium glutamate [E 621], dextrose, rape oil.

Minimum order quantity [MOQ]:250 kg

Use as desired; we recommend 15-20 g/kg.=> Recipes

sachets @ 1 kg



1 kg	10.30 €/kg
20 kg	9.75 €/kg
100 kg	9.25 €/kg
200 kg	8.75 €/kg
500 kg	8.20 €/kg
1000 kg	7.70 €/kg

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### 10.044 **Hot Seasoning** **from 13.40 €/kg**

*Additional seasoning to boost heat*

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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



## Your category ... with little salt

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**10.044 Hot Seasoning (continued) from 13.40 €/kg**

*Additional seasoning to boost heat*

Use carefully according to desired level of heat.

Usage recommendation:

2-3 g/kg for spicy sausage / Frankfurters

5 g/kg for spicy burgers

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

sachets @ 1 kg

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**52.051 Kebap Seasoning from 8.90 €/kg**

*Spice blend for Kebap and Doner Kebap*

Seasoning with salt for the authentic kebab meats, for lamb and poultry cuts. Use to add value to all meat products.

Spices, salt, dextrose, flavour enhancer [E 621].=>

RecipesMinimum order quantity [MOQ]:250 kg

Use as desired; we recommend 10 g/kg.

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

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**52.036 Lemon & Pepper [coarse] from 9.45 €/kg**

*Seasoning & Dry Marinade [with salt]*

Coarse, colourful blend of whole and cracked spices and coarse salt to add value to meat, fish and poultry products. The classic seasoning for Carpaccio from beef or salmon. Also suitable for outside decoration.

Salt, spices (mustard), hydrolysed vegetable protein - HVP (from soya), lemon fruit powder, acidifier ? citric acid [E 330], flavouring, sunflower oil, separating agent [E 551].

Use as desired.

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

Your category **... with little salt**

**52.002 Lemon & Pepper [fine]** **from 10.65 €/kg**

*Seasoning & Dry Marinade [with salt]*

Colourful, fine blend of whole and cracked spices and coarse salt to add value to meat, fish and poultry products. The classic seasoning for Carpaccio from beef or salmon. Also usable as an outside decoration of cooked meats.



Spices, maltodextrin, salt, rice flour, lactose, whey protein, rape oil, dextrose, wheat flour, sugar, flavouring, spinach powder.

Like pepper: 10-20 g/kg [1-2 %] food product or use as desired.

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

**10.401 Mesquite** **from 7.40 €/kg**

*Dry marinade for value-added meats*

Convenient decor seasoning [dry marinade] with salt for exotic meat products, barbecue meats, steaks, burgers and other added value meats. For all meat types including poultry.



Salt, dextrose, spices, hydrolysed vegetable protein (HVP), dry glucose syrup, flavourings, caramel sugar syrup, maltodextrin.

20 g/kg [2%] or use as desired.

MOQ may apply

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

**52.018 Oriental Classic** **from 10.65 €/kg**

*Seasoning & Dry Marinade [with salt]*

Oriental - spicy, decorative seasoning with lots of herbs and a distinctive sesame and curry taste. To add value to many dishes and convenience foods, and to add flavour and appeal to sausage specialities.



Spices, dextrose, salt, rape oil.

Use as desired; we recommend 15-20 g/kg.



## Your category ... with little salt

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**52.018 Oriental Classic (continued) from 10.65 €/kg**

*Seasoning & Dry Marinade [with salt]*

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	1 kg	14.25 €/kg
sachets @ 1 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

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**52.052 Roast Chicken from 8.90 €/kg**

*Seasoning & Dry Marinade [with salt]*

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Fine redish blend of spices, developed for seasoning chicken and chicken parts, especially rotisserie chicken. Contains salt, additional use of salt is not recommended.

Spices, salt (33%), natural flavouring, sugar, dextrose.  
MOQ may apply

Use 20-30 g/kg.

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

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**52.023 Tandoori Paste Compound from 7.40 €/kg**

*Basic Compound to Make Tandoori Paste*

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Indian classic flavour for ethnic food dishes. For chicken, rice and vegetable dishes. Contains salt, additional use of salt is not required.

Salt (35%), spices, maltodextrin, beetroot-juice-powder (maltodextrin, beetroot-juice-concentrate, acidifier [E 330]), modified starch, acidity regulator [E 262], thickener [E 412, E 415], flavouring.

100 g/kg Tandoori paste.

Recipe suggestion: Mix 30% Tandoori Compound with 20% vegetable oil. Add 15% Yoghurt + 35% water and blend well. Use 100 g of the paste with 1 kg meat/food for marination.





## Your category ... with little salt

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**52.023 Tandoori Paste Compound (continued) from 7.40 €/kg**

*Basic Compound to Make Tandoori Paste*

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	1 kg	9.90 €/kg
sachets @ 1 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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**52.050 Tikka Seasoning from 11.40 €/kg**

*Seasoning & Dry Marinade [with salt]*

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Seasoning with salt and visible herbs to marinate roasts. Use also for meat cuts and for stir fry dishes. Excellent for lamb kebab. No added MSG.

Spices, salt, sweet whey powder, yeast extract, spice extracts, separating agent - silica [E 551], acidifier - citric acid [E 330].  
Minimum order quantity [MOQ]:250 kg

20 g/kg or use as desired.

sachets @ 1 kg



1 kg	15.25 €/kg
20 kg	14.45 €/kg
100 kg	13.70 €/kg
200 kg	12.95 €/kg
500 kg	12.20 €/kg
1000 kg	11.40 €/kg