



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

09. February 2023

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 **Colour Development Agents**

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.

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

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

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

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

Your category **Colour Development Agents**

11.049 Curing Salt [Nitrite pickling salt] (continued) from 0.60 €/kg
Ready-for-use Nitrite Curing Salt [NCS] 0.9%

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

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

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

sachets @ 1 kg

50.011 Meister KutMaxx from 9.05 €/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.

- 5 g/kg total recipe weight [0.5 %].
- Content of 1 sachet is good for 500 kg sausage.
- MOQ may apply
- Choose this MOQ-free alternative Meister Kut Pro



Your category

Colour Development Agents

50.011 Meister KutMaxx (continued) from 9.05 €/kg

Sausage binder and colour stabilizer

sachets @ 2.5 kg

1 kg	12.10 €/kg
20 kg	11.45 €/kg
100 kg	10.85 €/kg
200 kg	10.25 €/kg
500 kg	9.65 €/kg
1000 kg	9.05 €/kg

50.012 Meister KutMaxx Pro from 13.40 €/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.

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



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