



**friedrich ingredients**

FLAVOUR & FUNCTION FOR YOUR SUCCESS

28. March 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 article

# Meister KutMaxx

**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 each sachet is good for 500 kg sausage.

MOQ may apply

Choose MOQ-free alternative Meister Kut Pro

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