



**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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**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 **Bacon**

**11.076 AGAGEL® 370** **from 8.20 €/kg**

*Functional Compound for Meat Preparations*

For fresh and cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals.  
For more tenderness and extra yield of 10-25%.



Salt, acidity regulator - sodium acetate [E 262], sodium carbonate [E 500], maltodextrin, stabilizer-sodium citrate [E 331], spice extracts.

Salt-free version: AGAGEL® 371

15-25 g/kg finished product [meat + brine]Recipes with Brine Calculator  
MOQ may apply

1 kg	9.50 €/kg
10 kg	9.50 €/kg
100 kg	9.00 €/kg
200 kg	8.75 €/kg
500 kg	8.50 €/kg
1000 kg	8.40 €/kg
2000 kg	8.30 €/kg
5000 kg	8.20 €/kg

bags @ 10 kg

**11.176 AGAGEL® 371** **from 8.15 €/kg**

*Functional Compound for Meat Preparations*

For fresh and cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals.  
For more tenderness and extra yield of 10-25%.



Acidity regulator - sodium acetate [E 262], sodium carbonates [E 500], maltodextrin, stabilizer - sodium citrate [E 331], diphosphate [E 450], spices extracts, separating agent - silica [E 551].

MOQ:  
none, item is always in stock.

5-10 g/kg finished product  
Recipes with Brine Calculator

1 kg	9.35 €/kg
4 kg	9.35 €/kg
100 kg	8.85 €/kg
200 kg	8.60 €/kg
500 kg	8.35 €/kg
1000 kg	8.25 €/kg
2000 kg	8.15 €/kg
5000 kg	8.20 €/kg

bags @ 4 kg

**11.152 AGAGEL® 372** **from 6.90 €/kg**

*Functional Compound for Meat Preparations*

Your category **Bacon**

**11.152 AGAGEL® 372 (continued)** **from 6.90 €/kg**

*Functional Compound for Meat Preparations*

For fresh and cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals.  
For more tenderness and extra yield of 15-50%.



Salt, stabilizers [E 331, E 262, E 451, E 450], sugar, acidity regulator [E 500], antioxidant [E 301], separating agent [E 551].  
Without carrageenan, without soya.

1 kg	8.20 €/kg
25 kg	8.20 €/kg
100 kg	7.70 €/kg
200 kg	7.45 €/kg
500 kg	7.20 €/kg
1000 kg	7.10 €/kg
2000 kg	7.00 €/kg
5000 kg	6.90 €/kg

MOQ:

none, item is always in stock.

1.8% in the finished product [meat + brine]Recipes  
Watch the Recipe Video here:

bags @ 25 kg

**11.023 AGAGEL® 380** **from 9.40 €/kg**

*Complete System for Red Cooked Meat*

Complete system of flavour and function for cured, cooked meat products requiring extra yield, e.g. pizza ham, fast food meat, QSR meat and meat for ready meals.  
For more tenderness and extra yield of 20-80%.



Stabilizer [E 450, E 451], soya protein concentrate, thickener [E 407a], salt, dextrose, dry glucose syrup, flavour enhancer [E 621], spice, antioxidant [E 301], yeast extract, flavouring.

1 kg	10.70 €/kg
25 kg	10.70 €/kg
100 kg	10.20 €/kg
200 kg	9.95 €/kg
500 kg	9.70 €/kg
1000 kg	9.60 €/kg
2000 kg	9.50 €/kg
5000 kg	9.40 €/kg

40 g/kg [4%] per kg finished product for brinesRecipes with Brine Calculator

MOQ:none, item is always in stock.

bags @ 25 kg

**11.024 AGAGEL® 390** **from 10.20 €/kg**

*Complete System for White Cooked Meat*

Your category **Bacon**

**11.024 AGAGEL® 390 (continued)** **from 10.20 €/kg**

*Complete System for White Cooked Meat*

Complete system of flavour and function for cured, cooked meat products requiring extra yield, e.g. pizza ham, chicken roll, fast food meat, QSR meat and meat for ready meals.  
For more tenderness and extra yield of 20-80%.



Stabilizer [E 450, E 451], soya protein isolate, thickener [E 407a], salt, dextrose, dry-glucose-syrup, flavour enhancer [E 621], flavouring, spices, yeast extract, antioxidant [E 301], sugar, caramel, maltodextrin.

1 kg	11.50 €/kg
25 kg	11.50 €/kg
100 kg	11.00 €/kg
200 kg	10.75 €/kg
500 kg	10.50 €/kg
1000 kg	10.40 €/kg
2000 kg	10.30 €/kg
5000 kg	10.20 €/kg

35 g/kg final product [3.5%].  
Recipes with Brine Calculator  
MOQ:none, item is always in stock.

bags @ 25 kg

**11.016 AGAGEL® 400** **from 13.40 €/kg**

*Complete System for Emulsions and Cooked Meats*

Complete functional system for emulsions and cured, cooked meat products requiring extra yield, e.g. pizza ham, QSR meat and meat for ready meals. No flavour added.  
For more tenderness and extra yield of 20-80%.



Stabilizers [E 450, E 451], soya protein isolate, thickener [E 407a], dextrose, salt, dry glucose syrup.  
MOQ may apply

1 kg	14.70 €/kg
50 kg	14.70 €/kg
100 kg	14.20 €/kg
200 kg	13.95 €/kg
500 kg	13.70 €/kg
1000 kg	13.60 €/kg
2000 kg	13.50 €/kg
5000 kg	13.40 €/kg

40 g/kg [4 %] finished product for use in brines  
10 g/kg [1 %] total recipe weight for use in sausage  
Recipes with Brine Calculator

bags @ 25 kg

**11.153 FibreMaxx EF 60** **from 3.05 €/kg**

*Pea fibre for food applications*

Small-sized pea fibre for use as dietary fibre addition. Especially suitable in brines for cured meats. Improves texture, yield and serves as a fat replacer.



Your category **Bacon**

**11.153 FibreMaxx EF 60 (continued)** **from 3.05 €/kg**  
*Pea fibre for food applications*

	1 kg	3.70 €/kg
Pea fibre (clean label - no E-number declaration needed)	25 kg	3.70 €/kg
	750 kg	3.40 €/kg
	1500 kg	3.35 €/kg
Use according to recipe; we recommend 5-10 g/kg [0.5-1%] in brines.	2250 kg	3.30 €/kg
FibreMaxx EF 60 can be used in modern injectors due to its short fibre length.	7500 kg	3.20 €/kg
Packaging details: pallets à 24 bags = 600 kg = MOQ	17250 kg	3.05 €/kg

bags @ 25 kg

**11.069 FibreMaxx WF 90** **from 2.55 €/kg**  
*Wheat fibre texture improver 90 µm fibre length*

Fine textured dietary fibre made from wheat. Especially suitable in brines for cured meats. Improves texture, yield and serves as a fat replacer.



Wheat fibre.  
GMO-free. 5 years shelf life

Use according to recipe; we recommend 5-10 g/kg [0.5-1%] in brines.  
FaserMaxx WF 90 can be used in modern injectors due to its short fibre length.  
Packaging details:  
pallets à 30 bags = 600 kg = MOQ

1 kg	3.05 €/kg
15 kg	3.05 €/kg
600 kg	2.75 €/kg
1200 kg	2.70 €/kg
2400 kg	2.65 €/kg
6600 kg	2.60 €/kg
13800 kg	2.55 €/kg

bags @ 20 kg

**58.002 Garlic Extra [liquid]** **from 6.20 €/kg**  
*Highly concentrated aroma*

Highly concentrated aroma extract made from natural garlic cloves. Use to intensify sausage products, soups, sauces, meat products and ready meals. No added preservatives. Long-lasting freshness reservoir.



Your category **Bacon**

**58.002 Garlic Extra [liquid] (continued)** **from 6.20 €/kg**

*Highly concentrated aroma*

Natural garlic extract.

Carry-over ingredients: purified water, emulsifier - mono and diglycerides [E 472a], thickener - xanthan [E 415].

Recommended Labeling Declaration:garlic or garlic extract.

1 kg	8.30 €/kg
20 kg	7.85 €/kg
100 kg	7.45 €/kg
200 kg	7.05 €/kg
500 kg	6.60 €/kg
1000 kg	6.20 €/kg

Use 0.3-2 g/kg according to desired intensity.

MOQ may apply

poly-cans @ 3 kg

**11.010 Meister Lak 95** **from 6.05 €/kg**

*Brine stabilizing poly phosphate pH 9.5*

Combination of sodium and potassium polyphosphates. Contains high percentage of pyrophosphate, which results into optimum water binding, good colour development, and best spoilage protection. Low sodium content. EU made.



Sodium diphosphate [E 450],Sodium triphosphate [E 451].

55% P<sup>2</sup>O<sub>5</sub> content.

Packaging details:

pallets à 40 bags = 1,000 kg

MOQ may apply

1 kg	6.55 €/kg
100 kg	6.45 €/kg
200 kg	6.35 €/kg
500 kg	6.25 €/kg
1000 kg	6.15 €/kg
1500 kg	6.05 €/kg

3 g/kg meat content [without water/ice].

**PRICES SUBJECT TO CONFIRMATION - PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE DUE TO CURRENT SHORTAGE.**

bags @ 25 kg

**87.031 Roasting Net B/5, 16 P white** **from 6.00 €/reel**

*for 125 mm filling horns*

Polyester/cotton net for cooked and/or cured meats, including roasts and rolls.



Price per reel of 50 m

34 reels [1,700 m] per carton = MOQ

When comparing prices, always compare the price per 100 m, not only the price of the reel



# Your category **Bacon**

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**87.031 Roasting Net B/5, 16 P white (continued)** **from 6.00 €/reel**  
*for 125 mm filling horns*

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1 reel 6.00 €/reel

Find the TubaNet Application Tube System for easy manual shirring of nets here.

reels @ 50 m

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**64.851 Roasting Net B/5, 20 P white** **from 7.70 €/reel**  
*for 160 mm filling horns*

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Polyester/cotton net for cooked and/or cured meats, including roasts and rolls.



Price per reel of 50 m  
28 reels [1,400 m] per carton = MOQ

When comparing prices, always compare the price per 100 m, not only the price of the reel

1 reel 7.70 €/reel

Find the TubaNet Application Tube System for easy manual shirring of nets here.

reels @ 50 m

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**87.032 Roasting Net B/5, 24 P white** **from 9.50 €/reel**  
*for 200 mm filling horns*

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Polyester/cotton net for cooked and/or cured meats, including roasts and rolls.



Price per reel of 50 m  
24 reels [1,200 m] per carton = MOQ

When comparing prices, always compare the price per 100 m, not only the price of the reel

1 reel 9.50 €/reel

Find the TubaNet Application Tube System for easy manual shirring of nets here.

reels @ 50 m

Your category **Bacon**

**87.030 Roasting Net B/5, 28 P white** **from 10.80 €/reel**  
*for 250 mm filling horns*

Polyester/cotton net for cooked and/or cured meats, including roasts and rolls.



Price per reel of 50 m  
 16 reels [800 m] per carton = MOQ  
 When comparing prices, always compare the price per 100 m, not only the price of the reel

1 reel 10.80 €/reel

Find the TubaNet Application Tube System for easy manual shirring of nets here.

reels @ 50 m

**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

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

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

poly-cans @ 3 kg

**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.







# Your category **Bacon**

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

*Food Preservation*

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.

bags @ 5 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

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**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 Smokin' Joe'.

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

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**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

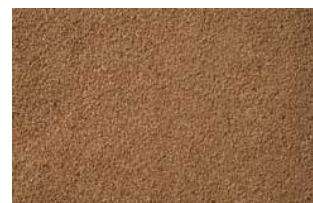
Type HB 500-1000 [0,5-1 mm saw dust size].

Other sizes are also available.

100% natural beechwood saw dust

unlimited storage

Made in Germany





# Your category **Bacon**

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**66.006 Wood Chips / Saw Dust HB 500-1000 (continued) from 0.85 €/kg**

*0.5-1 mm Beechwood Sawdust*

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

bags @ 15 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

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**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

0.75-3 mm smoldering smoking saw dust for use in smoke generators.

Packaging details:

pallets à 42 bags = 630 kg

Minimum order quantity [MOQ]:150 kg

bags @ 15 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	0.80 €/kg

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**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



# Your category **Bacon**

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**66.004 Woodchips / Saw Dust KL 1-4 (continued) from 0.85 €/kg**

*2-4.5 mm Beechwood Chips for smoke houses*

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

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**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

4-12 mm smoldering smoking chips 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