



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

01. October 2023

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Sincerely,

friedrich ingredients gmbh

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Your category **Frankfurter, Hot Dog, Wiener**

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

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

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

bags @ 25 kg

11.026 AGAGEL® 600 **from 9.90 €/kg**

Functional Compound for Emulsions

This functional compound was developed for making fat-water emulsions. Fat-water emulsions are usually added to sausages recipes in competitive markets.
Allows making of emulsions of up to 1:20:20.



Sodium alginate system (sodium alginate [E 401], calcium sulphate [E 516], sodium phosphate [E 450]), potato starch, soya protein concentrate, guar gum [E 412].

2-2.5%, depending on desired viscosity (firmness).
1:13:13 for an emulsion made from vegetable oil
1:20:20 for an emulsion made from animal fat, such as chicken skin.
MOQ:
none, item is always in stock.

1 kg	11.20 €/kg
25 kg	11.20 €/kg
100 kg	10.70 €/kg
200 kg	10.45 €/kg
500 kg	10.20 €/kg
1000 kg	10.10 €/kg
2000 kg	10.00 €/kg
5000 kg	9.90 €/kg

bags @ 25 kg

10.007 BouillonMaxx Beef **from 4.95 €/kg**

Universal beef flavouring



Your category **Frankfurter, Hot Dog, Wiener**

10.007 BouillonMaxx Beef (continued)

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, QSR 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, QSR 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 **Frankfurter, Hot Dog, Wiener**

51.007 BouillonMaxx Beef [MSG-free] (continued) from 7.40 €/kg
General food flavouring [stock seasoning]

	1 kg	9.90 €/kg
bags @ 25 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

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

- 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
- 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

re-sealable buckets @ 9 kg

52.009 Colorado Classic from 13.40 €/kg
Seasoning & Dry Marinade [saltless]

Colourful blend of whole and cracked spiced to add value to meat products, and as ingredient for cooked sausage, bratwurst and meat loaf, as an outside decor for pastrami, salami, and to add value to barbecue meats and fish.



Spices (e. g. mustard seed), rape oil.

Use as desired; we recommend 20 g/kg

Recipes

MOQ may apply

Your category **Frankfurter, Hot Dog, Wiener**

52.009 Colorado Classic (continued) from 13.40 €/kg
Seasoning & Dry Marinade [saltless]

sachets @ 1 kg	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

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

Your category **Frankfurter, Hot Dog, Wiener**

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

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

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

11.151 FibreMaxx EF 200 from 2.10 €/kg
Pea fibre for food applications

Medium-sized pea fibre for use as dietary fibre addition. Use also to add texture to processed meat products, such as burgers and sausages.

Improves texture and serves as a fat replacer. Flavour neutral.

Pea fibre (clean label - no E-number declaration needed)

use as desired or according to recipe.

Packaging details:

pallets à 50 bags = 600 kg = MOQ

bags @ 12 kg



1 kg	3.20 €/kg
15 kg	3.20 €/kg
600 kg	2.90 €/kg
1200 kg	2.85 €/kg
2400 kg	2.80 €/kg
6600 kg	2.70 €/kg
14400 kg	2.10 €/kg

11.055 FibreMaxx WF 200 from 2.65 €/kg
Wheat fibre texture improver 200 µm fibre length

Fine textured dietary fibre made from wheat. Especially suitable for whole meat product applications, but also for sausages, burgers and meat chunks. Improves texture and yield. Serves as a fat replacer.

Wheat fibre.

GMO-free. 5 years shelf life

Use according to recipe; we recommend 1-3% in sausages and meat products.

Packaging details:

pallets à 33 bags = 495 kg = MOQ



Your category **Frankfurter, Hot Dog, Wiener**

11.055 FibreMaxx WF 200 (continued) **from 2.65 €/kg**
Wheat fibre texture improver 200 µm fibre length

	1 kg	3.15 €/kg
bags @ 15 kg	15 kg	3.15 €/kg
pallets @ 495 kg	495 kg	2.85 €/kg
	990 kg	2.80 €/kg
	1980 kg	2.75 €/kg
	5445 kg	2.70 €/kg
	11385 kg	2.65 €/kg

51.030 FlavoMaxx Beef **from 6.30 €/kg**
Brine flavouring, completely water-soluble

Beef flavoured extract seasoning for meat products, QSR foods and other (fast) 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.

MOQ may apply

5-10 g/kg final product depending on required intensity.

Recommended 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



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

51.027 FlavoMaxx Chicken **from 8.55 €/kg**
Brine flavouring, completely water-soluble

Chicken flavoured extract seasoning for meat products, QSR foods and other (fast) 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].
 MOQ may apply





Your category **Frankfurter, Hot Dog, Wiener**

51.027 FlavoMaxx Chicken (continued) from 8.55 €/kg

Brine flavouring, completely water-soluble

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	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

sachets @ 1 kg

51.024 FlavoMaxx Condiment from 6.80 €/kg

Brine flavouring, completely water-soluble

Universal extract seasoning for meat products, QSR foods and other (fast) food items. Use in brines and for sausages, soups, sauces and snack food.

FlavoMaxx Condiment is the flavour booster!

Salt, dextrose, flavour enhancer ? monosodium glutamate [E 621], disodium guanylate [E 627], disodium inosinate [E 631], flavouring (HVP), spices.

MOQ may apply

5-10 g/kg final product depending on intensity.

Recommended 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	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

sachets @ 1 kg

55.023 Fleischwurst Classic from 14.15 €/kg

Premium seasoning

Premium blend of spices for sausage ring and other cooked sausage products, e.g. Lyoner, Bologna, Frankfurters, Hot Dogs etc. Developed for cooked sausages that are served hot.

Dextrose, spices, flavour enhancer [E 621], flavouring, maltodextrin.

Use binder and colour stabilizer in addition, if desired.



Your category **Frankfurter, Hot Dog, Wiener**

55.023 Fleischwurst Classic (continued) **from 14.15 €/kg**
Premium seasoning

	1 kg	18.90 €/kg
4 g/kg total recipe	20 kg	17.95 €/kg
Recipes	100 kg	17.00 €/kg
Collagen Casings	200 kg	16.05 €/kg
MOQ may apply	500 kg	15.10 €/kg
	1000 kg	14.15 €/kg

sachets @ 1 kg

55.008 Frankfurter Classic **from 12.05 €/kg**
Seasoning for Frankfurters and Hot Dogs

Premium blend of spices for Frankfurter, Hot Dogs, Vienna?s and other cooked sausage products. For the authentic juicy Frankfurter flavour which remains even after re-heating. No added MSG.



Dextrose, spices, yeast extract, spice extracts, separating agent [E 551].	1 kg	16.10 €/kg
	20 kg	15.25 €/kg
	100 kg	14.45 €/kg
	200 kg	13.65 €/kg
	500 kg	12.85 €/kg
	1000 kg	12.05 €/kg

Only 4-5 g/kg total recipe weight.

Recipes

Casings

MOQ may apply

sachets @ 1 kg

12.002 Frankfurter Combi **from 9.90 €/kg**
Flavour & Function for Sausage

Economically priced blend of spices and functional ingredients for flavouring, binding and colour developing of Frankfurters, Hot Dogs, Wieners and other small diameter cooked sausage products. No added MSG.



Dextrose, stabiliser - diphosphate [E 450], spices, salt, antioxidant - ascorbic acid [E 300], sodium ascorbate [E 301], citric acid [E 330], yeast extract, spice extracts, separating agent - silica [E 551].

Your category **Frankfurter, Hot Dog, Wiener**

12.002 Frankfurter Combi (continued) **from 9.90 €/kg**
Flavour & Function for Sausage

Only 8.5 g/kg total recipe weight
 Recipes
 Casings
 MOQ may apply

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

sachets @ 0.85 kg

10.036 Frankfurter Economy **from 10.30 €/kg**
Seasoning for Frankfurter Sausage

Economically priced blend of spices for Frankfurters, Hot Dogs, Wieners and other cooked sausage products, e.g. Lyoner, Bologna and Mortadella.
 No added MSG.



Dextrose, spices, salt, yeast extract, spice extracts.
 Recipes
 Casings

1 kg	13.75 €/kg
20 kg	13.05 €/kg
100 kg	12.35 €/kg
200 kg	11.65 €/kg
500 kg	11.00 €/kg
1000 kg	10.30 €/kg

5 g/kg total sausage mix.
 Use binder and colour stabilizer in addition.
 MOQ may apply

sachets @ 1 kg

10.188 Frankfurter Intensive **from 12.35 €/kg**
Seasoning for Frankfurter Sausage

Concentrated, economically priced blend of spices for Frankfurters, Hot Dogs, Wieners and other cooked sausage products, e.g. Lyoner, Bologna and Mortadella. No added MSG!



Salt, spices, spice extracts, separating agent [E 551]. Use binder and colour stabilizer in addition.

Only 2 g/kg total sausage mix.
 Recipes
 Casings
 MOQ may apply

Your category **Frankfurter, Hot Dog, Wiener**

10.188 Frankfurter Intensive (continued) **from 12.35 €/kg**
Seasoning for Frankfurter Sausage

sachets @ 1 kg	1 kg	16.50 €/kg
	20 kg	15.65 €/kg
	100 kg	14.85 €/kg
	200 kg	14.00 €/kg
	500 kg	13.20 €/kg
	1000 kg	12.35 €/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.



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.

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

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

poly-cans @ 3 kg

40.006 Garlic Powder **from 5.50 €/kg**
Double cleaned and sieved

Selected, finest quality garlic powder for meat products, soups, sauces and other manufactured food products.



Garlic.

0.5-1 g/kg food product or use as desired / according to recipe.
 MOQ may apply

bags @ 25 kg

1 kg	6.10 €/kg
100 kg	6.00 €/kg
200 kg	5.90 €/kg
500 kg	5.80 €/kg
1000 kg	5.70 €/kg
1500 kg	5.50 €/kg

10.044 Hot Seasoning **from 13.40 €/kg**
Additional seasoning to boost heat

Your category **Frankfurter, Hot Dog, Wiener**

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

Additional seasoning to boost heat

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

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

Use carefully according to desired heat level.

Usage recommendation:

2-3 g/kg for spicy sausage / Frankfurters

5 g/kg for spicy burgers and QSR meats

MOQ may apply

sachets @ 1 kg

11.251 KoloMaxx FM **from 28.10 €/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.

1 kg	37.50 €/kg
20 kg	35.60 €/kg
100 kg	33.75 €/kg
200 kg	31.85 €/kg
500 kg	30.00 €/kg
1000 kg	28.10 €/kg

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

sachets @ 1 kg

Your category **Frankfurter, Hot Dog, Wiener**

10.395 MDM Neutralizer [Flavour Concentrate] **from 8.90 €/kg**

To reduce unwanted flavour and odour

Blend of flavours and flavour enhancers for recipes made with Chicken-MDM. Eliminates or reduces 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

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

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.

Also suitable for colour development of 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

MOQ may apply

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

51.001 Meister Glutafix **from 7.40 €/kg**

Flavour enhancer for food

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 QSR foods. Premium product.





Your category **Frankfurter, Hot Dog, Wiener**

51.001 Meister Glutafix (continued) from 7.40 €/kg

Flavour enhancer for food

Flavour enhancer [E 621], starch, salt, sugar, spices, maltodextrin, HVP - hydrolysed vegetable protein (from soya), yeast powder, rape oil, separating agent [E 551], flavouring.

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

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

11.031 Meister Kut 88 from 3.00 €/kg

Sausage and meat phosphate pH 8.8

Combination of polyphosphates. Contains high percentage [85 %] of pyrophosphate, which results into optimum water binding, good colour development, and best spoilage protection.

Sodium diphosphate [E 450], Sodium triphosphate [E 451].
PRICES SUBJECT TO CONFIRMATION - PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE DUE TO CURRENT SHORTAGE.

MOQ may apply

3-5 g/kg meat and fat [without water/ice content].

Packaging details:

pallets à 40 bags = 1,000 kg = MOQ

Choose item Meister Kut NC for smaller quantities.

bags @ 25 kg



1 kg	3.50 €/kg
25 kg	3.50 €/kg
1000 kg	3.20 €/kg
2000 kg	3.15 €/kg
4000 kg	3.10 €/kg
11000 kg	3.05 €/kg
23000 kg	3.00 €/kg

50.018 Meister Kut NC from 11.40 €/kg

Sausage and meat phosphate

Sausage and meat phosphate for optimum water binding of cooked sausages with no colour development. Use for Grill Sausage products, such as Bratwurst, White Sausage, Chipolata etc.



Your category **Frankfurter, Hot Dog, Wiener**

50.018 Meister Kut NC (continued) **from 11.40 €/kg**
Sausage and meat phosphate

	1 kg	11.90 €/kg
Stabiliser [E 450], dextrose.	100 kg	11.80 €/kg
	200 kg	11.70 €/kg
	500 kg	11.60 €/kg
3 g/kg meat and fat [without water/ice content].	1000 kg	11.50 €/kg
MOQ may apply	1500 kg	11.40 €/kg
bags @ 10 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 each sachet is good for 500 kg sausage.
 MOQ may apply
 Choose MOQ-free alternative Meister Kut Pro

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

sachets @ 2.5 kg

10.279 Nakanek **from 7.95 €/kg**
Arabian Sausage Seasoning

Authentic Arabian sausage seasoning, made from an original recipe.



Salt, spices, dextrose, flavour enhancer - monosodium glutamate [E 621], antioxidant - ascorbic acid [E 300], spice extracts.

Use 30 g/kg total recipe [3%].
 MOQ may apply

Your category **Frankfurter, Hot Dog, Wiener**

10.279 Nakanek (continued) **from 7.95 €/kg**
Arabian Sausage Seasoning

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
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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.

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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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!
 MOQ may apply

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 **Frankfurter, Hot Dog, Wiener**

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!

MOQ may apply

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

58.047 Paprika 6,000 [liquid] **from 9.90 €/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. 6,000 colour units [as per ASTA].



Rapeseed oil, spice extracts (paprika).

Recommended Labeling Declaration: colouring agent paprika extract.

0.5-1 g/kg food or use as desired.

For sausage colouring, add 1-3 g/kg total recipe weight.

Important: Shake well before use!

MOQ may apply

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

poly-cans @ 9 kg, packed on pallets á 288 kg

11.002 Potato Starch Superior **from 1.35 €/kg**
Native potato starch, made in EU

Native potato starch, made from firm potatoes. Superior quality. For binding of emulsions and as a meat substitute. For soups, sauces, canned foods and ready meals. For potato products, snacks [crisps, chips] and flour foods.



Potato starch.

PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE DUE TO CURRENT SHORTAGE OF SUPPLY.

Your category **Frankfurter, Hot Dog, Wiener**

11.002 Potato Starch Superior (continued) from 1.35 €/kg

Native potato starch, made in EU

Use as desired and according to recipe.

Packaging details:

pallets à 40 bags = 1,000 kg

20' container fcl = 11,000 kg

40' container fcl = 23,000 kg

MOQ may apply

bags @ 25 kg

1 kg	2.20 €/kg
1000 kg	1.90 €/kg
5000 kg	1.60 €/kg
11000 kg	1.55 €/kg
23000 kg	1.35 €/kg

10.008 Roasted Onion Extra from 17.15 €/kg

Liquid onion extract

Highly concentrated aroma extract made from roasted onions.

Use to intensify sausage products, soups, sauces, meat products and ready meals. No added preservatives. Long-lasting freshness reservoir.

Spice extracts, dried glucose syrup, water, rape seed oil.

Use as desired.

We recommend to use 3-5 g/kg food product.

MOQ may apply

PE cans @ 3 kg



1 kg	22.90 €/kg
20 kg	21.75 €/kg
100 kg	20.60 €/kg
200 kg	19.45 €/kg
500 kg	18.30 €/kg
1000 kg	17.15 €/kg

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



Your category **Frankfurter, Hot Dog, Wiener**

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

55.004 Vienna Red Classic **from 10.65 €/kg**
Paprika-orientated seasoning

Seasoning for Frankfurter Sausage, Hot Dogs and Vienna sausage. Contains lots of paprika for best colour results. Premium seasoning.



Spices, dextrose, dry glucose syrup, yeast extract, flavour enhancer [E 621], spice extracts, acidifier [E 330], antioxidant [E 300].

Use binder in addition, if desired.

Only 4 g/kg total recipe weight.

Recipes

Casings

MOQ may apply

sachets @ 1 kg

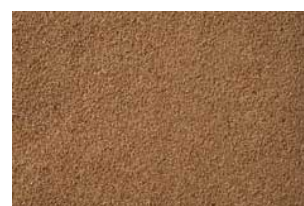
1 kg	14.25 €/kg
20 kg	13.50 €/kg
100 kg	12.80 €/kg
200 kg	12.10 €/kg
500 kg	11.40 €/kg
1000 kg	10.65 €/kg

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

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

Your category **Frankfurter, Hot Dog, Wiener**

66.006 Wood Chips / Saw Dust HB 500-1000 (continued) **from 0.85 €/kg**
0.5-1 mm Beechwood Sawdust

	1 kg	1.10 €/kg
bags @ 15 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

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

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

bags @ 15 kg

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 **Frankfurter, Hot Dog, Wiener**

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

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

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

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