



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

12. April 2024

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

FLAVOUR & FUNCTION FOR YOUR SUCCESS

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 **Food Protection**

11.028 FreshKeeper Meat **from 7.05 €/kg**
universal freshkeeper for meat products

Freshness keeper based on dry vinegar [sodium diacetate] for all meat products, including burgers, minced meat, sausage and other processed meat products. Extends shelf life, improves appearance, prevents yield loss, pH value reducing.



Salt, stabiliser - diphosphate [E 450], acidity regulator - sodium acetate [E 262], acidifier - citric acid [E 330], antioxidant - sodium ascorbate [E 301].

| | |
|---------|-----------|
| 1 kg | 9.45 €/kg |
| 20 kg | 8.95 €/kg |
| 100 kg | 8.50 €/kg |
| 200 kg | 8.00 €/kg |
| 500 kg | 7.55 €/kg |
| 1000 kg | 7.05 €/kg |

1-5 g/kg, depending on desired shelf life extension.
 MOQ may apply

bags @ 25 kg

11.046 FreshMaxx PL Plus [liquid] **from 3.30 €/kg**
Freshness compound for sausages and meat products

Freshness keeper for all meat products, including sausages and cured meat products. Improves freshness, appeal and yield. For all cooked sausage products [sliced, franks], liver sausage, breakfast sausage and for all types of cured meats.



E 326 L (+) potassium lactate, E 262 sodium diacetate.
 Increases shelf life by up to 100%, i. e. from 20 days to 40 days.

| | |
|---------|-----------|
| 1 kg | 3.65 €/kg |
| 720 kg | 3.65 €/kg |
| 1440 kg | 3.55 €/kg |
| 2880 kg | 3.45 €/kg |
| 4320 kg | 3.35 €/kg |
| 7920 kg | 3.30 €/kg |

1.5-2%, depending on desired result.

Packaging details:

pallets à 24 PE containers = 720 kg (= MOQ).

Also available in stackable, disposable IBC's of 1,300 kg content.

PE containers @ 30 kg

11.048 FreshMaxx SL Plus [liquid] **from 3.80 €/kg**
Freshness compound for sausages and meat products

Freshness keeper for all meat products, including sausages and cured meat products. Improves freshness, appeal and yield. For all cooked sausage products [sliced, franks], liver sausage, breakfast sausage and for all types of cured meats.



Your category **Food Protection**

11.048 FreshMaxx SL Plus [liquid] (continued) from 3.80 €/kg

Freshness compound for sausages and meat products

E 325 L(+) sodium lactate, E 262 sodium diacetate.
 Supports colour development
 It is recommended to reduce the salt content by 10%, such as from 2% to 1.8% (example).
 Increases shelf life by up to 100%, i. e. from 20 to 40 days.

| | |
|---------|-----------|
| 1 kg | 4.15 €/kg |
| 600 kg | 4.15 €/kg |
| 1200 kg | 4.05 €/kg |
| 2400 kg | 3.95 €/kg |
| 3600 kg | 3.85 €/kg |
| 6600 kg | 3.80 €/kg |

1.5-2%, depending on desired result.

Packaging details:

pallets à 24 PE containers = 600 kg (= MOQ).

Also available in stackable, disposable IBC's of 1,300 kg content.

PE Container @ 25 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

360 kg @ pallet

11.146 RoMaxx MB liquid from 7.40 €/kg

Natural Food Preservation

Your category **Food Protection**

11.146 RoMaxx MB liquid (continued) **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

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

poly-cans @ 3 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 |

11.154 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.

Preservatives [E 223], acidity regulator [E 262, E 331].

2 g/kg [0.2 %] total recipe weight. Please observe possible legal maximum usage.

MOQ may apply

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 |

11.108 RoMaxx O-7.5 **from 77.00 €/kg**
natural antioxidant for food

Natural protection for sausages and QSR foods. Improves shelf-life and prevents discoloration.

RoMaxx O-7.5 is oil soluble.

High concentration for best economical results.





Your category **Food Protection**

11.108 RoMaxx O-7.5 (continued) **from 77.00 €/kg**
natural antioxidant for food

| | | |
|--|--------|-------------|
| | 1 kg | 109.00 €/kg |
| Maltodextrin as carrier, natural antioxidant rosemary extract [E 392]. | 10 kg | 104.00 €/kg |
| | 20 kg | 99.00 €/kg |
| No allergenic additives, GMO free. | 50 kg | 93.00 €/kg |
| Natural alternative to BHA and BHT. | 100 kg | 82.00 €/kg |
| RoMaxx O-7.5 contains 7.5% carnosic acid and carnosol. | 250 kg | 77.00 €/kg |

Only 50 g per 100 kg [0.05%].
for maximum protection of shelf life, colour and flavour.
MOQ may apply

sachets @ 1 kg