



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

19. May 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.

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 **Food Ingredients | Spices & More**

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

| | |
|---------|-----------|
| 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 |

Salt-free version: AGAGEL® 371

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

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].

| | |
|---------|-----------|
| 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 |

MOQ:

none, item is always in stock.

5-10 g/kg finished product.

Brines: use 3% addition if 25% brine is added [4% if 20% is injected]

Recipes with Brine Calculator

bags @ 4 kg

11.152 AGAGEL® 372 **from 6.90 €/kg**

Functional Compound for Meat Preparations

Your category **Food Ingredients | Spices & More**

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], rapeseed oil.

Without carrageenan, without soya.

MOQ:

none, item is always in stock.

1.8% in the finished product [meat + brine]Recipes

Watch the Recipe Video here:

| | |
|---------|-----------|
| 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 |

bags @ 25 kg

11.023 AGAGEL® 380 **from 9.40 €/kg**

Complete System for Red Cooked Meats

Complete system of flavour and function for cured, cooked meat products (red) 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 451, E 450], salt, soy protein, thickening agent [E 407a], dextrose, glucose syrup, flavour enhancer [E 621], spices (garlic), antioxidant [E 301], yeast extract, flavourings(gravy flavouring, natural pepper flavouring).

40 g/kg [4%] per kg finished product for brines

Recipes with Brine Calculator

MOQ:

none, item is always in stock.

| | |
|---------|------------|
| 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 |

bags @ 25 kg

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

Complete System for White Cooked Meats

Your category **Food Ingredients | Spices & More**

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

Complete System for White Cooked Meats

Complete system of flavour and function for cured, cooked meat products (white) 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], soy protein, salt, thickener [E 407a], dextrose, glucose-syrup, flavour enhancer [E 621], maltodextrin, spices (garlic), yeast extract, antioxidant [E 301], sugar, natural flavourings (beef type), caramel sugar syrup.

| | |
|---------|------------|
| 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 (red and white) 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 451, E 450], soy protein, thickening agent [E 407a]processed eucheama seaweed, dextrose (maize dextrose), salt, glyucose syrup (maize glucose syrup).

| | |
|---------|------------|
| 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 |

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

bags @ 25 kg

11.015 AGAGEL® 500 **from 7.70 €/kg**

Texture Improver for Burger, Nuggets & Co.

Your category **Food Ingredients | Spices & More**

11.015 AGAGEL® 500 (continued) **from 7.70 €/kg**

Texture Improver for Burger, Nuggets & Co.

Texture improver for burger, nuggets & Co. Improves texture while reducing shrink and deformation of burger patties. Fully functioning even from low cooking temperatures. Flavour neutral.

Potato fibre, modified starch [E1422], dextrose (maize dextrose), potato starch, stabilizers [E 450, E 451], antioxidant [E 316].

MOQ may apply

10-30 g/kg [1-3%], depending on target result.

Recipes

bags @ 25 kg



| | |
|---------|-----------|
| 1 kg | 9.00 €/kg |
| 25 kg | 9.00 €/kg |
| 100 kg | 8.50 €/kg |
| 200 kg | 8.25 €/kg |
| 500 kg | 8.00 €/kg |
| 1000 kg | 7.90 €/kg |
| 2000 kg | 7.80 €/kg |
| 5000 kg | 7.70 €/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 (AGAGEL® 600 : water : fat)

Thickener ([E 401] sodium alginate, [E 466] sodium carboxymethyl cellulose, [E 415] xanthan, [E 412] guar gum), sabiliser ([E 516] calcium sulphate, [E 450] diphosphate), dextrose, wheat starch.

2.5-3.5%, depending on desired viscosity (firmness).

1:15:15 for an emulsion made from vegetable oil

1:20:20 for an emulsion made from chicken skin.

MOQ:

none, item is always in stock.

bags @ 25 kg



| | |
|---------|------------|
| 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 |

40.097 Allspice ground **from 12.10 €/kg**

Selected, choice quality

Your category **Food Ingredients | Spices & More**

40.097 Allspice ground (continued) **from 12.10 €/kg**

Selected, choice quality

Fine ground allspice. For brines and pickled goods, for roasts and other meat products. Also for christmas bakery and confectionary products, and as an ingredient for pâté, liversausage and minced meat seasonings.



Allspice

| | |
|---------|------------|
| 1 kg | 12.70 €/kg |
| 100 kg | 12.60 €/kg |
| 200 kg | 12.50 €/kg |
| 500 kg | 12.40 €/kg |
| 1000 kg | 12.30 €/kg |
| 1500 kg | 12.10 €/kg |

Use as desired.
MOQ may apply

bags @ 25 kg

40.065 Allspice whole **from 8.70 €/kg**

from Jamaica

Fine ground allspice. For brines and pickled goods, for roasts and other meat products. Also for christmas bakery and confectionary products, and, above all, as an ingredient for pâté, liversausage and minced meat seasonings.



Allspice.Reduced bacteria count by steam sterilization.

Use as desired.
MOQ may apply

| | |
|---------|-----------|
| 1 kg | 9.30 €/kg |
| 100 kg | 9.20 €/kg |
| 200 kg | 9.10 €/kg |
| 500 kg | 9.00 €/kg |
| 1000 kg | 8.90 €/kg |
| 1500 kg | 8.70 €/kg |

bags @ 25 kg

10.167 Arabian Burger Mix **from 7.40 €/kg**

Concentrated seasoning

Concentrated spice blend for authentic Arabian burger flavour. Very economical due to high flavour concentration resulting into low usage rate.



Use also for Chicken Nuggets and other restructured chicken products.

Salt, spices, maltodextrin, dextrose, rapeseed oil, natural spice extracts.Recipes

Your category **Food Ingredients | Spices & More**

10.167 Arabian Burger Mix (continued) **from 7.40 €/kg**
Concentrated seasoning

5 g/kg for Beef Burger
 7-8 g/kg for Chicken Burger
 BouillonMaxx for extra flavour
 AGAGEL® 500 for improved texture and less shrink.
 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 |

sachets @ 1 kg

57.001 Barbecue Spiced Oil **from 8.90 €/kg**
MSG-free Classic BBQ meat dressing [clear]

The classic BBQ marinade for all meat and non-meat products. Chili, paprika and other well-balanced spicy ingredients provide the full BBQ flavour. Provides long-lasting product shine. Prevents loss of meat juice.



Rape oil, spices, salt, palm fat (hardened), flavouring.
 No added preservatives, MSG, or gluten.

60 g/kg meat [6%].
 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 |

buckets @ 5 kg

42.088 Basil rubbed [stemless] **from 7.00 €/kg**
Choice quality



The fresh flavour of summer to enhance dressings, soups, sauces, for vegetable- pea and linseed soups, for beans, to spicy salad dressings, like Sauce Vinaigrette, for vegetarian dishes and to many meat products.



Basil

Use as desired.
 MOQ may apply

Your category **Food Ingredients | Spices & More**

| | | | | | | | | | | | | | | |
|---------------|--|--|------|------------|--------|------------|--------|------------|--------|------------|---------|------------|---------|------------|
| 42.088 | Basil rubbed [stemless] (continued) <i>Choice quality</i> | from 7.00 €/kg | | | | | | | | | | | | |
| | bags @ 10 kg | <table> <tr><td>1 kg</td><td>7.60 €/kg</td></tr> <tr><td>100 kg</td><td>7.50 €/kg</td></tr> <tr><td>200 kg</td><td>7.40 €/kg</td></tr> <tr><td>500 kg</td><td>7.30 €/kg</td></tr> <tr><td>1000 kg</td><td>7.20 €/kg</td></tr> <tr><td>1500 kg</td><td>7.00 €/kg</td></tr> </table> | 1 kg | 7.60 €/kg | 100 kg | 7.50 €/kg | 200 kg | 7.40 €/kg | 500 kg | 7.30 €/kg | 1000 kg | 7.20 €/kg | 1500 kg | 7.00 €/kg |
| 1 kg | 7.60 €/kg | | | | | | | | | | | | | |
| 100 kg | 7.50 €/kg | | | | | | | | | | | | | |
| 200 kg | 7.40 €/kg | | | | | | | | | | | | | |
| 500 kg | 7.30 €/kg | | | | | | | | | | | | | |
| 1000 kg | 7.20 €/kg | | | | | | | | | | | | | |
| 1500 kg | 7.00 €/kg | | | | | | | | | | | | | |
| 55.011 | Bavarian Meatloaf Classic <i>Premium Seasoning for Meat Loaf [MSG-free]</i> | from 13.40 €/kg | | | | | | | | | | | | |
| | <p>Premium seasoning for Bavarian meat loaf and roasted meat loaves. Also for cooked sausage products, i.e. Frankfurters, Wieners and Hot Dogs. Authentic Bavarian flavour profile.</p> <p>Spices, dextrose, mustard flour, lemon peel, celery. Use binder and colour stabilizer in addition, if desired.</p> <p>Only 4-5 g/kg total recipe. Recipes MOQ may apply</p> <p>sachets @ 1 kg</p> |  <table> <tr><td>1 kg</td><td>17.90 €/kg</td></tr> <tr><td>20 kg</td><td>17.00 €/kg</td></tr> <tr><td>100 kg</td><td>16.10 €/kg</td></tr> <tr><td>200 kg</td><td>15.20 €/kg</td></tr> <tr><td>500 kg</td><td>14.30 €/kg</td></tr> <tr><td>1000 kg</td><td>13.40 €/kg</td></tr> </table> | 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 |
| 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 | | | | | | | | | | | | | |
| 40.047 | Bay Leaves <i>hand-selected whole leaves</i> | from 13.20 €/kg | | | | | | | | | | | | |
| | <p>Selected, finest quality bay leaves, for all sour meals, including aspic products [Am: head cheese], sauerkraut, and all pickled foods, such as Sauerbraten brines.</p> <p>Bay Leaves</p> <p>Use as desired. MOQ may apply</p> <p>sachets @ 0.5 kg</p> |  <table> <tr><td>1 kg</td><td>13.80 €/kg</td></tr> <tr><td>100 kg</td><td>13.70 €/kg</td></tr> <tr><td>200 kg</td><td>13.60 €/kg</td></tr> <tr><td>500 kg</td><td>13.50 €/kg</td></tr> <tr><td>1000 kg</td><td>13.40 €/kg</td></tr> <tr><td>1500 kg</td><td>13.20 €/kg</td></tr> </table> | 1 kg | 13.80 €/kg | 100 kg | 13.70 €/kg | 200 kg | 13.60 €/kg | 500 kg | 13.50 €/kg | 1000 kg | 13.40 €/kg | 1500 kg | 13.20 €/kg |
| 1 kg | 13.80 €/kg | | | | | | | | | | | | | |
| 100 kg | 13.70 €/kg | | | | | | | | | | | | | |
| 200 kg | 13.60 €/kg | | | | | | | | | | | | | |
| 500 kg | 13.50 €/kg | | | | | | | | | | | | | |
| 1000 kg | 13.40 €/kg | | | | | | | | | | | | | |
| 1500 kg | 13.20 €/kg | | | | | | | | | | | | | |
| 57.038 | BBQ Spiced Oil <i>Sweet-smoky meat dressing [clear]</i> | from 11.05 €/kg | | | | | | | | | | | | |

Your category **Food Ingredients | Spices & More**

57.038 BBQ Spiced Oil (continued) **from 11.05 €/kg**

Sweet-smoky meat dressing [clear]

Sweet-smoky marinade for typical barbecue meats, including spare ribs, chicken parts, pork steaks and other BBQ favourites. Provides long-lasting product shine. Prevents the loss of meat juice. No grill burning.

Rape oil, spices, salt, dextrose, sugar, natural flavouring, palm fat (hardened), smoke flavour, anti caking agent - silica [E 551], emulsifier [472a].

No added preservatives, MSG, or gluten.

100 g/kg meat [10%].

MOQ may apply

buckets @ 2.5 kg



| | |
|---------|------------|
| 1 kg | 14.75 €/kg |
| 20 kg | 14.00 €/kg |
| 100 kg | 13.25 €/kg |
| 200 kg | 12.50 €/kg |
| 500 kg | 11.80 €/kg |
| 1000 kg | 11.05 €/kg |

52.005 BBQ-Seasoning **from 8.30 €/kg**

Seasoning & Dry Marinade [with salt]

Seasoning with little salt to marinate roasts and kebabs. Use also as an internal flavouring. For pork steaks, schnitzels, meat balls, burgers, goulash, spare ribs, grilled pork nuckles and as a poultry seasoning. Browning effect included.

BBQ-seasoning (paprika, onion, pepper, mustard, parsley, garlic, celery, spices), salt, sugar, flavour enhancer [E 621], yeast extract, flavouring, hydrolysed vegetable protein (HVP), separating agent [E 551].

20 g/kg [2 %] food product or use as desired.

MOQ may apply

sachets @ 1 kg



| | |
|---------|------------|
| 1 kg | 11.10 €/kg |
| 20 kg | 10.50 €/kg |
| 100 kg | 9.95 €/kg |
| 200 kg | 9.40 €/kg |
| 500 kg | 8.85 €/kg |
| 1000 kg | 8.30 €/kg |

55.010 Beef Mortadella Classic **from 14.15 €/kg**

Premium seasoning [MSG-free]

Exclusive blend of spices and spice extracts for large diameter cooked sausages, like Mortadella, Lyoner, Bologna etc. Precious natural spices and spice extracts are blended to perfection. Use optional binder separately, i.e. Meister KutMaxx.



Your category **Food Ingredients | Spices & More**

55.010 Beef Mortadella Classic (continued) from 14.15 €/kg

Premium seasoning [MSG-free]

Spices, yeast extract, spice extracts, hydrolysed vegetable protein (HVP from soya), dextrose, salt, sugar, maltodextrin, dry glucose syrup, potato starch, separating agent [E 551].

Only 4-5 g/kg total recipe weight.

Recipes

Casings

MOQ may apply

sachets @ 1 kg

| | |
|---------|------------|
| 1 kg | 18.90 €/kg |
| 20 kg | 17.95 €/kg |
| 100 kg | 17.00 €/kg |
| 200 kg | 16.05 €/kg |
| 500 kg | 15.10 €/kg |
| 1000 kg | 14.15 €/kg |

57.010 Bordeaux Spiced Oil from 8.90 €/kg

French style meat dressing [clear]

Premium French style marinade with lots of visible herbs and spices for meat and poultry. For grill and kitchen. Delicate pepper-paprika-coriander flavour. Provides long-lasting product shine. Stir before use.

Rape oil, spices, salt, sugar, palm fat (hardened), spice extracts, anti caking agent - silica [E 551], emulsifier - acetate [E 472a]. No added preservatives, MSG, or gluten.

100 g/kg meat [10 %].

MOQ may apply

buckets @ 2.5 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 |

10.007 BouillonMaxx Beef 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



Your category **Food Ingredients | Spices & More**

10.007 BouillonMaxx Beef (continued) **from 4.95 €/kg**
Universal beef flavouring

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

| | |
|---------|-----------|
| 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 |

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



| | |
|---------|-----------|
| 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 |

bags @ 25 kg

51.014 BouillonMaxx Chicken **from 6.65 €/kg**
Basic chicken flavouring

Universal chicken flavouring for all poultry applications, including chicken soup, chicken sausage, chicken burgers, ready meals, QSR foods and other (fast) food products. No animal ingredients. Visible parsley content.



Your category **Food Ingredients | Spices & More**

51.014 BouillonMaxx Chicken (continued) **from 6.65 €/kg**

Basic chicken flavouring

Iodised salt, flavour enhancer-monosodium glutamate [E 621], disodium [E 631], disodium guanylate [E 627], starch, palm fat, flavouring, hydrolized vegetable protein, sugar, spice , caramel sugar syrup, maltodextrin, parsley.

| | |
|---------|-----------|
| 1 kg | 8.90 €/kg |
| 20 kg | 8.45 €/kg |
| 100 kg | 8.00 €/kg |
| 200 kg | 7.55 €/kg |
| 500 kg | 7.10 €/kg |
| 1000 kg | 6.65 €/kg |

Chicken burgers: 3-4 g/kg
 QSR foods: 3-5 g/kg
 Chicken sausages: 5 g/kg
 Chicken soup: 20 g/kg.
 Max. pallet load: 600 kg
 MOQ may apply

bags @ 25 kg

51.008 BouillonMaxx Chicken [MSG-free] **from 7.40 €/kg**

Basic food flavouring, stock seasoning

Concentrated granulated bouillon (stock seasoning) for poultry applications, including chicken soup, chicken sausage, chicken burgers, ready meals, QSR foods and other (fast) foods. No animal content.



Iodised salt (salt, potassium iodate), maltodextrin, starch, yeast extract, sugar, palm fat, flavourings, caramel sugar syrup.

Recipes

Chicken burgers: 3-4 g/kg
 QSR foods: 3-5 g/kg
 Chicken sausages: 5 g/kg
 Chicken soup: 20 g/kg.
 Max. pallet load: 600 kg
 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 |

bags @ 25 kg

51.002 BouillonMaxx Veggie [MSG-free] **from 8.90 €/kg**

Basic food flavouring, stock seasoning



Your category **Food Ingredients | Spices & More**

51.002 BouillonMaxx Veggie [MSG-free] (continued)

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

55.009 Bratwurst Classic

from 13.40 €/kg

Premium seasoning for grill sausage

Exquisite blend of spices and antioxidant for bratwurst and grill sausage. Contains delicate lemon flavour and antioxidant to prevent discolouration. For fresh/frozen and pre-cooked bratwurst.



Mustard flour, dextrose, maltodextrin, flavour enhancer [E 621], acidifier [E 330], palm fat (hardened), stabiliser [E 300], spices, flavouring.

Recipes

- 4-5 g/kg coarse textured bratwurst
- 5-6 g/kg fine chopped bratwurst
- Collagen Casings
- 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 |

sachets @ 1 kg



Your category **Food Ingredients | Spices & More**

55.036 Bratwurst Classic CL **from 11.40 €/kg**

Premium Clean-Label Seasoning for Grill Sausage

Well balanced, premium blend of spices and spice extract, including pepper, caraway and mace, for Bratwurst, (English) Breakfast Sausage, Cumberland Sausage and other grill sausages. For all meats. Browning effect is included.



Dextrose, spices, maltodextrin, salt, spice extracts.

Recipes

Collagen Casings

15 g/kg for premium recipes

20 g/kg for premium poultry based recipes

This rate may be increased if non-meat proteins, starches and other filling agents are used.

MOQ may apply

sachets @ 1 kg

| | |
|---------|------------|
| 1 kg | 15.25 €/kg |
| 20 kg | 14.45 €/kg |
| 100 kg | 13.70 €/kg |
| 200 kg | 12.95 €/kg |
| 500 kg | 12.20 €/kg |
| 1000 kg | 11.40 €/kg |

55.028 Bratwurst Extra **from 13.40 €/kg**

Premium Seasoning for Grill Sausage

Premium blend of spices and antioxidant for Bratwurst and grill sausages, fresh/frozen and pre-cooked. Also suitable for tofu-sausage. Contains ingredient to prevent discolouration. MOQ may apply



Spices, maltodextrin, flavour enhancer - monosodium glutamate [E 621], mustard flour, dextrose, stabilizer - ascorbic acid [E 300], flavouring.

Recipes

4-5 g/kg coarse textured bratwurst

5-6 g/kg fine chopped bratwurst

15 g/kg tofu sausage,

each calculated from the total recipe weight.

Collagen Casings

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 |

Your category **Food Ingredients | Spices & More**

55.032 Bratwurst Farmer **from 9.05 €/kg**
Seasoning for Grill Sausage Farmer Style

Exquisite, coarse blend of spices and visible herbs for bratwurst and grill sausage. Contains ingredient to prevent discolouration.No added MSG.



Spices (mustard flour), salt, dextrose, antioxidant [E 300, E 330], flavour.

7 g/kg total recipe weight

Recipes

Collagen Casings

MOQ may apply

| | |
|---------|------------|
| 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 @ 1 kg

10.073 Burger Classic **from 5.90 €/kg**
Seasoning for Burger and Nuggets

Complete spice blend for minced meat specialties, suchs as burgers, meat balls, nuggets and other restructured meats. Use also for Chicken Nuggets and other restructured chicken products.



Spices , salt, maltodextrin, sugar, yeast extract, flavour enhancer [E 621], separating agent [E 551].

15 g/kg [1.5%] for Beef Burgers

25 g/kg [2.5%] for Chicken Burgers

Recipes

MOQ may apply

| | |
|---------|-----------|
| 1 kg | 7.90 €/kg |
| 20 kg | 7.50 €/kg |
| 100 kg | 7.10 €/kg |
| 200 kg | 6.70 €/kg |
| 500 kg | 6.30 €/kg |
| 1000 kg | 5.90 €/kg |

sachets @ 2 kg

89.060 Burger Press Aluminium - 100 mm Ø **from 79.00 €/pcs**
with structured surface plate

Heavy-duty burger former with patty ejector. For manual use. For small productions and test kitchen alike. Cast aluminium made - do not use in dishwasher.



Your category **Food Ingredients | Spices & More**

89.060 Burger Press Aluminium - 100 mm Ø (continued) **from 79.00 €/pcs**
with structured surface plate

1 pcs 79.00 €/pcs

100 mm Ø for burger patties 80-120 g
 125 mm Ø for burger patties 120-250 g

89.057 Burger Press Stainless Steel - 60 mm Ø **from 69.00 €/pcs**
with smooth surface plate

Heavy-duty burger former with patty ejector.
 For manual use. For test kitchen and start ups alike. Dishwasher safe.



60 mm Ø for burger patties 30-60 g
 85 mm Ø for burger patties 60-110 g

1 pcs 69.00 €/pcs

10.048 BurgerMaxx **from 5.00 €/kg**
Complete ingredient system for burgers

Complete blend of flavouring and functional ingredients for burgers from beef or chicken. Contains all ingredients for safe, convenient manufacturing of Burgers, Meatballs and Nuggets. BurgerMaxx is the bestseller for all Burgers!



Wheat flour, rusk (wheat flour, water, salt, baking agent [E 503 ii]), spices, dextrose, salt, flavour enhancer [E 621], acidity regulator [E 331], gran. broth [hydrolysed soy protein, salt, sunflower oil], sugar, spice extracts, antioxidant [E 300].

50 g/kg [5%] for beef burgers
 60 g/kg [6%] for chicken burgers.
 No other ingredients required. Recipes
 MOQ may apply

| | |
|---------|-----------|
| 1 kg | 6.30 €/kg |
| 25 kg | 6.30 €/kg |
| 100 kg | 5.80 €/kg |
| 200 kg | 5.55 €/kg |
| 500 kg | 5.30 €/kg |
| 1000 kg | 5.20 €/kg |
| 2000 kg | 5.10 €/kg |
| 5000 kg | 5.00 €/kg |

bags @ 25 kg

10.027 Cabanossi **from 10.65 €/kg**
Authentic Hungarian seasoning

Seasoning with lots of paprika for the authentic Hungarian sausage speciality 'Cabanossi'. Spicy flavouring [paprika - pepper - garlic] for many sausage application. No added MSG.





Your category **Food Ingredients | Spices & More**

10.027 Cabanossi (continued) from 10.65 €/kg

Authentic Hungarian seasoning

Sugars (dextrose = glucose approx. 30%, sucrose, dry glucose syrup, maltodextrin) , spices , hydrolysed vegetable protein - HVP, mustard flour, anti oxidant [E 300, E 301], acidifier [E 330], flavouring.

| | |
|---------|------------|
| 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 |

10 g/kg total recipe weight [1%].

Recipes

Collagen Casings

MOQ may apply

sachets @ 1 kg

40.048 Caraway ground from 4.05 €/kg

Double cleaned

Selected, finest quality ground caraway. For many meat dishes, including goulash. Also for sausage products, including the renowned Turkish Sucuk sausage.



Caraway

Use as desired but economically.

MOQ may apply

bags @ 20 kg

| | |
|---------|-----------|
| 1 kg | 4.65 €/kg |
| 100 kg | 4.55 €/kg |
| 200 kg | 4.45 €/kg |
| 500 kg | 4.35 €/kg |
| 1000 kg | 4.25 €/kg |
| 1500 kg | 4.05 €/kg |

40.011 Caraway whole from 3.60 €/kg

sieved and cleaned

Selected, finest quality of whole caraway seeds from best origin. For many dishes, including cabbage, coleslaw, sauerkraut. For goulash and other meat dishes, also for maritime dishes. Especially for bread specialities.



Caraway



Your category **Food Ingredients | Spices & More**

40.011 Caraway whole (continued) **from 3.60 €/kg**
sieved and cleaned

Use as desired but economically!
MOQ may apply

bags @ 20 kg

| | |
|---------|-----------|
| 1 kg | 4.20 €/kg |
| 100 kg | 4.10 €/kg |
| 200 kg | 4.00 €/kg |
| 500 kg | 3.90 €/kg |
| 1000 kg | 3.80 €/kg |
| 1500 kg | 3.60 €/kg |

40.072 Cardamom in husk ground **from 19.15 €/kg**
Selected, choice quality

One of the most desired, precious spices. Especially suitable for bread and bakery products, sweet deserts, fruits and sweet marinades, and currys. Also for sausage and meat products.

Cardamom

Use as desired
MOQ may apply

bags @ 5 kg



| | |
|---------|------------|
| 1 kg | 19.75 €/kg |
| 100 kg | 19.65 €/kg |
| 200 kg | 19.55 €/kg |
| 500 kg | 19.45 €/kg |
| 1000 kg | 19.35 €/kg |
| 1500 kg | 19.15 €/kg |

10.026 Chicago Burger **from 7.70 €/kg**
Concentrated seasoning Burgers and Nuggets

Concentrated spice blend for authentic American burger flavour. Pepper, chillies and garlic are dominant flavours of this well-balanced, unique spice blend. Use also for Chicken Nuggets and other restructured products.

Salt, dry-glucose-syrup, flavouring.
Recipes

4 g/kg for Beef Burgers
6-7 g/kg for Chicken Burgers
BouillonMaxx for extra flavour
AGAGEL® 500 for improved texture and reduced shrink.
MOQ may apply



Your category **Food Ingredients | Spices & More**

10.026 Chicago Burger (continued) **from 7.70 €/kg**
Concentrated seasoning Burgers and Nuggets

| | | |
|----------------|---------|------------|
| | 1 kg | 10.30 €/kg |
| sachets @ 1 kg | 20 kg | 9.75 €/kg |
| | 100 kg | 9.25 €/kg |
| | 200 kg | 8.75 €/kg |
| | 500 kg | 8.20 €/kg |
| | 1000 kg | 7.70 €/kg |

12.006 Chicken Frankfurter Combi **from 12.05 €/kg**
Premium Seasoning & Binder in One

Specially formulated seasoning plus binder for Frankfurter, Wiener, Hot Dogs and other sausages made from poultry. Premium blend of flavour and function in one. Use colour development agent separately if desired.



Spices, stabiliser - diphosphate [E 450], dextrose, salt, spice extracts, maltodextrin, sugar, lemon peel.

Recipes

6 g/kg total recipe weight.

8-10/g if soya, starch and other filling agents are used.

Casings

MOQ may apply

sachets @ 1 kg

| | | |
|--|---------|------------|
| | 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 |

52.057 Chicken Mortadella [MSG-free] **from 11.80 €/kg**
Premium seasoning for poultry sausage

Premium seasoning for sandwich sausages made from poultry meat, including Chicken Mortadella. Turkey Lyoner, Chicken Bologna, Chicken Cold Cuts, and others.



Spices (e.g. mustard), salt, flavourings, yeast extract, maltodextrin, dextrose, hydrolysed vegetable protein, sunflower oil, separating agent [E 551].

Only 6 g/kg [0.6%].

Recipes

Casings

MOQ may apply

Your category **Food Ingredients | Spices & More**

52.057 Chicken Mortadella [MSG-free] (continued) from 11.80 €/kg

Premium seasoning for poultry sausage

sachets @ 1 kg

| | |
|---------|------------|
| 1 kg | 15.75 €/kg |
| 20 kg | 14.95 €/kg |
| 100 kg | 14.15 €/kg |
| 200 kg | 13.35 €/kg |
| 500 kg | 12.60 €/kg |
| 1000 kg | 11.80 €/kg |

12.007 Chicken Mortadella Combi from 12.35 €/kg

Flavour & Binder for Chicken Mortadella

Specially formulated seasoning plus binder for sandwich type poultry sausage, such as Bologna, Lyoner, and Mortadella. Use colour stabilizer in addition, if desired.

Spices, stabiliser - diphosphate [E 450], flavour enhancer - monosodium glutamate [E 621], disodium guanylate [E 627] and disodium inosinate [E 631], maltodextrin, dextrose, spice extracts.

7 g/kg total recipe weight.

10-12 g/kg if soya, starch or other filling agents are used.

Recipes

MOQ may apply

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 |

10.342 Chicken Nuggets [Original] from 9.45 €/kg

Premium seasoning for processed chicken

Premium flavouring for Chicken Nuggets and other chicken parts, fried and frozen. Also suitable for Chicken Pop Corn, Burgers and Chicken Fingers. Very well balanced flavour profile.

Dextrose, salt, HVP (hydrolysed vegetable protein), flavouring, sugar, spices, sunflower oil, separating agent [E 551].

Recipes

Use 6 g/kg total recipe weight

Use BouillonMaxx Chicken if extra chicken flavour is desired

MOQ may apply



Your category **Food Ingredients | Spices & More**

10.342 Chicken Nuggets [Original] (continued) **from 9.45 €/kg**
Premium seasoning for processed chicken

| | | |
|----------------|---------|------------|
| 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 |

10.701 Chicken Nuggets [Spicy] **from 16.40 €/kg**
Complete blend for spicy Chicken Nuggets

Complete blend of flavour and function for spicy Chicken Nuggets. No other ingredients for binding needed. Use predust, batter and crumb in addition, if desired.

Spices, dextrose, salt, stabiliser [E 450, E 451], granulated broth (HVP, salt, sunflower oil), sugar, spice extracts , flavour enhancer [E 621], separating agent [E 551], flavouring.

16 g/kg [1.6%]
 Recipes
 MOQ may apply

sachets @ 1 kg



| | |
|---------|------------|
| 1 kg | 21.90 €/kg |
| 20 kg | 20.80 €/kg |
| 100 kg | 19.70 €/kg |
| 200 kg | 18.60 €/kg |
| 500 kg | 17.50 €/kg |
| 1000 kg | 16.40 €/kg |

40.216 Chilies 'extra' powder **from 6.10 €/kg**
20,000-30,000 Scoville units [very hot]

For spicy barbecue sauces, roasts and meat products, sausage specialties and meat containing salads.

Chilies

Use as desired, but carefully - very hot!
 MOQ may apply

bags @ 25 kg



| | |
|---------|-----------|
| 1 kg | 6.70 €/kg |
| 100 kg | 6.60 €/kg |
| 200 kg | 6.50 €/kg |
| 500 kg | 6.40 €/kg |
| 1000 kg | 6.30 €/kg |
| 1500 kg | 6.10 €/kg |

40.090 Chilies flakes **from 10.40 €/kg**
[with seeds]

Your category **Food Ingredients | Spices & More**

40.090 Chilies flakes (continued) **from 10.40 €/kg**
[with seeds]

Original import from China.

Chilies

Use as desired.
 MOQ may apply

sachets @ 1 kg



| | |
|---------|------------|
| 1 kg | 11.00 €/kg |
| 100 kg | 10.90 €/kg |
| 200 kg | 10.80 €/kg |
| 500 kg | 10.70 €/kg |
| 1000 kg | 10.60 €/kg |
| 1500 kg | 10.40 €/kg |

40.015 Chilies Powder [Cayenne Pepper] **from 6.30 €/kg**
5,000 Scoville Units [medium hot]

For spicy barbecue sauces, roasts and meat products, sausage specialties and meat containing salads.

Chilies

Use as desired, but very carefully - hot [5,000 Scoville units]!
 MOQ may apply

bags @ 25 kg



| | |
|---------|-----------|
| 1 kg | 6.90 €/kg |
| 100 kg | 6.80 €/kg |
| 200 kg | 6.70 €/kg |
| 500 kg | 6.60 €/kg |
| 1000 kg | 6.50 €/kg |
| 1500 kg | 6.30 €/kg |

41.101 Chillies extract **from 9.05 €/kg**
50,000 Scoville units [extremely hot]

Chili [capsicum] for all food products, ready meals, soups, sauces and others.

Spice extract - chillies extract

Other ingredients:

Rape oil, sunflower oil, emulsifier [E 471].

Recommended Labeling Declaration:Chillies extract.





Your category **Food Ingredients | Spices & More**

41.101 Chillies extract (continued) from 9.05 €/kg

50,000 Scoville units [extremely hot]

Use as desired, but very carefully - very hot!
Important: Shake well before use! Pre-mix with other ingredients for best distribution results.
MOQ may apply

| | |
|---------|------------|
| 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 |

Re-sealable PE-cans @ 7 kg

10.092 China Seasoning from 9.45 €/kg

Exotic seasoning with salt

Typical Chinese seasoning with salt for many food applications, including stir-fry's, chicken wings, meat strips, finger food and other QSR foods. Best with pork and chicken.

Spices, iodised salt (salt, potassium iodate), flavour enhancer [E 621, E 627, E 631], sugar, hydrolysed vegetable protein, lemon fruit powder, leek, flavourings.

Use as desired; we recommend 20 g/kg
Recipes
MOQ may apply



| | |
|---------|------------|
| 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

40.100 Chives dried 2-3 mm from 12.90 €/kg

dried leaves

For all meat, poultry, fish and other food products. For all soups and salads, for vegetable dishes and light sauces.

Chives.

Use as desired

PE-bags @ 12 kg





Your category **Food Ingredients | Spices & More**

40.100 Chives dried 2-3 mm (continued) **from 12.90 €/kg**
dried leaves

| | |
|---------|------------|
| 1 kg | 13.50 €/kg |
| 100 kg | 13.40 €/kg |
| 200 kg | 13.30 €/kg |
| 500 kg | 13.20 €/kg |
| 1000 kg | 13.10 €/kg |
| 1500 kg | 12.90 €/kg |

55.045 Chorizo Classic **from 8.90 €/kg**
Premium Seasoning for Spanish Style Sausage

Exquisite blend of spices and antioxidant for bratwurst and grill sausage. For fresh/frozen and pre-cooked bratwurst. Seasoning is developed especialy for the spicy Spanish Chorizo Sausage.



Salt, spices, dextrose, beetroot-juice-powder, spice extracts, antioxidant [E 300], separating agent [E 551].

36 g/kg, or use as desired.

[Recipes](#)

[Collagen Casings](#)

[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 |

sachets @ 1 kg

40.046 Cinnamon ground **from 6.35 €/kg**
Selected, choice quality

Ground cinnamon for sweet sauces, jam, pudding, marmelade, plums, and mixed pickles. Also for milk rice, ice cream, bakery and confectionary products, especially christmas confectionary.



Cinnamon.

Use as desired. However, no more than 1 g/kg food product (suggestion).

bags @ 20 kg

| | |
|---------|-----------|
| 1 kg | 6.95 €/kg |
| 100 kg | 6.85 €/kg |
| 200 kg | 6.75 €/kg |
| 500 kg | 6.65 €/kg |
| 1000 kg | 6.55 €/kg |
| 1500 kg | 6.35 €/kg |

40.073 Cloves ground **from 18.55 €/kg**
Selected, choice quality



Your category **Food Ingredients | Spices & More**

40.073 Cloves ground (continued) from 18.55 €/kg

Selected, choice quality

Fine ground cloves for many dishes, including roasts, fish brines [pickled herring], venison and others. In the meat industry, cloves are used for spicy blood and tongue sausage and bratwurst.

Cloves

Use as desired.
MOQ may apply

bags @ 25 kg



| | |
|---------|------------|
| 1 kg | 19.15 €/kg |
| 100 kg | 19.05 €/kg |
| 200 kg | 18.95 €/kg |
| 500 kg | 18.85 €/kg |
| 1000 kg | 18.75 €/kg |
| 1500 kg | 18.55 €/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

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 |

10.039 Cooked Salami Classic from 16.40 €/kg

Seasoning for semi-dry sausage

Exquisite blend of spices for cooked salami. Contains delicate garlic flavour, and citric acid as acidifier. Blend of coarse and fine spices to add value. No added MSG.

Spices , dextrose, sugar, mustard flour, acidifier - citric acid [E 330], spice extracts.



Your category **Food Ingredients | Spices & More**

10.039 Cooked Salami Classic (continued) **from 16.40 €/kg**
Seasoning for semi-dry sausage

5 g/kg total recipe weight.

Recipes

Casings

MOQ may apply

sachets @ 1 kg

| | |
|---------|------------|
| 1 kg | 21.90 €/kg |
| 20 kg | 20.80 €/kg |
| 100 kg | 19.70 €/kg |
| 200 kg | 18.60 €/kg |
| 500 kg | 17.50 €/kg |
| 1000 kg | 16.40 €/kg |

12.014 Cooked Salami Combi **from 9.90 €/kg**
Flavour & Function for Cooked/Smoked Salami

Complete blend of spices and functional ingredients for semi-dry sausage specialities, including Cooked Salami and other hot smoked sausage products.

Spices, mustard flour, salt, dextrose, hydrolysed vegetable protein (HVP from soya), sucrose, stabiliser - diphosphate [E 450], antioxidant - ascorbic acid [E 300], spice extracts.

10 g/kg total recipe weight [1%]

Recipes

Casings

MOQ may apply

sachets @ 1 kg



| | |
|---------|------------|
| 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 |

40.033 Coriander ground **from 5.25 €/kg**
Selected, choice quality

Selected, choice quality coriander for meat and poultry products, and as an ingredients for sausage spices [breakfast sausage, grill sausage, South African Boerewors]. Pepper substitute. A must for every curry.

Coriander (spice)

Use as desired.

MOQ may apply



Your category **Food Ingredients | Spices & More**

40.033 Coriander ground (continued) **from 5.25 €/kg**
Selected, choice quality

| | | |
|--------------|---------|-----------|
| | 1 kg | 5.85 €/kg |
| bags @ 20 kg | 100 kg | 5.75 €/kg |
| | 200 kg | 5.65 €/kg |
| | 500 kg | 5.55 €/kg |
| | 1000 kg | 5.45 €/kg |
| | 1500 kg | 5.25 €/kg |

42.089 Cumin ground **from 13.70 €/kg**
Selected, choice quality

Cumin is a typical spice for blending, with a slight similarity to caraway. Basic ingredient for curry. Use for exotic dishes, especially Asian. Use carefully!

Cumin.

Use as desired but economically!

bags @ 20 kg



| | | |
|--|---------|------------|
| | 1 kg | 14.30 €/kg |
| | 100 kg | 14.20 €/kg |
| | 200 kg | 14.10 €/kg |
| | 500 kg | 14.00 €/kg |
| | 1000 kg | 13.90 €/kg |
| | 1500 kg | 13.70 €/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.



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.

Your category **Food Ingredients | Spices & More**

11.004 CURE MIX 10 (continued) **from 2.40 €/kg**
Concentrated Curing Salt [NCS]

sachets @ 2 kg

| | |
|----------|-----------|
| 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 |

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

| | |
|----------|-----------|
| 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 |

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

40.040 Curry Madras **from 8.90 €/kg**
Medium hot, made from an original Indian recipe

Medium hot curry from an original Indian recipe, for all food products, especially Indian cuisine and ethnic food products.



Turmeric, cumin, coriander, fenugreek, parsley, chili, garlic, fennel, spices.

Your category **Food Ingredients | Spices & More**

40.040 Curry Madras (continued) from 8.90 €/kg

Medium hot, made from an original Indian recipe

| | | |
|------------------------------|---------|------------|
| | 1 kg | 11.90 €/kg |
| 15-20 g/kg or use as desired | 20 kg | 11.30 €/kg |
| MOQ may apply | 100 kg | 10.70 €/kg |
| | 200 kg | 10.10 €/kg |
| bags @ 25 kg | 500 kg | 9.50 €/kg |
| | 1000 kg | 8.90 €/kg |

40.042 Curry Pirate from 9.45 €/kg

Spicy-hot, made from an original Indian recipe

Spicy-hot curry flavour for many dishes and prepared meals. The authentic flavour of Indian cuisine! Great aroma!

Turmeric, coriander, cumin, fenugreek, fennel, chillies, garlic, parsley, spices.

Use as desired, but carefully - hot!
MOQ may apply

bags @ 25 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 |

10.197 Debrecziner Classic from 11.05 €/kg

seasoning for Debrecziner sausage

Exquisite blend of spices and antioxidant for cooked salami. Contains delicate garlic flavour. Blend of coarse and fine spices for maximum acceptance. No added MSG.

Spices, dextrose, acidifier [E 330, E 334], antioxidant [E300], flavouring.

Use binder and colour stabilizer in addition, if desired.

7.5 g/kg total recipe weight.

Recipes

Collagen Casings

MOQ may apply

sachets @ 1 kg



| | |
|---------|------------|
| 1 kg | 14.75 €/kg |
| 20 kg | 14.00 €/kg |
| 100 kg | 13.25 €/kg |
| 200 kg | 12.50 €/kg |
| 500 kg | 11.80 €/kg |
| 1000 kg | 11.05 €/kg |

Your category **Food Ingredients | Spices & More**

40.080 Dill tips **from 17.55 €/kg**
Premium quality, stemless

Finely chopped and dried, pure dill tips from young plants. For soups, sauces, meat and fish dishes. Also suitable for seasoning potatoes, vegetables and salads.



Dill

Use as desired.
 MOQ may apply

cartons à 10 kg

| | |
|---------|------------|
| 1 kg | 18.15 €/kg |
| 100 kg | 18.05 €/kg |
| 200 kg | 17.95 €/kg |
| 500 kg | 17.85 €/kg |
| 1000 kg | 17.75 €/kg |
| 1500 kg | 17.55 €/kg |

89.334 Doner Footplate **from 63.00 €/pcs**
stainless steel, with 2 handles

Doner footplate to carry doner skewers.

Specification:
 Dimensions: 251 x 251 x 128 mm
 Thickness of the Footplate: 4 mm



1 pcs 63.00 €/pcs

89.333 Doner Kebap Skewer **from 43.00 €/pcs**
stainless steel, with Spike and Plate

Doner Kebap skewer for easy spiking of Doner Kebap, Shawarma & Co.

Specification:
 Sleeve with Spike: 12 x 12 x 752 mm
 Plate: Ø 300 mm
 Top hole: Ø 7 mm
 Payload: 20 kg



1 pcs 43.00 €/pcs

89.337 Doner Kebap Trolley, stainless steel, 2 Levels **from 1,070.00 €/pcs**
with 2 x 4 hanging bars

Stainless steel Doner Kebap trolley for internal transportation of Doner Kebap skewers, such as between production floor and freezer. USP: Both outside bars of the lower level are removable.



Your category **Food Ingredients | Spices & More**

89.337 Doner Kebap Trolley, stainless steel, 2 Levels (continued) **from 1,070.00 €/pcs**
with 2 x 4 hanging bars

1 pcs 1,070.00
 €/pcs

Specification:
 Levels: 2, for skewers of up to 840 mm length
 Dimensions: 1,280 x 800 x 1,950 mm
 Wheel size: Ø 150 mm
 Payload: 600 kg
 Weight: ca. 54 kg

89.338 Doner Kebap Trolley, stainless steel, 3 Levels **from 1,265.00 €/pcs**
with 3 x 4 hanging bars

1 pcs 1,265.00
 €/pcs

Stainless steel Doner Kebap trolley for internal transportation of Doner Kebap skewers, such as between production floor and freezer. USP: Both outside bars of both lower levels are removable.



Specification:
 Levels: 3, for skewers of up to 560 mm length
 Dimensions: 1,280 x 800 x 1,950 mm
 Wheel size: Ø 150 mm
 Payload: 600 kg
 Weight: ca. 54 kg

89.311 Doner Sleeves [Aluminium] - 350 mm **from 0.60 €/pcs**
square tube, for multiple use

1 pcs 0.60 €/pcs

Doner Sleeves (Sticks), made of aluminium to spike doner meat. Food proof. For multiple use.



Specification:
 15 x 15 x 1.0 mm
 Packaging Details:
 cartons @ 90 sleeves = MOQ
 Pallets @ XX cartons
 Choose between 9 different lengths.

89.301 Doner Sleeves [Cardboard] 350mm - 350 mm **from 35.00 €/carton**
Alu/Alu coated, for singular use



Your category **Food Ingredients | Spices & More**

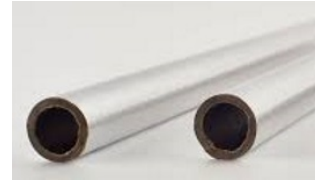
89.301 Doner Sleeves [Cardboard] 350mm - 350 mm (continued) **from 35.00 €/carton**

Alu/Alu coated, for singular use

Premium quality Doner Sleeves (Sticks), aluminium coated inside and outside.

Food proof. Made in Germany.

Doner Sleeves for multiple use, made of aluminium and stainless steel, are also available for multiple use.



1 carton 35.00
€ / carton

Price per carton of 224 sleeves

When comparing prices, always compare the price per 1,000 sleeves, not the price per carton.

Specification:

Wall thickness: 2.5 mm

Inner core diameter: 17 mm

Packaging Details:

Pallets @ 20-40 cartons, depending on sleeve length. 1 pallet = MOQ

Choose between 9 different lengths here:

cartons of 224 sleeves

89.332 Doner Spike (Skewering Aid) round **from 36.50 €/pcs**

stainless steel, for round Doner sleeves

Round tube skewing aid for round Doner sleeves (sticks), like from cardboard.



Specification:

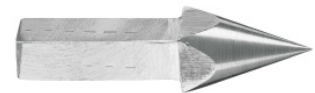
Ø 21.5 mm x 70 mm

1 pcs 36.50 €/pcs

89.331 Doner Spike (Skewering Aid) square tube **from 35.00 €/pcs**

stainless steel, for square Doner sleeves

Square tube skewing aid for square Doner sleeves (sticks), like from aluminium and stainless steel



Specification:

15 x 15 x 70 mm

Your category **Food Ingredients | Spices & More**

89.331 Doner Spike (Skewering Aid) square tube (continued) **from 35.00 €/pcs**
stainless steel, for square Doner sleeves

1 pcs 35.00 €/pcs

89.336 Doner Transport Trolley stainless steel **from 440.00 €/pcs**
for Doner sleeves

Stainless steel transport trolley for Doner Kebap sleeves (sticks).
 Room for ca. 800 sleeves 15 x 15 mm. Bowl with 6 compartments, with drainage holes in the base.



1 pcs 440.00 €/pcs

Specification:

Dimensions: 600 x 410 x 750 mm

Wheel size: Ø 125 mm

Weight: ca. 18 kg

10.296 DryFit Marinade BBQ Hot & Smoky **from 12.90 €/kg**
Dry Marinade and Base for Wet Marinade

Dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



Spices, salt, sugar, modified starch (waxy maize), HVP, spice extracts, sunflower oil, thickener [E 412, E 415].

Recipes

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 8-10% to the food product.

MOQ may apply

sachets @ 1 kg

| | |
|---------|------------|
| 1 kg | 17.20 €/kg |
| 20 kg | 16.30 €/kg |
| 100 kg | 15.45 €/kg |
| 200 kg | 14.60 €/kg |
| 500 kg | 13.75 €/kg |
| 1000 kg | 12.90 €/kg |

10.291 DryFit Marinade Buffalo Wings **from 9.90 €/kg**
Dry Marinade and Base for Wet Marinade

Your category **Food Ingredients | Spices & More**

10.291 DryFit Marinade Buffalo Wings (continued) **from 9.90 €/kg**
Dry Marinade and Base for Wet Marinade

Dry marinade to add value and to manufacture a marinade for Buffalo Chicken Wings
 USP:
 All ingredients remain floating
 The marinade adheres well to the chicken skin.



Spices, salt, sugar, dry-glucose-syrup, acidity regulator [E 262], hydrolysed vegetable protein (HVP), flavouring, sunflower oil, separating agent [E 551].Recipes

| | |
|---------|------------|
| 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 |

40% DryFit Marinade
 60% cold water
 Blend DryFit with the water using a mixer or blender. From this marinade, use 8-10% to the food product.
 MOQ may apply

sachets @ 1 kg

10.289 DryFit Marinade Hot Curry **from 10.65 €/kg**
Dry Marinade and Base for Wet Marinade

Dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.
 USP:
 All ingredients remain floating
 The marinade adheres well to the meat.



Spices, salt, maltodextrin, modified starch (waxy maize), HVP, spice extracts, sunflower oil, thickener [E 412, E 415].
 Recipes

30% DryFit Marinade
 20% vegetable oil
 50% cold water
 Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 8-10% to the food product.
 MOQ may apply

Your category **Food Ingredients | Spices & More**

10.289 DryFit Marinade Hot Curry (continued) **from 10.65 €/kg**
Dry Marinade and Base for Wet Marinade

| | | |
|----------------|---------|------------|
| | 1 kg | 14.25 €/kg |
| sachets @ 1 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 |

10.269 DryFit Marinade Oriental **from 9.90 €/kg**
Dry Marinade and Base for Wet Marinade

Orange coloured dry marinade for oriental QSR and convenience food items requiring oriental flavour.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



Salt, spices, sugar, modified starch, flavour enhancer E 621, herbs, thickening agent [E 412, E 415], acidifier [E 330], separating agent [E 551].

Recipes

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.

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 @ 1 kg

10.210 DryFit Marinade Piri-Piri **from 9.45 €/kg**
Dry Marinade and Base for Wet Marinade

Red dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



Spices, salt, sugar, modified waxy maize starch, spice extracts, thickening agent [E 412, E 415], acidifier [E 330], separating agent [E 551].

Recipes

Your category **Food Ingredients | Spices & More**

10.210 DryFit Marinade Piri-Piri (continued) **from 9.45 €/kg**
Dry Marinade and Base for Wet Marinade

30% DryFit Marinade
 20% vegetable oil
 50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.

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 |

10.287 DryFit Marinade Tandoori **from 9.90 €/kg**
Dry Marinade and Base for Wet Marinade

Dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.

USP:

All ingredients remain floating

The marinade adheres well to the meat.

Salt, spices, dry-glucose-syrup, modified starch, hydrolysed veg. protein (HVP), sunflower oil, spice extract, thickener - guar gum [E 412], xanthan [E 415].

Recipes

30% DryFit Marinade
 20% vegetable oil
 50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 8-10% to the food product.

MOQ may apply

sachets @ 1 kg



| | |
|---------|------------|
| 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 |

10.268 DryFit Marinade Teriyaki **from 11.05 €/kg**
Dry Marinade and Base for Wet Marinade

Brownish dry marinade for Teriyaki QSR food and other convenience food items requiring Teriyaki flavour.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



Your category **Food Ingredients | Spices & More**

10.268 DryFit Marinade Teriyaki (continued) **from 11.05 €/kg**
Dry Marinade and Base for Wet Marinade

Salt, spices, sugar, soya sauce powder, modified starch, dry caramel sugar, flavour enhancer [E 621], flavouring, sesame seed, thickening agent [E 412, E 415], acidifier [E 330], honey powder.

| | |
|---------|------------|
| 1 kg | 14.75 €/kg |
| 20 kg | 14.00 €/kg |
| 100 kg | 13.25 €/kg |
| 200 kg | 12.50 €/kg |
| 500 kg | 11.80 €/kg |
| 1000 kg | 11.05 €/kg |

30% DryFit Marinade
 20% vegetable oil
 50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.

MOQ may apply

sachets @ 1 kg

10.271 DryFit Marinade Tikka **from 8.90 €/kg**
Dry Marinade and Base for Wet Marinade

Red dry marinade for Chicken Tikka and other convenience food items requiring Tikka flavour.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



Spices, salt, sugar, modified starch, yeast extract, spice extracts, thickening agent [E 412, E 415], acidifier [E 330], separating agent [E 551].

Recipes

| | |
|---------|------------|
| 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 |

30% DryFit Marinade
 20% vegetable oil
 50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.

MOQ may apply

sachets @ 1 kg

Your category **Food Ingredients | Spices & More**

52.083 DryFit+ Marinade Barbecue **from 8.90 €/kg**

Dry Marinade with Glace Appeal for Meat Products

Reddish dry marinade with visible spice particles to add value to meat and food products.

USP:

DryFit+ wraps the meat like a liquid marinade. Also suitable for film packed goods.



Spices, palm oil, sugar, salt, smoke flavouring, spice extracts, separating agent [E 551].

Recipes

40 g/kg [4%] or as desired.

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 |

10.087 Farmer Smoked Meat **from 7.95 €/kg**

Seasoning and ingredient for dry cured meat

Flavouring and functional ingredient for safe and reliable maturing of dry [aged] hams, such as Westphalian, Black Forest.

Accelerated salt penetration. Supports tenderizing process and colour development. Requires expert knowledge.

Sugar, dextrose, salt, mustard seeds, spices stabiliser - sodium-L-ascorbate [E 301].

MOQ may apply

Ham Maturing in 3 steps:

1 pre-blend 20 kg curing salt + 1 kg #10.087

2 pre-blend 6 kg curing salt + 14 kg regular salt + 65 g saltpeter + 1 kg #10.087

3 pre-blend 20 kg regular salt + 120 g saltpeter + 1 kg #10.087

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 |

40.096 Fennel ground **from 7.90 €/kg**

Selected, choice quality

Your category **Food Ingredients | Spices & More**

40.096 Fennel ground (continued) **from 7.90 €/kg**

Selected, choice quality

Fresh tasting fennel for bread and confectionery, soups, sauces and maritime dishes.

Fennel

Use as desired
MOQ may apply

bags @ 25 kg



| | |
|---------|-----------|
| 1 kg | 8.50 €/kg |
| 100 kg | 8.40 €/kg |
| 200 kg | 8.30 €/kg |
| 500 kg | 8.20 €/kg |
| 1000 kg | 8.10 €/kg |
| 1500 kg | 7.90 €/kg |

40.196 Fennel ground **from 7.45 €/kg**

Selected, choice quality

Fresh tasting fennel for bread and confectionery, soups, sauces and maritime dishes.

Fennel

Use as desired.
MOQ may apply

bags @ 20 kg



| | |
|---------|-----------|
| 1 kg | 8.05 €/kg |
| 100 kg | 7.95 €/kg |
| 200 kg | 7.85 €/kg |
| 500 kg | 7.75 €/kg |
| 1000 kg | 7.65 €/kg |
| 1500 kg | 7.45 €/kg |

40.095 Fenugreek ground (spice) **from 4.45 €/kg**

Selected, choice quality

Exotic spice. Essential spice for all curry blends. Also suitable for local cheese and bread specialties. Important ingredient for Indian cuisine.

Fenugreek

use as desired
MOQ may apply



Your category **Food Ingredients | Spices & More**

40.095 Fenugreek ground (spice) (continued) **from 4.45 €/kg**
Selected, choice quality

| | | |
|--------------|---------|-----------|
| | 1 kg | 5.05 €/kg |
| bags @ 25 kg | 100 kg | 4.95 €/kg |
| | 200 kg | 4.85 €/kg |
| | 500 kg | 4.75 €/kg |
| | 1000 kg | 4.65 €/kg |
| | 1500 kg | 4.45 €/kg |

11.151 FibreMaxx EF 200 **from 3.20 €/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 | 3.70 €/kg |
| | 12 kg | 3.70 €/kg |
| | 600 kg | 3.60 €/kg |
| | 1200 kg | 3.50 €/kg |
| | 2400 kg | 3.40 €/kg |
| | 6600 kg | 3.30 €/kg |
| | 14400 kg | 3.20 €/kg |

11.153 FibreMaxx EF 60 **from 3.20 €/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.

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

Use according to recipe; we recommend 5-10 g/kg [0.5-1%] in brines.

FibreMaxx EF 60 can be used in modern injectors due to its short fibre length.

Packaging details:

pallets à 24 bags = 600 kg = MOQ



Your category **Food Ingredients | Spices & More**

11.153 FibreMaxx EF 60 (continued) **from 3.20 €/kg**
Pea fibre for food applications

| | | |
|--------------|----------|-----------|
| | 1 kg | 3.70 €/kg |
| bags @ 25 kg | 25 kg | 3.70 €/kg |
| | 750 kg | 3.60 €/kg |
| | 1500 kg | 3.50 €/kg |
| | 3000 kg | 3.40 €/kg |
| | 8250 kg | 3.30 €/kg |
| | 17250 kg | 3.20 €/kg |

11.055 FibreMaxx WF 200 **from 3.35 €/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

bags @ 15 kg
 pallets @ 495 kg

| | | |
|--|----------|-----------|
| | 1 kg | 3.85 €/kg |
| | 15 kg | 3.85 €/kg |
| | 495 kg | 3.75 €/kg |
| | 990 kg | 3.65 €/kg |
| | 1980 kg | 3.55 €/kg |
| | 5445 kg | 3.45 €/kg |
| | 11385 kg | 3.35 €/kg |

11.162 FibreMaxx WF 300 **from 2.90 €/kg**
Wheat fibre texture improver 300 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 39 bags = 390 kg = MOQ

Your category **Food Ingredients | Spices & More**

11.162 FibreMaxx WF 300 (continued) **from 2.90 €/kg**
Wheat fibre texture improver 300 µm fibre length

| | | |
|------------------|----------|-----------|
| | 1 kg | 3.40 €/kg |
| bags @ 10 kg | 10 kg | 3.40 €/kg |
| pallets @ 390 kg | 500 kg | 3.30 €/kg |
| | 1000 kg | 3.20 €/kg |
| | 2000 kg | 3.10 €/kg |
| | 5500 kg | 3.00 €/kg |
| | 11500 kg | 2.90 €/kg |

11.069 FibreMaxx WF 90 **from 3.50 €/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.

FibreMaxx WF 90 can be used in modern injectors due to its short fibre length.

Packaging details:
 pallets à 30 bags = 600 kg = MOQ

bags @ 20 kg

| | |
|----------|-----------|
| 1 kg | 4.00 €/kg |
| 15 kg | 4.00 €/kg |
| 600 kg | 3.90 €/kg |
| 1200 kg | 3.80 €/kg |
| 2400 kg | 3.70 €/kg |
| 6600 kg | 3.60 €/kg |
| 13800 kg | 3.50 €/kg |

11.054 FibreMaxx WKF 0030 **from 4.40 €/kg**
Blend of wheat and potato fibre for food

Blend of wheat and potato fibre. Especially suitable for meat product applications, including sausages, burgers and meat chunks. Improves texture and serves as a fat replacer.



Wheat fibre, potato fibre.
 GMO-free. 2 years shelf life

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

Packaging details:
 pallets à 39 bags = 585 kg = MOQ



Your category **Food Ingredients | Spices & More**

11.054 FibreMaxx WKF 0030 (continued) from 4.40 €/kg

Blend of wheat and potato fibre for food

bags @ 15 kg
pallets @ 585 kg

| | |
|----------|-----------|
| 1 kg | 4.90 €/kg |
| 15 kg | 4.90 €/kg |
| 585 kg | 4.80 €/kg |
| 1170 kg | 4.70 €/kg |
| 2340 kg | 4.60 €/kg |
| 6435 kg | 4.50 €/kg |
| 13455 kg | 4.40 €/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 **Food Ingredients | Spices & More**

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

| | |
|---------|-----------|
| 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 |

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.

sachets @ 1 kg

10.516 FlavoMaxx Fried Chicken [Hot & Spicy] **from 7.05 €/kg**
Brine flavouring, completely water-soluble

Spicy Chicken flavoured extract seasoning for chicken parts and QSR foods from chicken. Use in brines.



Salt, flavour enhancer ? monosodium glutamate [E 621], spices, flavouring.
 Recipes

Your category **Food Ingredients | Spices & More**

10.516 FlavoMaxx Fried Chicken [Hot & Spicy] (continued) **from 7.05 €/kg**
Brine flavouring, completely water-soluble

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.
 MOQ may apply

| | |
|---------|-----------|
| 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 |

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.

4 g/kg total recipe
 Recipes
 Collagen Casings
 MOQ may apply



| | |
|---------|------------|
| 1 kg | 18.90 €/kg |
| 20 kg | 17.95 €/kg |
| 100 kg | 17.00 €/kg |
| 200 kg | 16.05 €/kg |
| 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].



Your category **Food Ingredients | Spices & More**

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

Only 4-5 g/kg total recipe weight.

Recipes

Casings

MOQ may apply

| | |
|---------|------------|
| 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 |

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].

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



Your category **Food Ingredients | Spices & More**

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

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

| | |
|---------|------------|
| 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 |

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

| | |
|---------|------------|
| 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 |

sachets @ 1 kg

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].

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

MOQ may apply

Your category **Food Ingredients | Spices & More**

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

| | | | | | | | | | | | | | |
|--------------|---|------|-----------|-------|-----------|--------|-----------|--------|-----------|--------|-----------|---------|-----------|
| bags @ 25 kg | <table border="0"> <tr><td>1 kg</td><td>9.45 €/kg</td></tr> <tr><td>20 kg</td><td>8.95 €/kg</td></tr> <tr><td>100 kg</td><td>8.50 €/kg</td></tr> <tr><td>200 kg</td><td>8.00 €/kg</td></tr> <tr><td>500 kg</td><td>7.55 €/kg</td></tr> <tr><td>1000 kg</td><td>7.05 €/kg</td></tr> </table> | 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 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 | | | | | | | | | | | | |

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.



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.

Your category **Food Ingredients | Spices & More**

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

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

| | |
|---------|-----------|
| 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 |

64.500 FriFlex Casing red 85/500 **from 348.00 €/Meter**
Stuffed (finished) diameter 92 mm

FriFlex casings are made from Polyamide (PA). FriFlex casings are smoke, oxygen and moisture proof.

This is why they are ideal for manufacturing of cooked, unsmoked sausages, such as Mortadella, Bologna and others.



FriFlex casings are available in reels, shirred (compressed) strands and in pre-tied pieces.

FriFlex casings are available in many calibres and colours. Please refer to the Product & Price List below.

FriFlex casings should be soaked in luke warm water for 30 minutes to prevent bursting during filling and cooking, and wrinkle-free shrinking during the cooling phase.

30,000 meters

| | |
|------------|---------|
| 1 Meter | 464.00 |
| 20 Meter | €/Meter |
| 100 Meter | 440.80 |
| 200 Meter | €/Meter |
| 500 Meter | 417.60 |
| 1000 Meter | €/Meter |
| | 394.40 |
| | €/Meter |
| | 371.20 |
| | €/Meter |
| | 348.00 |
| | €/Meter |

57.002 Garlic & Herb **from 7.40 €/kg**
MSG-free universal marinade for meat

Universal garlic and herb marinade for BBQ-meats, making meat irresistible. Use as a base for your favourite meat sauce and salad dressing. Provides long-lasting product shine. Prevents the loss of meat juice.

Water, rape oil, iodised salt(salt, potassium iodate) , vinegar, sweet whey powder, spices , sugar, thickener - xanthan gum [E 415], spice extracts.

No added preservatives, MSG, or gluten.



Your category **Food Ingredients | Spices & More**

57.002 Garlic & Herb (continued) **from 7.40 €/kg**
MSG-free universal marinade for meat

100 g/kg meat [10%].
 MOQ may apply

buckets @ 2.5 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 |

52.003 Garlic & Pepper **from 17.15 €/kg**
Seasoning & Dry Marinade [with salt]

Colourful, coarse blend of whole and cracked spiced and salt to add value to meat products, fish and poultry products. Also for lamb, beef meat and roasts. Good salad dressing seasoning.

Spices, salt, spice extracts, flavour enhancer [E 621], barley malt.

Use as desired; we recommend 15-20 g/kg.
 MOQ may apply

sachets @ 1 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 |

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

poly-cans @ 3 kg



| | |
|---------|-----------|
| 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 |



Your category **Food Ingredients | Spices & More**

40.137 Garlic granulate 0.1-0.5 mm **from 4.95 €/kg**

fine granules [semolina], cleaned and sieved

Standardized fine granulated garlic, approx. 0.5-1 mm, for many food products, including burgers, sausage products and other processed meat products.



Garlic

Use as desired and according to recipe.
MOQ may apply

cartons @ 25 kg

| | |
|---------|-----------|
| 1 kg | 5.55 €/kg |
| 100 kg | 5.45 €/kg |
| 200 kg | 5.35 €/kg |
| 500 kg | 5.25 €/kg |
| 1000 kg | 5.15 €/kg |
| 1500 kg | 4.95 €/kg |

40.087 Garlic granulate 0.5-1 mm **from 6.40 €/kg**

medium sized granules, cleaned and sieved

Standardized medium sized granulated garlic, approx. 0.5-1 mm, for many food products, including burgers, sausage products and other processed meat products.



Garlic

Use as desired and according to recipe.
MOQ may apply

cartons @ 25 kg

| | |
|---------|-----------|
| 1 kg | 7.00 €/kg |
| 100 kg | 6.90 €/kg |
| 200 kg | 6.80 €/kg |
| 500 kg | 6.70 €/kg |
| 1000 kg | 6.60 €/kg |
| 1500 kg | 6.40 €/kg |

40.128 Garlic granulate 2-3 mm **from 5.95 €/kg**

coarse sized granules, cleaned and sieved

Standardized coarse granulated garlic, approx. 2-3 mm, for many food products, including burgers, sausage products and other processed meat products.



Garlic.

Use as desired.

Your category **Food Ingredients | Spices & More**

40.128 Garlic granulate 2-3 mm (continued) **from 5.95 €/kg**
coarse sized granules, cleaned and sieved

| | | |
|-----------------|---------|-----------|
| cartons @ 25 kg | 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 | 5.95 €/kg |

40.006 Garlic Powder **from 4.80 €/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 | 5.40 €/kg |
| 100 kg | 5.30 €/kg |
| 200 kg | 5.20 €/kg |
| 500 kg | 5.10 €/kg |
| 1000 kg | 5.00 €/kg |
| 1500 kg | 4.80 €/kg |

11.025 GdL - Glucono delta-Lactone **from 3.80 €/kg**
Food Additive [E 575]

Especially suitable for production of fermented sausages, both spreadable and slicable, i.e. Teawurst, Cervelatwurst and, of course, Pepperoni and Salami. Reduces and regulates pH-value.

Acidifier - GDL (Glucono delta-Lactone) [E 575].

Prices:

Please send your inquiry with desired purchase quantity to:
info@ingredients.de.

3-5 g/kg total recipe weight

Packaging details:

pallets à 20 bags = 500 kg

MOQ may apply



Your category **Food Ingredients | Spices & More**

11.025 GdL - Glucono delta-Lactone (continued) **from 3.80 €/kg**
Food Additive [E 575]

| | | |
|--------------|---------|-----------|
| | 1 kg | 4.30 €/kg |
| bags @ 25 kg | 100 kg | 4.20 €/kg |
| | 200 kg | 4.10 €/kg |
| | 500 kg | 4.00 €/kg |
| | 1000 kg | 3.90 €/kg |
| | 1500 kg | 3.80 €/kg |

57.014 Geneva Spiced Oil **from 8.90 €/kg**
Universal meat dressing [clear]

Greenish marinade with lots of visible herbs and spices, including lovage, rosemary and pepper. Especially developed for lamb and beef. For grill and kitchen. Provides long-lasting product shine. Prevents the loss of meat juice.



Rape oil, spices, salt, palm fat (hardened), skimmed milk powder, anti caking agent - silica [E 551], emulsifier - acetate [E 472a].
 No added preservatives, MSG, or gluten.

100 g/kg meat [10 %].
 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 |

buckets @ 2.5 kg

40.004 Ginger ground **from 9.40 €/kg**
Premium Chinese Ginger

Selected, choice quality ginger for many food applications, including meat specialities. Especially for pâté and liver sausage.



Ginger

Use as desired
 MOQ may apply

bags @ 25 kg

| | | |
|--|---------|------------|
| | 1 kg | 10.00 €/kg |
| | 100 kg | 9.90 €/kg |
| | 200 kg | 9.80 €/kg |
| | 500 kg | 9.70 €/kg |
| | 1000 kg | 9.60 €/kg |
| | 1500 kg | 9.40 €/kg |

52.056 Gyros [MSG-free] **from 8.55 €/kg**
Seasoning & Dry Marinade [with salt]

Your category **Food Ingredients | Spices & More**

52.056 Gyros [MSG-free] (continued) **from 8.55 €/kg**
Seasoning & Dry Marinade [with salt]

Spices, salt, dextrose, sugar, rapeseed oil.

Use as desired; we recommend 15-20 g/kg.
 MOQ may apply

sachets @ 1 kg



| | |
|---------|------------|
| 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 |

10.301 Herbs de Provence **from 15.65 €/kg**
Authentic French Blend of Herbs

The authentic French blend of herbs for many meat, vegetable and salad applications. Contains precious lovage. The ultimate seasoning for lamb!

Rosemary, thyme, basil, marjoram, parsley, savory, oregano, chervil, lovage.

Use as desired.
 MOQ may apply

sachets @ 0.4 kg



| | |
|---------|------------|
| 1 kg | 20.90 €/kg |
| 20 kg | 19.85 €/kg |
| 100 kg | 18.80 €/kg |
| 200 kg | 17.75 €/kg |
| 500 kg | 16.70 €/kg |
| 1000 kg | 15.65 €/kg |

57.064 Honey-Turkey Spiced Oil **from 8.90 €/kg**
Meat dressing for poultry [clear]

Sweet marinade for chicken and turkey. Use to marinade all poultry meats. The unique honey-flavour profile brings out the best of your barbecue meats. Provides long-lasting product shine. Prevents the loss of meat juice.

Rape oil, raw cane sugar, salt, spices, palm fat (hardened), honey, dextrose, natural flavouring, anti caking agent - silica [E 551], emulsifier - acetate [E 472a].
 No added preservatives, MSG, or gluten.



Your category **Food Ingredients | Spices & More**

57.064 Honey-Turkey Spiced Oil (continued) **from 8.90 €/kg**
Meat dressing for poultry [clear]

100 g/kg meat [10%].
 Non Halal suitable.
 MOQ may apply

buckets @ 2.5 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 |

10.044 Hot Seasoning **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

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



| | |
|---------|------------|
| 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 |

52.029 Italian Herbs **from 17.15 €/kg**
Authentic Italian Herbs

Blend of Mediterranean herbs. Use in salads, sauces, pizza and pasta dishes.

Herbs (oregano, basil, thyme, rosemary, marjoram, sage).

Use as desired.

MOQ may apply



Your category **Food Ingredients | Spices & More**

52.029 Italian Herbs (continued) **from 17.15 €/kg**
Authentic Italian Herbs

| | | |
|----------------|---------|------------|
| | 1 kg | 22.90 €/kg |
| sachets @ 1 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 |

52.051 Kebap Seasoning **from 10.65 €/kg**
Spice blend for Kebap and Doner Kebap

Seasoning with salt for the authentic kebab meats, for lamb and poultry cuts. Use to add value to all meat products.

Spices, salt, dextrose, flavour enhancer [E 621].Recipes

Use as desired; we recommend 10 g/kg.
 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 |

89.068 Knife Robocut H 7000 by Potis **from 530.00 €/pcs**
Rotating Knife for Doner, Gyros, Shawarma & Co.

Electric rotating knife for professional cutting of Gyros, Doner Kebap, Shawarma & Co.
 Cutting capacity up to 60 kg per day
 Fully automatic washing programme
 Functional, ergonomic design. Waterproof



Nominal speed: 7,000 rpm
 Power: 120 W
 Handset weight: 900 g
 Cutting depth: 0-10 mm, continuously adjustable
 Each unit supplied includes
 spare knife
 sharpening tool
 grease for moving

Your category **Food Ingredients | Spices & More**

89.068 Knife Robocut H 7000 by Potis (continued) **from 530.00 €/pcs**
Rotating Knife for Doner, Gyros, Shawarma & Co.

1 pcs 530.00 €/pcs

12 months parts warranty
 Available Systems
 Robocut H 7000 for 60 kg daily capacity
 Robocut H 8000 for 90 kg daily capacity
 Robocut R 9000 for 200 kg daily capacity

89.066 Knife Robocut H 8000 by Potis **from 729.00 €/pcs**
Rotating Knife for Doner, Gyros, Shawarma & Co.

Electric rotating knife for professional cutting of Gyros, Doner
 Kebap, Shawarma & Co.
 Cutting capacity up to 90 kg per day
 Fully automatic washing programme
 Functional, ergonomic design. Waterproof



1 pcs 729.00 €/pcs

Nominal speed: 7,000 rpm
 Power: 200 W
 Handset weight: 910 g
 Cutting depth: 0-10 mm, continuously adjustable
 Each unit supplied includes
 spare knife
 sharpening tool
 grease for moving

12 months parts warranty
 Available Systems
 Robocut H 7000 for 60 kg daily capacity
 Robocut H 8000 for 90 kg daily capacity
 Robocut R 9000 for 200 kg daily capacity

11.251 KoloMaxx FM **from 28.10 €/kg**
Natural colouring for meat products

Your category **Food Ingredients | Spices & More**

11.251 KoloMaxx FM (continued) **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

52.036 Lemon & Pepper [coarse] **from 10.65 €/kg**
Seasoning & Dry Marinade [with salt]

Coarse, colourful blend of whole and cracked spices and coarse salt to add value to meat, fish and poultry products. The classic seasoning for Carpaccio from beef or salmon. Also suitable for outside decoration.



Salt, spices (mustard), hydrolysed vegetable protein - HVP (from soya), lemon fruit powder, acidifier ? citric acid [E 330], flavouring, sunflower oil, separating agent [E 551].

| | |
|---------|------------|
| 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 |

Like pepper: 10-20 g/kg [1-2 %] food product or use as desired.

MOQ may apply

sachets @ 1 kg

55.039 Liver Pâté Classic, fine CL **from 10.65 €/kg**
Premium Clean-Label Seasoning for Liver Sausage

Your category **Food Ingredients | Spices & More**

55.039 Liver Pâté Classic, fine CL (continued) from 10.65 €/kg

Premium Clean-Label Seasoning for Liver Sausage

Additive-free blend of exquisite spices for fine liver sausage and pâté. Pure blend of spices without MSG or spice extracts, flavours, nor aromas.

Dextrose, spices (pepper, ginger), salt.

7 g/kg
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 |

43.060 Mace from 40.00 €/kg

ground

Premium quality mace for various types of dishes, including soups, bakery products and sausages. Mace is the outer shell of the nutmeg.

Mace.

Use as desired, but economically. For sausages, we recommend 0.5-1 g/kg total recipe, besides other spices.

Also available in 25 kg bags.

Saving: ? 3.00/kg

sachets @ 1 kg



| | |
|---------|------------|
| 1 kg | 40.60 €/kg |
| 100 kg | 40.50 €/kg |
| 200 kg | 40.40 €/kg |
| 500 kg | 40.30 €/kg |
| 1000 kg | 40.20 €/kg |
| 1500 kg | 40.00 €/kg |

40.060 Mace ground [Nutmeg seed] from 31.60 €/kg

Selected premium quality

Premium quality mace for various types of dishes, including soups, bakery products and sausages. Mace is the outer shell of the nutmeg.

Mace

Use as desired, but economically. For sausages, we recommend 0.5-1 g/kg total recipe, besides other spices.

Also available in 1 kg sachets. Add ? 3.00/kg.

MOQ may apply



Your category **Food Ingredients | Spices & More**

40.060 Mace ground [Nutmeg seed] (continued) **from 31.60 €/kg**
Selected premium quality

| | | |
|--------------|---------|------------|
| | 1 kg | 32.20 €/kg |
| bags @ 25 kg | 100 kg | 32.10 €/kg |
| | 200 kg | 32.00 €/kg |
| | 500 kg | 31.90 €/kg |
| | 1000 kg | 31.80 €/kg |
| | 1500 kg | 31.60 €/kg |

40.053 Marjoram, rubbed **from 5.90 €/kg**
Choice quality (stemless)

Pure leaves of premium marjoram for many dishes, including potato and egg dishes. In the meat processing industry, marjoram is used for bratwurst, liver sausage, pâtés and blood and tongue sausage products.



Marjoram

Use as desired - use up to 5 g/kg in sausage.
 MOQ may apply

bags @ 20 kg

| | | |
|--|---------|-----------|
| | 1 kg | 6.50 €/kg |
| | 100 kg | 6.40 €/kg |
| | 200 kg | 6.30 €/kg |
| | 500 kg | 6.20 €/kg |
| | 1000 kg | 6.10 €/kg |
| | 1500 kg | 5.90 €/kg |

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
 360 kh @ pallet

| | | |
|--|---------|------------|
| | 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 |

Your category **Food Ingredients | Spices & More**

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 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 |

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

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.



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

| | |
|---------|-----------|
| 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 |

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

11.031 Meister Kut 88 **from 3.00 €/kg**

Sausage and meat phosphate pH 8.8

Your category **Food Ingredients | Spices & More**

11.031 Meister Kut 88 (continued) **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.

Stabiliser [E 450], dextrose.

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

MOQ may apply

bags @ 10 kg



| | |
|---------|------------|
| 1 kg | 11.90 €/kg |
| 100 kg | 11.80 €/kg |
| 200 kg | 11.70 €/kg |
| 500 kg | 11.60 €/kg |
| 1000 kg | 11.50 €/kg |
| 1500 kg | 11.40 €/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.



Your category **Food Ingredients | Spices & More**

50.011 Meister KutMaxx (continued) **from 9.05 €/kg**
Sausage binder and colour stabilizer

Stabiliser [E 450], dextrose, maltodextrin, salt, antioxidant [E 315, E 316], acidifier [E 330], spice extract, separating agent [E 551], rape oil.

| | |
|---------|------------|
| 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 |

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

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% P₂O₅ 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

55.053 Merguez Classic **from 9.90 €/kg**
Seasoning for Spicy Grill Sausage French Style

Authentic blend of spices and herbs for Merguez, the French speciality grill sausage originated in Northern Africa. Spicy, red blend for the best BBQ-sausage in your life! Contains ingredients to prevent discolouration.





Your category **Food Ingredients | Spices & More**

55.053 Merguez Classic (continued) from 9.90 €/kg

Seasoning for Spicy Grill Sausage French Style

Iodated salt (salt, potassium iodate), dextrose, spices, antioxidant [E 316], spice extracts.

Use binder in addition, if desired.

35 g/kg [3.5%] total recipe weight

Recipes

Collagen Casings

MOQ may apply

sachets @ 1 kg

| | |
|---------|------------|
| 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 |

10.401 Mesquite from 7.40 €/kg

Dry marinade for value-added meats

Convenient decor seasoning [dry marinade] with salt for exotic meat products, barbecue meats, steaks, burgers and other added value meats. For all meat types including poultry.

Salt, dextrose, spices, hydrolysed vegetable protein (HVP), dry glucose syrup, flavourings, caramel sugar syrup, maltodextrin.

20 g/kg [2%] or use as desired.

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 |

55.049 Mortadella Arabic from 7.40 €/kg

Premium Seasoning for Mortadella [MSG-free]

Blend of spices for Beef Mortadella and other large diameter cooked sausage specialties. Especially developed for Arabic countries.

Salt, dextrose, spices, spice extracts, separating agent [E 551].

Casings

5-7 g/kg total recipe weight.

8-10 g/kg if soya, starch and other filling agents are used.

Recipes

MOQ may apply



Your category **Food Ingredients | Spices & More**

55.049 Mortadella Arabic (continued) from 7.40 €/kg

Premium Seasoning for Mortadella [MSG-free]

| | | |
|----------------|---------|-----------|
| 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 |

55.043 Mortadella Classic CL from 10.65 €/kg

Clean Label Premium Seasoning for Sausage

Well-balanced, premium blend of spices for Mortadella type sausages, such as Cold Cuts, Lyoner, Bologna and others.

Salt, dextrose, spices, spice extracts.

Recipes

Casings

5 g/kg for premium recipes

6-7 g/kg for premium poultry based recipes

This rate may be increased if non-meat proteins, starches and other filling agents are used.

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 |

12.005 Mortadella Combi from 12.35 €/kg

Concentrated Complete Blend for Mortadella

Complete blend of seasoning, binder and colour development agent for Beef and Chicken Mortadella. Very economical due to concentrated ingredients resulting in reduced usage rate.

Spices, stabiliser [E 450], antioxidant [E 315, E 316], flavour enhancer [E 621], acidifier [E 330], maltodextrin, palm fat complete hardened, spice extracts.

Casings

5 g/kg [0.5 %].

7-8 g/kg, if soya, starch and other filling agents are used.

Recipes

MOQ may apply



Your category **Food Ingredients | Spices & More**

12.005 Mortadella Combi (continued) **from 12.35 €/kg**
Concentrated Complete Blend for Mortadella

| | | |
|----------------|---------|------------|
| | 1 kg | 16.50 €/kg |
| sachets @ 1 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 |

40.009 Mustard flour MC [mild] **from 5.35 €/kg**
micro-controlled by steam-treatment

Ground mustard seed powder from selected North American origin. For many food applications, including balancing flavours, as an emulsifying agent, thickener and as a natural preservative.



Mustard

Use as desired

bags @ 25 kg

| | | |
|--|---------|-----------|
| | 1 kg | 5.95 €/kg |
| | 100 kg | 5.85 €/kg |
| | 200 kg | 5.75 €/kg |
| | 500 kg | 5.65 €/kg |
| | 1000 kg | 5.55 €/kg |
| | 1500 kg | 5.35 €/kg |

40.070 Mustard Powder **from 4.55 €/kg**
From hot, ground mustard seed

Hot mustard powder made from selected North American mustard seeds. For many food applications, also for balancing flavours, as an emulsifying agent, thickener and as a natural preservative.



Mustard powder

Use as desired

MOQ may apply

bags @ 25 kg

| | | |
|--|---------|-----------|
| | 1 kg | 5.15 €/kg |
| | 100 kg | 5.05 €/kg |
| | 200 kg | 4.95 €/kg |
| | 500 kg | 4.85 €/kg |
| | 1000 kg | 4.75 €/kg |
| | 1500 kg | 4.55 €/kg |

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

Your category **Food Ingredients | Spices & More**

10.279 Nakanek (continued) **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

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 |

43.013 Nutmeg ground **from 24.90 €/kg**
extra fine ground

Premium quality nutmeg for various types of dishes, including soups, convenience foods and pâté. One of the main spices for sausage flavouring.

Nutmeg.

Use as desired, but economically. For sausages, we recommend to use 0.5-1 g/kg total recipe, besides other spices.

sachets @ 1 kg



| | |
|---------|------------|
| 1 kg | 25.50 €/kg |
| 100 kg | 25.40 €/kg |
| 200 kg | 25.30 €/kg |
| 500 kg | 25.20 €/kg |
| 1000 kg | 25.10 €/kg |
| 1500 kg | 24.90 €/kg |

40.025 Onion 3-5 mm [minced] **from 5.70 €/kg**
double cleaned and sieved

For many food products, including burgers and other meat products.

Onions

Use as desired.
 MOQ may apply





Your category **Food Ingredients | Spices & More**

40.025 Onion 3-5 mm [minced] (continued) **from 5.70 €/kg**
double cleaned and sieved

cartons @ 20 kg

| | |
|---------|-----------|
| 1 kg | 6.30 €/kg |
| 100 kg | 6.20 €/kg |
| 200 kg | 6.10 €/kg |
| 500 kg | 6.00 €/kg |
| 1000 kg | 5.90 €/kg |
| 1500 kg | 5.70 €/kg |

40.081 Onion granulate 1 mm **from 5.65 €/kg**
sieved and cleaned

Onion granulate for many food applications, including burgers and minced meats, ready meals and salads.

Onions

Use as desired.
MOQ may apply

cartons @ 20 kg



| | |
|---------|-----------|
| 1 kg | 6.25 €/kg |
| 100 kg | 6.15 €/kg |
| 200 kg | 6.05 €/kg |
| 500 kg | 5.95 €/kg |
| 1000 kg | 5.85 €/kg |
| 1500 kg | 5.65 €/kg |

40.008 Onion kibbled [coarse, approx. 8-10 mm] **from 4.30 €/kg**
sieved and cleaned

Kibbled onions for food preparations, including burgers, minced meat, soups, sauces and other prepared foods. Selected, cleaned quality.

Onions

Use as desired.
MOQ may apply

cartons @ 14 kg



| | |
|---------|-----------|
| 1 kg | 4.90 €/kg |
| 100 kg | 4.80 €/kg |
| 200 kg | 4.70 €/kg |
| 500 kg | 4.60 €/kg |
| 1000 kg | 4.50 €/kg |
| 1500 kg | 4.30 €/kg |

40.129 Onion Powder, sieved and cleaned **from 5.20 €/kg**
Selected, choice quality

Your category **Food Ingredients | Spices & More**

40.129 Onion Powder, sieved and cleaned (continued) **from 5.20 €/kg**

Selected, choice quality

Dehydrated onion powder, choice quality, for many food applications, including sausage and ready meals.

Onions

Use as desired.

MOQ may apply

PE bags @ 20 kg



| | |
|---------|-----------|
| 1 kg | 5.80 €/kg |
| 100 kg | 5.70 €/kg |
| 200 kg | 5.60 €/kg |
| 500 kg | 5.50 €/kg |
| 1000 kg | 5.40 €/kg |
| 1500 kg | 5.20 €/kg |

57.063 Orange-Chili Spiced Oil **from 8.90 €/kg**

Orange coloured meat dressing with spices [clear]

Fresh-spiy marinade for meat and poultry specialities, including ribs, chicken parts, pork steaks and other BBQ favourites. Also for fish, finger food and tapas. Provides long-lasting product shine. Prevents the loss of meat juice. Barbecue stable.



Rape oil, salt, spices, sugar, orange juice concentrate, palm fat (hardened), natural flavouring, orange peel, caking agent - silica [E 551], emulsifier - acetate [E 472a].
No added preservatives, MSG, or gluten.

| | |
|---------|------------|
| 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 |

100 g/kg meat [10%].

MOQ may apply

buckets @ 2.5 kg

40.074 Oregano rubbed [stemless] **from 11.30 €/kg**

Choice quality

Selected, choice quality for all kinds of Italian and Mediterranean dishes, including pizza and pasta, but also for cheese products, roasts, fish, mussels, salads, soups and vegetables as well as marinades and sausage seasonings.





Your category **Food Ingredients | Spices & More**

40.074 Oregano rubbed [stemless] (continued) from 11.30 €/kg

Choice quality

Oregano

Use as desired.

MOQ may apply

bags @ 5 kg

| | |
|---------|------------|
| 1 kg | 11.90 €/kg |
| 100 kg | 11.80 €/kg |
| 200 kg | 11.70 €/kg |
| 500 kg | 11.60 €/kg |
| 1000 kg | 11.50 €/kg |
| 1500 kg | 11.30 €/kg |

52.018 Oriental Classic from 11.80 €/kg

Seasoning & Dry Marinade [with salt]

Oriental - spicy, decorative seasoning with lots of herbs and a distinctive sesame and curry taste. To add value to many dishes and convenience foods, and to add flavour and appeal to sausage specialities.

Spices, dextrose, salt, rape oil.

Use as desired; we recommend 15-20 g/kg.

MOQ may apply

sachets @ 1 kg



| | |
|---------|------------|
| 1 kg | 15.75 €/kg |
| 20 kg | 14.95 €/kg |
| 100 kg | 14.15 €/kg |
| 200 kg | 13.35 €/kg |
| 500 kg | 12.60 €/kg |
| 1000 kg | 11.80 €/kg |

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.

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



Your category **Food Ingredients | Spices & More**

58.043 Paprika 3,000 [liquid] (continued) **from 8.90 €/kg**
Natural Food Colouring

| | | |
|------------------|---------|------------|
| | 1 kg | 11.90 €/kg |
| poly-cans @ 3 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 |

40.022 Paprika 40,000 [liquid] **from 18.00 €/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. 40,000 colour units [as per ASTA].



Natural paprika extract.
 Carry-over ingredients: rape oil, sunflower oil.
 Recommended Labeling Declaration: (colouring agent) paprika (extract).

| | |
|---------|------------|
| 1 kg | 24.00 €/kg |
| 20 kg | 22.80 €/kg |
| 100 kg | 21.60 €/kg |
| 200 kg | 20.40 €/kg |
| 500 kg | 19.20 €/kg |
| 1000 kg | 18.00 €/kg |

Use as desired, but very carefully - concentrated!
 Important: Shake well before use! Pre-mix with other ingredients for best distribution results.
 MOQ may apply

re-sealable poly-cans @ 9 kg

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 **Food Ingredients | Spices & More**

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

58.017 Paprika delicatess 140 ASTA **from 6.40 €/kg**
highest colour intensity

Highly red paprika for all food products, including salami, ready meals, soups, sauces and others. Natural colouring agent. Very high colour concentration results into low usage rate.



Paprika

Use as desired.
 MOQ may apply

| | |
|---------|-----------|
| 1 kg | 7.00 €/kg |
| 100 kg | 6.90 €/kg |
| 200 kg | 6.80 €/kg |
| 500 kg | 6.70 €/kg |
| 1000 kg | 6.60 €/kg |
| 1500 kg | 6.40 €/kg |

bags @ 25 kg

58.016 Paprika hot **from 5.40 €/kg**
extra fine ground powder

Hot paprika powder to flavour and colour food products, including sausage and other processed meat products, soups, sauces and ready meals. Especially for hot ethnic food.



Paprika

Use very carefully - we recommend 1-3 g/kg.
 MOQ may apply

| | |
|---------|-----------|
| 1 kg | 6.00 €/kg |
| 100 kg | 5.90 €/kg |
| 200 kg | 5.80 €/kg |
| 500 kg | 5.70 €/kg |
| 1000 kg | 5.60 €/kg |
| 1500 kg | 5.40 €/kg |

bags @ 25 kg

Your category **Food Ingredients | Spices & More**

58.015 Paprika sweet 80 ASTA, ground **from 6.15 €/kg**
high colour intensity

Paprika for all food products, including salami, ready meals, soups, sauces and others. Often used as natural colouring agent in sausages.
 High colour concentration. Best value-for-money paprika.



Paprika

Use as desired.
 MOQ may apply

bags @ 25 kg

| | |
|---------|-----------|
| 1 kg | 6.75 €/kg |
| 100 kg | 6.65 €/kg |
| 200 kg | 6.55 €/kg |
| 500 kg | 6.45 €/kg |
| 1000 kg | 6.35 €/kg |
| 1500 kg | 6.15 €/kg |

40.063 Paprikachips green 9 mm **from 14.90 €/kg**
Selected, choice quality bell pepper

Selected, choice quality green paprika flakes, dried, 9x9 mm. Use to add value to many food and meat products. Especially useful to upgrade large diameter cooked sausages, such as Mortadella.



Paprika

Use as desired.
 MOQ may apply

cartons @ 20 kg

| | |
|---------|------------|
| 1 kg | 15.50 €/kg |
| 100 kg | 15.40 €/kg |
| 200 kg | 15.30 €/kg |
| 500 kg | 15.20 €/kg |
| 1000 kg | 15.10 €/kg |
| 1500 kg | 14.90 €/kg |

40.067 Paprikachips red 3 mm **from 12.90 €/kg**
Selected, choice quality bell pepper

Small cut red paprika chips, dried, approx. 2-3 mm. Use to add value to many food and meat products.



Paprika

Use as desired.
 MOQ may apply



Your category **Food Ingredients | Spices & More**

40.067 Paprikachips red 3 mm (continued) from 12.90 €/kg

Selected, choice quality bell pepper

cartons @ 25 kg

| | |
|---------|------------|
| 1 kg | 13.50 €/kg |
| 100 kg | 13.40 €/kg |
| 200 kg | 13.30 €/kg |
| 500 kg | 13.20 €/kg |
| 1000 kg | 13.10 €/kg |
| 1500 kg | 12.90 €/kg |

40.062 Paprikachips red 9 mm from 11.90 €/kg

Selected, choice quality bell pepper

Large cut red paprika chips, dried, approx. 8-10 mm. Use to add value to many food and meat products. Especially useful to upgrade large diameter cooked sausages, such as Mortadella.

Paprika

Use as desired.
MOQ may apply

cartons @ 17.5 kg



| | |
|---------|------------|
| 1 kg | 12.50 €/kg |
| 100 kg | 12.40 €/kg |
| 200 kg | 12.30 €/kg |
| 500 kg | 12.20 €/kg |
| 1000 kg | 12.10 €/kg |
| 1500 kg | 11.90 €/kg |

40.115 Paprikachips red/green 3 mm from 12.90 €/kg

Selected, choice quality bell pepper

Small cut red and green paprika chips, dried, approx. 2-3 mm. Use to add value to many food and meat products. Especially useful to upgrade large diameter cooked sausages, such as Mortadella.

Paprika

Use as desired.
MOQ may apply

bags @ 20 kg



| | |
|---------|------------|
| 1 kg | 13.50 €/kg |
| 100 kg | 13.40 €/kg |
| 200 kg | 13.30 €/kg |
| 500 kg | 13.20 €/kg |
| 1000 kg | 13.10 €/kg |
| 1500 kg | 12.90 €/kg |

40.044 Parsley rubbed from 11.60 €/kg

Sieved and cleaned, approx. 4 mm cut

Your category **Food Ingredients | Spices & More**

40.044 Parsley rubbed (continued) **from 11.60 €/kg**

Sieved and cleaned, approx. 4 mm cut

Stemless ['rubbed'] parsley leaves for all meat, poultry, fish and other food products. For all soups and salads, for vegetable dishes and light sauces. A must for Munich style Grill Sausage ['Weisswurst'] and other Bratwurst specialities.



Parsley

Use as desired.
MOQ may apply

bags @ 10 kg

| | |
|---------|------------|
| 1 kg | 12.20 €/kg |
| 100 kg | 12.10 €/kg |
| 200 kg | 12.00 €/kg |
| 500 kg | 11.90 €/kg |
| 1000 kg | 11.80 €/kg |
| 1500 kg | 11.60 €/kg |

53.002 Pastrami [liquid] **from 6.30 €/kg**

Complete Flavour & Function System

Complete flavour and function system for pastrami, roast beef and other cured meat products with moderate yield increase. Pastrami [liquid] contains all ingredients for binding and flavouring.



Water, glucose syrup, stabiliser - diphosphate [E 450] and sodium ascorbate [E 301], salt, dextrose, maltodextrin, flavouring. No added MSG.

Add 6% to the brine when pumping 20%. This translates into 1.2 % usage rate in the finished product. For injecting and tumbling. Recipes
MOQ may apply

Poly-Container @ 10 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 |

10.080 Pastrami Classic **from 10.65 €/kg**

Decor seasoning for Pastrami, Roast Beef

Colourful, decorative outside seasoning for Pastrami and Roast Beef. Use any of various AGAGEL® preblends in addition to improve texture and yield.



Your category **Food Ingredients | Spices & More**

10.080 Pastrami Classic (continued) **from 10.65 €/kg**
Decor seasoning for Pastrami, Roast Beef

Spices.
 Recipes

Find the AGAGEL® pre-blend that suits your business best to improve texture and yield by checking the brochure below.

| | |
|---------|------------|
| 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 |

Use as a rub as desired; we recommend 20-25 g/kg
 MOQ may apply

sachets @ 1 kg

40.059 Pepper black & white broken 0500/1600 **from 10.20 €/kg**
Double cleaned and sieved, steam-sterilized

Spicy, aromatic black/white pepper broken. Use to add value to sausage and meat products, and other food preparations.
 Granules size 0.5-1.6 mm



Pepper.Reduced bacteria count by steam sterilization.

Use as desired.
 Also available in 1-kg-sachets
 MOQ may apply

| | |
|---------|------------|
| 1 kg | 10.80 €/kg |
| 100 kg | 10.70 €/kg |
| 200 kg | 10.60 €/kg |
| 500 kg | 10.50 €/kg |
| 1000 kg | 10.40 €/kg |
| 1500 kg | 10.20 €/kg |

bags @ 25 kg

40.018 Pepper black broken 710/2000 **from 7.90 €/kg**
Double cleaned and sieved, steam-sterilized

Black broken pepper of uniform corn size: 0.7-2 mm. Use to add value to sausage and meat products.



Pepper.Reduced bacteria count by steam sterilization.

Use as desired.
 Also available in 1-kg-sachets
 MOQ may apply

Your category **Food Ingredients | Spices & More**

40.018 Pepper black broken 710/2000 (continued) **from 7.90 €/kg**
Double cleaned and sieved, steam-sterilized

bags @ 25 kg

| | |
|---------|-----------|
| 1 kg | 8.50 €/kg |
| 100 kg | 8.40 €/kg |
| 200 kg | 8.30 €/kg |
| 500 kg | 8.20 €/kg |
| 1000 kg | 8.10 €/kg |
| 1500 kg | 7.90 €/kg |

40.056 Pepper black granulate [fine] **from 7.50 €/kg**
granules size 355-850

Black pepper fine granulated and dust-free. Use to add value to sausage and meat products.

Pepper.Reduced bacteria count by steam sterilization.

Use as desired.

Also available in 1-kg-sachets

MOQ may apply

bags @ 25 kg



| | |
|---------|-----------|
| 1 kg | 8.10 €/kg |
| 100 kg | 8.00 €/kg |
| 200 kg | 7.90 €/kg |
| 500 kg | 7.80 €/kg |
| 1000 kg | 7.70 €/kg |
| 1500 kg | 7.50 €/kg |

40.016 Pepper black ground **from 5.65 €/kg**
Double sieved and steam-sterilized

Fine ground black pepper from the best sources. Premium quality with a guaranteed content of essential oil of 1.3%. For dark sauces, soups, roasts and, of course, most sausage seasonings.

Pepper.Guaranteed content of essential oil of 1.3%.Reduced bacteria count by steam sterilization.

Use as desired.

Also available in 1-kg-sachets

MOQ may apply

bags @ 25 kg



| | |
|---------|-----------|
| 1 kg | 6.25 €/kg |
| 100 kg | 6.15 €/kg |
| 200 kg | 6.05 €/kg |
| 500 kg | 5.95 €/kg |
| 1000 kg | 5.85 €/kg |
| 1500 kg | 5.65 €/kg |

58.014 Pepper black whole **from 7.90 €/kg**
Double cleaned and sieved, steam-sterilized



Your category **Food Ingredients | Spices & More**

58.014 **Pepper black whole (continued)**

from 7.90 €/kg

Double cleaned and sieved, steam-sterilized

Highly aromatic black peppercorns from best sources. Unground black pepper is used for brines. Ground black pepper is used for most meat, game and fish dishes, and practically for all sausage seasonings.



Pepper. Guaranteed content of essential oil of 1.5%. Reduced bacteria count by steam sterilization.

Use as desired.

Also available in 1-kg-sachets

MOQ may apply

| | |
|---------|-----------|
| 1 kg | 8.50 €/kg |
| 100 kg | 8.40 €/kg |
| 200 kg | 8.30 €/kg |
| 500 kg | 8.20 €/kg |
| 1000 kg | 8.10 €/kg |
| 1500 kg | 7.90 €/kg |

bags @ 25 kg

58.035 **Pepper green [whole] in brine**

from 12.20 €/kg

Premium Amazon Pepper [6 kg can]

Green peppercorns from Brazil in gourmet quality. Spicy, but not too hot. Attractive, even appeal. Ideal for your favourite steak sauce, soups and other savoury dishes. Also suitable as a sausage ingredient.



Green pepper, brine [vinegar, water, sugar, salt].

Always compare the price per kg drained weight, not the price per kg gross weight (pepper corns + brine)!

Use as desired.

Packaging details:

cartons of 2 cans

30 cartons per pallet = 360 kg net

[approx. 600 kg gross weight]

Price per kg net [= drained weight]

MOQ may apply

| | |
|--------|------------|
| 1 kg | 13.50 €/kg |
| 12 kg | 13.50 €/kg |
| 24 kg | 13.00 €/kg |
| 48 kg | 12.80 €/kg |
| 96 kg | 12.60 €/kg |
| 180 kg | 12.40 €/kg |
| 360 kg | 12.20 €/kg |

cans @ 6 kg

40.017 **Pepper white ground**

from 8.90 €/kg

Double cleaned and steam-sterilized

Your category **Food Ingredients | Spices & More**

40.017 Pepper white ground (continued) **from 8.90 €/kg**
Double cleaned and steam-sterilized

Fine ground white pepper from the best sources. Premium quality with a guaranteed content of essential oil of 1.6%. For light sauces and soups and, of course, most sausage seasonings.

Pepper. Guaranteed content of essential oil of 1.6%. Reduced bacteria count by steam sterilization.

Use as desired.
 Also available in 1-kg-sachets

bags @ 25 kg



| | |
|---------|-----------|
| 1 kg | 9.50 €/kg |
| 100 kg | 9.40 €/kg |
| 200 kg | 9.30 €/kg |
| 500 kg | 9.20 €/kg |
| 1000 kg | 9.10 €/kg |
| 1500 kg | 8.90 €/kg |

58.013 Pepper white whole **from 9.90 €/kg**
Double cleaned and sieved, steam-sterilized

Highly aromatic white peppercorns from best sources. Whole white pepper is used for brines. Ground white pepper is used for most meat, poultry and fish dishes, and practically for all sausage seasonings.

Pepper. Guaranteed content of essential oil of 1.8%. Reduced bacteria count by steam sterilization.

Use as desired.
 Also available in 1-kg-sachets
 MOQ may apply

bags @ 25 kg



| | |
|---------|------------|
| 1 kg | 10.50 €/kg |
| 100 kg | 10.40 €/kg |
| 200 kg | 10.30 €/kg |
| 500 kg | 10.20 €/kg |
| 1000 kg | 10.10 €/kg |
| 1500 kg | 9.90 €/kg |

10.055 Pepperoni **from 11.40 €/kg**
Seasoning for Pepperoni

Authentic American spice blend for the famous pizza sausage topping. Selected, precious spices guarantee flavour and lots of paprika for the typical red pepperoni colour. For dry and semi-dry sausage.

Spices, salt, dextrose, flavour enhancer - mono sodium glutamate [E 621], colouring agent - paprika extract, spice extracts.



Your category **Food Ingredients | Spices & More**

10.055 Pepperoni (continued) **from 11.40 €/kg**
Seasoning for Pepperoni

| | | |
|------------------|---------|------------|
| | 1 kg | 15.25 €/kg |
| Use 20 g/kg [2%] | 20 kg | 14.45 €/kg |
| Recipes | 100 kg | 13.70 €/kg |
| Casings | 200 kg | 12.95 €/kg |
| MOQ may apply | 500 kg | 12.20 €/kg |
| | 1000 kg | 11.40 €/kg |

sachets @ 1 kg [for 50 kg each]

10.054 Pepperoni Rapido **from 7.95 €/kg**
Seasoning and fermentation agent

Authentic American blend for the famous pizza sausage.
 Selected, precious spices for flavour, and lots of paprika for the typical red colour. For dry and semi-dry sausage.
 Contains GdL for fast, safe fermenting without climate rooms.



Spices, salt, acidifier - GdL [E 575], dextrose, flavour enhancer - monosodium glutamate [E 621], spice extracts (anise oil, paprika oleoresin).

23 g/kg [2.3%] total recipe weight.

Recipes

Casings

MOQ may apply

| | |
|---------|------------|
| 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 |

sachets @ 1.15 kg [for 50 kg each]

10.236 Pepperoni Seasoning HOT (liquid) **from 24.35 €/kg**
Liquid Seasoning Concentrate for Pepperoni

Hot, aromatic spice concentrate for the famous American pizza sausage. Selected, precious spices for flavour and lots of paprika for the typical red pepperoni colour.
 For dry and semi-dry manufactured Pepperoni.



Rape oil, Spice extracts, emulsifier [E 472a].

Only 5 g/kg - very concentrated!

Recipes

Casings

MOQ may apply

Your category **Food Ingredients | Spices & More**

10.236 Pepperoni Seasoning HOT (liquid) (continued) from 24.35 €/kg

Liquid Seasoning Concentrate for Pepperoni

cans @ 3 kg

| | |
|---------|------------|
| 1 kg | 32.50 €/kg |
| 20 kg | 30.85 €/kg |
| 100 kg | 29.25 €/kg |
| 200 kg | 27.60 €/kg |
| 500 kg | 26.00 €/kg |
| 1000 kg | 24.35 €/kg |

57.046 Piri Piri Spiced Oil from 8.90 €/kg

Red-hot marinade for meat [clear]

Dark red, spicy red hot marinade for the some who like it hot! Lots of visible spices. For all kind of meat and poultry. Also as a base for spicy dips. Prevents the loss of meat juice in the meat counter.

Rape oil, spices, salt, spice extracts, palm fat (hardened), anti caking agent - silica [E 551], emulsifier - acetate [E 472a].
No added preservatives, MSG, or gluten.

70 g/kg meat [7%].

MOQ may apply

buckets @ 2.5 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 |

40.020 Pistachios extra green from 48.00 €/kg

Premium Quality, hand picked and peeled

Selected pistachios in uniform size. Ideal for Pistachio Mortadella and other large diameter cooked sausages.

Pistachios.

Country of Origin: Iran (t.b.c.)

Shelf life: up to 12 months in sealed stand-up sachets

12 sachets per carton = MOQ

16 cartons per pallet = 192 sachets [192 kg]

sachets @ 1 kg



| | |
|-------|------------|
| 1 kg | 54.00 €/kg |
| 12 kg | 54.00 €/kg |
| 24 kg | 49.00 €/kg |
| 36 kg | 48.00 €/kg |

11.002 Potato Starch Superior from 1.35 €/kg

Native potato starch, made in EU

Your category **Food Ingredients | Spices & More**

11.002 Potato Starch Superior (continued) **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.

| | |
|----------|-----------|
| 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 |

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

33.027 Poultry Flavour **from 29.50 €/kg**

flavour in powder form

Authentic Poultry flavouring to add to brine or meat.

| | |
|--------|------------|
| 1 kg | 39.50 €/kg |
| 10 kg | 39.50 €/kg |
| 20 kg | 37.50 €/kg |
| 50 kg | 35.00 €/kg |
| 100 kg | 29.50 €/kg |

Flavouring parts: hydrolysed vegetable protein (maize, rape seed), natural flavourings.

Other parts: salt (iodated), maltodextrin, silicon dioxide, modified starch, sodium citrate, vegetable oil.

Approx. 2 - 3 g/kg final product or as required

buckets @ 10 kg

57.077 Poultry Spiced Oil **from 8.90 €/kg**

Premium poultry marinade [clear]

Marinade with butter flavour, especially developed for whole birds and poultry parts, including chicken drumsticks, chicken kebabs, etc. Best with BBQ-chicken. Provides long-lasting product shine. Prevents the loss of meat juice.





Your category **Food Ingredients | Spices & More**

57.077 Poultry Spiced Oil (continued) from 8.90 €/kg

Premium poultry marinade [clear]

Rape oil, salt, spices, dextrose, sugar, palm fat (hardened), natural flavouring, anti caking agent - silica [E 551], emulsifier - acetate [E 472a].

No added preservatives, MSG, or gluten.

100 g/kg meat [10%].

Non Halal suitable.

MOQ may apply

buckets @ 2.5 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 |

52.052 Roast Chicken from 10.65 €/kg

Seasoning & Dry Marinade [with salt]

Fine redish blend of spices, developed for seasoning chicken and chicken parts, especially rotisserie chicken. Contains salt, additional use of salt is not recommended.

Spices, salt (33%), natural flavouring, sugar, dextrose.

MOQ may apply

Use 20-30 g/kg.

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 |

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



Your category **Food Ingredients | Spices & More**

10.008 Roasted Onion Extra (continued) **from 17.15 €/kg**
Liquid onion extract

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 |

87.031 Roasting Net B/5, 16 P white **from 9.80 €/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



| | |
|--------|-------------|
| 1 reel | 9.80 €/reel |
|--------|-------------|

64.851 Roasting Net B/5, 20 P white **from 11.50 €/reel**
for 160 mm filling horns

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 | 11.50 €/reel |
|--------|--------------|

87.032 Roasting Net B/5, 24 P white **from 13.30 €/reel**
for 200 mm filling horns

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



Your category **Food Ingredients | Spices & More**

87.032 Roasting Net B/5, 24 P white (continued) **from 13.30 €/reel**
for 200 mm filling horns

1 reel 13.30 €/reel

87.030 Roasting Net B/5, 28 P white **from 14.60 €/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 14.60 €/reel

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.



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

Your category **Food Ingredients | Spices & More**

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

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 discolouration.
 RoMaxx O-7.5 is oil soluble.
 High concentration for best economical results.

Maltodextrin as carrier, natural antioxidant rosemary extract [E 392].

No allergenic additives, GMO free.

Natural alternative to BHA and BHT.

RoMaxx O-7.5 contains 7.5% carnosic acid and carnosol.

Only 50 g per 100 kg [0.05%].

for maximum protection of shelf life, colour and flavour.

MOQ may apply

sachets @ 1 kg



| | |
|--------|-------------|
| 1 kg | 109.00 €/kg |
| 10 kg | 104.00 €/kg |
| 20 kg | 99.00 €/kg |
| 50 kg | 93.00 €/kg |
| 100 kg | 82.00 €/kg |
| 250 kg | 77.00 €/kg |

40.050 Rosemary **from 6.65 €/kg**
fine cut

Selected, finest quality rosemary, fine cut. For lamb and venison dishes, for roasts, veal nuckle, goulash, stir fry's and roasted poultry. Also for brines and pickled foods.

Rosemary

Use as desired.

MOQ may apply





Your category **Food Ingredients | Spices & More**

40.050 Rosemary (continued) from 6.65 €/kg

fine cut

bags @ 30 kg

| | |
|---------|-----------|
| 1 kg | 7.25 €/kg |
| 100 kg | 7.15 €/kg |
| 200 kg | 7.05 €/kg |
| 500 kg | 6.95 €/kg |
| 1000 kg | 6.85 €/kg |
| 1500 kg | 6.65 €/kg |

40.078 Sage rubbed [stemless] from 10.40 €/kg

Choice quality

Selected choice quality rubbed sage, stemless.

Sage

Use as desired.
MOQ may apply

bags @ 5 kg



| | |
|---------|------------|
| 1 kg | 11.00 €/kg |
| 100 kg | 10.90 €/kg |
| 200 kg | 10.80 €/kg |
| 500 kg | 10.70 €/kg |
| 1000 kg | 10.60 €/kg |
| 1500 kg | 10.40 €/kg |

10.040 Salami Classic from 12.35 €/kg

Seasoning for naturally fermented salami

Exquisite blend of fine ground and coarse spices plus sugar combination for naturally fermented salami. Improves colour development and stability. Add starter cultures optionally.

Spices, flavouring, maltodextrin, dextrose, sucrose, stabiliser [E 300, E 301], acidifier [E 334].

10 g/kg total recipe weight [1%].

Recipes

Casings

MOQ may apply

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 |



Your category **Food Ingredients | Spices & More**

55.042 Salami Classic CL **from 18.35 €/kg**

Premium Clean-Label Seasoning for Sausages

Well balanced, premium blend of spices, including pepper, garlic, and coriander for all dry and semi-dry sausages, and all types of Salami. For beef, poultry, lamb and pork meat.

Spices. No additives or flavourings added
MOQ may apply

4 g/kg
5-6 g/kg for poultry based recipes
Recipes
Casings

sachets @ 1 kg



| | |
|---------|------------|
| 1 kg | 24.50 €/kg |
| 20 kg | 23.25 €/kg |
| 100 kg | 22.05 €/kg |
| 200 kg | 20.80 €/kg |
| 500 kg | 19.60 €/kg |
| 1000 kg | 18.35 €/kg |

10.059 Salami Rapido **from 10.65 €/kg**

Seasoning + fermenting agent

Complete blend of spices and functional ingredients for accelerated production of salami and other dry sausage products. Reduced processing time due to added GdL which acts as an accelerator.

Spices, spice extracts, acidity regulator - GDL [E 575], sugars (dextrose, lactose), acidifier - ascorbic acid [E 300] - tartaric acid [E 334] - citric acid [E 330].

12 g/kg total recipe weight [1.2 %]
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 |

52.046 Savannah Classic **from 11.40 €/kg**

Seasoning & Dry Marinade [with salt]

Convenient blend of spices and salt to add flavour and appeal to poultry products, including chicken wings, drumsticks and thighs. Best for BBQ-chicken. Contains encapsulated salt to prevent loss of meat juice of pre-seasoned meat.



Your category **Food Ingredients | Spices & More**

52.046 Savannah Classic (continued) **from 11.40 €/kg**
Seasoning & Dry Marinade [with salt]

Spices, iodized salt (salt, potassium iodate), palm fat hardened, flavour enhancer [E 621], spice extract.

10-20 g/kg or use as desired.
 MOQ may apply

sachets @ 1 kg

| | |
|---------|------------|
| 1 kg | 15.25 €/kg |
| 20 kg | 14.45 €/kg |
| 100 kg | 13.70 €/kg |
| 200 kg | 12.95 €/kg |
| 500 kg | 12.20 €/kg |
| 1000 kg | 11.40 €/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

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 |

11.062 Sodium Tripolyphosphate **from 2.15 €/kg**
Food Additive [E 451]

Mono phosphate for use in food products as stabilizer and binding agent.

Sodium Tripolyphosphate.

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

3 g/kg

ADI [Acceptable Daily Intake]: 0-70 mg/kg body weight.

Packaging details:

pallets à 40 bags = 1,000 kg = MOQ





Your category **Food Ingredients | Spices & More**

11.062 Sodium Tripolyphosphate (continued) from 2.15 €/kg

Food Additive [E 451]

bags @ 25 kg

| | |
|----------|-----------|
| 1 kg | 2.45 €/kg |
| 1000 kg | 2.45 €/kg |
| 2000 kg | 2.35 €/kg |
| 5000 kg | 2.25 €/kg |
| 10000 kg | 2.15 €/kg |

10.443 Soya Bolognese from 10.65 €/kg

Veggie/Vegan Soya Bolognese

Instant sauce for bolognese dishes.

Tomato powder, text. soya protein, sugar, roasted onion (onion, oil (palm, sunflower), wheat flour, salt), dextrose, salt, HVP, palm-fat, mod. starch, herbs, onions, paprika, spices, beetroot powder, acidifier [E330].

Use 250 g/l fluid [25%].

Blend with cold water. Boil for 5 minutes while stirring.

Content of each bucket is good for 16 kg of Soya Bolognese

Sauce

MOQ may apply

buckets @ 4 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 |

89.335 Star Base Square Tube from 57.50 €/pcs

stainless steel

Basic star quare tube to be used as manufacturing aid for Doner Kebap.

Specification:

Dimensions: 350 x 350 x 120 mm

Square tube: 30 x 30 mm



| | |
|-------|-------------|
| 1 pcs | 57.50 €/pcs |
|-------|-------------|

63.003 Starter Cultures B-LC-007 from 14.35 €/pcs

for fermented sausages [Salami, Pepperoni]

Living starter cultures for fermented [matured] sausage, such as (Pizza-) Salami and Pepperoni. The culture ensures fast and reliable acidification, strong flavour development and good, stable colour.

Sales price per sachet



Your category **Food Ingredients | Spices & More**

63.003 Starter Cultures B-LC-007 (continued) from 14.35 €/pcs
for fermented sausages [Salami, Pepperoni]

Starter Culture.

Shelf life: 18 months when kept at -18° C.

Shipment by courier service or air freight, only.

Recipes

sachets @ 50 g, each good for 150 kg sausage.

25 sachets per carton (= MOQ), good for 3.75 mt fermented sausages.

sachets @ 50 g

| | |
|----------|-------------|
| 1 pcs | 17.75 €/pcs |
| 25 pcs | 17.75 €/pcs |
| 50 pcs | 16.75 €/pcs |
| 75 pcs | 16.45 €/pcs |
| 100 pcs | 15.95 €/pcs |
| 150 pcs | 15.45 €/pcs |
| 500 pcs | 14.65 €/pcs |
| 1000 pcs | 14.35 €/pcs |

10.049 Sucuk [Turkish Sausage] from 10.65 €/kg
Seasoning for Turkish Sausage

Blend of spices and herbs for the original Turkish Sucuk. A special blend of functional ingredients prevents casing from splitting when fried by the consumer.

Spices, maltodextrin, dry glucose syrup dextrose, antioxidant - ascorbic acid [E 300], sodium L-ascorbate [E 301], spice extract, flavour enhancer - mono sodium glutamate [E 621].

35 g/kg total recipe weight [3.5 %]

Recipes

Casings

MOQ may apply

sachets @ 3.5 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 |

52.023 Tandoori Paste Compound from 7.40 €/kg
Basic Compound to Make Tandoori Paste

Indian classic flavour for ethnic food dishes. For chicken, rice and vegetable dishes. Contains salt, additional use of salt is not required.

Salt (35%), spices, maltodextrin, beetroot-juice-powder (maltodextrin, beetroot-juice-concentrate, acidifier [E 330]), modified starch, acidity regulator [E 262], thickener [E 412, E 415], flavouring.

MOQ may apply





Your category **Food Ingredients | Spices & More**

52.023 Tandoori Paste Compound (continued) from 7.40 €/kg

Basic Compound to Make Tandoori Paste

100 g/kg Tandoori paste.

Recipe suggestion: Mix 30% Tandoori Compound with 20% vegetable oil. Add 15% Yoghurt + 35% water and blend well. Use 100 g of the paste with 1 kg meat/food for marination.

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 |

40.036 Tarragon rubbed from 33.55 €/kg

Premium quality, stemless



| | |
|---------|------------|
| 1 kg | 34.15 €/kg |
| 100 kg | 34.05 €/kg |
| 200 kg | 33.95 €/kg |
| 500 kg | 33.85 €/kg |
| 1000 kg | 33.75 €/kg |
| 1500 kg | 33.55 €/kg |

55.054 Thuringian Grill Sausage from 8.90 €/kg

Seasoning for Thuringian grill sausage

Blend of spices and herbs for German bratwurst specialities, e. g. Thuringian, Nuremberg, and Franconian. Contains delicate marjoram and caraway note.

Spices (e.g. Mustard flour), sugar.

Use 6 g/kg.

Recipes

Collagen Casings

MOQ may apply



Your category **Food Ingredients | Spices & More**

55.054 Thuringian Grill Sausage (continued) **from 8.90 €/kg**
Seasoning for Thuringian grill sausage

| | | |
|---------------|---------|------------|
| | 1 kg | 11.90 €/kg |
| sachets @ 1kg | 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 |

40.079 Thyme rubbed [stemless] **from 10.60 €/kg**
Selected, choice quality

Cleaned stemless thyme leaves for many dishes, including mutton and lamb, shish kebab, as an ingredients to pâtés and minced meat. Also for poultry and veal dishes.



Thyme

Use as desired.
 MOQ may apply

bags @ 10 kg

| | | |
|--|---------|------------|
| | 1 kg | 11.20 €/kg |
| | 100 kg | 11.10 €/kg |
| | 200 kg | 11.00 €/kg |
| | 500 kg | 10.90 €/kg |
| | 1000 kg | 10.80 €/kg |
| | 1500 kg | 10.60 €/kg |

52.050 Tikka Seasoning **from 12.35 €/kg**
Seasoning & Dry Marinade [with salt]

Seasoning with salt and visible herbs to marinate roasts. Use also for meat cuts and for stir fry dishes. Excellent for lamb kebab. No added MSG.



Spices, salt, sweet whey powder, yeast extract, spice extracts, separating agent - silica [E 551], acidifier - citric acid [E 330].

20 g/kg or use as desired.
 MOQ may apply

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 |

10.256 Tomato Ketchup **from 7.95 €/kg**
Seasoning for Tomato Ketchup

Your category **Food Ingredients | Spices & More**

10.256 Tomato Ketchup (continued) from 7.95 €/kg

Seasoning for Tomato Ketchup

Red-brownish coloured, premium blend of spices for the production of ketchups and tomato based sauces.

Spices, sugar, dextrose, separating agent [E551].

10 g/kg [1%] or use as desired.

MOQ may apply

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 |

40.041 Turmeric ground from 4.25 €/kg

[Indian Spice]

Original Indian spice made from the turmeric root. Use to flavour and colour curry blends. Also known as Indian Spice. Often used as a substitute for saffron, e.g. in Spanish Paella.

Turmeric

Use as desired but economically

MOQ may apply

bags @ 25 kg



| | |
|---------|-----------|
| 1 kg | 4.85 €/kg |
| 100 kg | 4.75 €/kg |
| 200 kg | 4.65 €/kg |
| 500 kg | 4.55 €/kg |
| 1000 kg | 4.45 €/kg |
| 1500 kg | 4.25 €/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.



Your category **Food Ingredients | Spices & More**

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

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 |

10.334 Western Burger **from 10.65 €/kg**
Concentrated Seasoning for Burgers and Nuggets

Concentrated blend of spices and herbs for Burgers Western style.

Provides old fashioned Burger flavour.

Use also for Chicken Nuggets and other restructured products.

Salt, flavour enhancer [E 621, E 627, E 631], dextrose, maltodextrin, dry caramel sugar, hydrolysed vegetable protein (HVP from soya, salt, sunflower oil), spice extracts, spices, separating agent [E 551].

10 g/kg for beef and chicken burgers

Recipes

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 |

57.061 Wild Garlic Spiced Oil **from 9.45 €/kg**
Trendy meat dressing [clear]

Greenish marinade with lots of wild garlic. The mild taste of wild garlic brings a special note to all meat products. For grill and kitchen. Provides long-lasting product shine.

Rape oil, spices, salt, skimmed milk powder, palm fat (hardened), natural flavouring, anti caking agent - silica [E 551], emulsifier - acetate [E 472a].

No added preservatives, MSG, or gluten.



Your category **Food Ingredients | Spices & More**

57.061 Wild Garlic Spiced Oil (continued) from 9.45 €/kg
Trendy meat dressing [clear]

| | | |
|----------------------|---------|------------|
| | 1 kg | 12.65 €/kg |
| | 20 kg | 12.00 €/kg |
| 100 g/kg meat [10%]. | 100 kg | 11.35 €/kg |
| MOQ may apply | 200 kg | 10.75 €/kg |
| | 500 kg | 10.10 €/kg |
| buckets @ 2.5 kg | 1000 kg | 9.45 €/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

| | |
|----------|-----------|
| 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

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



Your category **Food Ingredients | Spices & More**

66.005 Wood Chips / Saw Dust HBK 750-2000 (continued) from 0.80 €/kg

0.75-3 mm Beechwood Sawdust

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 |
| 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

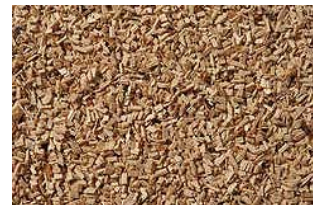
Made in Germany

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

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





Your category

Food Ingredients | Spices & More

| 66.002 Woodchips / Saw Dust KL 2-16 (continued) | | from 0.85 €/kg | |
|---|--|-----------------------|-----------|
| <i>4-12 mm Beechwood chips for smoke houses</i> | | | |
| | | 1 kg | 1.10 €/kg |
| | | 15 kg | 1.10 €/kg |
| 4-12 mm smoldering smoking chips for use in smoke generators. | | 630 kg | 1.05 €/kg |
| Packaging details: | | 1260 kg | 1.00 €/kg |
| pallets à 42 bags = 630 kg | | 2520 kg | 0.95 €/kg |
| Minimum order quantity [MOQ]: 150 kg | | 6930 kg | 0.90 €/kg |
| | | 14490 kg | 0.85 €/kg |
| bags @ 15 kg | | | |