

18. 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.



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%.

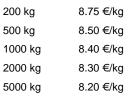
Salt, maltodextrin, acidity regulator - sodium acetate [E 262], sodium carbonate [E 500], stabilizer-sodium citrate [E 331], spice extracts.

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**

Functional Compound for Meat Preparations

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

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

none, item is always in stock.

5-10 g/kg finished product.

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

injected]

Recipes with Brine Calculator

bags @ 4 kg



from 8.15 €/kg

| 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 |

11.152 AGAGEL® 372

Functional Compound for Meat Preparations

from 6.90 €/kg



AGAGEL® 372 (continued) 11.152

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 ka | 6.90 €/ka |

bags @ 25 kg

11.015 AGAGEL® 500

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 |

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 restructed chicken products.





| 10.167 | Arabian Burger Mix (continued) | | from 7.40 €/kg |
|--------|---|---------|----------------|
| | Concentrated seasoning | | |
| | | 1 kg | 9.90 €/kg |
| | Salt, spices, maltodextrin, dextrose, rapeseed oil, natural spice | 20 kg | 9.40 €/kg |
| | extracts.Recipes | 100 kg | 8.90 €/kg |
| | extracts.recipes | 200 kg | 8.40 €/kg |
| | | 500 kg | 7.90 €/kg |
| | 5 g/kg for Beef Burger | 1000 kg | 7.40 €/kg |
| | 7-8 g/kg for Chicken Burger | | |
| | BouillonMaxx for extra flavour | | |
| | AGAGEL® 500 for improved texture and less shrink. | | |
| | MOQ may apply | | |
| | | | |
| | sachets @ 1 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

Burgers: 3-4 g/kg QSR foods: 3-5 g/kg Cooked sausages: 5 g/kg Sausages in brine: 5-6 g/kg Sausages in cans: 3 g/kg Liver sausage, Pâté: 3 g/kg Max. pallet load: 600 kg

bags @ 25 kg



| l 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 |

| 51.007 | BouillonMaxx Beef [MSG-free] |
|--------|--------------------------------------|
| | Canaral food flavouring latack again |

from 7.40 €/kg



51.007 **BouillonMaxx Beef [MSG-free] (continued)**

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

bags @ 25 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 |

51.014 **BouillonMaxx Chicken**

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.

lodised 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.

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





| 51.014 | BouillonMaxx Chicken (continued) | | from 6.65 €/kg |
|--------|----------------------------------|---------|----------------|
| | Basic chicken flavouring | | |
| | | 1 kg | 8.90 €/kg |
| | bags @ 25 kg | 20 kg | 8.45 €/kg |
| | bays @ 23 kg | 100 kg | 8.00 €/kg |
| | | 200 kg | 7.55 €/kg |
| | | 500 kg | 7.10 €/kg |
| | | 1000 kg | 6.65 €/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.

lodised 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

bags @ 25 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 |

51.002 BouillonMaxx Veggie [MSG-free]

from 8.90 €/kg

Basic food flavouring, stock seasoning

MSG-free general food flavouring based on hydrolized 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





| 51.002 | BouillonMaxx Veggie [MSG-free] (continued) | | from 8.90 €/kg |
|--------|--|---------|----------------|
| | Basic food flavouring, stock seasoning | | |
| | | 1 kg | 11.90 €/kg |
| | cooked sausages: 5 g/kg | 20 kg | 11.30 €/kg |
| | sausages in brine: 5-6 g/kg | 100 kg | 10.70 €/kg |
| | canned products: 3 g/kg | 200 kg | 10.10 €/kg |
| | liver sausage, pâté: 3 g/kg | 500 kg | 9.50 €/kg |
| | convenience foods: 3-5 g/kg | 1000 kg | 8.90 €/kg |
| | MOQ may apply | | |
| | re-sealable buckets @ 9 kg | | |

10.073 **Burger Classic** Seasoning for Burger and Nuggets

from 5.90 €/kg

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



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

1 pcs 79.00 €/pcs

| 89.057 | Burger Press Stainless Steel - 60 mm Ø |
|--------|--|
| | with amouth aurface plate |

from 69.00 €/pcs



89.057 Burger Press Stainless Steel - 60 mm Ø (continued)

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

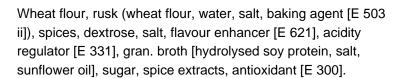
69.00 €/pcs

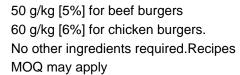
from 5.00 €/kg

10.048 **BurgerMaxx**

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!







| 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 ka | 5.00 €/kg |

bags @ 25 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 dominent flavours of this well-balanced, unique spice blend.

Use also for Chicken Nuggets and other restructed products.

Salt, dry-glucose-syrup, flavouring. Recipes







| 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 |
| | Sacrets & Try | 100 kg | 9.25 €/kg |
| | | 200 kg | 8.75 €/kg |
| | | 500 kg | 8.20 €/kg |
| | | 1000 kg | 7.70 €/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**

stainless steel, with Spike and Plate

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

Specification:

Payload: 20 kg

Sleeve with Spike: 12 x 12 x 752 mm

Plate: Ø 300 mm Top hole: Ø 7 mm

from 43.00 €/pcs

43.00 €/pcs 1 pcs

89.337 Doner Kebap Trolley, stainless steel, 2 Levels

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.



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



from 1,070.00 €/pcs

Doner Kebap Trolley, stainless steel, 2 Levels (continued) 89.337

from 1,070.00 €/pcs

with 2 x 4 hanging bars

1 pcs 1,070.00

€/pcs

89.338 Doner Kebap Trolley, stainless steel, 3 Levels from 1,265.00 €/pcs

with 3 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 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

1,265.00 1 pcs €/pcs

Doner Sleeves [Aluminium] - 350 mm 89.311

from 0.60 €/pcs

square tube, for multiple use

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



15 x 15 x 1.0 mm

Packaging Details:

cartons @ 90 sleeves = MOQ

Pallets @ XX cartons

Choose between 9 different lenghts.



1 pcs 0.60 €/pcs

89.301 Doner Sleeves [Cardboard] 350mm - 350 mm 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.



89.301 Doner Sleeves [Cardboard] 350mm - 350 mm (continued)

from 35.00 €/carton

Alu/Alu coated, for singular 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 lenghts 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

from 35.00 €/pcs

89.331 Doner Spike (Skewering Aid) square tube

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



1 pcs 35.00 €/pcs

89.336 Doner Transport Trolley stainless steel

for Doner sleeves

from 440.00 €/pcs

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.





| 89.336 | Doner Transport Trolley stainless steel (continued) | from 440.00 €/pcs | |
|--------|---|-------------------|--------------|
| | for Doner sleeves | | |
| | | 1 pcs | 440.00 €/pcs |

Specification:

Dimensions: 600 x 410 x 750 mm

Wheel size: Ø 125 mm Weight: ca. 18 kg

11.151 FibreMaxx EF 200

from 3.20 €/kg

Pea fibre for food applications

Medium-sized pea fibre for use as diatary 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 |

11.055 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

bags @ 10 kg pallets @ 390 kg



| 1 kg | 3.40 €/kg |
|----------|-----------|
| 10 kg | 3.40 €/kg |
| 500 kg | 3.30 €/kg |
| 1000 kg | 3.20 €/kg |
| 2000 kg | 3.10 €/kg |
| 5500 kg | 3.00 €/kg |
| 11500 ka | 2 90 €/kg |

51.027 FlavoMaxx Chicken

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

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.

sachets @ 1 kg



from 8.55 €/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 |



10.516 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

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

sachets @ 1 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 |

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





| 40.087 | Garlic granulate 0.5-1 mm (continued) | | from 6.40 €/kg |
|--------|---|---------|----------------|
| | medium sized granules, cleaned and sieved | | |
| | | 1 kg | 7.00 €/kg |
| | Use as desired and according to recipe. | 100 kg | 6.90 €/kg |
| | MOQ may apply | 200 kg | 6.80 €/kg |
| | MOQ may apply | 500 kg | 6.70 €/kg |
| | | 1000 kg | 6.60 €/kg |
| | cartons @ 25 kg | 1500 kg | 6.40 €/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 |

52.051 **Kebap Seasoning**

from 10.65 €/kg

Spice blend for Kebap and Doner Kebap

Seasoning with salt for the authentic kebap 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





| 52.051 | Kebap Seasoning (continued) | f | rom 10.65 €/kg |
|--------|---------------------------------------|---------|----------------|
| | Spice blend for Kebap and Doner Kebap | | |
| | | 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

> 530.00 €/pcs 1 pcs

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

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





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

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

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.

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



1 pcs

729.00 €/pcs

| 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 |



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.

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

sachets @ 1 kg



| 1 kg | 9.90 €/kg |
|---------|-------------------|
| 20 kg | 9.40 €/kg |
| 100 kg | 8.90 € /kg |
| 200 kg | 8.40 € /kg |
| 500 kg | 7.90 € /kg |
| 1000 kg | 7.40 €/kg |

11.031 Meister Kut 88 from 3.00 €/kg

Sausage and meat phosphate pH 8.8

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

Sodium diphopsphate [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 |

| 10.401 | Mesquite | from 7.40 €/kg |
|--------|------------------------------------|----------------|
| | Dry marinade for value-added meats | |



10.401 **Mesquite (continued)**

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 ka | 7.40 €/ka |

40.025 Onion 3-5 mm [minced]

double cleaned and sieved

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

Onions

Use as desired.

MOQ may apply

cartons @ 20 kg



from 5.70 €/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 |

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





| 11.146 | RoMaxx MB liquid (continued) | | from 7.40 €/kg |
|--|---|-----------|----------------|
| | Natural Food Preservation | | |
| | | 1 kg | 9.90 €/kg |
| | Only 2 g/kg [0.2 %] provide drastic reduction of micro-biological | 20 kg | 9.40 €/kg |
| activities which result into considerably extended shelf-life. | 100 kg | 8.90 €/kg | |
| | 200 kg | 8.40 €/kg | |
| | | 500 kg | 7.90 €/kg |
| | poly-cans @ 3 kg | 1000 kg | 7.40 €/kg |
| | | | |

11.154 RoMaxx MB Super

Food Preservation

from 6.80 €/kg

Preservation of food products based on sodium bisulfite. Maximum reduction of micro-biological activities. Use for cooked and fresh meat products, burgers, sausages, and QSR food.

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

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

bags @ 5 kg

| | 7 | 79 | |
|--|---|----|----|
| | | | 1 |
| | | = | Ø. |

| 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 |

10.042 Smokin' Joe

Smoked salt for food

from 5.55 €/kg

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 |



89.335 **Star Base Square Tube**

from 57.50 €/pcs

57.50 €/pcs

from 10.65 €/kg

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

10.334 Western Burger

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 restructed 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 |