

18. May 2024

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Sincerely,
friedrich ingredients gmbh
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#### 52.005 **BBQ-Seasoning**

from 8.30 €/kg

Seasoning & Dry Marinade [with salt]

Seasoning with little salt to marinate roasts and kebaps. 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

#### 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

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.





10.701	Chicken Nuggets [Spicy] (continued)		from 16.40 €/kg
	Complete blend for spicy Chicken Nuggets		
		1 kg	21.90 €/kg
	Spices, dextrose, salt, stabiliser [E 450, E 451], granulated broth	20 kg	20.80 €/kg
	(HVP, salt, sunflower oil), sugar, spice extracts, flavour enhancer	100 kg	19.70 €/kg
	[E 621], separating agent [E 551], flavouring.	200 kg	18.60 €/kg
	[E 021], separating agent [E 001], haveuring.	500 kg	17.50 €/kg
		1000 kg	16.40 €/kg
	16 g/kg [1.6%]		
	Recipes		
	MOQ may apply		
	sachets @ 1 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

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 ka	9.45 €/ka

#### 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.





52.009	Colorado Classic (continued)	f	rom 13.40 €/kg
	Seasoning & Dry Marinade [saltless]		
		1 kg	17.90 €/kg
	Use as desired; we recommend 20 g/kg	20 kg	17.00 €/kg
	Recipes	100 kg	16.10 €/kg
	MOQ may apply	200 kg	15.20 €/kg
	мод тау арргу	500 kg	14.30 €/kg
		1000 kg	13.40 €/kg
	sachets @ 1 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.		
	Turnania aumin agricular fanurusal, paralau abili garlia	A CONTRACTOR OF THE PARTY OF TH	
	Turmeric, cumin, coriander, fenugreek, parsley, chili, garlic,		Barte
	fennel, spices.		
		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
	hara @ OF ka	500 kg	9.50 €/kg
	bags @ 25 kg	1000 kg	8.90 €/kg
		1000 kg	0.50 C/Ng
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!		
	Township assignator assign for constant formal abilities and	163.44	
	Turmeric, coriander, cumin, fenugreek, fennel, chillies, garlic,		So te
	parsley, spices.		
		1 kg	12.65 €/kg
	Use as desired, but carefully - hot!	20 kg	12.00 €/kg
	MOQ may apply	100 kg	11.35 €/kg
		200 kg	10.75 €/kg
	hara @ 25 kg	500 kg	10.10 €/kg
	bags @ 25 kg	1000 kg	9.45 €/kg
		1000 Ng	o. lo chig
10.296	DryFit Marinade BBQ Hot & Smoky	f	rom 12.90 €/ko
	Dry Marinade and Base for Wet Marinade		



#### 10.296 **DryFit Marinade BBQ Hot & Smoky (continued)**

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**

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.

from 9.90 €/kg

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

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



10.291	DryFit Marinade Buffalo Wings (continued)		from 9.90 €/kg
	Dry Marinade and Base for Wet Marinade		
		1 kg	13.25 €/kg
	sachets @ 1 kg	20 kg	12.55 €/kg
	Sacrets & Try	100 kg	11.90 €/kg
		200 kg	11.25 €/kg
		500 kg	10.60 €/kg
		1000 kg	9.90 €/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

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

#### 10.269 **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





10.269	DryFit Marinade Oriental (continued)		from 9.90 €/kg
	Dry Marinade and Base for Wet Marinade		
		1 kg	13.25 €/kg
	30% DryFit Marinade	20 kg	12.55 €/kg
	20% vegetable oil	100 kg	11.90 €/kg
	50% cold water	200 kg	11.25 €/kg
	Blend DryFit with oil first using a mixer or blender. Then, add the	500 kg	10.60 €/kg
	water. From this marinade, use 10% to the food product.	1000 kg	9.90 €/kg
	MOQ may apply		
	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

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.





10.287	DryFit Marinade Tandoori (continued)		from 9.90 €/kg
	Dry Marinade and Base for Wet Marinade		_
		1 kg	13.25 €/kg
	Salt, spices, dry-glucose-syrup, modified starch, hydrolysed veg.	20 kg	12.55 €/kg
	protein (HVP), sunflower oil, spice extract, thickener - guar gum	100 kg	11.90 €/kg
	[E 412], xanthan [E 415].	200 kg	11.25 €/kg
	Recipes	500 kg	10.60 €/kg
	Necipes	1000 kg	9.90 €/kg

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

30% DryFit Marinade

#### 10.268 **DryFit Marinade Teriyaki**

from 11.05 €/kg

11.80 €/kg

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.

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

1000 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



#### 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



11.90 €/kg 1 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

#### 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



1 kg	11.90 €/kg
20 kg	11.30 €/kg
100 kg	10.70 €/kg
200 kg	10.10 €/kg
500 kg	9.50 <b>€</b> /kg
1000 kg	8.90 €/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 ka	17.15 €/ka

#### 52.056 **Gyros [MSG-free]**

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



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

#### 10.301 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





10.301	Herbs de Provence (continued)		from 15.65 €/kg
	Authentic French Blend of Herbs		
		1 kg	20.90 €/kg
	sachets @ 0.4 kg	20 kg	19.85 €/kg
	Sacriets & 0.4 kg	100 kg	18.80 €/kg
		200 kg	17.75 €/kg
		500 kg	16.70 €/kg
		1000 kg	15.65 €/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





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

#### 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



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 ka	10.65 €/ka

#### 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].

Like pepper: 10-20 g/kg [1-2 %] food product or use as desired. 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 ka	10.65 €/ka



#### 10.401 from 7.40 €/kg Mesquite

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

#### 52.018 **Oriental Classic**

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



from 11.80 €/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

#### 40.063 Paprikachips green 9 mm

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



from 14.90 €/kg



40.063	Paprikachips green 9 mm (continued)	fr	om 14.90 €/kg
	Selected, choice quality bell pepper		
		1 kg	15.50 €/kg
	cartons @ 20 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 Selected, choice quality bell pepper	fr	om 12.90 €/kg
	Small cut red paprika chips, dried, approx. 2-3 mm. Use to add	100	
	value to many food and meat products.	Carles Contraction of the Contra	
		Contract of the contract of th	
	Paprika		
		-	
	Use as desired.		
		1 kg	13.50 €/kg
	MOQ may apply	100 kg	13.40 €/kg
		200 kg	13.30 €/kg
	cartons @ 25 kg	500 kg	13.20 €/kg
		1000 kg	13.10 €/kg
		1500 kg	12.90 €/kg
40.062	Paprikachips red 9 mm	fr	om 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.	July de	
	D		
	Paprika	1	
		1 kg	12.50 €/kg
	Use as desired.	100 kg	12.40 €/kg
	MOQ may apply	200 kg	12.30 €/kg
		500 kg	12.20 €/kg
	cartons @ 17.5 kg	1000 kg	12.10 €/kg
			5 5/119
	Cartons & 17.5 kg	1500 kg	11.90 €/kg
40.115	Paprikachips red/green 3 mm		11.90 €/kg rom 12.90 €/kg



#### 40.115 Paprikachips red/green 3 mm (continued)

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 <b>€</b> /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

#### 10.080 **Pastrami Classic**

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.



from 10.65 €/kg

Spices.

Recipes

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

Use as a rub as desired; we recommend 20-25 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

#### 40.059 Pepper black & white broken 0500/1600

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.



from 10.20 €/kg



40.059	Pepper black & white broken 0500/1600 (continued)		from 10.20 €/kg	
	Double cleaned and sieved, steam-sterilized			
		1 kg	10.80 €/kg	
	Use as desired.	100 kg	10.70 €/kg	
	Also available in 1-kg-sachets	200 kg	10.60 €/kg	
	MOQ may apply	500 kg	10.50 €/kg	
	,,	1000 kg	10.40 €/kg	
	bags @ 25 kg	1500 kg	10.20 €/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.	othe		
			Dan .	
	Pepper.Reduced bacteria count by steam sterilization.			
	repper.Reduced bacteria count by Steam Stermzation.			
	Use as desired.	1 kg	8.50 €/kg	
	Also available in 1-kg-sachets	100 kg	8.40 €/kg	
	MOQ may apply	200 kg	8.30 €/kg	
	🔾	500 kg	8.20 €/kg	
		1000 kg	8.10 €/kg	
	bags @ 25 kg	1500 kg	7.90 €/kg	
52.052	Roast Chicken	fuero 40 CF C#		
32.032	Seasoning & Dry Marinade [with salt]	11	om 10.65 €/kg	
	Seasoning & Dry Marinade [with Said			
	Fine redish blend of spices, developed for seasoning chicken and			
	chicken parts, especially rotissery chicken. Contains salt,		•	
	additional use of salt is not recommended.			
	Spices, salt (33%), natural flavouring, sugar, dextrose.			
	MOQ may apply	35		
	MOQ may apply	1 kg	14.25 €/kg	
		20 kg	13.50 €/kg	
	Use 20-30 g/kg.	100 kg	12.80 €/kg	
		200 kg	12.10 €/kg	
	sachets @ 1 kg	500 kg	11.40 €/kg	
	odonoto e i ng	1000 kg	10.65 €/kg	
52.046	Savannah Classic	from 11.40 €/kg		



#### **Savannah Classic (continued)** 52.046

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.

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

#### 52.023 **Tandoori Paste Compound**

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

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



from 7.40 €/kg

1 kg	9.90 <b>€</b> /kg
20 kg	9.40 €/kg
100 kg	8.90 €/kg
200 kg	8.40 <b>€</b> /kg
500 kg	7.90 €/kg
1000 kg	7.40 €/kg

#### 52.050 Tikka Seasoning

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 kebap. No added MSG.

from 12.35 €/kg



52.050	Tikka Seasoning (continued)		from 12.35 €/kg	
	Seasoning & Dry Marinade [with salt]			
		1 kg	16.50 €/kg	
	Spices, salt, sweet whey powder, yeast extract, spice extracts, separating agent - silica [E 551], acidifier - citric acid [E 330].	20 kg	15.65 €/kg	
		100 kg	14.85 €/kg	
		200 kg	14.00 €/kg	
		500 kg	13.20 €/kg	
	20 g/kg or use as desired.	1000 kg	12.35 €/kg	
	MOQ may apply			
	sachets @ 1 kg			