



**friedrich ingredients**

FLAVOUR & FUNCTION FOR YOUR SUCCESS

05. May 2024

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We do not believe in **minimum order quantities**. 1 unit can be ordered from every item in our webshop, unless clearly specified.

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Sincerely,

**friedrich ingredients gmbh**

FLAVOUR & FUNCTION FOR YOUR SUCCESS

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## Your category **Marinades [dry], BBQ Rubs**

**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.





## Your category **Marinades [dry], BBQ Rubs**

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**10.701 Chicken Nuggets [Spicy] (continued) from 16.40 €/kg**

*Complete blend for spicy Chicken Nuggets*

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

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**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 kg	9.45 €/kg

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**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.





## Your category **Marinades [dry], BBQ Rubs**

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**52.009 Colorado Classic (continued) from 13.40 €/kg**

*Seasoning & Dry Marinade [saltless]*

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

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**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.

15-20 g/kg or use as desired

MOQ may apply

bags @ 25 kg



1 kg	11.90 €/kg
20 kg	11.30 €/kg
100 kg	10.70 €/kg
200 kg	10.10 €/kg
500 kg	9.50 €/kg
1000 kg	8.90 €/kg

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**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

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**10.296 DryFit Marinade BBQ Hot & Smoky from 12.90 €/kg**

*Dry Marinade and Base for Wet Marinade*



## Your category **Marinades [dry], BBQ Rubs**

### 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**

**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

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



## Your category **Marinades [dry], BBQ Rubs**

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**10.291 DryFit Marinade Buffalo Wings (continued) from 9.90 €/kg**

*Dry Marinade and Base for Wet Marinade*

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

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**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

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**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

Your category **Marinades [dry], BBQ Rubs**

**10.269 DryFit Marinade Oriental (continued)** **from 9.90 €/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	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

**10.210 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.





## Your category **Marinades [dry], BBQ Rubs**

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**10.287 DryFit Marinade Tandoori (continued) from 9.90 €/kg**

*Dry Marinade and Base for Wet Marinade*

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

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

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

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**10.268 DryFit Marinade Teriyaki from 11.05 €/kg**

*Dry Marinade and Base for Wet Marinade*

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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	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



Your category **Marinades [dry], BBQ Rubs**

**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

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	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

**52.083 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

Your category **Marinades [dry], BBQ Rubs**

**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

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





## Your category **Marinades [dry], BBQ Rubs**

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

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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

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

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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

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

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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

sachets @ 1 kg



Your category **Marinades [dry], BBQ Rubs**

**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 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

**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

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



## Your category **Marinades [dry], BBQ Rubs**

### 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

### 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

### 40.066 **Paprikachips green 3 mm**

**from 15.90 €/kg**

*Selected, choice quality bell pepper*

Small cut 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





## Your category **Marinades [dry], BBQ Rubs**

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**40.066 Paprikachips green 3 mm (continued) from 15.90 €/kg**

*Selected, choice quality bell pepper*

cartons @ 20 kg

1 kg	16.50 €/kg
100 kg	16.40 €/kg
200 kg	16.30 €/kg
500 kg	16.20 €/kg
1000 kg	16.10 €/kg
1500 kg	15.90 €/kg

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**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

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**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

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

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**40.062 Paprikachips red 9 mm from 11.90 €/kg**

*Selected, choice quality bell pepper*

Your category **Marinades [dry], BBQ Rubs**

**40.062 Paprikachips red 9 mm (continued)** **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

**40.116 Paprikachips red/green 9 mm** **from 14.40 €/kg**  
*Selected, choice quality bell pepper*

Large cut red and green 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



## Your category **Marinades [dry], BBQ Rubs**

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**40.116 Paprikachips red/green 9 mm (continued) from 14.40 €/kg**

*Selected, choice quality bell pepper*

bags @ 25 kg

1 kg	15.00 €/kg
100 kg	14.90 €/kg
200 kg	14.80 €/kg
500 kg	14.70 €/kg
1000 kg	14.60 €/kg
1500 kg	14.40 €/kg

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**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.

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

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**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

bags @ 25 kg



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



Your category **Marinades [dry], BBQ Rubs**

**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

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

**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

**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.

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



Your category **Marinades [dry], BBQ Rubs**

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

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
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**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

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

**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





Your category

## Marinades [dry], BBQ Rubs

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<b>52.050</b>	<b>Tikka Seasoning (continued)</b>		<b>from 12.35 €/kg</b>
	<i>Seasoning &amp; Dry Marinade [with salt]</i>		
		1 kg	16.50 €/kg
		20 kg	15.65 €/kg
	sachets @ 1 kg	100 kg	14.85 €/kg
		200 kg	14.00 €/kg
		500 kg	13.20 €/kg
		1000 kg	12.35 €/kg