



**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 **HoReCa Ingredients**

---

### 40.047 **Bay Leaves** from 13.20 €/kg

*hand-selected whole leaves*

---

Selected, finest quality bay leaves, for all sour meals, including aspic products [Am: head cheese], sauerkraut, and all pickled foods, such as Sauerbraten brines.



Bay Leaves

Use as desired.  
MOQ may apply

sachets @ 0.5 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

---

### 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

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]*

---

## Your category **HoReCa Ingredients**

---

<b>51.007</b>	<b>BouillonMaxx Beef [MSG-free] (continued)</b>	<b>from 7.40 €/kg</b>
	<i>General food flavouring [stock seasoning]</i>	

---

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

---

<b>51.014</b>	<b>BouillonMaxx Chicken</b>	<b>from 6.65 €/kg</b>
	<i>Basic chicken flavouring</i>	

---

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.

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.

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



## Your category **HoReCa Ingredients**

---

<b>51.014</b>	<b>BouillonMaxx Chicken (continued)</b>	<b>from 6.65 €/kg</b>
	<i>Basic chicken flavouring</i>	

---

bags @ 25 kg

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

---

<b>51.008</b>	<b>BouillonMaxx Chicken [MSG-free]</b>	<b>from 7.40 €/kg</b>
	<i>Basic food flavouring, stock seasoning</i>	

---

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

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

---

<b>51.002</b>	<b>BouillonMaxx Veggie [MSG-free]</b>	<b>from 8.90 €/kg</b>
	<i>Basic food flavouring, stock seasoning</i>	

---

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



## Your category **HoReCa Ingredients**

### 51.002 **BouillonMaxx Veggie [MSG-free] (continued)** **from 8.90 €/kg**

*Basic food flavouring, stock seasoning*

	1 kg	11.90 €/kg
	20 kg	11.30 €/kg
cooked sausages: 5 g/kg	100 kg	10.70 €/kg
sausages in brine: 5-6 g/kg	200 kg	10.10 €/kg
canned products: 3 g/kg	500 kg	9.50 €/kg
liver sausage, pâté: 3 g/kg	1000 kg	8.90 €/kg
convenience foods: 3-5 g/kg		
MOQ may apply		

re-sealable buckets @ 9 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!



## Your category **HoReCa Ingredients**

---

### 51.027 FlavoMaxx Chicken (continued) from 8.55 €/kg

*Brine flavouring, completely water-soluble*

---

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

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

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

---

### 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

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



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

---

### 10.516 FlavoMaxx Fried Chicken [Hot & Spicy] from 7.05 €/kg

*Brine flavouring, completely water-soluble*

---

## Your category **HoReCa Ingredients**

---

<b>10.516</b>	<b>FlavoMaxx Fried Chicken [Hot &amp; Spicy] (continued)</b>	<b>from 7.05 €/kg</b>
	<i>Brine flavouring, completely water-soluble</i>	

---

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

---

<b>58.002</b>	<b>Garlic Extra [liquid]</b>	<b>from 6.20 €/kg</b>
	<i>Highly concentrated aroma</i>	

---

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

---

<b>10.044</b>	<b>Hot Seasoning</b>	<b>from 13.40 €/kg</b>
	<i>Additional seasoning to boost heat</i>	

---

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.



## Your category **HoReCa Ingredients**

### 10.044 Hot Seasoning (continued) from 13.40 €/kg

*Additional seasoning to boost heat*

Spices, dextrose, sugar, salt, flavour enhancer - monosodium glutamate [E 621], spice extracts.

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

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

### 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

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

### 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].





## Your category **HoReCa Ingredients**

---

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

---

Natural paprika extract.

Carry-over ingredients: Sweetener - Sorbitol [E 420], sunflower oil, emulsifier Polysorbate 80 [E 433].

Recommended Labeling Declaration: colouring agent paprika extract.

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

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

poly-cans @ 3 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).

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



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

---

### **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].



## Your category **HoReCa Ingredients**

### 58.044 **Paprika 5,000 [liquid] (continued)** **from 10.65 €/kg** *Natural Food Colouring*

	1 kg	14.25 €/kg
Paprika extract	20 kg	13.50 €/kg
Carry-over ingredients:	100 kg	12.80 €/kg
Sweetener - Sorbitol [E 420], Emulsifier - Polysorbat 80 [E 433, E 472c], spices, sunflower oil, salt.	200 kg	12.10 €/kg
Recommended Labeling Declaration:	500 kg	11.40 €/kg
(colouring agent) paprika (extract).	1000 kg	10.65 €/kg

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

re-sealable poly-cans @ 12 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

cans @ 6 kg



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

## Your category **HoReCa Ingredients**

### 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

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

### 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

### 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].



## Your category **HoReCa Ingredients**

---

<b>10.443</b>	<b>Soya Bolognese (continued)</b>	<b>from 10.65 €/kg</b>
	<i>Veggie/Vegan Soya Bolognese</i>	

---

	1 kg	14.25 €/kg
Use 250 g/l fluid [25%].	20 kg	13.50 €/kg
Blend with cold water. Boil for 5 minutes while stirring.	100 kg	12.80 €/kg
Content of each bucket is good for 16 kg of Soya Bolognese	200 kg	12.10 €/kg
Sauce	500 kg	11.40 €/kg
MOQ may apply	1000 kg	10.65 €/kg

buckets @ 4 kg

---

<b>10.256</b>	<b>Tomato Ketchup</b>	<b>from 7.95 €/kg</b>
	<i>Seasoning for Tomato Ketchup</i>	

---

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