



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

07. 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.

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Your category **Mortadella, Cold Cuts**

11.016 AGAGEL® 400 **from 13.40 €/kg**

Complete System for Emulsions and Cooked Meats

Complete functional system for emulsions and cured, cooked meat products (red and white) requiring extra yield, e.g. pizza ham, QSR meat and meat for ready meals. No flavour added. For more tenderness and extra yield of 20-80%.



Stabilizers [E 451, E 450], soy protein, thickening agent [E 407a]processed eucheama seaweed, dextrose (maize dextrose), salt, glycose syrup (maize glucose syrup).

MOQ may apply

40 g/kg [4 %] finished product for use in brines
10 g/kg [1 %] total recipe weight for use in sausage
Recipes with Brine Calculator

1 kg	14.70 €/kg
50 kg	14.70 €/kg
100 kg	14.20 €/kg
200 kg	13.95 €/kg
500 kg	13.70 €/kg
1000 kg	13.60 €/kg
2000 kg	13.50 €/kg
5000 kg	13.40 €/kg

bags @ 25 kg

11.026 AGAGEL® 600 **from 9.90 €/kg**

Functional Compound for Emulsions

This functional compound was developed for making fat-water emulsions. Fat-water emulsions are usually added to sausages recipes in competitive markets.

Allows making of emulsions of up to 1:20:20 (AGAGEL® 600 : water : fat)



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

2.5-3.5%, depending on desired viscosity (firmness).
1:15:15 for an emulsion made from vegetable oil
1:20:20 for an emulsion made from chicken skin.

MOQ:

none, item is always in stock.

1 kg	11.20 €/kg
25 kg	11.20 €/kg
100 kg	10.70 €/kg
200 kg	10.45 €/kg
500 kg	10.20 €/kg
1000 kg	10.10 €/kg
2000 kg	10.00 €/kg
5000 kg	9.90 €/kg

bags @ 25 kg



Your category **Mortadella, Cold Cuts**

55.011 Bavarian Meatloaf Classic **from 13.40 €/kg**

Premium Seasoning for Meat Loaf [MSG-free]

Premium seasoning for Bavarian meat loaf and roasted meat loaves. Also for cooked sausage products, i.e. Frankfurters, Wieners and Hot Dogs. Authentic Bavarian flavour profile.

Spices, dextrose, mustard flour, lemon peel, celery.
Use binder and colour stabilizer in addition, if desired.

Only 4-5 g/kg total recipe.

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

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

Premium seasoning [MSG-free]

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

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

Only 4-5 g/kg total recipe weight.

Recipes

Casings

MOQ may apply

sachets @ 1 kg



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

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.



Your category **Mortadella, Cold Cuts**

52.009 Colorado Classic (continued) **from 13.40 €/kg**
Seasoning & Dry Marinade [saltless]

	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

Spices (e. g. mustard seed), rape oil.

Use as desired; we recommend 20 g/kg

Recipes

MOQ may apply

sachets @ 1 kg

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

Concentrated curing salt [NCS] with 10% sodium nitrite content.
IMPORTANT:
 Use only as a pre-blend with regular salt. Refer to Usage for details. Made in Germany



Salt, 10% sodium nitrite [E 250], sodium ferrocyanide [E 535].
 Packaging details:
 10 sachets per carton = 20 kg
 pallets @ 32 cartons = 640 kg
 Minimum Order Quantity [MOQ]:
 none, item is always in stock.

1 kg	3.90 €/kg
20 kg	3.65 €/kg
100 kg	3.40 €/kg
320 kg	3.15 €/kg
640 kg	2.95 €/kg
1280 kg	2.80 €/kg
2560 kg	2.70 €/kg
5120 kg	2.60 €/kg
7040 kg	2.50 €/kg
14720 kg	2.40 €/kg

CAUTION: Do not use unless preblended with regular salt:
 0.5% nitrite = pre-blend 1:19
 1.0% nitrite = pre-blend 1:9 (recommended)
 Add 2-3% of this pre-blend to the recipe.

sachets @ 2 kg

11.049 Curing Salt [Nitrite pickling salt] **from 0.60 €/kg**
Ready-for-use Nitrite Curing Salt [NCS] 0.9%

Ready-to-use pickling salt with a sodium nitrite content of approx. 0.85%. Use as a pickling salt in processed meats and in brines. Other nitrite concentrations on request. Made in Germany. 18 months shelf life from production date.





Your category **Mortadella, Cold Cuts**

11.049 Curing Salt [Nitrite pickling salt] (continued) from 0.60 €/kg

Ready-for-use Nitrite Curing Salt [NCS] 0.9%

Salt [NaCl] approx. 99.1%, sodium nitrite [E 250] approx. 0.85%.

Packaging details:

pallets à 40 bags = 1,000 kg

20' container fcl = 11,000 kg

40' container fcl = 23,000 kg

MOQ = none; item is always in stock

1 kg	0.85 €/kg
500 kg	0.85 €/kg
1000 kg	0.75 €/kg
2000 kg	0.70 €/kg
4000 kg	0.65 €/kg
11000 kg	0.62 €/kg
23000 kg	0.60 €/kg

Use according to recipe, for example:

10-12 g/kg for sausages from white meat

18-22 g/kg for sausages from red meat

30-35 g/kg for dry cured sausages and cured meats

bags @ 25 kg

11.151 FibreMaxx EF 200 from 3.20 €/kg

Pea fibre for food applications

Medium-sized pea fibre for use as dietary fibre addition. Use also to add texture to processed meat products, such as burgers and sausages.

Improves texture and serves as a fat replacer. Flavour neutral.

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

use as desired or according to recipe.

Packaging details:

pallets à 50 bags = 600 kg = MOQ

bags @ 12 kg



1 kg	3.70 €/kg
12 kg	3.70 €/kg
600 kg	3.60 €/kg
1200 kg	3.50 €/kg
2400 kg	3.40 €/kg
6600 kg	3.30 €/kg
14400 kg	3.20 €/kg

11.055 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.



Your category **Mortadella, Cold Cuts**

11.055 FibreMaxx WF 200 (continued) **from 3.35 €/kg**

Wheat fibre texture improver 200 µm fibre length

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 kg	2.90 €/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!





Your category **Mortadella, Cold Cuts**

51.030 FlavoMaxx Beef (continued) from 6.30 €/kg

Brine flavouring, completely water-soluble

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

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

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

51.027 FlavoMaxx Chicken from 8.55 €/kg

Brine flavouring, completely water-soluble

Chicken flavoured extract seasoning for meat products, QSR foods and other (fast) food items. Use in brines and for sausages, soups, sauces and snack food.

FlavoMaxx Chicken is the chicken flavour booster!

Salt, maltodextrin, sugar, yeast extract, flavouring, flavour enhancer - disodium guanylate [E 627], disodium inosinate [E 631], disodium inosinate [E 631], anti caking agent - silica [E 551].

MOQ may apply

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



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

51.024 FlavoMaxx Condiment from 6.80 €/kg

Brine flavouring, completely water-soluble



Your category **Mortadella, Cold Cuts**

51.024 FlavoMaxx Condiment (continued)

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

64.500 FriFlex Casing red 85/500

from 348.00 €/Meter

Stuffed (finished) diameter 92 mm

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

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

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

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

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

30,000 meters



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

58.002 Garlic Extra [liquid]

from 6.20 €/kg

Highly concentrated aroma



Your category **Mortadella, Cold Cuts**

58.002 Garlic Extra [liquid] (continued)

from 6.20 €/kg

Highly concentrated aroma

Highly concentrated aroma extract made from natural garlic cloves. Use to intensify sausage products, soups, sauces, meat products and ready meals. No added preservatives. Long-lasting freshness reservoir.



Natural garlic extract.

Carry-over ingredients: purified water, emulsifier - mono and diglycerides [E 472a], thickener - xanthan [E 415].

Recommended Labeling Declaration:garlic or garlic extract.

Use 0.3-2 g/kg according to desired intensity.

MOQ may apply

poly-cans @ 3 kg

1 kg	8.30 €/kg
20 kg	7.85 €/kg
100 kg	7.45 €/kg
200 kg	7.05 €/kg
500 kg	6.60 €/kg
1000 kg	6.20 €/kg

40.006 Garlic Powder

from 4.80 €/kg

Double cleaned and sieved

Selected, finest quality garlic powder for meat products, soups, sauces and other manufactured food products.



Garlic.

0.5-1 g/kg food product or use as desired / according to recipe.

MOQ may apply

bags @ 25 kg

1 kg	5.40 €/kg
100 kg	5.30 €/kg
200 kg	5.20 €/kg
500 kg	5.10 €/kg
1000 kg	5.00 €/kg
1500 kg	4.80 €/kg

11.251 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.



Your category **Mortadella, Cold Cuts**

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

Beetroot juice concentrate, spice, spice extracts.
 Carry-over ingredients: maltodextrin, salt, thickener [E 414],
 antioxidants [E 306, E 304], anti-caking agent [E 551], rape oil,
 dextrose, emulsifier [E 471], sugar.

1 kg	37.50 €/kg
20 kg	35.60 €/kg
100 kg	33.75 €/kg
200 kg	31.85 €/kg
500 kg	30.00 €/kg
1000 kg	28.10 €/kg

Only 3-5 g/kg
 We recommend to pre-blend KoloMaxx FM with the seasoning for
 optimum colour distribution throughout the product.
 FM stands for Fresh Meats.
 MOQ may apply

sachets @ 1 kg
 360 kg @ pallet

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

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



Dextrose, spices (pepper, ginger), salt.

7 g/kg
 MOQ may apply

sachets @ 1 kg

1 kg	14.25 €/kg
20 kg	13.50 €/kg
100 kg	12.80 €/kg
200 kg	12.10 €/kg
500 kg	11.40 €/kg
1000 kg	10.65 €/kg

50.003 Meister Fixrot **from 9.45 €/kg**
Colour development agent for sausages and salmon

Premium colour development agent for sausages and cured
 meeat brines. Optimum amounts of Ascorbic Acid and Sodium
 Ascorbate provide fast, reliable and long-lasting colour
 development.



Also suitable for colour development of smoked salmon.



Your category **Mortadella, Cold Cuts**

50.003 Meister Fixrot (continued) from 9.45 €/kg

Colour development agent for sausages and salmon

Dextrose, antioxidant [E 315, E 316], acidifier [E 330], rapeseed oil.

1 g/kg for large diameter sausage
2 g/kg for small diameter sausage
5 g/kg brines @ 20% injection rate
2 g/kg brines @ 50% injection rate
MOQ may apply

sachets @ 1 kg

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

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 diphosphate [E 450], Sodium triphosphate [E 451].

PRICES SUBJECT TO CONFIRMATION - PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE DUE TO CURRENT SHORTAGE.

MOQ may apply



Your category **Mortadella, Cold Cuts**

11.031 Meister Kut 88 (continued) from 3.00 €/kg

Sausage and meat phosphate pH 8.8

3-5 g/kg meat and fat [without water/ice content].

Packaging details:

pallets à 40 bags = 1,000 kg = MOQ

Choose item Meister Kut NC for smaller quantities.

bags @ 25 kg

1 kg	3.50 €/kg
25 kg	3.50 €/kg
1000 kg	3.20 €/kg
2000 kg	3.15 €/kg
4000 kg	3.10 €/kg
11000 kg	3.05 €/kg
23000 kg	3.00 €/kg

50.018 Meister Kut NC from 11.40 €/kg

Sausage and meat phosphate

Sausage and meat phosphate for optimum water binding of cooked sausages with no colour development. Use for Grill Sausage products, such as Bratwurst, White Sausage, Chipolata etc.

Stabiliser [E 450], dextrose.

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

MOQ may apply

bags @ 10 kg



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

50.011 Meister KutMaxx from 9.05 €/kg

Sausage binder and colour stabilizer

The standard sausage binder and stabilizer providing long-term colour development. Optimum amounts of Ascorbic Acid/Sodium Ascorbate for best results.

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

5 g/kg total recipe weight [0.5 %].

Content of each sachet is good for 500 kg sausage.

MOQ may apply

Choose MOQ-free alternative Meister Kut Pro



Your category **Mortadella, Cold Cuts**

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

sachets @ 2.5 kg

1 kg	12.10 €/kg
20 kg	11.45 €/kg
100 kg	10.85 €/kg
200 kg	10.25 €/kg
500 kg	9.65 €/kg
1000 kg	9.05 €/kg

55.049 Mortadella Arabic **from 7.40 €/kg**
Premium Seasoning for Mortadella [MSG-free]

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

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

5-7 g/kg total recipe weight.

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

Recipes

MOQ may apply

sachets @ 1 kg



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

55.043 Mortadella Classic CL **from 10.65 €/kg**
Clean Label Premium Seasoning for Sausage

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

Salt, dextrose, spices, spice extracts.

Recipes

Casings

5 g/kg for premium recipes

6-7 g/kg for premium poultry based recipes

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

MOQ may apply



Your category **Mortadella, Cold Cuts**

55.043 Mortadella Classic CL (continued) **from 10.65 €/kg**
Clean Label Premium Seasoning for Sausage

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

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

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

Casings

5 g/kg [0.5 %].

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

Recipes

MOQ may apply

sachets @ 1 kg



1 kg	16.50 €/kg
20 kg	15.65 €/kg
100 kg	14.85 €/kg
200 kg	14.00 €/kg
500 kg	13.20 €/kg
1000 kg	12.35 €/kg

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

Highly concentrated natural paprika extract for all food products. Use to add natural colour to sausage, meats, soups, sauces and other food products. Good water solubility. No added preservatives. 3,000 colour units [as per ASTA].

Natural paprika extract.

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

Recommended Labeling Declaration: colouring agent paprika extract.



Your category **Mortadella, Cold Cuts**

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

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

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

poly-cans @ 3 kg

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

Highly concentrated natural paprika extract for all food products.
 Use to add natural colour to sausage, meats, soups, sauces and other food products. Good water solubility. No added preservatives. 5,000 colour units [as per ASTA].



Paprika extract
 Carry-over ingredients:
 Sweetener - Sorbitol [E 420], Emulsifier - Polysorbat 80 [E 433, E 472c], spices, sunflower oil, salt.
 Recommended Labeling Declaration:
 (colouring agent) paprika (extract).

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

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

11.002 Potato Starch Superior **from 1.35 €/kg**
Native potato starch, made in EU

Native potato starch, made from firm potatoes. Superior quality.
 For binding of emulsions and as a meat substitute. For soups, sauces, canned foods and ready meals. For potato products, snacks [crisps, chips] and flour foods.





Your category **Mortadella, Cold Cuts**

11.002 Potato Starch Superior (continued) from 1.35 €/kg

Native potato starch, made in EU

Potato starch.

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

1 kg	2.20 €/kg
1000 kg	1.90 €/kg
5000 kg	1.60 €/kg
11000 kg	1.55 €/kg
23000 kg	1.35 €/kg

Use as desired and according to recipe.

Packaging details:

pallets à 40 bags = 1,000 kg

20' container fcl = 11,000 kg

40' container fcl = 23,000 kg

MOQ may apply

bags @ 25 kg