



**friedrich ingredients**

FLAVOUR & FUNCTION FOR YOUR SUCCESS

18. 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**

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## Your category **Frankfurter, Hot Dog, Wiener**

### 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, glycosyl 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

bags @ 25 kg



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

### 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), stabiliser ([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.

bags @ 25 kg



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

## Your category **Frankfurter, Hot Dog, Wiener**

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<b>10.007</b>	<b>BouillonMaxx Beef</b> <i>Universal beef flavouring</i>	<b>from 4.95 €/kg</b>
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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

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

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

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

## Your category **Frankfurter, Hot Dog, Wiener**

### 51.007 **BouillonMaxx Beef [MSG-free] (continued)** **from 7.40 €/kg** *General food flavouring [stock seasoning]*

	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
bags @ 25 kg		

### 51.002 **BouillonMaxx Veggie [MSG-free]** **from 8.90 €/kg** *Basic food flavouring, stock seasoning*

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

cooked sausages: 5 g/kg  
 sausages in brine: 5-6 g/kg  
 canned products: 3 g/kg  
 liver sausage, pâté: 3 g/kg  
 convenience foods: 3-5 g/kg  
 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

re-sealable buckets @ 9 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.



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

Use as desired; we recommend 20 g/kg

Recipes

MOQ may apply

## Your category **Frankfurter, Hot Dog, Wiener**

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

	1 kg	17.90 €/kg
sachets @ 1 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

### **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.

**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



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

### **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.

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



## Your category **Frankfurter, Hot Dog, Wiener**

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

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

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

### 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.

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



## Your category **Frankfurter, Hot Dog, Wiener**

### 11.055 **FibreMaxx WF 200 (continued)** from 3.35 €/kg *Wheat fibre texture improver 200 µm fibre length*

	1 kg	3.85 €/kg
bags @ 15 kg	15 kg	3.85 €/kg
pallets @ 495 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!

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



## Your category **Frankfurter, Hot Dog, Wiener**

### 51.030 FlavoMaxx Beef (continued) from 6.30 €/kg

*Brine flavouring, completely water-soluble*

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.

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

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*

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!



## Your category **Frankfurter, Hot Dog, Wiener**

### 51.024 **FlavoMaxx Condiment (continued)** from 6.80 €/kg *Brine flavouring, completely water-soluble*

Salt, dextrose, flavour enhancer ? monosodium glutamate [E 621], disodium guanylate [E 627], disodium inosinate [E 631], flavouring (HVP), spices.

MOQ may apply

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

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

### 55.023 **Fleischwurst Classic** from 14.15 €/kg *Premium seasoning*

Premium blend of spices for sausage ring and other cooked sausage products, e.g. Lyoner, Bologna, Frankfurters, Hot Dogs etc. Developed for cooked sausages that are served hot.

Dextrose, spices, flavour enhancer [E 621], flavouring, maltodextrin.

Use binder and colour stabilizer in addition, if desired.

4 g/kg total recipe

Recipes

Collagen Casings

MOQ may apply



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

sachets @ 1 kg

### 55.008 **Frankfurter Classic** from 12.05 €/kg *Seasoning for Frankfurters and Hot Dogs*

Premium blend of spices for Frankfurter, Hot Dogs, Vienna?s and other cooked sausage products. For the authentic juicy Frankfurter flavour which remains even after re-heating. No added MSG.



## Your category **Frankfurter, Hot Dog, Wiener**

### **55.008 Frankfurter Classic (continued)** **from 12.05 €/kg** *Seasoning for Frankfurters and Hot Dogs*

	1 kg	16.10 €/kg
	20 kg	15.25 €/kg
	100 kg	14.45 €/kg
	200 kg	13.65 €/kg
	500 kg	12.85 €/kg
	1000 kg	12.05 €/kg
Dextrose, spices, yeast extract, spice extracts, separating agent [E 551].		
Only 4-5 g/kg total recipe weight.		
Recipes		
Casings		
MOQ may apply		
sachets @ 1 kg		

### **12.002 Frankfurter Combi** **from 9.90 €/kg** *Flavour & Function for Sausage*

Economically priced blend of spices and functional ingredients for flavouring, binding and colour developing of Frankfurters, Hot Dogs, Wieners and other small diameter cooked sausage products.  
No added MSG.



	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
Dextrose, stabiliser - diphosphate [E 450], spices, salt, antioxidant - ascorbic acid [E 300], sodium ascorbate [E 301], citric acid [E 330], yeast extract, spice extracts, separating agent - silica [E 551].		
Only 8.5 g/kg total recipe weight		
Recipes		
Casings		
MOQ may apply		
sachets @ 0.85 kg		

### **10.036 Frankfurter Economy** **from 10.30 €/kg** *Seasoning for Frankfurter Sausage*

Economically priced blend of spices for Frankfurters, Hot Dogs, Wieners and other cooked sausage products, e.g. Lyoner, Bologna and Mortadella.  
No added MSG.



## Your category **Frankfurter, Hot Dog, Wiener**

### 10.036 **Frankfurter Economy (continued)** from 10.30 €/kg *Seasoning for Frankfurter Sausage*

	1 kg	13.75 €/kg
	20 kg	13.05 €/kg
Dextrose, spices, salt, yeast extract, spice extracts.	100 kg	12.35 €/kg
Recipes	200 kg	11.65 €/kg
Casings	500 kg	11.00 €/kg
	1000 kg	10.30 €/kg
5 g/kg total sausage mix.		
Use binder and colour stabilizer in addition.		
MOQ may apply		
sachets @ 1 kg		

### 10.188 **Frankfurter Intensive** from 12.35 €/kg *Seasoning for Frankfurter Sausage*

Concentrated, economically priced blend of spices for Frankfurters, Hot Dogs, Wieners and other cooked sausage products, e.g. Lyoner, Bologna and Mortadella. No added MSG!

Salt, spices, spice extracts, separating agent [E 551]. Use binder and colour stabilizer in addition.

Only 2 g/kg total sausage mix.

Recipes

Casings

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

### 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.



## Your category **Frankfurter, Hot Dog, Wiener**

### **64.500 FriFlex Casing red 85/500 (continued)** **from 348.00 €/Meter** *Stuffed (finished) diameter 92 mm*

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*

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.



## Your category **Frankfurter, Hot Dog, Wiener**

### **40.006 Garlic Powder (continued)** **from 4.80 €/kg** *Double cleaned and sieved*

	1 kg	5.40 €/kg
0.5-1 g/kg food product or use as desired / according to recipe.	100 kg	5.30 €/kg
MOQ may apply	200 kg	5.20 €/kg
	500 kg	5.10 €/kg
	1000 kg	5.00 €/kg
bags @ 25 kg	1500 kg	4.80 €/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

### **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.



## Your category **Frankfurter, Hot Dog, Wiener**

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

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

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

sachets @ 1 kg

360 kg @ pallet

### 10.395 **MDM Neutralizer [Flavour Concentrate]** from 8.90 €/kg *To reduce unwanted flavour and odour*

Blend of flavours and flavour enhancers for recipes made with Chicken-MDM. Eliminates or reduces unwanted MDM odour and flavour.

Flavour enhancers - monosodium glutamate [E 621], disodium guanylate [E 627], disodium [E 631], salt, flavouring, separating agent - silica [E 551].

3 g/kg MDM.

Usage rate to be calculated on the MDM share, only.

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

sachets @ 1 kg

360 kh @ pallet

### 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.



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

## Your category **Frankfurter, Hot Dog, Wiener**

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### 50.003 Meister Fixrot (continued) from 9.45 €/kg

*Colour development agent for sausages and salmon*

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	1 kg	12.65 €/kg
1 g/kg for large diameter sausage	20 kg	12.00 €/kg
2 g/kg for small diameter sausage	100 kg	11.35 €/kg
5 g/kg brines @ 20% injection rate	200 kg	10.75 €/kg
2 g/kg brines @ 50% injection rate	500 kg	10.10 €/kg
MOQ may apply	1000 kg	9.45 €/kg

sachets @ 1 kg

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### 51.001 Meister Glutafix from 7.40 €/kg

*Flavour enhancer for food*

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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

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### 11.031 Meister Kut 88 from 3.00 €/kg

*Sausage and meat phosphate pH 8.8*

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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 **Frankfurter, Hot Dog, Wiener**

### 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 **Frankfurter, Hot Dog, Wiener**

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<b>50.011</b>	<b>Meister KutMaxx (continued)</b>	<b>from 9.05 €/kg</b>
	<i>Sausage binder and colour stabilizer</i>	

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	1 kg	12.10 €/kg
sachets @ 2.5 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

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<b>10.279</b>	<b>Nakanek</b>	<b>from 7.95 €/kg</b>
	<i>Arabian Sausage Seasoning</i>	

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Authentic Arabian sausage seasoning, made from an original recipe.

Salt, spices, dextrose, flavour enhancer - monosodium glutamate [E 621], antioxidant - ascorbic acid [E 300], spice extracts.

Use 30 g/kg total recipe [3%].

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

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<b>58.043</b>	<b>Paprika 3,000 [liquid]</b>	<b>from 8.90 €/kg</b>
	<i>Natural Food Colouring</i>	

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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.

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



## Your category **Frankfurter, Hot Dog, Wiener**

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

	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.



Potato starch.

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

## Your category **Frankfurter, Hot Dog, Wiener**

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

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

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

### 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



## Your category **Frankfurter, Hot Dog, Wiener**

### 10.042 **Smokin' Joe (continued)** from 5.55 €/kg *Smoked salt for food*

	1 kg	7.40 €/kg
sachets @ 2 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

### 55.004 **Vienna Red Classic** from 10.65 €/kg *Paprika-orientated seasoning*

Seasoning for Frankfurter Sausage, Hot Dogs and Vienna sausage. Contains lots of paprika for best colour results. Premium seasoning.

Spices, dextrose, dry glucose syrup, yeast extract, flavour enhancer [E 621], spice extracts, acidifier [E 330], antioxidant [E 300].

Use binder in addition, if desired.

Only 4 g/kg total recipe weight.

Recipes

Casings

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

### 66.006 **Wood Chips / Saw Dust HB 500-1000** from 0.85 €/kg *0.5-1 mm Beechwood Sawdust*

smoldering smoking saw dust for poured [feed-in], cartridge and cold smoke systems

Type HB 500-1000 [0,5-1 mm saw dust size].

Other sizes are also available.

100% natural beechwood saw dust

unlimited storage

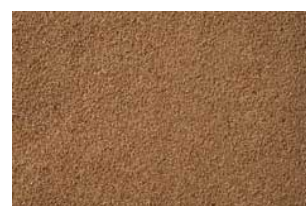
Made in Germany

0.5-1 mm smoldering smoking saw dust for use in smoke generators.

Packaging details:

pallets à 42 bags = 630 kg

Minimum order quantity [MOQ]: 150 kg



## Your category **Frankfurter, Hot Dog, Wiener**

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**66.006 Wood Chips / Saw Dust HB 500-1000 (continued)** **from 0.85 €/kg**  
*0.5-1 mm Beechwood Sawdust*

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	1 kg	1.10 €/kg
bags @ 15 kg	15 kg	1.10 €/kg
	630 kg	1.05 €/kg
	1260 kg	1.00 €/kg
	2520 kg	0.95 €/kg
	6930 kg	0.90 €/kg
	14490 kg	0.85 €/kg

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**66.005 Wood Chips / Saw Dust HBK 750-2000** **from 0.80 €/kg**  
*0.75-3 mm Beechwood Sawdust*

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smoldering smoking saw dust for use in fully automatic smoke generators with partially opened and opened smoking systems. Type HBK 750-2000 [0,75-3 mm saw dust size]. Other sizes are also available.



100% natural beechwood saw dust  
 unlimited storage  
 Made in Germany

0.75-3 mm smoldering smoking saw dust for use in smoke generators.

Packaging details:

pallets à 42 bags = 630 kg

Minimum order quantity [MOQ]: 150 kg

1 kg	1.10 €/kg
630 kg	1.05 €/kg
1260 kg	1.00 €/kg
2520 kg	0.95 €/kg
6930 kg	0.90 €/kg
14490 kg	0.80 €/kg

bags @ 15 kg

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**66.004 Woodchips / Saw Dust KL 1-4** **from 0.85 €/kg**  
*2-4.5 mm Beechwood Chips for smoke houses*

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for use in condensate smoke systems  
 Type KL 1-4 [2-4.5 mm chip size].  
 Other sizes are also available.



100% natural beechwood chips  
 unlimited storage  
 Made in Germany

## Your category **Frankfurter, Hot Dog, Wiener**

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### 66.004 Woodchips / Saw Dust KL 1-4 (continued) from 0.85 €/kg

*2-4.5 mm Beechwood Chips for smoke houses*

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	1 kg	1.10 €/kg
	15 kg	1.10 €/kg
2-4.5 mm beechwood chips for use in condensate smoke systems.	630 kg	1.05 €/kg
Packaging details:	1260 kg	1.00 €/kg
pallets à 42 bags = 630 kg	2520 kg	0.95 €/kg
Minimum order quantity [MOQ]: 150 kg	6930 kg	0.90 €/kg
	14490 kg	0.85 €/kg

bags @ 15 kg

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### 66.002 Woodchips / Saw Dust KL 2-16 from 0.85 €/kg

*4-12 mm Beechwood chips for smoke houses*

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smoldering smoking chips for use in fully automatic smoke generators in closed and partially opened smoking systems.  
Type KL 2-16 [4-12 mm chip size].  
Other sizes are also available.



100% natural beechwood chips  
unlimited storage  
Made in Germany

4-12 mm smoldering smoking chips for use in smoke generators.  
Packaging details:  
pallets à 42 bags = 630 kg  
Minimum order quantity [MOQ]: 150 kg

1 kg	1.10 €/kg
15 kg	1.10 €/kg
630 kg	1.05 €/kg
1260 kg	1.00 €/kg
2520 kg	0.95 €/kg
6930 kg	0.90 €/kg
14490 kg	0.85 €/kg

bags @ 15 kg