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55.011	Bavarian Meatloaf Classic Premium Seasoning for Meat Loaf [MSG-free]	fı	rom 13.40 €/kg
	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.		CGL 2 L
	Use binder and colour stabilizer in addition, if desired.		
		1 kg	17.90 €/kg
		20 kg	17.00 €/kg
	Only 4-5 g/kg total recipe.	100 kg	16.10 €/kg
	Recipes	200 kg	15.20 €/kg
	MOQ may apply	500 kg	14.30 €/kg
		1000 kg	13.40 €/kg
	sachets @ 1 kg		
55.010	Beef Mortadella Classic	fı	rom 14.15 €/kợ
	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	1 kg	18.90 €/kg
	glucose syrup, potato starch, separating agent [E 551].	20 kg	17.95 €/kg
	gideose syrup, potato staron, separating agent [2 551].	100 kg	17.00 €/kg
		200 kg	16.05 €/kg
	Only 4-5 g/kg total recipe weight.	500 kg	15.10 €/kg
	Recipes	1000 kg	14.15 €/kg
	Casings	1000 kg	14.10 C/Ng
	MOQ may apply		
	sachets @ 1 kg		
55.009	Bratwurst Classic	fı	rom 13.40 €/kថ
	Premium seasoning for grill sausage		
	Exquisite blend of spices and antioxidant for bratwurst and grill		
	sausage. Contains delicate lemon flavour and antioxidant to	_	<u>A</u> .
		ALC ALC ALC	and the second se



prevent discolouration. For fresh/frozen and pre-cooked

bratwurst.



55.009	Bratwurst Classic (continued)	fı	om 13.40 €/kg
	Premium seasoning for grill sausage		
		1 kg	17.90 €/kg
	Mustard flour, dextrose, maltodextrin, flavour enhancer [E 621],	20 kg	17.00 €/kg
		100 kg	16.10 €/kg
	acidifier [E 330], palm fat (hardened), stabiliser [E 300], spices,	200 kg	15.20 €/kg
	flavouring.	500 kg	14.30 €/kg
	Recipes	1000 kg	13.40 €/kg
	4-5 g/kg coarse textured bratwurst		
	5-6 g/kg fine chopped bratwurst		
	Collagen Casings		
	MOQ may apply		
	sachets @ 1 kg		
55.036	Bratwurst Classic CL	fı	rom 11.40 €/kg
	Premium Clean-Label Seasoning for Grill Sausage		
	Well balanced, premium blend of spices and spice extract,		
	including pepper, caraway and mace, for Bratwurst, (English)		5
	Breakfast Sausage, Cumberland Sausage and other grill	Carrie and	
	sausages. For all meats. Browning effect is included.		
	Dextrose, spices, maltodextrin, salt, spice extracts.	Concession of the local division of the loca	
	Recipes	1 kg	15.25 €/kg
	Collagen Casings	20 kg	14.45 €/kg
	5 5	100 kg	13.70 €/kg
		200 kg	12.95 €/kg
	15 g/kg for premium recipes	500 kg	12.20 €/kg
	20 g/kg for premium poultry based recipes	1000 kg	11.40 €/kg
	This rate may be increased if non-meat proteins, starches and	C C	Ū
	other filling agents are used.		
	MOQ may apply		
	sachets @ 1 kg		
55.028	Bratwurst Extra	fı	om 13.40 €/kg
	Premium Seasoning for Grill Sausage		
	Premium blend of spices and antioxidant for Bratwurst and grill		
	sausages, fresh/frozen and pre-cooked. Also suitable for		*
	tofu-sausage. Contains ingredient to prevent discolouration.		
	MOQ may apply		



55.028	Bratwurst Extra (continued)	fr	om 13.40 €/kg
	Premium Seasoning for Grill Sausage		
		1 kg	17.90 €/kg
	Spices, maltodextrin, flavour enhancer - monosodium glutamate	20 kg	17.00 €/kg
	[E 621], mustard flour, dextrose, stabilizer - ascorbic acid [E 300],	100 kg	16.10 €/kg
	flavouring.	200 kg	15.20 €/kg
	Recipes	500 kg	14.30 €/kg
	Recipes	1000 kg	13.40 €/kg
	4-5 g/kg coarse textured bratwurst		
	5-6 g/kg fine chopped bratwurst		
	15 g/kg tofu sausage,		
	each calculated from the total recipe weight.		
	Collagen Casings		
	sachets @ 1 kg		
55.032	Bratwurst Farmer	1	from 9.05 €/kg
	Seasoning for Grill Sausage Farmer Style		
	Exquisite, coarse blend of spices and visible herbs for bratwurst		
	and grill sausage. Contains ingredient to prevent		
	discolouration.No added MSG.	1931 100-0	
		C ALCA	
	Spices (mustard flour), salt, dextrose, antioxidant [E 300, E 330],		
	flavour.	1 kg	12.10 €/kg
		20 kg	5 11.45 €/kg
	7 g/kg total recipe weight	100 kg	0 10.85 €/kg
	Recipes	200 kg	10.25 €/kg
	Collagen Casings	500 kg	9.65 €/kg
	MOQ may apply	1000 kg	9.05 €/kg
	sachets @ 1 kg		
10.027	Cabanossi	fr	rom 10.65 €/k

Authentic Hungarian seasoning

Seasoning with lots of paprika for the authentic Hungarian sausage speciality 'Cabanossi'. Spicy flavouring [paprika - pepper - garlic] for many sausage application. No added MSG.

Sugars (dextrose = glucose approx. 30%, sucrose, dry glucose syrup, maltodextrin), spices, hydrolysed vegetable protein -HVP, mustard flour, anti oxidant [E 300, E 301], acidifier [E 330], flavouring.





10.027	Cabanossi (continued)	fr	om 10.65 €/kg
	Authentic Hungarian seasoning		
		1 kg	14.25 €/kg
	10 g/kg total recipe weight [1%].	20 kg	13.50 €/kg
	Recipes	100 kg	12.80 €/kg
	Collagen Casings	200 kg	12.10 €/kg
	MOQ may apply	500 kg	11.40 €/kg
		1000 kg	10.65 €/kg
	sachets @ 1 kg		
52.057	Chicken Mortadella [MSG-free]	fr	rom 11.80 €/kç
	Premium seasoning for poultry sausage		
	Premium seasoning for sandwich sausages made from poulry		
	meat, including Chicken Mortadella. Turkey Lyoner, Chicken	16 La	
	Bologna, Chicken Cold Cuts, and others.	A STATE	
	g,,		
	Spices (e.g. mustard), salt, flavourings, yeast extract,		and the second division of the second divisio
	maltodextrin, dextrose, hydrolysed vegetable protein, sunflower	1 kg	15 75 £/kg
	oil, separating agent [E 551].	1 kg	15.75 €/kg
		20 kg	14.95 €/kg
	Only 6 alka $[0, 6\%]$	100 kg	14.15 €/kg
	Only 6 g/kg [0.6%].	200 kg	13.35 €/kg
	Recipes	500 kg	12.60 €/kg
	Casings	1000 kg	11.80 €/kg
	MOQ may apply		
	sachets @ 1 kg		
55.045	Chorizo Classic	1	from 8.90 €/kg
	Premium Seasoning for Spanish Style Sausage		
	Exquisite blend of spices and antioxidant for bratwurst and grill		
	sausage. For fresh/frozen and pre-cooked bratwurst. Seasoning		
	is developed especialy for the spicy Spanish Chorizo Sausage.		
	Salt, spices, dextrose, beetroot-juice-powder, spice extracts,		
	antioxidant [E 300], separating agent [E 551].		

36 g/kg, or use as desired. Recipes **Collagen Casings** MOQ may apply



55.045	Chorizo Classic (continued)	•	from 8.90 €/kg
	Premium Seasoning for Spanish Style Sausage		_
		1 kg	11.90 €/kg
	sachets @ 1 kg	20 kg	11.30 €/kg
	Sachels e i ky	100 kg	10.70 €/kg
		200 kg	10.10 €/kg
		500 kg	9.50 €/kg
		1000 kg	8.90 €/kg
10.039	Cooked Salami Classic	fr	om 16.40 €/kợ
	Seasoning for semi-dry sausage		
	Exquisite blend of spices for cooked salami. Contains delicate garlic flavour, and citric acid as acidifier. Blend of coarse and fine		
	spices to add value. No added MSG.		
	Spices , dextrose, sugar, mustard flour, acidifier - citric acid [E		and a
	330], spice extracts.	1 4 0	21.00 €///2
		1 kg	21.90 €/kg
	5 g/kg total recipe weight.	20 kg 100 kg	20.80 €/kg 19.70 €/kg
	Recipes	200 kg	19.70 €/kg 18.60 €/kg
	Casings	200 kg 500 kg	17.50 €/kg
	5	1000 kg	17.50 €/kg 16.40 €/kg
	MOQ may apply	1000 kg	10.40 €/Kg
	sachets @ 1 kg		
10.197	Debrecziner Classic	fr	rom 11.05 €/kg

seasoning for Debrecziner sausage

Exquisite blend of spices and antioxidant for cooked salami. Contains delicate garlic flavour. Blend of coarse and fine spices for maximum acceptance. No added MSG.

Spices, dextrose, acidifier [E 330, E 334], antioxidant [E300], flavouring. Use binder and colour stabilizer in addition, if desired.

7.5 g/kg total recipe weight. Recipes **Collagen Casings** MOQ may apply





10.197	Debrecziner Classic (continued)	fı	rom 11.05 €/kg
	seasoning for Debrecziner sausage		
		1 kg	14.75 €/kg
	sachets @ 1 kg	20 kg	14.00 €/kg
	Sachels & Try	100 kg	13.25 €/kg
		200 kg	12.50 €/kg
		500 kg	11.80 €/kg
		1000 kg	11.05 €/kg
FF 000	Flaiachumret Classia		

55.023	Fleischwurst Classic Premium seasoning	fi	rom 14.15 €/kg
	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.		5
	Dextrose, spices, flavour enhancer [E 621], flavouring, maltodextrin.		
	Use binder and colour stabilizer in addition, if desired.	1 kg 20 kg	18.90 €/kg 17.95 €/kg
	4 g/kg total recipe	100 kg	17.00 €/kg
	Recipes	200 kg 500 kg	16.05 €/kg 15.10 €/kg
	Collagen Casings MOQ may apply	1000 kg	14.15 €/kg
	sachets @ 1 kg		
55.008	Frankfurter Classic	f	rom 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.

Dextrose, spices, yeast extract, spice extracts, separating agent [E 551].

Only 4-5 g/kg total recipe weight. Recipes Casings MOQ may apply





55.008	Frankfurter Classic (continued) Seasoning for Frankfurters and Hot Dogs	fı	rom 12.05 €/kg
		1 kg	16.10 €/kg
	sachets @ 1 kg	20 kg	15.25 €/kg
	Sachels & Try	100 kg	14.45 €/kg
		200 kg	13.65 €/kg
		500 kg	12.85 €/kg
		1000 kg	12.05 €/kg
10.036	Frankfurter Economy	fi	rom 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.		
Dextrose, spices, salt, yeast extract, spice extracts.		
Recipes	1 kg	13.75 €/kg
Casings	20 kg	13.05 €/kg
Cachigo	100 kg	12.35 €/kg
	200 kg	11.65 €/kg
5 g/kg total sausage mix.	500 kg	11.00 €/kg
Use binder and colour stabilizer in addition. MOQ may apply	1000 kg	10.30 €/kg

sachets @ 1 kg

10.188 Frankfurter Intensive

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



from 12.35 €/kg



10.188	Frankfurter Intensive (continued)		from 12.35 €/kg
	Seasoning for Frankfurter Sausage		
		1 kg	16.50 €/kg
	sachets @ 1 kg	20 kg	15.65 €/kg
	Sachets & Try	100 kg	14.85 €/kg
		200 kg	14.00 €/kg
		500 kg	13.20 €/kg
		1000 kg	12.35 €/kg

55.039	Liver Pâté Classic, fine CL Premium Clean-Label Seasoning for Liver Sausage	from 10.65 €/kg	
	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.		and a second
		1 kg	14.25 €/kg
	7 g/kg	20 kg	13.50 €/kg
	MOQ may apply	100 kg	12.80 €/kg
		200 kg	12.10 €/kg
	sachets @ 1 kg	500 kg	11.40 €/kg
	Sachers e i ry	1000 kg	10.65 €/kg

55.053 **Merguez Classic** from 9.90 €/kg Seasoning for Spicy Grill Sausage French Style

Authentic blend of spices and herbs for Merguez, the French speciality grill sausage originated in Northern Africa. Spicy, red blend for the best BBQ-sausage in your life! Contains ingredients to prevent discolouration.



lodated salt (salt, potassium iodate), dextrose, spices, antioxidant [E 316], spice extracts. Use binder in addition, if desired.

35 g/kg [3.5%] total recipe weight Recipes **Collagen Casings** MOQ may apply



55.053	Merguez Classic (continued)		from 9.90 €/kg	
	Seasoning for Spicy Grill Sausage French Style			
		1 kg	13.25 €/kg	
	sachets @ 1 kg	20 kg	12.55 €/kg	
	Sachets @ T ky	100 kg	11.90 €/kg	
		200 kg	11.25 €/kg	
		500 kg	10.60 €/kg	
		1000 kg	9.90 €/kg	
55.049	Mortadella Arabic		from 7.40 €/kg	

43	Mortadella Classic CL	fr	om 10.65 €/kg
	sachets @ 1 kg		
	MOQ may apply	1000 kg	7.40 €/kg
	Recipes	500 kg	7.90 €/kg
	8-10 g/kg if soya, starch and other filling agents are used.	200 kg	8.40 €/kg
	5-7 g/kg total recipe weight.	100 kg	8.90 €/kg
		20 kg	9.40 €/kg
	Casings	1 kg	9.90 €/kg
	Salt, dextrose, spices, spice extracts, separating agent [E 551]. Casings		
	Blend of spices for Beef Mortadella and other large diameter cooked sausage specialties. Especially developed for Arabic countries.		
	Premium Seasoning for Mortadella [MSG-free]		

55.043 Mortadella Classic CL

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





55.043	Mortadella Classic CL (continued) Clean Label Premium Seasoning for Sausage	f	rom 10.65 €/kg
	Clean Laber Fremium Seasoning for Sausage	1 kg	14.25 €/kg
		20 kg	13.50 €/kg
	sachets @ 1 kg	100 kg	12.80 €/kg
		200 kg	12.10 €/kg
		500 kg	11.40 €/kg
		1000 kg	10.65 €/kg

 Arabian Sausage Seasoning		
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.		
	1 kg	10.65 €/kg
Use 30 g/kg total recipe [3%].	20 kg	10.10 €/kg
MOQ may apply	100 kg	9.55 €/kg
	200 kg	9.05 €/kg
sachets @ 1 kg	500 kg	8.50 €/kg
	1000 kg	7.95 €/kg

10.055 Pepperoni Seasoning for Pepperoni

10.279

Nakanek

Authentic American spice blend for the famous pizza sausage topping. Selected, precious spices guarantee flavour and lots of paprika for the typical red pepperoni colour. For dry and semi-dry sausage.

Spices, salt, dextrose, flavour enhancer - mono sodium glutamate [E 621], colouring agent - paprika extract, spice extracts.

Use 20 g/kg [2%] Recipes Casings MOQ may apply

sachets @ 1 kg [for 50 kg each]

from 11.40 €/kg

from 7.95 €/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



10.054 Pepperoni Rapido

Seasoning and fermentation agent

Authentic American blend for the famous pizza sausage. Selected, precious spices for flavour, and lots of paprika for the typical red colour. For dry and semi-dry sausage. Contains GdL for fast, safe fermenting without climate rooms.

Spices, salt, acidifier - GdL [E 575], dextrose, flavour enhancer monosodium glutamate [E 621], spice extracts (anise oil, paprika oleoresin).

23 g/kg [2.3%] total recipe weight. Recipes Casings MOQ may apply

sachets @ 1.15 kg [for 50 kg each]

10.236 Pepperoni Seasoning HOT (liquid)

Liquid Seasoning Concentrate for Pepperoni

Hot, aromatic spice concentrate for the famous American pizza sausage. Selected, precious spices for flavour and lots of paprika for the typical red pepperoni colour. For dry and semi-dry manufactured Pepperoni.

Rape oil, Spice extracts, emulsifier [E 472a].

Only 5 g/kg - very concentrated! Recipes Casings MOQ may apply

cans @ 3 kg

10.040 Salami Classic

Seasoning for naturally fermented salami

Exquisite blend of fine ground and coarse spices plus sugar combination for naturally fermented salami. Improves colour development and stability. Add starter cultures optionally.



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

from 24.35 €/kg



1 kg	32.50 €/kg
20 kg	30.85 €/kg
100 kg	29.25 €/kg
200 kg	27.60 €/kg
500 kg	26.00 €/kg
1000 kg	24.35 €/kg

from 12.35 €/kg





from 7.95 €/kg



10.040	Salami Classic (continued)		from 12.35 €/k	
	Seasoning for naturally fermented salami			
		1 kg	16.50 €/kg	
	Spices, flavouring, maltodextrin, dextrose, sucrose, stabiliser [E	20 kg	15.65 €/kg	
	300, E 301], acidifier [E 334].	100 kg	14.85 €/kg	
	500, E 50 IJ, acidiner [E 554].	200 kg	14.00 €/kg	
		500 kg	13.20 €/kg	
	10 g/kg total recipe weight [1%]. Recipes	1000 kg	12.35 €/kg	
	Casings			
	MOQ may apply			
	sachets @ 1 kg			
55.042	Salami Classic CL	fı	rom 18.35 €/k	
	Premium Clean-Label Seasoning for Sausages			
	Well balanced, premium blend of spices, including pepper, garlic,			
	and coriander for all dry and semi-dry sausages, and all types of	A	10.	
	Salami. For beef, poultry, lamb and pork meat.			
	Spices. No additives or flavourings added			
	MOQ may apply	4 1.0	04 50 <i>C</i> /lin	
		1 kg	24.50 €/kg	
	4 g/kg	20 kg 100 kg	23.25 €/kg 22.05 €/kg	
	5-6 g/kg for poultry based recipes	200 kg	22.05 €/kg 20.80 €/kg	
	Recipes	200 kg 500 kg	20.00 €/kg 19.60 €/kg	
	Casings	1000 kg	18.35 €/kg	
	sachets @ 1 kg			
10.059	Salami Rapido	fı	rom 10.65 €/k	
	Seasoning + fermenting agent			
	Complete blend of spices and functional ingredients for			

accelerated production of salami and other dry sausage products. Reduced processing time due to added GdL which acts as an accelerator.

Spices, spice extracts, acidity regulator - GDL [E 575], sugars (dextrose, lactose), acidifier - ascorbic acid [E 300] - tartaric acid [E 334] - citric acid [E 330].





10.059	Salami Rapido (continued)		from 10.65 €/kg	
	Seasoning + fermenting agent			
		1 kg	14.25 €/kg	
	12 g/kg total recipe weight [1.2 %]	20 kg	13.50 €/kg	
	Recipes	100 kg	12.80 €/kg	
	Casings	200 kg	12.10 €/kg	
	MOQ may apply	500 kg	11.40 €/kg	
		1000 kg	10.65 €/kg	
	sachets @ 1 kg			
55.054	Thuringian Grill Sausage		from 8.90 €/kg	
	Seasoning for Thuringian grill sausage			
	Blend of spices and herbs for German bratwurst specialities, e. g.			
	Thuringian, Nuremberg, and Franconian. Contains delicate			
	marjoram and caraway note.	- Coldina		
		AND THE		
	Spices (e.g. Mustard flour), sugar.			
	Opices (e.g. Musiaru fiour), sugar.			
		1 kg	11.90 €/kg	
	Use 6 g/kg.	20 kg	11.30 €/kg	
	Recipes	100 kg	10.70 €/kg	
	Collagen Casings	200 kg	10.10 €/kg	
	MOQ may apply	500 kg	9.50 €/kg	
		1000 kg	8.90 €/kg	
	sachets @ 1kg			
55.004	Vienna Red Classic	f	rom 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.			
		- HALS	ater /	
	Original terretaria de la construction terretaria de la construction d			
	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			



55.004	Vienna Red Classic (continued)		from 10.65 €/kg	
	Paprika-orientated seasoning			
		1 kg	14.25 €/kg	
	sachets @ 1 kg	20 kg	13.50 €/kg	
	Such as a ring	100 kg	12.80 €/kg	
		200 kg	12.10 €/kg	
		500 kg	11.40 €/kg	
		1000 kg	10.65 €/kg	