



**friedrich ingredients**

FLAVOUR & FUNCTION FOR YOUR SUCCESS

05. May 2024

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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.

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**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.

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Sincerely,

**friedrich ingredients gmbh**

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Your category **Bacon**

**11.076 AGAGEL® 370** **from 8.20 €/kg**

*Functional Compound for Meat Preparations*

For fresh and cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals.  
For more tenderness and extra yield of 10-25%.



Salt, maltodextrin, acidity regulator - sodium acetate [E 262], sodium carbonate [E 500], stabilizer-sodium citrate [E 331], spice extracts.

|         |           |
|---------|-----------|
| 1 kg    | 9.50 €/kg |
| 10 kg   | 9.50 €/kg |
| 100 kg  | 9.00 €/kg |
| 200 kg  | 8.75 €/kg |
| 500 kg  | 8.50 €/kg |
| 1000 kg | 8.40 €/kg |
| 2000 kg | 8.30 €/kg |
| 5000 kg | 8.20 €/kg |

Salt-free version: AGAGEL® 371

15-25 g/kg finished product [meat + brine]Recipes with Brine Calculator  
MOQ may apply

bags @ 10 kg

**11.176 AGAGEL® 371** **from 8.15 €/kg**

*Functional Compound for Meat Preparations*

For fresh and cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals.  
For more tenderness and extra yield of 10-25%.



Acidity regulator - sodium acetate [E 262], sodium carbonates [E 500], maltodextrin, stabilizer - sodium citrate [E 331], diphosphate [E 450], spices extracts, separating agent - silica [E 551].

|         |           |
|---------|-----------|
| 1 kg    | 9.35 €/kg |
| 4 kg    | 9.35 €/kg |
| 100 kg  | 8.85 €/kg |
| 200 kg  | 8.60 €/kg |
| 500 kg  | 8.35 €/kg |
| 1000 kg | 8.25 €/kg |
| 2000 kg | 8.15 €/kg |
| 5000 kg | 8.20 €/kg |

MOQ:

none, item is always in stock.

5-10 g/kg finished product.

Brines: use 3% addition if 25% brine is added [4% if 20% is injected]

Recipes with Brine Calculator

bags @ 4 kg

**11.152 AGAGEL® 372** **from 6.90 €/kg**

*Functional Compound for Meat Preparations*

Your category **Bacon**

**11.152 AGAGEL® 372 (continued)** **from 6.90 €/kg**

*Functional Compound for Meat Preparations*

For fresh and cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals.  
For more tenderness and extra yield of 15-50%.



Salt, stabilizers [E 331, E 262, E 451, E 450], sugar, acidity regulator [E 500], antioxidant [E 301], separating agent [E 551], rapeseed oil.

Without carrageenan, without soya.

MOQ:

none, item is always in stock.

1.8% in the finished product [meat + brine]Recipes

Watch the Recipe Video here:

|         |           |
|---------|-----------|
| 1 kg    | 8.20 €/kg |
| 25 kg   | 8.20 €/kg |
| 100 kg  | 7.70 €/kg |
| 200 kg  | 7.45 €/kg |
| 500 kg  | 7.20 €/kg |
| 1000 kg | 7.10 €/kg |
| 2000 kg | 7.00 €/kg |
| 5000 kg | 6.90 €/kg |

bags @ 25 kg

**11.023 AGAGEL® 380** **from 9.40 €/kg**

*Complete System for Red Cooked Meats*

Complete system of flavour and function for cured, cooked meat products (red) requiring extra yield, e.g. pizza ham, fast food meat, QSR meat and meat for ready meals.  
For more tenderness and extra yield of 20-80%.



Stabilizer [E 451, E 450], salt, soy protein, thickening agent [E 407a], dextrose, glucose syrup, flavour enhancer [E 621], spices (garlic), antioxidant [E 301], yeast extract, flavourings(gravy flavouring, natural pepper flavouring).

40 g/kg [4%] per kg finished product for brines

Recipes with Brine Calculator

MOQ:

none, item is always in stock.

|         |            |
|---------|------------|
| 1 kg    | 10.70 €/kg |
| 25 kg   | 10.70 €/kg |
| 100 kg  | 10.20 €/kg |
| 200 kg  | 9.95 €/kg  |
| 500 kg  | 9.70 €/kg  |
| 1000 kg | 9.60 €/kg  |
| 2000 kg | 9.50 €/kg  |
| 5000 kg | 9.40 €/kg  |

bags @ 25 kg

**11.024 AGAGEL® 390** **from 10.20 €/kg**

*Complete System for White Cooked Meats*

Your category **Bacon**

**11.024 AGAGEL® 390 (continued)** **from 10.20 €/kg**

*Complete System for White Cooked Meats*

Complete system of flavour and function for cured, cooked meat products (white) requiring extra yield, e.g. pizza ham, chicken roll, fast food meat, QSR meat and meat for ready meals.  
For more tenderness and extra yield of 20-80%.



Stabilizer [E 450, E 451], soy protein, salt, thickener [E 407a], dextrose, glucose-syrup, flavour enhancer [E 621], maltodextrin, spices (garlic), yeast extract, antioxidant [E 301], sugar, natural flavourings (beef type), caramel sugar syrup.

|         |            |
|---------|------------|
| 1 kg    | 11.50 €/kg |
| 25 kg   | 11.50 €/kg |
| 100 kg  | 11.00 €/kg |
| 200 kg  | 10.75 €/kg |
| 500 kg  | 10.50 €/kg |
| 1000 kg | 10.40 €/kg |
| 2000 kg | 10.30 €/kg |
| 5000 kg | 10.20 €/kg |

35 g/kg final product [3.5%].  
Recipes with Brine Calculator  
MOQ:  
none, item is always in stock.

bags @ 25 kg

**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, glyucose syrup (maize glucose syrup).

|         |            |
|---------|------------|
| 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 |

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

**11.153 FibreMaxx EF 60** **from 3.20 €/kg**

*Pea fibre for food applications*

Your category **Bacon**

**11.153 FibreMaxx EF 60 (continued)** **from 3.20 €/kg**

*Pea fibre for food applications*

Small-sized pea fibre for use as dietary fibre addition. Especially suitable in brines for cured meats. Improves texture, yield and serves as a fat replacer.



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

Use according to recipe; we recommend 5-10 g/kg [0.5-1%] in brines.

FibreMaxx EF 60 can be used in modern injectors due to its short fibre length.

Packaging details:

pallets à 24 bags = 600 kg = MOQ

|          |           |
|----------|-----------|
| 1 kg     | 3.70 €/kg |
| 25 kg    | 3.70 €/kg |
| 750 kg   | 3.60 €/kg |
| 1500 kg  | 3.50 €/kg |
| 3000 kg  | 3.40 €/kg |
| 8250 kg  | 3.30 €/kg |
| 17250 kg | 3.20 €/kg |

bags @ 25 kg

**11.069 FibreMaxx WF 90** **from 3.50 €/kg**

*Wheat fibre texture improver 90 µm fibre length*

Fine textured dietary fibre made from wheat. Especially suitable in brines for cured meats. Improves texture, yield and serves as a fat replacer.



Wheat fibre.

GMO-free. 5 years shelf life

Use according to recipe; we recommend 5-10 g/kg [0.5-1%] in brines.

FibreMaxx WF 90 can be used in modern injectors due to its short fibre length.

Packaging details:

pallets à 30 bags = 600 kg = MOQ

|          |           |
|----------|-----------|
| 1 kg     | 4.00 €/kg |
| 15 kg    | 4.00 €/kg |
| 600 kg   | 3.90 €/kg |
| 1200 kg  | 3.80 €/kg |
| 2400 kg  | 3.70 €/kg |
| 6600 kg  | 3.60 €/kg |
| 13800 kg | 3.50 €/kg |

bags @ 20 kg

**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.



Your category **Bacon**

**58.002 Garlic Extra [liquid] (continued)** **from 6.20 €/kg**

*Highly concentrated aroma*

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 |

**11.010 Meister Lak 95** **from 6.05 €/kg**

*Brine stabilizing poly phosphate pH 9.5*

Combination of sodium and potassium polyphosphates. Contains high percentage of pyrophosphate, which results into optimum water binding, good colour development, and best spoilage protection. Low sodium content. EU made.



Sodium diphosphate [E 450],

Sodium triphosphate [E 451].

55% P<sub>2</sub>O<sub>5</sub> content.

Packaging details:

pallets à 40 bags = 1,000 kg

MOQ may apply

|         |           |
|---------|-----------|
| 1 kg    | 6.55 €/kg |
| 100 kg  | 6.45 €/kg |
| 200 kg  | 6.35 €/kg |
| 500 kg  | 6.25 €/kg |
| 1000 kg | 6.15 €/kg |
| 1500 kg | 6.05 €/kg |

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

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

bags @ 25 kg

**87.031 Roasting Net B/5, 16 P white** **from 9.80 €/reel**

*for 125 mm filling horns*

Polyester/cotton net for cooked and/or cured meats, including roasts and rolls.



Your category **Bacon**

**87.031 Roasting Net B/5, 16 P white (continued)** **from 9.80 €/reel**  
*for 125 mm filling horns*

1 reel 9.80 €/reel

Price per reel of 50 m  
 34 reels [1,700 m] per carton = MOQ  
 When comparing prices, always compare the price per 100 m, not only the price of the reel

**64.851 Roasting Net B/5, 20 P white** **from 11.50 €/reel**  
*for 160 mm filling horns*

Polyester/cotton net for cooked and/or cured meats, including roasts and rolls.



Price per reel of 50 m  
 28 reels [1,400 m] per carton = MOQ  
 When comparing prices, always compare the price per 100 m, not only the price of the reel

1 reel 11.50 €/reel

**87.032 Roasting Net B/5, 24 P white** **from 13.30 €/reel**  
*for 200 mm filling horns*

Polyester/cotton net for cooked and/or cured meats, including roasts and rolls.



Price per reel of 50 m  
 24 reels [1,200 m] per carton = MOQ  
 When comparing prices, always compare the price per 100 m, not only the price of the reel

1 reel 13.30 €/reel

**87.030 Roasting Net B/5, 28 P white** **from 14.60 €/reel**  
*for 250 mm filling horns*

Polyester/cotton net for cooked and/or cured meats, including roasts and rolls.



Price per reel of 50 m  
 16 reels [800 m] per carton = MOQ  
 When comparing prices, always compare the price per 100 m, not only the price of the reel

1 reel 14.60 €/reel

**11.146 RoMaxx MB liquid** **from 7.40 €/kg**  
*Natural Food Preservation*



# Your category **Bacon**

## 11.146 **RoMaxx MB liquid (continued)**

**from 7.40 €/kg**

*Natural Food Preservation*

100% natural preservation of food products based on spice extracts. Drastic reduction of micro-biological activities. Use for cooked and fresh meat products, burgers, sausages and QSR food.

Highly effective due to low usage rate.

Herb extract (rosemary), salt, spice.

Shelf-life:

24 months

MOQ may apply

Only 2 g/kg [0.2 %] provide drastic reduction of micro-biological activities which result into considerably extended shelf-life.

poly-cans @ 3 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 |

## 11.154 **RoMaxx MB Super**

**from 6.80 €/kg**

*Food Preservation*

Preservation of food products based on sodium bisulfite. Maximum reduction of micro-biological activities. Use for cooked and fresh meat products, burgers, sausages, and QSR food.

Preservatives [E 223], acidity regulator [E 262, E 331].

2 g/kg [0.2 %] total recipe weight. Please observe possible legal maximum usage.

MOQ may apply

bags @ 5 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 |

## 10.042 **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.





Your category **Bacon**

**10.042 Smokin' Joe (continued) from 5.55 €/kg**

*Smoked salt for food*

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 |

**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

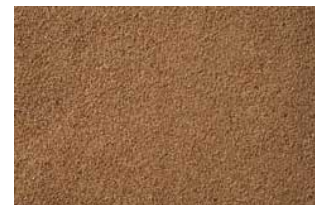
0.5-1 mm smoldering smoking saw dust for use in smoke  
generators.

Packaging details:

pallets à 42 bags = 630 kg

Minimum order quantity [MOQ]: 150 kg

bags @ 15 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 |

**66.005 Wood Chips / Saw Dust HBK 750-2000 from 0.80 €/kg**

*0.75-3 mm Beechwood Sawdust*

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.



Your category **Bacon**

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

|  |   |
|--|---|
| <p>100% natural beechwood saw dust<br/>                 unlimited storage<br/>                 Made in Germany</p> <p>0.75-3 mm smoldering smoking saw dust for use in smoke generators.<br/>                 Packaging details:<br/>                 pallets à 42 bags = 630 kg<br/>                 Minimum order quantity [MOQ]: 150 kg</p> <p>bags @ 15 kg</p> | <p>1 kg            1.10 €/kg<br/>                 15 kg          1.10 €/kg<br/>                 630 kg        1.05 €/kg<br/>                 1260 kg      1.00 €/kg<br/>                 2520 kg      0.95 €/kg<br/>                 6930 kg      0.90 €/kg<br/>                 14490 kg     0.80 €/kg</p> |
|--|---|

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

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

2-4.5 mm beechwood chips for use in condensate smoke systems.  
 Packaging details:  
 pallets à 42 bags = 630 kg  
 Minimum order quantity [MOQ]: 150 kg

|   |
|---|
| <p>1 kg            1.10 €/kg<br/>                 15 kg          1.10 €/kg<br/>                 630 kg        1.05 €/kg<br/>                 1260 kg      1.00 €/kg<br/>                 2520 kg      0.95 €/kg<br/>                 6930 kg      0.90 €/kg<br/>                 14490 kg     0.85 €/kg</p> |
|---|

bags @ 15 kg

**66.002 Woodchips / Saw Dust KL 2-16** **from 0.85 €/kg**  
*4-12 mm Beechwood chips for smoke houses*

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.





Your category **Bacon**

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**66.002 Woodchips / Saw Dust KL 2-16 (continued)** **from 0.85 €/kg**  
*4-12 mm Beechwood chips for smoke houses*

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|   |          |           |
|---|----------|-----------|
|   | 1 kg     | 1.10 €/kg |
| 100% natural beechwood chips                                  | 15 kg    | 1.10 €/kg |
| unlimited storage   | 630 kg   | 1.05 €/kg |
| Made in Germany   | 1260 kg  | 1.00 €/kg |
|   | 2520 kg  | 0.95 €/kg |
|   | 6930 kg  | 0.90 €/kg |
| 4-12 mm smoldering smoking chips for use in smoke generators. | 14490 kg | 0.85 €/kg |
| Packaging details:  |          |           |
| pallets à 42 bags = 630 kg                                    |          |           |
| Minimum order quantity [MOQ]: 150 kg                          |          |           |

bags @ 15 kg