

18. 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 FLAVOUR & FUNCTION FOR YOUR SUCCESS

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Your category **Extracts, Single Flavours**

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

58.043 Paprika 3,000 [liquid]

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].



from 8.90 €/kg

Natural paprika extract.

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

Recommended Labeling Declaration:colouring agent paprika extract.

11.90 €/kg 1 kg 20 kg 11.30 €/kg 100 kg 10.70 €/kg 200 kg 10.10 €/kg 500 kg 9.50 €/kg 8.90 €/kg 1000 kg

0.5-1 g/kg food or use as desired.

For sausage colouring, add 2-3 g/kg total recipe weight.

Important: Shake well before use!

MOQ may apply

poly-cans @ 3 kg

40.022 Paprika 40,000 [liquid] Natural Food Colouring

from 18.00 €/kg



Your category **Extracts, Single Flavours**

Paprika 40,000 [liquid] (continued) 40.022

from 18.00 €/kg

Natural Food Colouring

Highly concentrated natural paprika extract for all food products. Use to add natural colour to sausage, meats, soups, sauces and other food products. Good water solubility. No added preservatives.40,000 colour units [as per ASTA].

Natural paprika extract.

Carry-over ingredients: rape oil, sunflower oil.

Recommended Labeling Declaration:(colouring agent) paprika (extract).

Use as desired, but very carefully - concentrated! Important: Shake well before use! Pre-mix with other ingredients for best distribution results.

MOQ may apply

re-sealable poly-cans @ 9 kg



1 kg	24.00 €/kg
20 kg	22.80 €/kg
100 kg	21.60 €/kg
200 kg	20.40 €/kg
500 kg	19.20 €/kg
1000 kg	18.00 €/kg

58.044 Paprika 5,000 [liquid]

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:

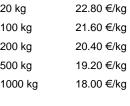
(colouring agent) paprika (extract).

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





from 10.65 €/kg



Your category **Extracts, Single Flavours**

58.044	Paprika 5,000 [liquid] (continued)		from 10.65 €/kg
	Natural Food Colouring		
		1 kg	14.25 €/kg
	re-sealable poly-cans @ 12 kg	20 kg	13.50 €/kg
	re-sealable poly-carls & 12 kg	100 kg	12.80 €/kg
		200 kg	12.10 €/kg
		500 kg	11.40 €/kg
		1000 kg	10.65 €/kg

Roasted Onion Extra 10.008

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

22.90 €/kg 1 kg 20 kg 21.75 €/kg 20.60 €/kg 100 kg 200 kg 19.45 €/kg 500 kg 18.30 €/kg 1000 kg 17.15 €/kg

PE cans @ 3 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 Extracts, Single Flavours

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
	Sacriets & 2 kg	100 kg	6.65 €/kg
		200 kg	6.25 €/kg
		500 kg	5.90 €/kg
		1000 kg	5.55 €/kg