



**friedrich ingredients**

FLAVOUR & FUNCTION FOR YOUR SUCCESS

18. May 2024

*Dear Customer,*

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Sincerely,

**friedrich ingredients gmbh**

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## Your category **Fibres**

### 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 |

### 11.153 **FibreMaxx EF 60** 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

bags @ 25 kg



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

### 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 **Fibres**

### 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 |

### 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



## Your category **Fibres**

### 11.069 **FibreMaxx WF 90 (continued)** **from 3.50 €/kg**

*Wheat fibre texture improver 90 µm fibre length*

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

bags @ 20 kg

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

### 11.054 **FibreMaxx WKF 0030** **from 4.40 €/kg**

*Blend of wheat and potato fibre for food*

Blend of wheat and potato fibre. Especially suitable for meat product applications, including sausages, burgers and meat chunks. Improves texture and serves as a fat replacer.

Wheat fibre, potato fibre.

GMO-free. 2 years shelf life

Use according to recipe; we recommend 1-3% in sausages and meat products.

Packaging details:

pallets à 39 bags = 585 kg = MOQ

bags @ 15 kg

pallets @ 585 kg



|          |           |
|----------|-----------|
| 1 kg     | 4.90 €/kg |
| 15 kg    | 4.90 €/kg |
| 585 kg   | 4.80 €/kg |
| 1170 kg  | 4.70 €/kg |
| 2340 kg  | 4.60 €/kg |
| 6435 kg  | 4.50 €/kg |
| 13455 kg | 4.40 €/kg |