



**friedrich ingredients**

FLAVOUR & FUNCTION FOR YOUR SUCCESS

18. May 2024

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**friedrich ingredients gmbh**

FLAVOUR & FUNCTION FOR YOUR SUCCESS

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## Your category **Flavour**

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

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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>              | <b>from 7.40 €/kg</b> |
|               | <i>General food flavouring [stock seasoning]</i> |                       |

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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 **Flavour**

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

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

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|               |                                 |                       |
|---------------|---------------------------------|-----------------------|
| <b>51.014</b> | <b>BouillonMaxx Chicken</b>     | <b>from 6.65 €/kg</b> |
|               | <i>Basic chicken flavouring</i> |                       |

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Universal chicken flavouring for all poultry applications, including chicken soup, chicken sausage, chicken burgers, ready meals, QSR foods and other (fast) food products. No animal ingredients. Visible parsley content.



Iodised salt, flavour enhancer-monosodium glutamate [E 621], disodium [E 631], disodium guanylate [E 627], starch, palm fat, flavouring, hydrolized vegetable protein, sugar, spice , caramel sugar syrup, maltodextrin, parsley.

|         |           |
|---------|-----------|
| 1 kg    | 8.90 €/kg |
| 20 kg   | 8.45 €/kg |
| 100 kg  | 8.00 €/kg |
| 200 kg  | 7.55 €/kg |
| 500 kg  | 7.10 €/kg |
| 1000 kg | 6.65 €/kg |

Chicken burgers: 3-4 g/kg

QSR foods: 3-5 g/kg

Chicken sausages: 5 g/kg

Chicken soup: 20 g/kg.

Max. pallet load: 600 kg

MOQ may apply

bags @ 25 kg

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|               |   |                       |
|---------------|---|-----------------------|
| <b>51.008</b> | <b>BouillonMaxx Chicken [MSG-free]</b>        | <b>from 7.40 €/kg</b> |
|               | <i>Basic food flavouring, stock seasoning</i> |                       |

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Concentrated granulated bouillon (stock seasoning) for poultry applications, including chicken soup, chicken sausage, chicken burgers, ready meals, QSR foods and other (fast) foods. No animal content.



Iodised salt (salt, potassium iodate), maltodextrin, starch, yeast extract, sugar, palm fat, flavourings, caramel sugar syrup.

Recipes

## Your category **Flavour**

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|               |  |                       |
|---------------|--|-----------------------|
| <b>51.008</b> | <b>BouillonMaxx Chicken [MSG-free] (continued)</b> | <b>from 7.40 €/kg</b> |
|               | <i>Basic food flavouring, stock seasoning</i>      |                       |

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|                           |         |           |
|---------------------------|---------|-----------|
|                           | 1 kg    | 9.90 €/kg |
| Chicken burgers: 3-4 g/kg | 20 kg   | 9.40 €/kg |
| QSR foods: 3-5 g/kg       | 100 kg  | 8.90 €/kg |
| Chicken sausages: 5 g/kg  | 200 kg  | 8.40 €/kg |
| Chicken soup: 20 g/kg.    | 500 kg  | 7.90 €/kg |
| Max. pallet load: 600 kg  | 1000 kg | 7.40 €/kg |
| MOQ may apply             |         |           |

bags @ 25 kg

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|               |   |                       |
|---------------|---|-----------------------|
| <b>51.002</b> | <b>BouillonMaxx Veggie [MSG-free]</b>         | <b>from 8.90 €/kg</b> |
|               | <i>Basic food flavouring, stock seasoning</i> |                       |

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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

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|               |   |                       |
|---------------|---|-----------------------|
| <b>51.030</b> | <b>FlavoMaxx Beef</b>                             | <b>from 6.30 €/kg</b> |
|               | <i>Brine flavouring, completely water-soluble</i> |                       |

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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!



## Your category **Flavour**

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

*Brine flavouring, completely water-soluble*

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

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

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.

sachets @ 1 kg

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### 51.027 FlavoMaxx Chicken from 8.55 €/kg

*Brine flavouring, completely water-soluble*

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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  |

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### 51.024 FlavoMaxx Condiment from 6.80 €/kg

*Brine flavouring, completely water-soluble*

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## Your category **Flavour**

### 51.024 FlavoMaxx Condiment (continued) 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!

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

MOQ may apply

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



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

### 10.516 FlavoMaxx Fried Chicken [Hot & Spicy] from 7.05 €/kg

*Brine flavouring, completely water-soluble*

Spicy Chicken flavoured extract seasoning for chicken parts and QSR foods from chicken. Use in brines.

Salt, flavour enhancer ? monosodium glutamate [E 621], spices, flavouring.

Recipes

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.

MOQ may apply

sachets @ 1 kg



|         |           |
|---------|-----------|
| 1 kg    | 9.45 €/kg |
| 20 kg   | 8.95 €/kg |
| 100 kg  | 8.50 €/kg |
| 200 kg  | 8.00 €/kg |
| 500 kg  | 7.55 €/kg |
| 1000 kg | 7.05 €/kg |

### 58.002 Garlic Extra [liquid] from 6.20 €/kg

*Highly concentrated aroma*

## Your category **Flavour**

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

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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

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

poly-cans @ 3 kg

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

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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

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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.



## Your category **Flavour**

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|  |                       |
|--|-----------------------|
| <b>51.001 Meister Glutafix (continued)</b> | <b>from 7.40 €/kg</b> |
| <i>Flavour enhancer for food</i>           |                       |

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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

sachets @ 1 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 |

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|                             |                       |
|-----------------------------|-----------------------|
| <b>10.042 Smokin' Joe</b>   | <b>from 5.55 €/kg</b> |
| <i>Smoked salt for food</i> |                       |

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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

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 |