



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

19. May 2024

Dear Customer,

Thank you very much for your interest in our products. We are pleased to offer you a printout in PDF-format of the products that you have chosen.

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.

Please have a close look at our **Service Section**. At your fingertips, brochures are available for free download.

Our **library of production recipes** is available to all visitors without prior registration or log-in. Many recipes are at your disposal in convenient MS Excel® format that allows you to change the total recipe weight according to your individual batch.

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.

With your initial order, we will suggest **payment terms** to you that will suit your business.

Sincerely,

friedrich ingredients gmbh

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PS. Don't forget to check out our latest addition **fiSundries**. Knives-shoes-boots-clothing and many more. World-wide shipping by ups® at preferred rates, or at no extra charge with your ingredients order.

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Your article

AGAGEL® 500

11.015 AGAGEL® 500

from 7.70 €/kg

Texture Improver for Burger, Nuggets & Co.

Texture improver for burger, nuggets & Co. Improves texture while reducing shrink and deformation of burger patties. Fully functioning even from low cooking temperatures. Flavour neutral.

Potato fibre, modified starch [E1422], dextrose (maize dextrose), potato starch, stabilizers [E 450, E 451], antioxidant [E 316].
MOQ may apply

10-30 g/kg [1-3%], depending on target result.

Recipes

bags @ 25 kg



1 kg	9.00 €/kg
25 kg	9.00 €/kg
100 kg	8.50 €/kg
200 kg	8.25 €/kg
500 kg	8.00 €/kg
1000 kg	7.90 €/kg
2000 kg	7.80 €/kg
5000 kg	7.70 €/kg