



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.

Registered Address
friedrich gewürze gmbh
Reichenastr. 19a
DE-78467 Konstanz

Registered in Freiburg
Nr. 381548
VAT-ID DE812371827

Director
Reinhard Friedrich

Telephone
+49 7531 89276-0
Telefax
+49 7531 89276-10

Email
info@ingredients.de
Internet
www.ingredients.de



Your article

AGAGEL® 600

11.026 AGAGEL® 600

from 9.90 €/kg

Functional Compound for Emulsions

This functional compound was developed for making fat-water emulsions. Fat-water emulsions are usually added to sausages recipes in competitive markets.

Allows making of emulsions of up to 1:20:20 (AGAGEL® 600 : water : fat)

Thickener ([E 401] sodium alginate, [E 466] sodium carboxymethyl cellulose, [E 415] xanthan, [E 412] guar gum), stabiliser ([E 516] calcium sulphate, [E 450] diphosphate), dextrose, wheat starch.

2.5-3.5%, depending on desired viscosity (firmness).

1:15:15 for an emulsion made from vegetable oil

1:20:20 for an emulsion made from chicken skin.

MOQ:

none, item is always in stock.

bags @ 25 kg



1 kg	11.20 €/kg
25 kg	11.20 €/kg
100 kg	10.70 €/kg
200 kg	10.45 €/kg
500 kg	10.20 €/kg
1000 kg	10.10 €/kg
2000 kg	10.00 €/kg
5000 kg	9.90 €/kg