



**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

# FreshMaxx SL Plus [liquid]

**11.048 FreshMaxx SL Plus [liquid]**

**from 3.80 €/kg**

*Freshness compound for sausages and meat products*

Freshness keeper for all meat products, including sausages and cured meat products. Improves freshness, appeal and yield. For all cooked sausage products [sliced, franks], liver sausage, breakfast sausage and for all types of cured meats.



E 325 L(+) sodium lactate, E 262 sodium diacetate.

Supports colour development

It is recommended to reduce the salt content by 10%, such as from 2% to 1.8% (example).

Increases shelf life by up to 100%, i. e. from 20 to 40 days.

1.5-2%, depending on desired result.

Packaging details:

pallets à 24 PE containers = 600 kg (= MOQ).

Also available in stackable, disposable IBC's of 1,300 kg content.

1 kg	4.15 €/kg
600 kg	4.15 €/kg
1200 kg	4.05 €/kg
2400 kg	3.95 €/kg
3600 kg	3.85 €/kg
6600 kg	3.80 €/kg

PE Container @ 25 kg