



friedrich ingredients®
flavour & function on line

Custom Blending System

Reduce production cost and improve acceptance of your processed meat products by using our custom blending support system

The Challenges

Flavour changes from batch to batch.
Inconsistent finished product look and taste
“Always different – never good”.

Colour and flavour does not stay until end of the finished product’s shelf-life.

Constant increase in raw material prices. Precious time is wasted by sourcing individual ingredients with every purchase.

Transfer of recipe know-how. Your spice formulations are no longer a secret due to employees changing jobs.

Custom blending is more expensive than using individual ingredients.

The Solutions

friedrich ingredients guarantee consistency of flavour, colour and intensity.

friedrich ingredients will add natural antioxidants to your formulation at no extra charge.

friedrich ingredients guarantee prices for 12 months minimum.

friedrich ingredients guarantee confidentiality of your secret formula.
Secrecy Agreement is signed
No – distributor – policy is guaranteed.

friedrich ingredients guarantee savings of 20% or more vs. individual ingredients.

Contact us for individual, confidential solutions.

Detailed, customized production recipes are available free of charge from **friedrich ingredients**. Please write to service@ingredients.de

For full product descriptions, usage rates, ingredient statements, product specifications and sales prices, visit our website:

www.ingredients.de

Here is how it works – improve your ingredient management and reduce cost at the same time:

1. Send us your spice formulation with the usage rate (kg of blended spices per batch – please name batch size)
2. Send us samples of the individual spices that you are using. If possible, include a label copy or a specification.

----- Customer Sample Request -----

Please send us a complete blend of the following individual spices / food ingredients that we are using for _____ (name of meat product)

Our production batch size is _____ kg

g or kg	Spice	sample

Comments: _____

Company _____ Name (Person) _____
_____ Position _____
City, Country _____ Fax _____
Phone (Office) _____ Email: _____
Phone (Mobile) _____