



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

28. April 2024

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Your category **Grill Sausage, Bratwurst**

55.009 **Bratwurst Classic**

from 13.40 €/kg

Premium seasoning for grill sausage

Exquisite blend of spices and antioxidant for bratwurst and grill sausage. Contains delicate lemon flavour and antioxidant to prevent discolouration. For fresh/frozen and pre-cooked bratwurst.



Mustard flour, dextrose, maltodextrin, flavour enhancer [E 621], acidifier [E 330], palm fat (hardened), stabiliser [E 300], spices, flavouring.

Recipes

4-5 g/kg coarse textured bratwurst

5-6 g/kg fine chopped bratwurst

Collagen Casings

MOQ may apply

sachets @ 1 kg

1 kg	17.90 €/kg
20 kg	17.00 €/kg
100 kg	16.10 €/kg
200 kg	15.20 €/kg
500 kg	14.30 €/kg
1000 kg	13.40 €/kg

55.036 **Bratwurst Classic CL**

from 11.40 €/kg

Premium Clean-Label Seasoning for Grill Sausage

Well balanced, premium blend of spices and spice extract, including pepper, caraway and mace, for Bratwurst, (English) Breakfast Sausage, Cumberland Sausage and other grill sausages. For all meats. Browning effect is included.



Dextrose, spices, maltodextrin, salt, spice extracts.

Recipes

Collagen Casings

15 g/kg for premium recipes

20 g/kg for premium poultry based recipes

This rate may be increased if non-meat proteins, starches and other filling agents are used.

MOQ may apply

sachets @ 1 kg

1 kg	15.25 €/kg
20 kg	14.45 €/kg
100 kg	13.70 €/kg
200 kg	12.95 €/kg
500 kg	12.20 €/kg
1000 kg	11.40 €/kg

55.028 **Bratwurst Extra**

from 13.40 €/kg

Premium Seasoning for Grill Sausage

Your category **Grill Sausage, Bratwurst**

55.028 Bratwurst Extra (continued) **from 13.40 €/kg**

Premium Seasoning for Grill Sausage

Premium blend of spices and antioxidant for Bratwurst and grill sausages, fresh/frozen and pre-cooked. Also suitable for tofu-sausage. Contains ingredient to prevent discolouration. MOQ may apply



Spices, maltodextrin, flavour enhancer - monosodium glutamate [E 621], mustard flour, dextrose, stabilizer - ascorbic acid [E 300], flavouring.

Recipes

4-5 g/kg coarse textured bratwurst
 5-6 g/kg fine chopped bratwurst
 15 g/kg tofu sausage,
 each calculated from the total recipe weight.
 Collagen Casings

1 kg	17.90 €/kg
20 kg	17.00 €/kg
100 kg	16.10 €/kg
200 kg	15.20 €/kg
500 kg	14.30 €/kg
1000 kg	13.40 €/kg

sachets @ 1 kg

55.032 Bratwurst Farmer **from 9.05 €/kg**

Seasoning for Grill Sausage Farmer Style

Exquisite, coarse blend of spices and visible herbs for bratwurst and grill sausage. Contains ingredient to prevent discolouration.No added MSG.



Spices (mustard flour), salt, dextrose, antioxidant [E 300, E 330], flavour.

7 g/kg total recipe weight

Recipes

Collagen Casings

MOQ may apply

1 kg	12.10 €/kg
20 kg	11.45 €/kg
100 kg	10.85 €/kg
200 kg	10.25 €/kg
500 kg	9.65 €/kg
1000 kg	9.05 €/kg

sachets @ 1 kg

55.045 Chorizo Classic **from 8.90 €/kg**

Premium Seasoning for Spanish Style Sausage



Your category **Grill Sausage, Bratwurst**

55.045 Chorizo Classic (continued) from 8.90 €/kg

Premium Seasoning for Spanish Style Sausage

Exquisite blend of spices and antioxidant for bratwurst and grill sausage. For fresh/frozen and pre-cooked bratwurst. Seasoning is developed especialy for the spicy Spanish Chorizo Sausage.



Salt, spices, dextrose, beetroot-juice-powder, spice extracts, antioxidant [E 300], separating agent [E 551].

36 g/kg, or use as desired.

Recipes

Collagen Casings

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

52.009 Colorado Classic from 13.40 €/kg

Seasoning & Dry Marinade [saltless]

Colourful blend of whole and cracked spiced to add value to meat products, and as ingredient for cooked sausage, bratwurst and meat loaf, as an outside decor for pastrami, salami, and to add value to barbecue meats and fish.



Spices (e. g. mustard seed), rape oil.

Use as desired; we recommend 20 g/kg

Recipes

MOQ may apply

1 kg	17.90 €/kg
20 kg	17.00 €/kg
100 kg	16.10 €/kg
200 kg	15.20 €/kg
500 kg	14.30 €/kg
1000 kg	13.40 €/kg

sachets @ 1 kg

11.151 FibreMaxx EF 200 from 3.20 €/kg

Pea fibre for food applications

Medium-sized pea fibre for use as dietary fibre addition. Use also to add texture to processed meat products, such as burgers and sausages.



Improves texture and serves as a fat replacer. Flavour neutral.



Your category **Grill Sausage, Bratwurst**

11.151 FibreMaxx EF 200 (continued) from 3.20 €/kg

Pea fibre for food applications

Pea fibre (clean label - no E-number declaration needed)

use as desired or according to recipe.

Packaging details:

pallets à 50 bags = 600 kg = MOQ

bags @ 12 kg

1 kg	3.70 €/kg
12 kg	3.70 €/kg
600 kg	3.60 €/kg
1200 kg	3.50 €/kg
2400 kg	3.40 €/kg
6600 kg	3.30 €/kg
14400 kg	3.20 €/kg

11.055 FibreMaxx WF 200 from 3.35 €/kg

Wheat fibre texture improver 200 µm fibre length

Fine textured dietary fibre made from wheat. Especially suitable for whole meat product applications, but also for sausages, burgers and meat chunks. Improves texture and yield. Serves as a fat replacer.

Wheat fibre.

GMO-free. 5 years shelf life

Use according to recipe; we recommend 1-3% in sausages and meat products.

Packaging details:

pallets à 33 bags = 495 kg = MOQ

bags @ 15 kg

pallets @ 495 kg



1 kg	3.85 €/kg
15 kg	3.85 €/kg
495 kg	3.75 €/kg
990 kg	3.65 €/kg
1980 kg	3.55 €/kg
5445 kg	3.45 €/kg
11385 kg	3.35 €/kg

11.162 FibreMaxx WF 300 from 2.90 €/kg

Wheat fibre texture improver 300 µm fibre length

Fine textured dietary fibre made from wheat. Especially suitable for whole meat product applications, but also for sausages, burgers and meat chunks. Improves texture and yield. Serves as a fat replacer.

Wheat fibre.

GMO-free. 5 years shelf life





Your category **Grill Sausage, Bratwurst**

11.162 FibreMaxx WF 300 (continued) from 2.90 €/kg

Wheat fibre texture improver 300 µm fibre length

Use according to recipe; we recommend 1-3% in sausages and meat products.

Packaging details:

pallets à 39 bags = 390 kg = MOQ

bags @ 10 kg

pallets @ 390 kg

1 kg	3.40 €/kg
10 kg	3.40 €/kg
500 kg	3.30 €/kg
1000 kg	3.20 €/kg
2000 kg	3.10 €/kg
5500 kg	3.00 €/kg
11500 kg	2.90 €/kg

58.002 Garlic Extra [liquid] from 6.20 €/kg

Highly concentrated aroma

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

poly-cans @ 3 kg



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

40.053 Marjoram, rubbed from 5.90 €/kg

Choice quality (stemless)

Pure leaves of premium marjoram for many dishes, including potato and egg dishes. In the meat processing industry, marjoram is used for bratwurst, liver sausage, pâtés and blood and tongue sausage products.

Marjoram

Use as desired - use up to 5 g/kg in sausage.

MOQ may apply



Your category **Grill Sausage, Bratwurst**

40.053 Marjoram, rubbed (continued) **from 5.90 €/kg**
Choice quality (stemless)

bags @ 20 kg

1 kg	6.50 €/kg
100 kg	6.40 €/kg
200 kg	6.30 €/kg
500 kg	6.20 €/kg
1000 kg	6.10 €/kg
1500 kg	5.90 €/kg

51.001 Meister Glutafix **from 7.40 €/kg**
Flavour enhancer for food

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.



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

11.031 Meister Kut 88 **from 3.00 €/kg**
Sausage and meat phosphate pH 8.8

Combination of polyphosphates. Contains high percentage [85 %] of pyrophosphate, which results into optimum water binding, good colour development, and best spoilage protection.



Sodium diphosphate [E 450], Sodium triphosphate [E 451].

PRICES SUBJECT TO CONFIRMATION - PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE DUE TO CURRENT SHORTAGE.

MOQ may apply

Your category **Grill Sausage, Bratwurst**

11.031 Meister Kut 88 (continued) **from 3.00 €/kg**
Sausage and meat phosphate pH 8.8

3-5 g/kg meat and fat [without water/ice content].
 Packaging details:
 pallets à 40 bags = 1,000 kg = MOQ
 Choose item Meister Kut NC for smaller quantities.

bags @ 25 kg

1 kg	3.50 €/kg
25 kg	3.50 €/kg
1000 kg	3.20 €/kg
2000 kg	3.15 €/kg
4000 kg	3.10 €/kg
11000 kg	3.05 €/kg
23000 kg	3.00 €/kg

50.018 Meister Kut NC **from 11.40 €/kg**
Sausage and meat phosphate

Sausage and meat phosphate for optimum water binding of cooked sausages with no colour development. Use for Grill Sausage products, such as Bratwurst, White Sausage, Chipolata etc.

Stabiliser [E 450], dextrose.

3 g/kg meat and fat [without water/ice content].
 MOQ may apply

bags @ 10 kg



1 kg	11.90 €/kg
100 kg	11.80 €/kg
200 kg	11.70 €/kg
500 kg	11.60 €/kg
1000 kg	11.50 €/kg
1500 kg	11.40 €/kg

55.053 Merguez Classic **from 9.90 €/kg**
Seasoning for Spicy Grill Sausage French Style

Authentic blend of spices and herbs for Merguez, the French speciality grill sausage originated in Northern Africa. Spicy, red blend for the best BBQ-sausage in your life! Contains ingredients to prevent discolouration.

Iodated salt (salt, potassium iodate), dextrose, spices, antioxidant [E 316], spice extracts.
 Use binder in addition, if desired.

35 g/kg [3.5%] total recipe weight
 Recipes
 Collagen Casings
 MOQ may apply



Your category **Grill Sausage, Bratwurst**

55.053 Merguez Classic (continued) **from 9.90 €/kg**
Seasoning for Spicy Grill Sausage French Style

	1 kg	13.25 €/kg
sachets @ 1 kg	20 kg	12.55 €/kg
	100 kg	11.90 €/kg
	200 kg	11.25 €/kg
	500 kg	10.60 €/kg
	1000 kg	9.90 €/kg

10.279 Nakanek **from 7.95 €/kg**
Arabian Sausage Seasoning

Authentic Arabian sausage seasoning, made from an original recipe.

Salt, spices, dextrose, flavour enhancer - monosodium glutamate [E 621], antioxidant - ascorbic acid [E 300], spice extracts.

Use 30 g/kg total recipe [3%].

MOQ may apply

sachets @ 1 kg



	1 kg	10.65 €/kg
	20 kg	10.10 €/kg
	100 kg	9.55 €/kg
	200 kg	9.05 €/kg
	500 kg	8.50 €/kg
	1000 kg	7.95 €/kg

40.044 Parsley rubbed **from 11.60 €/kg**
Sieved and cleaned, approx. 4 mm cut

Stemless ['rubbed'] parsley leaves for all meat, poultry, fish and other food products. For all soups and salads, for vegetable dishes and light sauces. A must for Munich style Grill Sausage ['Weisswurst'] and other Bratwurst specialities.

Parsley

Use as desired.

MOQ may apply

bags @ 10 kg



	1 kg	12.20 €/kg
	100 kg	12.10 €/kg
	200 kg	12.00 €/kg
	500 kg	11.90 €/kg
	1000 kg	11.80 €/kg
	1500 kg	11.60 €/kg

11.146 RoMaxx MB liquid **from 7.40 €/kg**
Natural Food Preservation



Your category **Grill Sausage, Bratwurst**

11.146 **RoMaxx MB liquid (continued)**

from 7.40 €/kg

Natural Food Preservation

100% natural preservation of food products based on spice extracts. Drastic reduction of micro-biological activities. Use for cooked and fresh meat products, burgers, sausages and QSR food.

Highly effective due to low usage rate.

Herb extract (rosemary), salt, spice.

Shelf-life:

24 months

MOQ may apply

Only 2 g/kg [0.2 %] provide drastic reduction of micro-biological activities which result into considerably extended shelf-life.

poly-cans @ 3 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

11.154 **RoMaxx MB Super**

from 6.80 €/kg

Food Preservation

Preservation of food products based on sodium bisulfite. Maximum reduction of micro-biological activities. Use for cooked and fresh meat products, burgers, sausages, and QSR food.

Preservatives [E 223], acidity regulator [E 262, E 331].

2 g/kg [0.2 %] total recipe weight. Please observe possible legal maximum usage.

MOQ may apply

bags @ 5 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

10.042 **Smokin' Joe**

from 5.55 €/kg

Smoked salt for food

Smoke flavour for food products, including potato salad, sauces, soups, dips, dressings, meat and poultry products, and fish. Especially suitable for frankfurter type sausage.





Your category **Grill Sausage, Bratwurst**

10.042 Smokin' Joe (continued) from 5.55 €/kg

Smoked salt for food

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

10.049 Sucuk [Turkish Sausage] from 10.65 €/kg

Seasoning for Turkish Sausage

Blend of spices and herbs for the original Turkish Sucuk. A
special blend of functional ingredients prevents casing from
splitting when fried by the consumer.

Spices, maltodextrin, dry glucose syrup dextrose, antioxidant -
ascorbic acid [E 300], sodium L-ascorbate [E 301], spice extract,
flavour enhancer - mono sodium glutamate [E 621].

35 g/kg total recipe weight [3.5 %]

Recipes

Casings

MOQ may apply

sachets @ 3.5 kg



1 kg	14.25 €/kg
20 kg	13.50 €/kg
100 kg	12.80 €/kg
200 kg	12.10 €/kg
500 kg	11.40 €/kg
1000 kg	10.65 €/kg