



**friedrich ingredients**

FLAVOUR & FUNCTION FOR YOUR SUCCESS

27. April 2024

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# Your category **Liver, Blood & Tongue**

## **10.007 BouillonMaxx Beef**

**from 4.95 €/kg**

*Universal beef flavouring*

Universal favouring for all foodstuffs. Use as a basic flavour for meat products, such as sausages and burgers. Especially suitable for fast food, QSR foods, ready meals and vegan products. No added yeast.



Salt, flavour enhancer-MSG [E 621], modified starch, palm fat, anti-caking agent-silica [E 551], flavouring, turmeric, colouring agent-caramel [E 150c].

Also available as MSG-free version => item # 51.007

MOQ may apply

1 kg	6.65 €/kg
20 kg	6.30 €/kg
100 kg	5.95 €/kg
200 kg	5.65 €/kg
500 kg	5.30 €/kg
1000 kg	4.95 €/kg

Burgers: 3-4 g/kg

QSR foods: 3-5 g/kg

Cooked sausages: 5 g/kg

Sausages in brine: 5-6 g/kg

Sausages in cans: 3 g/kg

Liver sausage, Pâté: 3 g/kg

Max. pallet load: 600 kg

bags @ 25 kg

## **51.007 BouillonMaxx Beef [MSG-free]**

**from 7.40 €/kg**

*General food flavouring [stock seasoning]*

MSG-free universal favouring for all foodstuffs. Use as a basic flavour for meat products, such as sausages and burgers. Especially suitable for fast food, QSR foods, ready meals and vegan products.



Salt, maltodextrin, yeast extract, modified starch, palm fat, separating agent [E 551], turmeric, colouring agent [E 150c], flavourings (garlic, onion).

MOQ may apply

Burgers: 3-4 g/kg

QSR foods: 3-5 g/kg

Cooked sausages: 5 g/kg

Sausages in brine: 5-6 g/kg

Sausages in cans: 3 g/kg

Liver sausage, Pâté: 3 g/kg

Max. pallet load: 600 kg



# Your category **Liver, Blood & Tongue**

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**51.007 BouillonMaxx Beef [MSG-free] (continued)** **from 7.40 €/kg**  
*General food flavouring [stock seasoning]*

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bags @ 25 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

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**51.002 BouillonMaxx Veggie [MSG-free]** **from 8.90 €/kg**  
*Basic food flavouring, stock seasoning*

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MSG-free general food flavouring based on hydrolyzed vegetable protein [HVP]. Use to add flavour to non-meat and meat products, i.e. frankfurters, hot dogs, liver sausage etc. For vegetable products and ready meals.



Hydrolysed vegetable protein - HVP (from soya), salt, palm fat, spices.

Recipes

- cooked sausages: 5 g/kg
- sausages in brine: 5-6 g/kg
- canned products: 3 g/kg
- liver sausage, pâté: 3 g/kg
- convenience foods: 3-5 g/kg
- 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

re-sealable buckets @ 9 kg

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**11.004 CURE MIX 10** **from 2.40 €/kg**  
*Concentrated Curing Salt [NCS]*

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Concentrated curing salt [NCS] with 10% sodium nitrite content.

**IMPORTANT:**

Use only as a pre-blend with regular salt. Refer to Usage for details. Made in Germany



Salt, 10% sodium nitrite [E 250], sodium ferrocyanide [E 535].

Packaging details:

- 10 sachets per carton = 20 kg
- pallets @ 32 cartons = 640 kg
- Minimum Order Quantity [MOQ]:
- none, item is always in stock.

Your category **Liver, Blood & Tongue**

**11.004 CURE MIX 10 (continued)** **from 2.40 €/kg**  
*Concentrated Curing Salt [NCS]*

CAUTION: Do not use unless preblended with regular salt:  
 0.5% nitrite = pre-blend 1:19  
 1.0% nitrite = pre-blend 1:9 (recommended)  
 Add 2-3% of this pre-blend to the recipe.

sachets @ 2 kg

1 kg	3.90 €/kg
20 kg	3.65 €/kg
100 kg	3.40 €/kg
320 kg	3.15 €/kg
640 kg	2.95 €/kg
1280 kg	2.80 €/kg
2560 kg	2.70 €/kg
5120 kg	2.60 €/kg
7040 kg	2.50 €/kg
14720 kg	2.40 €/kg

**11.049 Curing Salt [Nitrite pickling salt]** **from 0.60 €/kg**  
*Ready-for-use Nitrite Curing Salt [NCS] 0.9%*

Ready-to-use pickling salt with a sodium nitrite content of approx. 0.85%. Use as a pickling salt in processed meats and in brines. Other nitrite concentrations on request. Made in Germany. 18 months shelf life from production date.

Salt [NaCl] approx. 99.1%, sodium nitrite [E 250] approx. 0.85%.

Packaging details:

pallets à 40 bags = 1,000 kg

20' container fcl = 11,000 kg

40' container fcl = 23,000 kg

MOQ = none; item is always in stock

Use according to recipe, for example:

10-12 g/kg for sausages from white meat

18-22 g/kg for sausages from red meat

30-35 g/kg for dry cured sausages and cured meats

bags @ 25 kg



1 kg	0.85 €/kg
500 kg	0.85 €/kg
1000 kg	0.75 €/kg
2000 kg	0.70 €/kg
4000 kg	0.65 €/kg
11000 kg	0.62 €/kg
23000 kg	0.60 €/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.





## Your category **Liver, Blood & Tongue**

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**58.002 Garlic Extra [liquid] (continued) from 6.20 €/kg**

*Highly concentrated aroma*

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

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**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

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

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**50.003 Meister Fixrot from 9.45 €/kg**

*Colour development agent for sausages and salmon*

Premium colour development agent for sausages and cured meeat brines. Optimum amounts of Ascorbic Acid and Sodium Ascorbate provide fast, reliable and long-lasting colour development.

Also suitable for colour development of smoked salmon.

Dextrose, antioxidant [E 315, E 316], acidifier [E 330], rapeseed oil.



Your category **Liver, Blood & Tongue**

**50.003 Meister Fixrot (continued) from 9.45 €/kg**

*Colour development agent for sausages and salmon*

1 g/kg for large diameter sausage  
 2 g/kg for small diameter sausage  
 5 g/kg brines @ 20% injection rate  
 2 g/kg brines @ 50% injection rate  
 MOQ may apply

1 kg	12.65 €/kg
20 kg	12.00 €/kg
100 kg	11.35 €/kg
200 kg	10.75 €/kg
500 kg	10.10 €/kg
1000 kg	9.45 €/kg

sachets @ 1 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.

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

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

**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.



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



Your category **Liver, Blood & Tongue**

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<b>10.042 Smokin' Joe (continued)</b>		<b>from 5.55 €/kg</b>
<i>Smoked salt for food</i>		
	1 kg	7.40 €/kg
sachets @ 2 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