



**friedrich ingredients**

FLAVOUR & FUNCTION FOR YOUR SUCCESS

09. 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.

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## Your category **Colour Development Agents**

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

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.

**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



## Your category **Colour Development Agents**

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

|              |          |           |
|--------------|----------|-----------|
|              | 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 |
| bags @ 25 kg |          |           |

### 11.025 **GdL - Glucono delta-Lactone** **from 3.80 €/kg** *Food Additive [E 575]*

Especially suitable for production of fermented sausages, both spreadable and slicable, i.e. Teawurst, Cervelatwurst and, of course, Pepperoni and Salami. Reduces and regulates pH-value.

Acidifier - GDL (Glucono delta-Lactone) [E 575].

Prices:

Please send your inquiry with desired purchase quantity to:  
[info@ingredients.de](mailto:info@ingredients.de).

3-5 g/kg total recipe weight

Packaging details:

pallets à 20 bags = 500 kg

MOQ may apply

bags @ 25 kg



|         |           |
|---------|-----------|
| 1 kg    | 4.30 €/kg |
| 100 kg  | 4.20 €/kg |
| 200 kg  | 4.10 €/kg |
| 500 kg  | 4.00 €/kg |
| 1000 kg | 3.90 €/kg |
| 1500 kg | 3.80 €/kg |

### 50.003 **Meister Fixrot** **from 9.45 €/kg** *Colour development agent for sausages and salmon*

Premium colour development agent for sausages and cured meat 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 **Colour Development Agents**

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**50.003 Meister Fixrot (continued)** **from 9.45 €/kg**  
*Colour development agent for sausages and salmon*

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|                                    |         |            |
|------------------------------------|---------|------------|
|                                    | 1 kg    | 12.65 €/kg |
| 1 g/kg for large diameter sausage  | 20 kg   | 12.00 €/kg |
| 2 g/kg for small diameter sausage  | 100 kg  | 11.35 €/kg |
| 5 g/kg brines @ 20% injection rate | 200 kg  | 10.75 €/kg |
| 2 g/kg brines @ 50% injection rate | 500 kg  | 10.10 €/kg |
| MOQ may apply                      | 1000 kg | 9.45 €/kg  |

sachets @ 1 kg

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**50.011 Meister KutMaxx** **from 9.05 €/kg**  
*Sausage binder and colour stabilizer*

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The standard sausage binder and stabilizer providing long-term colour development. Optimum amounts of Ascorbic Acid/Sodium Ascorbate for best results.

Stabiliser [E 450], dextrose, maltodextrin, salt, antioxidant [E 315, E 316], acidifier [E 330], spice extract, separating agent [E 551], rape oil.

5 g/kg total recipe weight [0.5 %].

Content of each sachet is good for 500 kg sausage.

MOQ may apply

Choose MOQ-free alternative Meister Kut Pro

sachets @ 2.5 kg



|         |            |
|---------|------------|
| 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  |