



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

09. May 2024

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Sincerely,

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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 category **Chicken Frankfurter**

11.016 **AGAGEL® 400** from 13.40 €/kg

Complete System for Emulsions and Cooked Meats

Complete functional system for emulsions and cured, cooked meat products (red and white) requiring extra yield, e.g. pizza ham, QSR meat and meat for ready meals. No flavour added. For more tenderness and extra yield of 20-80%.

Stabilizers [E 451, E 450], soy protein, thickening agent [E 407a]processed eucheama seaweed, dextrose (maize dextrose), salt, glycosyl syrup (maize glucose syrup).

MOQ may apply

40 g/kg [4 %] finished product for use in brines

10 g/kg [1 %] total recipe weight for use in sausage

Recipes with Brine Calculator

bags @ 25 kg



1 kg	14.70 €/kg
50 kg	14.70 €/kg
100 kg	14.20 €/kg
200 kg	13.95 €/kg
500 kg	13.70 €/kg
1000 kg	13.60 €/kg
2000 kg	13.50 €/kg
5000 kg	13.40 €/kg

11.026 **AGAGEL® 600** from 9.90 €/kg

Functional Compound for Emulsions

This functional compound was developed for making fat-water emulsions. Fat-water emulsions are usually added to sausages recipes in competitive markets.

Allows making of emulsions of up to 1:20:20 (AGAGEL® 600 : water : fat)

Thickener ([E 401] sodium alginate, [E 466] sodium carboxymethyl cellulose, [E 415] xanthan, [E 412] guar gum), stabiliser ([E 516] calcium sulphate, [E 450] diphosphate), dextrose, wheat starch.

2.5-3.5%, depending on desired viscosity (firmness).

1:15:15 for an emulsion made from vegetable oil

1:20:20 for an emulsion made from chicken skin.

MOQ:

none, item is always in stock.

bags @ 25 kg



1 kg	11.20 €/kg
25 kg	11.20 €/kg
100 kg	10.70 €/kg
200 kg	10.45 €/kg
500 kg	10.20 €/kg
1000 kg	10.10 €/kg
2000 kg	10.00 €/kg
5000 kg	9.90 €/kg

Your category **Chicken Frankfurter**

51.014 BouillonMaxx Chicken **from 6.65 €/kg**
Basic chicken flavouring

Universal chicken flavouring for all poultry applications, including chicken soup, chicken sausage, chicken burgers, ready meals, QSR foods and other (fast) food products. No animal ingredients. Visible parsley content.



Iodised salt, flavour enhancer-monosodium glutamate [E 621], disodium [E 631], disodium guanylate [E 627], starch, palm fat, flavouring, hydrolized vegetable protein, sugar, spice, caramel sugar syrup, maltodextrin, parsley.

1 kg	8.90 €/kg
20 kg	8.45 €/kg
100 kg	8.00 €/kg
200 kg	7.55 €/kg
500 kg	7.10 €/kg
1000 kg	6.65 €/kg

Chicken burgers: 3-4 g/kg

QSR foods: 3-5 g/kg

Chicken sausages: 5 g/kg

Chicken soup: 20 g/kg.

Max. pallet load: 600 kg

MOQ may apply

bags @ 25 kg

51.008 BouillonMaxx Chicken [MSG-free] **from 7.40 €/kg**
Basic food flavouring, stock seasoning

Concentrated granulated bouillon (stock seasoning) for poultry applications, including chicken soup, chicken sausage, chicken burgers, ready meals, QSR foods and other (fast) foods. No animal content.



Iodised salt (salt, potassium iodate), maltodextrin, starch, yeast extract, sugar, palm fat, flavourings, caramel sugar syrup.

Recipes

Chicken burgers: 3-4 g/kg

QSR foods: 3-5 g/kg

Chicken sausages: 5 g/kg

Chicken soup: 20 g/kg.

Max. pallet load: 600 kg

MOQ may apply

Your category **Chicken Frankfurter**

51.008	BouillonMaxx Chicken [MSG-free] (continued)	from 7.40 €/kg
	<i>Basic food flavouring, stock seasoning</i>	

	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
bags @ 25 kg		

12.006	Chicken Frankfurter Combi	from 12.05 €/kg
	<i>Premium Seasoning & Binder in One</i>	

Specially formulated seasoning plus binder for Frankfurter, Wiener, Hot Dogs and other sausages made from poultry. Premium blend of flavour and function in one. Use colour development agent separately if desired.



Spices, stabiliser - diphosphate [E 450], dextrose, salt, spice extracts, maltodextrin, sugar, lemon peel.

Recipes

6 g/kg total recipe weight.

8-10/g if soya, starch and other filling agents are used.

Casings

MOQ may apply

sachets @ 1 kg

1 kg	16.10 €/kg
20 kg	15.25 €/kg
100 kg	14.45 €/kg
200 kg	13.65 €/kg
500 kg	12.85 €/kg
1000 kg	12.05 €/kg

10.197	Debrecziner Classic	from 11.05 €/kg
	<i>seasoning for Debrecziner sausage</i>	

Exquisite blend of spices and antioxidant for cooked salami. Contains delicate garlic flavour. Blend of coarse and fine spices for maximum acceptance. No added MSG.



Spices, dextrose, acidifier [E 330, E 334], antioxidant [E300], flavouring.

Use binder and colour stabilizer in addition, if desired.

7.5 g/kg total recipe weight.

Recipes

Collagen Casings

MOQ may apply

Your category **Chicken Frankfurter**

10.197	Debrecziner Classic (continued)	from 11.05 €/kg
	<i>seasoning for Debrecziner sausage</i>	

	1 kg	14.75 €/kg
sachets @ 1 kg	20 kg	14.00 €/kg
	100 kg	13.25 €/kg
	200 kg	12.50 €/kg
	500 kg	11.80 €/kg
	1000 kg	11.05 €/kg

11.151	FibreMaxx EF 200	from 3.20 €/kg
	<i>Pea fibre for food applications</i>	

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.

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
	<i>Wheat fibre texture improver 200 µm fibre length</i>	

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



Your category **Chicken Frankfurter**

11.055 **FibreMaxx WF 200 (continued)** from 3.35 €/kg *Wheat fibre texture improver 200 µm fibre length*

	1 kg	3.85 €/kg
bags @ 15 kg	15 kg	3.85 €/kg
pallets @ 495 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

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

51.030 **FlavoMaxx Beef** from 6.30 €/kg *Brine flavouring, completely water-soluble*

Beef flavoured extract seasoning for meat products, QSR foods and other (fast) food items. Use in brines and for sausages, soups, sauces and snack food.

FlavoMaxx Beef is the beef flavour booster!

Salt, maltodextrin, flavour enhancer ? MSG [E 621], disodium guanylate [E 627], disodium inosinate [E 631], sugar, dextrose, flavouring, anti caking agent - silica [E 551], spices.

MOQ may apply



Your category **Chicken Frankfurter**

51.030 FlavoMaxx Beef (continued) from 6.30 €/kg

Brine flavouring, completely water-soluble

5-10 g/kg final product depending on required intensity.
Recommended usage rate in brines:
30-60 g/kg brine if 15% brine is added
25-50 g/kg brine if 20% brine is added
20-40 g/kg brine if 25% brine is added.

1 kg	8.40 €/kg
20 kg	7.95 €/kg
100 kg	7.55 €/kg
200 kg	7.10 €/kg
500 kg	6.70 €/kg
1000 kg	6.30 €/kg

sachets @ 1 kg

51.027 FlavoMaxx Chicken from 8.55 €/kg

Brine flavouring, completely water-soluble

Chicken flavoured extract seasoning for meat products, QSR foods and other (fast) food items. Use in brines and for sausages, soups, sauces and snack food.

FlavoMaxx Chicken is the chicken flavour booster!

Salt, maltodextrin, sugar, yeast extract, flavouring, flavour enhancer - disodium guanylate [E 627], disodium inosinate [E 631], disodium inosinate [E 631], anti caking agent - silica [E 551].
MOQ may apply

5-10 g/kg final product depending on intensity.
Usage rate in brines:
30-60 g/kg brine if 15% brine is added
25-50 g/kg brine if 20% brine is added
20-40 g/kg brine if 25% brine is added.
Not HALAL suitable.



1 kg	11.40 €/kg
20 kg	10.80 €/kg
100 kg	10.25 €/kg
200 kg	9.65 €/kg
500 kg	9.10 €/kg
1000 kg	8.55 €/kg

sachets @ 1 kg

51.024 FlavoMaxx Condiment from 6.80 €/kg

Brine flavouring, completely water-soluble

Universal extract seasoning for meat products, QSR foods and other (fast) food items. Use in brines and for sausages, soups, sauces and snack food.

FlavoMaxx Condiment is the flavour booster!



Your category **Chicken Frankfurter**

51.024	FlavoMaxx Condiment (continued)	from 6.80 €/kg
	<i>Brine flavouring, completely water-soluble</i>	

Salt, dextrose, flavour enhancer ? monosodium glutamate [E 621], disodium guanylate [E 627], disodium inosinate [E 631], flavouring (HVP), spices.

MOQ may apply

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

5-10 g/kg final product depending on intensity.

Recommended usage rate in brines:

30-60 g/kg brine if 15% brine is added

25-50 g/kg brine if 20% brine is added

20-40 g/kg brine if 25% brine is added.

sachets @ 1 kg

55.023	Fleischwurst Classic	from 14.15 €/kg
	<i>Premium seasoning</i>	

Premium blend of spices for sausage ring and other cooked sausage products, e.g. Lyoner, Bologna, Frankfurters, Hot Dogs etc. Developed for cooked sausages that are served hot.

Dextrose, spices, flavour enhancer [E 621], flavouring, maltodextrin.

Use binder and colour stabilizer in addition, if desired.

4 g/kg total recipe

Recipes

Collagen Casings

MOQ may apply



1 kg	18.90 €/kg
20 kg	17.95 €/kg
100 kg	17.00 €/kg
200 kg	16.05 €/kg
500 kg	15.10 €/kg
1000 kg	14.15 €/kg

sachets @ 1 kg

55.008	Frankfurter Classic	from 12.05 €/kg
	<i>Seasoning for Frankfurters and Hot Dogs</i>	

Premium blend of spices for Frankfurter, Hot Dogs, Vienna?s and other cooked sausage products. For the authentic juicy Frankfurter flavour which remains even after re-heating. No added MSG.



Your category **Chicken Frankfurter**

55.008	Frankfurter Classic (continued)	from 12.05 €/kg
	<i>Seasoning for Frankfurters and Hot Dogs</i>	

	1 kg	16.10 €/kg
	20 kg	15.25 €/kg
	100 kg	14.45 €/kg
	200 kg	13.65 €/kg
	500 kg	12.85 €/kg
	1000 kg	12.05 €/kg
Dextrose, spices, yeast extract, spice extracts, separating agent [E 551].		
Only 4-5 g/kg total recipe weight.		
Recipes		
Casings		
MOQ may apply		
sachets @ 1 kg		

12.002	Frankfurter Combi	from 9.90 €/kg
	<i>Flavour & Function for Sausage</i>	

Economically priced blend of spices and functional ingredients for flavouring, binding and colour developing of Frankfurters, Hot Dogs, Wieners and other small diameter cooked sausage products.
No added MSG.



	1 kg	13.25 €/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
Dextrose, stabiliser - diphosphate [E 450], spices, salt, antioxidant - ascorbic acid [E 300], sodium ascorbate [E 301], citric acid [E 330], yeast extract, spice extracts, separating agent - silica [E 551].		
Only 8.5 g/kg total recipe weight		
Recipes		
Casings		
MOQ may apply		
sachets @ 0.85 kg		

10.036	Frankfurter Economy	from 10.30 €/kg
	<i>Seasoning for Frankfurter Sausage</i>	

Economically priced blend of spices for Frankfurters, Hot Dogs, Wieners and other cooked sausage products, e.g. Lyoner, Bologna and Mortadella.
No added MSG.



Your category **Chicken Frankfurter**

10.036 Frankfurter Economy (continued) from 10.30 €/kg *Seasoning for Frankfurter Sausage*

	1 kg	13.75 €/kg
	20 kg	13.05 €/kg
Dextrose, spices, salt, yeast extract, spice extracts.	100 kg	12.35 €/kg
Recipes	200 kg	11.65 €/kg
Casings	500 kg	11.00 €/kg
	1000 kg	10.30 €/kg
5 g/kg total sausage mix.		
Use binder and colour stabilizer in addition.		
MOQ may apply		
sachets @ 1 kg		

10.188 Frankfurter Intensive from 12.35 €/kg *Seasoning for Frankfurter Sausage*

Concentrated, economically priced blend of spices for Frankfurters, Hot Dogs, Wieners and other cooked sausage products, e.g. Lyoner, Bologna and Mortadella. No added MSG!

Salt, spices, spice extracts, separating agent [E 551]. Use binder and colour stabilizer in addition.

Only 2 g/kg total sausage mix.

Recipes

Casings

MOQ may apply

sachets @ 1 kg



1 kg	16.50 €/kg
20 kg	15.65 €/kg
100 kg	14.85 €/kg
200 kg	14.00 €/kg
500 kg	13.20 €/kg
1000 kg	12.35 €/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.



Your category **Chicken Frankfurter**

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

Highly concentrated aroma

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

40.006 Garlic Powder **from 4.80 €/kg**

Double cleaned and sieved

Selected, finest quality garlic powder for meat products, soups, sauces and other manufactured food products.

Garlic.

0.5-1 g/kg food product or use as desired / according to recipe.
MOQ may apply

bags @ 25 kg



1 kg	5.40 €/kg
100 kg	5.30 €/kg
200 kg	5.20 €/kg
500 kg	5.10 €/kg
1000 kg	5.00 €/kg
1500 kg	4.80 €/kg

10.044 Hot Seasoning **from 13.40 €/kg**

Additional seasoning to boost heat

Tastefully balanced seasoning to add heat to all food products requiring extra heat to (seasoned) meat products and ethnic foods.

Use in addition to the regular seasoning.

Spices, dextrose, sugar, salt, flavour enhancer - monosodium glutamate [E 621], spice extracts.
MOQ may apply

Use carefully according to desired heat level.

Usage recommendation:

2-3 g/kg for spicy sausage / Frankfurters

5 g/kg for spicy burgers and QSR meats

MOQ may apply



Your category **Chicken Frankfurter**

10.044	Hot Seasoning (continued)	from 13.40 €/kg
	<i>Additional seasoning to boost heat</i>	

	1 kg	17.90 €/kg
sachets @ 1 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

11.251	KoloMaxx FM	from 28.10 €/kg
	<i>Natural colouring for meat products</i>	

Natural colouring agent for sausages and meat products, especially dry (fermented) sausage, fresh sausage, minced meat and other uncooked products. Improves colour naturally. Natural Carmin substitute.



Beetroot juice concentrate, spice, spice extracts.

Carry-over ingredients: maltodextrin, salt, thickener [E 414], antioxidants [E 306, E 304], anti-caking agent [E 551], rape oil, dextrose, emulsifier [E 471], sugar.

1 kg	37.50 €/kg
20 kg	35.60 €/kg
100 kg	33.75 €/kg
200 kg	31.85 €/kg
500 kg	30.00 €/kg
1000 kg	28.10 €/kg

Only 3-5 g/kg

We recommend to pre-blend KoloMaxx FM with the seasoning for optimum colour distribution throughout the product.

FM stands for Fresh Meats.

MOQ may apply

sachets @ 1 kg

360 kg @ pallet

10.395	MDM Neutralizer [Flavour Concentrate]	from 8.90 €/kg
	<i>To reduce unwanted flavour and odour</i>	

Blend of flavours and flavour enhancers for recipes made with Chicken-MDM. Eliminates or reduces unwanted MDM odour and flavour.



Flavour enhancers - monosodium glutamate [E 621], disodium guanylate [E 627], disodium [E 631], salt, flavouring, separating agent - silica [E 551].

Your category **Chicken Frankfurter**

10.395	MDM Neutralizer [Flavour Concentrate] (continued)	from 8.90 €/kg
	<i>To reduce unwanted flavour and odour</i>	

3 g/kg MDM.

Usage rate to be calculated on the MDM share, only.

MOQ may apply

sachets @ 1 kg

360 kh @ pallet

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

51.001	Meister Glutafix	from 7.40 €/kg
	<i>Flavour enhancer for food</i>	

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
	<i>Sausage and meat phosphate pH 8.8</i>	

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 **Chicken Frankfurter**

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

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

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



Your category **Chicken Frankfurter**

50.011 Meister KutMaxx (continued)	from 9.05 €/kg
<i>Sausage binder and colour stabilizer</i>	

	1 kg	12.10 €/kg
sachets @ 2.5 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

10.279 Nakanek	from 7.95 €/kg
<i>Arabian Sausage Seasoning</i>	

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

11.002 Potato Starch Superior	from 1.35 €/kg
<i>Native potato starch, made in EU</i>	

Native potato starch, made from firm potatoes. Superior quality. For binding of emulsions and as a meat substitute. For soups, sauces, canned foods and ready meals. For potato products, snacks [crisps, chips] and flour foods.

Potato starch.

PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE
DUE TO CURRENT SHORTAGE OF SUPPLY.

Use as desired and according to recipe.

Packaging details:

pallets à 40 bags = 1,000 kg

20' container fcl = 11,000 kg

40' container fcl = 23,000 kg

MOQ may apply



Your category **Chicken Frankfurter**

11.002 **Potato Starch Superior (continued)** from 1.35 €/kg *Native potato starch, made in EU*

	1 kg	2.20 €/kg
	1000 kg	1.90 €/kg
bags @ 25 kg	5000 kg	1.60 €/kg
	11000 kg	1.55 €/kg
	23000 kg	1.35 €/kg

10.008 **Roasted Onion Extra** from 17.15 €/kg *Liquid onion extract*

Highly concentrated aroma extract made from roasted onions.
Use to intensify sausage products, soups, sauces, meat products and ready meals. No added preservatives. Long-lasting freshness reservoir.

Spice extracts, dried glucose syrup, water, rape seed oil.

Use as desired.

We recommend to use 3-5 g/kg food product.

MOQ may apply

PE cans @ 3 kg



1 kg	22.90 €/kg
20 kg	21.75 €/kg
100 kg	20.60 €/kg
200 kg	19.45 €/kg
500 kg	18.30 €/kg
1000 kg	17.15 €/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

sachets @ 2 kg



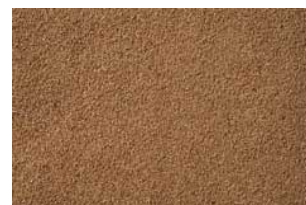
1 kg	7.40 €/kg
20 kg	7.00 €/kg
100 kg	6.65 €/kg
200 kg	6.25 €/kg
500 kg	5.90 €/kg
1000 kg	5.55 €/kg

Your category **Chicken Frankfurter**

66.006 Wood Chips / Saw Dust HB 500-1000 from 0.85 €/kg

0.5-1 mm Beechwood Sawdust

smoldering smoking saw dust for poured [feed-in], cartridge and cold smoke systems
 Type HB 500-1000 [0,5-1 mm saw dust size].
 Other sizes are also available.



100% natural beechwood saw dust
 unlimited storage
 Made in Germany

1 kg	1.10 €/kg
15 kg	1.10 €/kg
630 kg	1.05 €/kg
1260 kg	1.00 €/kg
2520 kg	0.95 €/kg
6930 kg	0.90 €/kg
14490 kg	0.85 €/kg

0.5-1 mm smoldering smoking saw dust for use in smoke generators.

Packaging details:

pallets à 42 bags = 630 kg

Minimum order quantity [MOQ]: 150 kg

bags @ 15 kg

66.005 Wood Chips / Saw Dust HBK 750-2000 from 0.80 €/kg

0.75-3 mm Beechwood Sawdust

smoldering smoking saw dust for use in fully automatic smoke generators with partially opened and opened smoking systems.
 Type HBK 750-2000 [0,75-3 mm saw dust size].
 Other sizes are also available.



100% natural beechwood saw dust
 unlimited storage
 Made in Germany

1 kg	1.10 €/kg
630 kg	1.05 €/kg
1260 kg	1.00 €/kg
2520 kg	0.95 €/kg
6930 kg	0.90 €/kg
14490 kg	0.80 €/kg

0.75-3 mm smoldering smoking saw dust for use in smoke generators.

Packaging details:

pallets à 42 bags = 630 kg

Minimum order quantity [MOQ]: 150 kg

bags @ 15 kg

66.004 Woodchips / Saw Dust KL 1-4 from 0.85 €/kg

2-4.5 mm Beechwood Chips for smoke houses

Your category **Chicken Frankfurter**

66.004 Woodchips / Saw Dust KL 1-4 (continued) **from 0.85 €/kg**
2-4.5 mm Beechwood Chips for smoke houses

for use in condensate smoke systems
 Type KL 1-4 [2-4.5 mm chip size].
 Other sizes are also available.



100% natural beechwood chips
 unlimited storage
 Made in Germany

2-4.5 mm beechwood chips for use in condensate smoke systems.

Packaging details:

pallets à 42 bags = 630 kg

Minimum order quantity [MOQ]: 150 kg

1 kg	1.10 €/kg
15 kg	1.10 €/kg
630 kg	1.05 €/kg
1260 kg	1.00 €/kg
2520 kg	0.95 €/kg
6930 kg	0.90 €/kg
14490 kg	0.85 €/kg

bags @ 15 kg

66.002 Woodchips / Saw Dust KL 2-16 **from 0.85 €/kg**
4-12 mm Beechwood chips for smoke houses

smoldering smoking chips for use in fully automatic smoke generators in closed and partially opened smoking systems.
 Type KL 2-16 [4-12 mm chip size].
 Other sizes are also available.



100% natural beechwood chips
 unlimited storage
 Made in Germany

4-12 mm smoldering smoking chips for use in smoke generators.

Packaging details:

pallets à 42 bags = 630 kg

Minimum order quantity [MOQ]: 150 kg

1 kg	1.10 €/kg
15 kg	1.10 €/kg
630 kg	1.05 €/kg
1260 kg	1.00 €/kg
2520 kg	0.95 €/kg
6930 kg	0.90 €/kg
14490 kg	0.85 €/kg

bags @ 15 kg