



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

08. 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

FLAVOUR & FUNCTION FOR YOUR SUCCESS

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.

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 **Dry Ham [Pork]**

10.087 Farmer Smoked Meat **from 7.95 €/kg**

Seasoning and ingredient for dry cured meat

Flavouring and functional ingredient for safe and reliable maturing of dry [aged] hams, such as Westphalian, Black Forest. Accelerated salt penetration. Supports tenderizing process and colour development. Requires expert knowledge.

Sugar, dextrose, salt, mustard seeds, spices stabiliser - sodium-L-ascorbate [E 301].

MOQ may apply

Ham Maturing in 3 steps:

1 pre-blend 20 kg curing salt + 1 kg #10.087

2 pre-blend 6 kg curing salt + 14 kg regular salt + 65 g saltpeter + 1 kg #10.087

3 pre-blend 20 kg regular salt + 120 g saltpeter + 1 kg #10.087

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