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Registered Address friedrich gewürze gmbh Reichenaustr. 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



10.007 **BouillonMaxx Beef**

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

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

from 4.95 €/kg



6.65 €/kg
6.30 €/kg
5.95 €/kg
5.65 €/kg
5.30 €/kg
4.95 €/kg

bags @ 25 kg

51.007 BouillonMaxx Beef [MSG-free] 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

from 7.40 €/kg





51.007	BouillonMaxx Beef [MSG-free] (continued)		from 7.40 €/kg
	General food flavouring [stock seasoning]		
		1 kg	9.90 €/kg
	bags @ 25 kg	20 kg	9.40 €/kg
bags @ 25 kg	bays e zo ky	100 kg	8.90 €/kg
		200 kg	8.40 €/kg
		500 kg	7.90 €/kg
		1000 kg	7.40 €/kg

51.014 **BouillonMaxx Chicken** 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.

lodised 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.

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

from 6.65 €/kg



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

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



51.008	BouillonMaxx Chicken [MSG-free] (continued)		from 7.40 €/kg
	Basic food flavouring, stock seasoning		
		1 kg	9.90 €/kg
	Chicken burgers: 3-4 a/ka	20 kg	9.40 €/kg
	Chicken burgers: 3-4 g/kg	100 kg	8.90 €/kg
	QSR foods: 3-5 g/kg Chicken sausages: 5 g/kg	200 kg	8.40 €/kg
	Chicken soup: 20 g/kg.	500 kg	7.90 €/kg
	Max. pallet load: 600 kg	1000 kg	7.40 €/kg
	MOQ may apply		

bags @ 25 kg

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

MSG-free general food flavouring based on hydrolized 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



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

MOQ may apply

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

51.030	FlavoMaxx Beef
	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!



from 6.30 €/kg



51.030	FlavoMaxx Beef (continued)		from 6.30 €/kg
	Brine flavouring, completely water-soluble		
		1 kg	8.40 €/kg
	Salt, maltodextrin, flavour enhancer ? MSG [E 621], disodium	20 kg	7.95 €/kg
	guanylate [E 627], disodium inosinate [E 631], sugar, dextrose,	100 kg	7.55 €/kg
	flavouring, anti caking agent - silica [E 551], spices.	200 kg	7.10 €/kg
	MOQ may apply	500 kg	6.70 €/kg
		1000 kg	6.30 €/kg
	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.		
	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	1 kg	11.40 €/kg
	631], disodium inosinate [E 631], anti caking agent - silica [E 551].	20 kg	10.80 €/kg
	MOQ may apply	100 kg	10.25 €/kg
		200 kg	9.65 €/kg
	E 10 alle final product depending on intensity	500 kg	9.10 €/kg
	5-10 g/kg final product depending on intensity.	1000 kg	8.55 €/kg
	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.		
	sachets @ 1 kg		
51.024	FlavoMaxx Condiment		from 6.80 €/kg

Brine flavouring, completely water-soluble



FlavoMaxx Condiment (continued) from 6.80 €/kg 51.024 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! Salt, dextrose, flavour enhancer ? monosodium glutamate [E 621], disodium guanylate [E 627], disodium inosinate [E 631], 1 kg 9.10 €/kg flavouring (HVP), spices. 20 kg 8.60 €/kg MOQ may apply 100 kg 8.15 €/kg 200 kg 7.70 €/kg 500 kg 7.25 €/kg 5-10 g/kg final product depending on intensity. 1000 kg 6.80 €/kg 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 10.516 FlavoMaxx Fried Chicken [Hot & Spicy] from 7.05 €/kg Brine flavouring, completely water-soluble Spicy Chicken flavoured extract seasoning for chicken parts and QSR foods from chicken. Use in brines. Salt, flavour enhancer ? monosodium glutamate [E 621], spices, flavouring. Recipes 1 kg 9.45 €/kg 20 kg 8.95 €/kg 5-10 g/kg final product depending on intensity. 100 kg 8.50 €/kg Recommended usage rate in brines: 200 kg 8.00 €/kg 30-60 g/kg brine if 15% brine is added 500 kg 7.55 €/kg 25-50 g/kg brine if 20% brine is added 1000 kg 7.05 €/kg 20-40 g/kg brine if 25% brine is added. MOQ may apply sachets @ 1 kg

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



51.001 **Meister Glutafix (continued)**

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



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

sachets @ 1 kg

10.008	Roasted Onion Extra Liquid onion extract		from 17.15 €/kg
	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.		(* <u>*******</u>)
		1 kg	22.90 €/kg
	Lies on desired	20 kg	21.75 €/kg
	Use as desired.	100 kg	20.60 €/kg
	We recommend to use 3-5 g/kg food product.	200 kg	19.45 €/kg
	MOQ may apply	500 kg	18.30 €/kg
		1000 kg	17.15 €/kg
	PE cans @ 3 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.



from 7.40 €/kg



10.042	Smokin' Joe (continued)	t	from 5.55 €/kg
	Smoked salt for food		
		1 kg	7.40 €/kg
	Salt, flavouring, anti caking agent - silica [E 551],	20 kg	7.00 €/kg
	dry-caramel-sugar-syrup [caramel, maltodextrin].	100 kg	6.65 €/kg
	ary barantol bugar byrap [barantol, makbubathi].	200 kg	6.25 €/kg
		500 kg	5.90 €/kg
	5-8 g/kg sausage	1000 kg	5.55 €/kg
	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		
10.256	Tomato Ketchup	•	from 7.95 €/kg
	Seasoning for Tomato Ketchup		
	Red-brownish coloured, premium blend of spices for the		
	- · ·		
	Red-brownish coloured, premium blend of spices for the		
	Red-brownish coloured, premium blend of spices for the production of ketchups and tomato based sauces.	1 kg	10.65 €/kg
	Red-brownish coloured, premium blend of spices for the production of ketchups and tomato based sauces. Spices, sugar, dextrose, separating agent [E551].	1 kg 20 kg	10.65 €/kg 10.10 €/kg
	Red-brownish coloured, premium blend of spices for the production of ketchups and tomato based sauces. Spices, sugar, dextrose, separating agent [E551]. 10 g/kg [1%] or use as desired.	0	0
	Red-brownish coloured, premium blend of spices for the production of ketchups and tomato based sauces. Spices, sugar, dextrose, separating agent [E551]. 10 g/kg [1%] or use as desired. MOQ may apply	20 kg	10.10 €/kg
	Red-brownish coloured, premium blend of spices for the production of ketchups and tomato based sauces. Spices, sugar, dextrose, separating agent [E551]. 10 g/kg [1%] or use as desired.	20 kg 100 kg	10.10 €/kg 9.55 €/kg