



**friedrich ingredients**

FLAVOUR & FUNCTION FOR YOUR SUCCESS

08. May 2024

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Sincerely,

**friedrich ingredients gmbh**

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## Your category **Pepper**

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### 40.059 **Pepper black & white broken 0500/1600** **from 10.20 €/kg**

*Double cleaned and sieved, steam-sterilized*

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Spicy, aromatic black/white pepper broken. Use to add value to sausage and meat products, and other food preparations.  
Granules size 0.5-1.6 mm

Pepper.Reduced bacteria count by steam sterilization.

Use as desired.

Also available in 1-kg-sachets

MOQ may apply

bags @ 25 kg



1 kg	10.80 €/kg
100 kg	10.70 €/kg
200 kg	10.60 €/kg
500 kg	10.50 €/kg
1000 kg	10.40 €/kg
1500 kg	10.20 €/kg

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### 40.018 **Pepper black broken 710/2000** **from 7.90 €/kg**

*Double cleaned and sieved, steam-sterilized*

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Black broken pepper of uniform corn size: 0.7-2 mm. Use to add value to sausage and meat products.

Pepper.Reduced bacteria count by steam sterilization.

Use as desired.

Also available in 1-kg-sachets

MOQ may apply

bags @ 25 kg



1 kg	8.50 €/kg
100 kg	8.40 €/kg
200 kg	8.30 €/kg
500 kg	8.20 €/kg
1000 kg	8.10 €/kg
1500 kg	7.90 €/kg

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### 40.056 **Pepper black granulate [fine]** **from 7.50 €/kg**

*granules size 355-850*

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Black pepper fine granulated and dust-free. Use to add value to sausage and meat products.

Pepper.Reduced bacteria count by steam sterilization.

Use as desired.

Also available in 1-kg-sachets

MOQ may apply



## Your category **Pepper**

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<b>40.056</b>	<b>Pepper black granulate [fine] (continued)</b>	<b>from 7.50 €/kg</b>
	<i>granules size 355-850</i>	

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bags @ 25 kg

1 kg	8.10 €/kg
100 kg	8.00 €/kg
200 kg	7.90 €/kg
500 kg	7.80 €/kg
1000 kg	7.70 €/kg
1500 kg	7.50 €/kg

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<b>40.016</b>	<b>Pepper black ground</b>	<b>from 5.65 €/kg</b>
	<i>Double sieved and steam-sterilized</i>	

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Fine ground black pepper from the best sources. Premium quality with a guaranteed content of essential oil of 1.3%. For dark sauces, soups, roasts and, of course, most sausage seasonings.

Pepper.Guaranteed content of essential oil of 1.3%.Reduced bacteria count by steam sterilization.

Use as desired.

Also available in 1-kg-sachets

MOQ may apply

bags @ 25 kg



1 kg	6.25 €/kg
100 kg	6.15 €/kg
200 kg	6.05 €/kg
500 kg	5.95 €/kg
1000 kg	5.85 €/kg
1500 kg	5.65 €/kg

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<b>58.014</b>	<b>Pepper black whole</b>	<b>from 7.90 €/kg</b>
	<i>Double cleaned and sieved, steam-sterilized</i>	

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Highly aromatic black peppercorns from best sources. Unground black pepper is used for brines. Ground black pepper is used for most meat, game and fish dishes, and practically for all sausage seasonings.

Pepper.Guaranteed content of essential oil of 1.5%.Reduced bacteria count by steam sterilization.

Use as desired.

Also available in 1-kg-sachets

MOQ may apply

bags @ 25 kg



1 kg	8.50 €/kg
100 kg	8.40 €/kg
200 kg	8.30 €/kg
500 kg	8.20 €/kg
1000 kg	8.10 €/kg
1500 kg	7.90 €/kg

## Your category **Pepper**

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### 58.035 **Pepper green [whole] in brine** **from 12.20 €/kg** *Premium Amazon Pepper [6 kg can]*

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Green peppercorns from Brazil in gourmet quality. Spicy, but not too hot. Attractive, even appeal. Ideal for your favourite steak sauce, soups and other savoury dishes. Also suitable as a sausage ingredient.



Green pepper, brine [vinegar, water, sugar, salt].

Always compare the price per kg drained weight, not the price per kg gross weight (pepper corns + brine)!

Use as desired.

Packaging details:

cartons of 2 cans

30 cartons per pallet = 360 kg net

[approx. 600 kg gross weight]

Price per kg net [= drained weight]

MOQ may apply

1 kg	13.50 €/kg
12 kg	13.50 €/kg
24 kg	13.00 €/kg
48 kg	12.80 €/kg
96 kg	12.60 €/kg
180 kg	12.40 €/kg
360 kg	12.20 €/kg

cans @ 6 kg

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### 40.017 **Pepper white ground** **from 8.90 €/kg** *Double cleaned and steam-sterilized*

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Fine ground white pepper from the best sources. Premium quality with a guaranteed content of essential oil of 1.6%. For light sauces and soups and, of course, most sausage seasonings.



Pepper. Guaranteed content of essential oil of 1.6%. Reduced bacteria count by steam sterilization.

Use as desired.

Also available in 1-kg-sachets

bags @ 25 kg

1 kg	9.50 €/kg
100 kg	9.40 €/kg
200 kg	9.30 €/kg
500 kg	9.20 €/kg
1000 kg	9.10 €/kg
1500 kg	8.90 €/kg

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### 58.013 **Pepper white whole** **from 9.90 €/kg** *Double cleaned and sieved, steam-sterilized*

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Highly aromatic white peppercorns from best sources. Whole white pepper is used for brines. Ground white pepper is used for most meat, poultry and fish dishes, and practically for all sausage seasonings.



# Your category      **Pepper**

58.013 <b>Pepper white whole (continued)</b>		from 9.90 €/kg
<i>Double cleaned and sieved, steam-sterilized</i>		
	1 kg	10.50 €/kg
Pepper.Guaranteed content of essential oil of 1.8%.Reduced bacteria count by steam sterilization.	100 kg	10.40 €/kg
	200 kg	10.30 €/kg
	500 kg	10.20 €/kg
	1000 kg	10.10 €/kg
	1500 kg	9.90 €/kg
Use as desired.		
Also available in 1-kg-sachets		
MOQ may apply		
bags @ 25 kg		