



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

08. May 2024

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Sincerely,

friedrich ingredients gmbh

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Your category **Paprika**

58.043 **Paprika 3,000 [liquid]** **from 8.90 €/kg** *Natural Food Colouring*

Highly concentrated natural paprika extract for all food products. Use to add natural colour to sausage, meats, soups, sauces and other food products. Good water solubility. No added preservatives. 3,000 colour units [as per ASTA].



Natural paprika extract.

Carry-over ingredients: Sweetener - Sorbitol [E 420], sunflower oil, emulsifier Polysorbate 80 [E 433].

Recommended Labeling Declaration: colouring agent paprika extract.

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

0.5-1 g/kg food or use as desired.

For sausage colouring, add 2-3 g/kg total recipe weight.

Important: Shake well before use!

MOQ may apply

poly-cans @ 3 kg

40.022 **Paprika 40,000 [liquid]** **from 18.00 €/kg** *Natural Food Colouring*

Highly concentrated natural paprika extract for all food products. Use to add natural colour to sausage, meats, soups, sauces and other food products. Good water solubility. No added preservatives. 40,000 colour units [as per ASTA].



Natural paprika extract.

Carry-over ingredients: rape oil, sunflower oil.

Recommended Labeling Declaration: (colouring agent) paprika (extract).

1 kg	24.00 €/kg
20 kg	22.80 €/kg
100 kg	21.60 €/kg
200 kg	20.40 €/kg
500 kg	19.20 €/kg
1000 kg	18.00 €/kg

Use as desired, but very carefully - concentrated!

Important: Shake well before use! Pre-mix with other ingredients for best distribution results.

MOQ may apply

re-sealable poly-cans @ 9 kg

Your category **Paprika**

58.044 **Paprika 5,000 [liquid]** **from 10.65 €/kg** *Natural Food Colouring*

Highly concentrated natural paprika extract for all food products.
 Use to add natural colour to sausage, meats, soups, sauces and other food products. Good water solubility. No added preservatives. 5,000 colour units [as per ASTA].



Paprika extract

Carry-over ingredients:

Sweetener - Sorbitol [E 420], Emulsifier - Polysorbat 80 [E 433, E 472c], spices, sunflower oil, salt.

Recommended Labeling Declaration:
 (colouring agent) paprika (extract).

1 kg	14.25 €/kg
20 kg	13.50 €/kg
100 kg	12.80 €/kg
200 kg	12.10 €/kg
500 kg	11.40 €/kg
1000 kg	10.65 €/kg

0.5-2 g/kg, depending on the type of food product and required colour intensity.

For sausage colouring, add 1-2 g/kg total recipe weight.

Important: Shake well before use!

MOQ may apply

re-sealable poly-cans @ 12 kg

58.017 **Paprika delicatess 140 ASTA** **from 6.40 €/kg** *highest colour intensity*

Highly red paprika for all food products, including salami, ready meals, soups, sauces and others. Natural colouring agent.
 Very high colour concentration results into low usage rate.



Paprika

Use as desired.

MOQ may apply

bags @ 25 kg

1 kg	7.00 €/kg
100 kg	6.90 €/kg
200 kg	6.80 €/kg
500 kg	6.70 €/kg
1000 kg	6.60 €/kg
1500 kg	6.40 €/kg

58.016 **Paprika hot** **from 5.40 €/kg** *extra fine ground powder*

Your category **Paprika**

58.016 Paprika hot (continued) **from 5.40 €/kg**
extra fine ground powder

Hot paprika powder to flavour and colour food products, including sausage and other processed meat products, soups, sauces and ready meals. Especially for hot ethnic food.

Paprika

Use very carefully - we recommend 1-3 g/kg.
 MOQ may apply

bags @ 25 kg



1 kg	6.00 €/kg
100 kg	5.90 €/kg
200 kg	5.80 €/kg
500 kg	5.70 €/kg
1000 kg	5.60 €/kg
1500 kg	5.40 €/kg

58.015 Paprika sweet 80 ASTA, ground **from 6.15 €/kg**
high colour intensity

Paprika for all food products, including salami, ready meals, soups, sauces and others. Often used as natural colouring agent in sausages.

High colour concentration. Best value-for-money paprika.

Paprika

Use as desired.
 MOQ may apply

bags @ 25 kg



1 kg	6.75 €/kg
100 kg	6.65 €/kg
200 kg	6.55 €/kg
500 kg	6.45 €/kg
1000 kg	6.35 €/kg
1500 kg	6.15 €/kg

40.063 Paprikachips green 9 mm **from 14.90 €/kg**
Selected, choice quality bell pepper

Selected, choice quality green paprika flakes, dried, 9x9 mm. Use to add value to many food and meat products. Especially useful to upgrade large diameter cooked sausages, such as Mortadella.

Paprika

Use as desired.
 MOQ may apply



Your category **Paprika**

40.063	Paprikachips green 9 mm (continued)	from 14.90 €/kg
	<i>Selected, choice quality bell pepper</i>	
		1 kg 15.50 €/kg
		100 kg 15.40 €/kg
	cartons @ 20 kg	200 kg 15.30 €/kg
		500 kg 15.20 €/kg
		1000 kg 15.10 €/kg
		1500 kg 14.90 €/kg
40.067	Paprikachips red 3 mm	from 12.90 €/kg
	<i>Selected, choice quality bell pepper</i>	
	Small cut red paprika chips, dried, approx. 2-3 mm. Use to add value to many food and meat products.	
	Paprika	
	Use as desired.	
	MOQ may apply	
		1 kg 13.50 €/kg
		100 kg 13.40 €/kg
		200 kg 13.30 €/kg
		500 kg 13.20 €/kg
		1000 kg 13.10 €/kg
	cartons @ 25 kg	1500 kg 12.90 €/kg
40.062	Paprikachips red 9 mm	from 11.90 €/kg
	<i>Selected, choice quality bell pepper</i>	
	Large cut red paprika chips, dried, approx. 8-10 mm. Use to add value to many food and meat products. Especially useful to upgrade large diameter cooked sausages, such as Mortadella.	
	Paprika	
	Use as desired.	
	MOQ may apply	
		1 kg 12.50 €/kg
		100 kg 12.40 €/kg
		200 kg 12.30 €/kg
		500 kg 12.20 €/kg
		1000 kg 12.10 €/kg
	cartons @ 17.5 kg	1500 kg 11.90 €/kg
40.115	Paprikachips red/green 3 mm	from 12.90 €/kg
	<i>Selected, choice quality bell pepper</i>	



Your category **Paprika**

40.115 Paprikachips red/green 3 mm (continued) from 12.90 €/kg

Selected, choice quality bell pepper

Small cut red and green paprika chips, dried, approx. 2-3 mm.
Use to add value to many food and meat products. Especially useful to upgrade large diameter cooked sausages, such as Mortadella.



Paprika

Use as desired.
MOQ may apply

bags @ 20 kg

1 kg	13.50 €/kg
100 kg	13.40 €/kg
200 kg	13.30 €/kg
500 kg	13.20 €/kg
1000 kg	13.10 €/kg
1500 kg	12.90 €/kg