



**friedrich ingredients**

FLAVOUR & FUNCTION FOR YOUR SUCCESS

08. May 2024

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## Your category **Complete Programme**

### 11.076 **AGAGEL® 370** from 8.20 €/kg

*Functional Compound for Meat Preparations*

For fresh and cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals.  
For more tenderness and extra yield of 10-25%.



Salt, maltodextrin, acidity regulator - sodium acetate [E 262], sodium carbonate [E 500], stabilizer-sodium citrate [E 331], spice extracts.

Salt-free version: AGAGEL® 371

15-25 g/kg finished product [meat + brine] Recipes with Brine Calculator  
MOQ may apply

1 kg	9.50 €/kg
10 kg	9.50 €/kg
100 kg	9.00 €/kg
200 kg	8.75 €/kg
500 kg	8.50 €/kg
1000 kg	8.40 €/kg
2000 kg	8.30 €/kg
5000 kg	8.20 €/kg

bags @ 10 kg

### 11.176 **AGAGEL® 371** from 8.15 €/kg

*Functional Compound for Meat Preparations*

For fresh and cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals.  
For more tenderness and extra yield of 10-25%.



Acidity regulator - sodium acetate [E 262], sodium carbonates [E 500], maltodextrin, stabilizer - sodium citrate [E 331], diphosphate [E 450], spices extracts, separating agent - silica [E 551].

MOQ:

none, item is always in stock.

5-10 g/kg finished product.

Brines: use 3% addition if 25% brine is added [4% if 20% is injected]

Recipes with Brine Calculator

1 kg	9.35 €/kg
4 kg	9.35 €/kg
100 kg	8.85 €/kg
200 kg	8.60 €/kg
500 kg	8.35 €/kg
1000 kg	8.25 €/kg
2000 kg	8.15 €/kg
5000 kg	8.20 €/kg

bags @ 4 kg

### 11.152 **AGAGEL® 372** from 6.90 €/kg

*Functional Compound for Meat Preparations*

## Your category **Complete Programme**

### 11.152 **AGAGEL® 372 (continued)** from 6.90 €/kg

*Functional Compound for Meat Preparations*

For fresh and cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals.  
For more tenderness and extra yield of 15-50%.

Salt, stabilizers [E 331, E 262, E 451, E 450], sugar, acidity regulator [E 500], antioxidant [E 301], separating agent [E 551], rapeseed oil.

Without carrageenan, without soya.

MOQ:

none, item is always in stock.

1.8% in the finished product [meat + brine]Recipes

Watch the Recipe Video here:

bags @ 25 kg



1 kg	8.20 €/kg
25 kg	8.20 €/kg
100 kg	7.70 €/kg
200 kg	7.45 €/kg
500 kg	7.20 €/kg
1000 kg	7.10 €/kg
2000 kg	7.00 €/kg
5000 kg	6.90 €/kg

### 11.015 **AGAGEL® 500** from 7.70 €/kg

*Texture Improver for Burger, Nuggets & Co.*

Texture improver for burger, nuggets & Co. Improves texture while reducing shrink and deformation of burger patties. Fully functioning even from low cooking temperatures. Flavour neutral.

Potato fibre, modified starch [E1422], dextrose (maize dextrose), potato starch, stabilizers [E 450, E 451], antioxidant [E 316].

MOQ may apply

10-30 g/kg [1-3%], depending on target result.

Recipes

bags @ 25 kg



1 kg	9.00 €/kg
25 kg	9.00 €/kg
100 kg	8.50 €/kg
200 kg	8.25 €/kg
500 kg	8.00 €/kg
1000 kg	7.90 €/kg
2000 kg	7.80 €/kg
5000 kg	7.70 €/kg

### 10.167 **Arabian Burger Mix** from 7.40 €/kg

*Concentrated seasoning*

Concentrated spice blend for authentic Arabian burger flavour. Very economical due to high flavour concentration resulting into low usage rate.

Use also for Chicken Nuggets and other restructured chicken products.



## Your category **Complete Programme**

<b>10.167</b>	<b>Arabian Burger Mix (continued)</b>	<b>from 7.40 €/kg</b>
	<i>Concentrated 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
	Salt, spices, maltodextrin, dextrose, rapeseed oil, natural spice extracts.Recipes	
	5 g/kg for Beef Burger	
	7-8 g/kg for Chicken Burger	
	BouillonMaxx for extra flavour	
	AGAGEL® 500 for improved texture and less shrink.	
	MOQ may apply	
	sachets @ 1 kg	
<b>10.007</b>	<b>BouillonMaxx Beef</b>	<b>from 4.95 €/kg</b>
	<i>Universal beef flavouring</i>	
	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	
	bags @ 25 kg	
<b>51.007</b>	<b>BouillonMaxx Beef [MSG-free]</b>	<b>from 7.40 €/kg</b>
	<i>General food flavouring [stock seasoning]</i>	



## Your category **Complete Programme**

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### 51.007 **BouillonMaxx Beef [MSG-free] (continued)** **from 7.40 €/kg**

*General food flavouring [stock seasoning]*

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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

bags @ 25 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

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### 51.014 **BouillonMaxx Chicken** **from 6.65 €/kg**

*Basic chicken flavouring*

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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.

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 **Complete Programme**

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<b>51.014</b>	<b>BouillonMaxx Chicken (continued)</b>	<b>from 6.65 €/kg</b>
	<i>Basic chicken flavouring</i>	

---

bags @ 25 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

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

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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

bags @ 25 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

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

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MSG-free general food flavouring based on hydrolyzed 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



## Your category **Complete Programme**

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<b>51.002</b>	<b>BouillonMaxx Veggie [MSG-free] (continued)</b>	<b>from 8.90 €/kg</b>
	<i>Basic food flavouring, stock seasoning</i>	

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	1 kg	11.90 €/kg
	20 kg	11.30 €/kg
cooked sausages: 5 g/kg	100 kg	10.70 €/kg
sausages in brine: 5-6 g/kg	200 kg	10.10 €/kg
canned products: 3 g/kg	500 kg	9.50 €/kg
liver sausage, pâté: 3 g/kg	1000 kg	8.90 €/kg
convenience foods: 3-5 g/kg		
MOQ may apply		

re-sealable buckets @ 9 kg

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<b>10.073</b>	<b>Burger Classic</b>	<b>from 5.90 €/kg</b>
	<i>Seasoning for Burger and Nuggets</i>	

---

Complete spice blend for minced meat specialties, such as burgers, meat balls, nuggets and other restructured meats. Use also for Chicken Nuggets and other restructured chicken products.



Spices , salt, maltodextrin, sugar, yeast extract, flavour enhancer [E 621], separating agent [E 551].

15 g/kg [1.5%] for Beef Burgers  
25 g/kg [2.5%] for Chicken Burgers  
Recipes  
MOQ may apply

1 kg	7.90 €/kg
20 kg	7.50 €/kg
100 kg	7.10 €/kg
200 kg	6.70 €/kg
500 kg	6.30 €/kg
1000 kg	5.90 €/kg

sachets @ 2 kg

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<b>89.060</b>	<b>Burger Press Aluminium - 100 mm Ø</b>	<b>from 79.00 €/pcs</b>
	<i>with structured surface plate</i>	

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Heavy-duty burger former with patty ejector.  
For manual use. For small productions and test kitchen alike.  
Cast aluminium made - do not use in dishwasher.



100 mm Ø for burger patties 80-120 g  
125 mm Ø for burger patties 120-250 g

1 pcs	79.00 €/pcs
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<b>89.057</b>	<b>Burger Press Stainless Steel - 60 mm Ø</b>	<b>from 69.00 €/pcs</b>
	<i>with smooth surface plate</i>	

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## Your category **Complete Programme**

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<b>89.057</b>	<b>Burger Press Stainless Steel - 60 mm Ø (continued)</b>	<b>from 69.00 €/pcs</b>
	<i>with smooth surface plate</i>	

---

Heavy-duty burger former with patty ejector.  
For manual use. For test kitchen and start ups alike. Dishwasher safe.



60 mm Ø for burger patties 30-60 g  
85 mm Ø for burger patties 60-110 g

1 pcs 69.00 €/pcs

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<b>10.048</b>	<b>BurgerMaxx</b>	<b>from 5.00 €/kg</b>
	<i>Complete ingredient system for burgers</i>	

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Complete blend of flavouring and functional ingredients for burgers from beef or chicken. Contains all ingredients for safe, convenient manufacturing of Burgers, Meatballs and Nuggets. BurgerMaxx is the bestseller for all Burgers!



Wheat flour, rusk (wheat flour, water, salt, baking agent [E 503 ii]), spices, dextrose, salt, flavour enhancer [E 621], acidity regulator [E 331], gran. broth [hydrolysed soy protein, salt, sunflower oil], sugar, spice extracts, antioxidant [E 300].

50 g/kg [5%] for beef burgers  
60 g/kg [6%] for chicken burgers.  
No other ingredients required. Recipes  
MOQ may apply

1 kg	6.30 €/kg
25 kg	6.30 €/kg
100 kg	5.80 €/kg
200 kg	5.55 €/kg
500 kg	5.30 €/kg
1000 kg	5.20 €/kg
2000 kg	5.10 €/kg
5000 kg	5.00 €/kg

bags @ 25 kg

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<b>10.026</b>	<b>Chicago Burger</b>	<b>from 7.70 €/kg</b>
	<i>Concentrated seasoning Burgers and Nuggets</i>	

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Concentrated spice blend for authentic American burger flavour. Pepper, chillies and garlic are dominant flavours of this well-balanced, unique spice blend.  
Use also for Chicken Nuggets and other restructured products.



Salt, dry-glucose-syrup, flavouring.  
Recipes

4 g/kg for Beef Burgers  
6-7 g/kg for Chicken Burgers  
BouillonMaxx for extra flavour  
AGAGEL® 500 for improved texture and reduced shrink.  
MOQ may apply



## Your category **Complete Programme**

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### 10.026 Chicago Burger (continued) from 7.70 €/kg

*Concentrated seasoning Burgers and Nuggets*

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	1 kg	10.30 €/kg
sachets @ 1 kg	20 kg	9.75 €/kg
	100 kg	9.25 €/kg
	200 kg	8.75 €/kg
	500 kg	8.20 €/kg
	1000 kg	7.70 €/kg

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### 89.334 Doner Footplate from 63.00 €/pcs

*stainless steel, with 2 handles*

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Doner footplate to carry doner skewers.

Specification:

Dimensions: 251 x 251 x 128 mm

Thickness of the Footplate: 4 mm



1 pcs 63.00 €/pcs

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### 89.333 Doner Kebap Skewer from 43.00 €/pcs

*stainless steel, with Spike and Plate*

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Doner Kebap skewer for easy spiking of Doner Kebap, Shawarma & Co.

Specification:

Sleeve with Spike: 12 x 12 x 752 mm

Plate: Ø 300 mm

Top hole: Ø 7 mm

Payload: 20 kg



1 pcs 43.00 €/pcs

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### 89.337 Doner Kebap Trolley, stainless steel, 2 Levels from 1,070.00 €/pcs

*with 2 x 4 hanging bars*

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Stainless steel Doner Kebap trolley for internal transportation of Doner Kebap skewers, such as between production floor and freezer. USP: Both outside bars of the lower level are removable.

Specification:

Levels: 2, for skewers of up to 840 mm length

Dimensions: 1,280 x 800 x 1,950 mm

Wheel size: Ø 150 mm

Payload: 600 kg

Weight: ca. 54 kg



## Your category **Complete Programme**

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**89.337 Doner Kebap Trolley, stainless steel, 2 Levels (continued)** **from 1,070.00 €/pcs**  
*with 2 x 4 hanging bars*

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1 pcs 1,070.00  
 €/pcs

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**89.338 Doner Kebap Trolley, stainless steel, 3 Levels** **from 1,265.00 €/pcs**  
*with 3 x 4 hanging bars*

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Stainless steel Doner Kebap trolley for internal transportation of Doner Kebap skewers, such as between production floor and freezer. USP: Both outside bars of both lower levels are removable.



Specification:  
 Levels: 3, for skewers of up to 560 mm length  
 Dimensions: 1,280 x 800 x 1,950 mm  
 Wheel size: Ø 150 mm  
 Payload: 600 kg  
 Weight: ca. 54 kg

1 pcs 1,265.00  
 €/pcs

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**89.311 Doner Sleeves [Aluminium] - 350 mm** **from 0.60 €/pcs**  
*square tube, for multiple use*

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Doner Sleeves (Sticks), made of aluminium to spike doner meat.  
 Food proof. For multiple use.

Specification:  
 15 x 15 x 1.0 mm  
 Packaging Details:  
 cartons @ 90 sleeves = MOQ  
 Pallets @ XX cartons  
 Choose between 9 different lenghts.



1 pcs 0.60 €/pcs

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**89.301 Doner Sleeves [Cardboard] 350mm - 350 mm** **from 35.00 €/carton**  
*Alu/Alu coated, for singular use*

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Premium quality Doner Sleeves (Sticks), aluminium coated inside and outside.  
 Food proof. Made in Germany.  
 Doner Sleeves for multiple use, made of aluminium and stainless steel, are also available for multiple use.



## Your category **Complete Programme**

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<b>89.301</b>	<b>Doner Sleeves [Cardboard] 350mm - 350 mm (continued)</b>	<b>from 35.00 €/carton</b>
	<i>Alu/Alu coated, for singular use</i>	

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1 carton      35.00  
€/carton

Price per carton of 224 sleeves  
When comparing prices, always compare the price per 1,000 sleeves, not the price per carton.

Specification:

Wall thickness: 2.5 mm

Inner core diameter: 17 mm

Packaging Details:

Pallets @ 20-40 cartons, depending on sleeve length. 1 pallet = MOQ

Choose between 9 different lenghts here:

cartons of 224 sleeves

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<b>89.332</b>	<b>Doner Spike (Skewering Aid) round</b>	<b>from 36.50 €/pcs</b>
	<i>stainless steel, for round Doner sleeves</i>	

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Round tube skewing aid for round Doner sleeves (sticks), like from cardboard.



Specification:

Ø 21.5 mm x 70 mm

1 pcs      36.50 €/pcs

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<b>89.331</b>	<b>Doner Spike (Skewering Aid) square tube</b>	<b>from 35.00 €/pcs</b>
	<i>stainless steel, for square Doner sleeves</i>	

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Square tube skewing aid for square Doner sleeves (sticks), like from aluminium and stainless steel



Specification:

15 x 15 x 70 mm

1 pcs      35.00 €/pcs

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<b>89.336</b>	<b>Doner Transport Trolley stainless steel</b>	<b>from 440.00 €/pcs</b>
	<i>for Doner sleeves</i>	

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Stainless steel transport trolley for Doner Kebap sleeves (sticks).  
Room for ca. 800 sleeves 15 x 15 mm. Bowl with 6 compartments, with drainage holes in the base.



## Your category **Complete Programme**

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### 89.336 Doner Transport Trolley stainless steel (continued) from 440.00 €/pcs

*for Doner sleeves*

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1 pcs 440.00 €/pcs

Specification:

Dimensions: 600 x 410 x 750 mm

Wheel size: Ø 125 mm

Weight: ca. 18 kg

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### 11.151 FibreMaxx EF 200 from 3.20 €/kg

*Pea fibre for food applications*

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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

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### 11.055 FibreMaxx WF 200 from 3.35 €/kg

*Wheat fibre texture improver 200 µm fibre length*

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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

bags @ 15 kg

pallets @ 495 kg



1 kg	3.85 €/kg
15 kg	3.85 €/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

## Your category **Complete Programme**

### 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

### 51.027 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.

sachets @ 1 kg



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

## Your category **Complete Programme**

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### 10.516 **FlavoMaxx Fried Chicken [Hot & Spicy]** from 7.05 €/kg

*Brine flavouring, completely water-soluble*

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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

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.

MOQ may apply

sachets @ 1 kg



1 kg	9.45 €/kg
20 kg	8.95 €/kg
100 kg	8.50 €/kg
200 kg	8.00 €/kg
500 kg	7.55 €/kg
1000 kg	7.05 €/kg

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### 40.137 **Garlic granulate 0.1-0.5 mm** from 4.95 €/kg

*fine granules [semolina], cleaned and sieved*

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Standardized fine granulated garlic, approx. 0.5-1 mm, for many food products, including burgers, sausage products and other processed meat products.

Garlic

Use as desired and according to recipe.

MOQ may apply

cartons @ 25 kg



1 kg	5.55 €/kg
100 kg	5.45 €/kg
200 kg	5.35 €/kg
500 kg	5.25 €/kg
1000 kg	5.15 €/kg
1500 kg	4.95 €/kg

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### 40.087 **Garlic granulate 0.5-1 mm** from 6.40 €/kg

*medium sized granules, cleaned and sieved*

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Standardized medium sized granulated garlic, approx. 0.5-1 mm, for many food products, including burgers, sausage products and other processed meat products.

Garlic



## Your category **Complete Programme**

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### 40.087 **Garlic granulate 0.5-1 mm (continued)** **from 6.40 €/kg**

*medium sized granules, cleaned and sieved*

---

Use as desired and according to recipe.  
MOQ may apply

cartons @ 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

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

*Additional seasoning to boost heat*

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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

sachets @ 1 kg



1 kg	17.90 €/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

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### 52.051 **Kebap Seasoning** **from 10.65 €/kg**

*Spice blend for Kebap and Doner Kebap*

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Seasoning with salt for the authentic kebab meats, for lamb and poultry cuts. Use to add value to all meat products.

Spices, salt, dextrose, flavour enhancer [E 621].Recipes

Use as desired; we recommend 10 g/kg.  
MOQ may apply

sachets @ 1 kg



## Your category **Complete Programme**

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**52.051 Kebap Seasoning (continued)** **from 10.65 €/kg**  
*Spice blend for Kebap and Doner Kebap*

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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

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**89.068 Knife Robocut H 7000 by Potis** **from 530.00 €/pcs**  
*Rotating Knife for Doner, Gyros, Shawarma & Co.*

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Electric rotating knife for professional cutting of Gyros, Doner Kebap, Shawarma & Co.

Cutting capacity up to 60 kg per day

Fully automatic washing programme

Functional, ergonomic design. Waterproof



1 pcs 530.00 €/pcs

Nominal speed: 7,000 rpm

Power: 120 W

Handset weight: 900 g

Cutting depth: 0-10 mm, continuously adjustable

Each unit supplied includes

spare knife

sharpening tool

grease for moving

12 months parts warranty

Available Systems

Robocut H 7000 for 60 kg daily capacity

Robocut H 8000 for 90 kg daily capacity

Robocut R 9000 for 200 kg daily capacity

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**89.066 Knife Robocut H 8000 by Potis** **from 729.00 €/pcs**  
*Rotating Knife for Doner, Gyros, Shawarma & Co.*

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Electric rotating knife for professional cutting of Gyros, Doner Kebap, Shawarma & Co.

Cutting capacity up to 90 kg per day

Fully automatic washing programme

Functional, ergonomic design. Waterproof





## Your category **Complete Programme**

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<b>89.066</b>	<b>Knife Robocut H 8000 by Potis (continued)</b>	<b>from 729.00 €/pcs</b>
	<i>Rotating Knife for Doner, Gyros, Shawarma &amp; Co.</i>	

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1 pcs 729.00 €/pcs

Nominal speed: 7,000 rpm  
 Power: 200 W  
 Handset weight: 910 g  
 Cutting depth: 0-10 mm, continuously adjustable  
 Each unit supplied includes  
 spare knife  
 sharpening tool  
 grease for moving

12 months parts warranty  
 Available Systems  
 Robocut H 7000 for 60 kg daily capacity  
 Robocut H 8000 for 90 kg daily capacity  
 Robocut R 9000 for 200 kg daily capacity

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

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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

## Your category **Complete Programme**

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

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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.

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

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

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### 11.031 **Meister Kut 88** from 3.00 €/kg *Sausage and meat phosphate pH 8.8*

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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

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

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

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### 10.401 **Mesquite** from 7.40 €/kg *Dry marinade for value-added meats*

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## Your category **Complete Programme**

### 10.401 **Mesquite (continued)** from 7.40 €/kg *Dry marinade for value-added meats*

Convenient decor seasoning [dry marinade] with salt for exotic meat products, barbecue meats, steaks, burgers and other added value meats. For all meat types including poultry.

Salt, dextrose, spices, hydrolysed vegetable protein (HVP), dry glucose syrup, flavourings, caramel sugar syrup, maltodextrin.

20 g/kg [2%] or use as desired.

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

### 40.025 **Onion 3-5 mm [minced]** from 5.70 €/kg *double cleaned and sieved*

For many food products, including burgers and other meat products.

Onions

Use as desired.

MOQ may apply

cartons @ 20 kg



1 kg	6.30 €/kg
100 kg	6.20 €/kg
200 kg	6.10 €/kg
500 kg	6.00 €/kg
1000 kg	5.90 €/kg
1500 kg	5.70 €/kg

### 11.146 **RoMaxx MB liquid** from 7.40 €/kg *Natural Food Preservation*

100% natural preservation of food products based on spice extracts. Drastic reduction of micro-biological activities. Use for cooked and fresh meat products, burgers, sausages and QSR food.

Highly effective due to low usage rate.

Herb extract (rosemary), salt, spice.

Shelf-life:

24 months

MOQ may apply



## Your category **Complete Programme**

### 11.146 **RoMaxx MB liquid (continued)** **from 7.40 €/kg** *Natural Food Preservation*

Only 2 g/kg [0.2 %] provide drastic reduction of micro-biological activities which result into considerably extended shelf-life.

poly-cans @ 3 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

### 11.154 **RoMaxx MB Super** **from 6.80 €/kg** *Food Preservation*

Preservation of food products based on sodium bisulfite.  
Maximum reduction of micro-biological activities. Use for cooked and fresh meat products, burgers, sausages, and QSR food.

Preservatives [E 223], acidity regulator [E 262, E 331].

2 g/kg [0.2 %] total recipe weight. Please observe possible legal maximum usage.

MOQ may apply

bags @ 5 kg



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

### 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 **Complete Programme**

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### 89.335 **Star Base Square Tube** from 57.50 €/pcs *stainless steel*

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Basic star quare tube to be used as manufacturing aid for Doner Kebap.

Specification:

Dimensions: 350 x 350 x 120 mm

Square tube: 30 x 30 mm



1 pcs

57.50 €/pcs

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### 10.334 **Western Burger** from 10.65 €/kg *Concentrated Seasoning for Burgers and Nuggets*

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Concentrated blend of spices and herbs for Burgers Western style.

Provides old fashioned Burger flavour.

Use also for Chicken Nuggets and other restructured products.



Salt, flavour enhancer [E 621, E 627, E 631], dextrose, maltodextrin, dry caramel sugar, hydrolysed vegetable protein (HVP from soya, salt, sunflower oil), spice extracts, spices, separating agent [E 551].

10 g/kg for beef and chicken burgers

Recipes

MOQ may apply

sachets @ 1 kg

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