



**friedrich ingredients**

FLAVOUR & FUNCTION FOR YOUR SUCCESS

09. May 2024

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FLAVOUR & FUNCTION FOR YOUR SUCCESS

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## Your category **Burger**

### 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.

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



|         |           |
|---------|-----------|
| 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 |

### 10.007 **BouillonMaxx Beef** from 4.95 €/kg

*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.



## Your category **Burger**

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|               |                                      |                       |
|---------------|--------------------------------------|-----------------------|
| <b>10.007</b> | <b>BouillonMaxx Beef (continued)</b> | <b>from 4.95 €/kg</b> |
|               | <i>Universal beef flavouring</i>     |                       |

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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

|         |           |
|---------|-----------|
| 1 kg    | 6.65 €/kg |
| 20 kg   | 6.30 €/kg |
| 100 kg  | 5.95 €/kg |
| 200 kg  | 5.65 €/kg |
| 500 kg  | 5.30 €/kg |
| 1000 kg | 4.95 €/kg |

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

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|               |  |                       |
|---------------|--|-----------------------|
| <b>51.007</b> | <b>BouillonMaxx Beef [MSG-free]</b>              | <b>from 7.40 €/kg</b> |
|               | <i>General food flavouring [stock seasoning]</i> |                       |

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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

## Your category **Burger**

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|               |  |                       |
|---------------|--|-----------------------|
| <b>51.007</b> | <b>BouillonMaxx Beef [MSG-free] (continued)</b>  | <b>from 7.40 €/kg</b> |
|               | <i>General food flavouring [stock seasoning]</i> |                       |

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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>51.014</b> | <b>BouillonMaxx Chicken</b>     | <b>from 6.65 €/kg</b> |
|               | <i>Basic chicken flavouring</i> |                       |

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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

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



## Your category **Burger**

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

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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

|         |           |
|---------|-----------|
| 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 |

bags @ 25 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

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  
 MOQ may apply

|         |            |
|---------|------------|
| 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

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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> |                       |

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



## Your category **Burger**

|  |   |   |             |
|--|---|---|-------------|
| <b>10.073</b>  | <b>Burger Classic (continued)</b><br><i>Seasoning for Burger and Nuggets</i>      | <b>from 5.90 €/kg</b>   |             |
| Spices , salt, maltodextrin, sugar, yeast extract, flavour enhancer [E 621], separating agent [E 551].   |   | 1 kg  | 7.90 €/kg   |
| 15 g/kg [1.5%] for Beef Burgers  |   | 20 kg   | 7.50 €/kg   |
| 25 g/kg [2.5%] for Chicken Burgers   |   | 100 kg  | 7.10 €/kg   |
| Recipes  |   | 200 kg  | 6.70 €/kg   |
| MOQ may apply  |   | 500 kg  | 6.30 €/kg   |
| sachets @ 2 kg   |   | 1000 kg   | 5.90 €/kg   |
| <b>89.060</b>  | <b>Burger Press Aluminium - 100 mm Ø</b><br><i>with structured surface plate</i>  | <b>from 79.00 €/pcs</b>   |             |
| Heavy-duty burger former with patty ejector.<br>For manual use. For small productions and test kitchen alike.<br>Cast aluminium made - do not use in dishwasher.   |   |   |             |
| 100 mm Ø for burger patties 80-120 g   |   | 1 pcs   | 79.00 €/pcs |
| 125 mm Ø for burger patties 120-250 g  |   |   |             |
| <b>89.057</b>  | <b>Burger Press Stainless Steel - 60 mm Ø</b><br><i>with smooth surface plate</i> | <b>from 69.00 €/pcs</b>   |             |
| Heavy-duty burger former with patty ejector.<br>For manual use. For test kitchen and start ups alike. Dishwasher safe.   |   |  |             |
| 60 mm Ø for burger patties 30-60 g   |   | 1 pcs   | 69.00 €/pcs |
| 85 mm Ø for burger patties 60-110 g  |   |   |             |
| <b>10.048</b>  | <b>BurgerMaxx</b><br><i>Complete ingredient system for burgers</i>                | <b>from 5.00 €/kg</b>   |             |
| 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]. |   |   |             |

## Your category **Burger**

### 10.048 **BurgerMaxx (continued)** from 5.00 €/kg *Complete ingredient system for burgers*

|                                       |         |           |
|---------------------------------------|---------|-----------|
|                                       | 1 kg    | 6.30 €/kg |
| 50 g/kg [5%] for beef burgers         | 25 kg   | 6.30 €/kg |
| 60 g/kg [6%] for chicken burgers.     | 100 kg  | 5.80 €/kg |
| No other ingredients required.Recipes | 200 kg  | 5.55 €/kg |
| MOQ may apply                         | 500 kg  | 5.30 €/kg |
|                                       | 1000 kg | 5.20 €/kg |
|                                       | 2000 kg | 5.10 €/kg |
| bags @ 25 kg                          | 5000 kg | 5.00 €/kg |

### 10.026 **Chicago Burger** from 7.70 €/kg *Concentrated seasoning Burgers and Nuggets*

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

sachets @ 1 kg



|         |            |
|---------|------------|
| 1 kg    | 10.30 €/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  |

### 11.151 **FibreMaxx EF 200** from 3.20 €/kg *Pea fibre for food applications*

Medium-sized pea fibre for use as diatary 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



## Your category **Burger**

### 11.151 **FibreMaxx EF 200 (continued)** from 3.20 €/kg *Pea fibre for food applications*

|              |          |           |
|--------------|----------|-----------|
|              | 1 kg     | 3.70 €/kg |
|              | 12 kg    | 3.70 €/kg |
| bags @ 12 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 |

### 11.055 **FibreMaxx WF 200** from 3.35 €/kg *Wheat fibre texture improver 200 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 33 bags = 495 kg = MOQ

|          |           |
|----------|-----------|
| 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 |

bags @ 15 kg

pallets @ 495 kg

### 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



## Your category **Burger**

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|               |   |                       |
|---------------|---|-----------------------|
| <b>11.162</b> | <b>FibreMaxx WF 300 (continued)</b>                     | <b>from 2.90 €/kg</b> |
|               | <i>Wheat fibre texture improver 300 µm fibre length</i> |                       |

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|                  |          |           |
|------------------|----------|-----------|
|                  | 1 kg     | 3.40 €/kg |
| bags @ 10 kg     | 10 kg    | 3.40 €/kg |
| pallets @ 390 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 |

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|               |   |                       |
|---------------|---|-----------------------|
| <b>40.137</b> | <b>Garlic granulate 0.1-0.5 mm</b>                  | <b>from 4.95 €/kg</b> |
|               | <i>fine granules [semolina], cleaned and sieved</i> |                       |

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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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|               |  |                       |
|---------------|--|-----------------------|
| <b>40.087</b> | <b>Garlic granulate 0.5-1 mm</b>                 | <b>from 6.40 €/kg</b> |
|               | <i>medium sized granules, cleaned and sieved</i> |                       |

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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

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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|               |   |                        |
|---------------|---|------------------------|
| <b>10.044</b> | <b>Hot Seasoning</b>                      | <b>from 13.40 €/kg</b> |
|               | <i>Additional seasoning to boost heat</i> |                        |

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## Your category **Burger**

### 10.044 **Hot Seasoning (continued)** from 13.40 €/kg

*Additional seasoning to boost heat*

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

|         |            |
|---------|------------|
| 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 |

sachets @ 1 kg

### 11.251 **KoloMaxx FM** from 28.10 €/kg

*Natural colouring for meat products*

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.

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

|         |            |
|---------|------------|
| 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 |

sachets @ 1 kg

360 kg @ pallet

## Your category **Burger**

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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

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.

|          |           |
|----------|-----------|
| 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 |

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 **Burger**

### 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 **Burger**

### 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 **Burger**

**10.334 Western Burger** **from 10.65 €/kg**

### *Concentrated Seasoning for Burgers and Nuggets*

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].

|         |            |
|---------|------------|
| 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 |

10 g/kg for beef and chicken burgers

Recipes

MOQ may apply

sachets @ 1 kg