



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

27. April 2024

Dear Customer,

Thank you very much for your interest in our products. We are pleased to offer you a printout in PDF-format of the products that you have chosen.

Did you know that you can order **samples** right here online? It is easy and only takes a few minutes. After we have received your sample order, we are getting in touch with you to discuss shipping and possible documentation needed for your clearing.

Please have a close look at our **Service Section**. At your fingertips, brochures are available for free download.

Our **library of production recipes** is available to all visitors without prior registration or log-in. Many recipes are at your disposal in convenient MS Excel® format that allows you to change the total recipe weight according to your individual batch.

Shipping is done by sea freight, air freight and ups® worldwide service at preferred rates. We organize the transport to your nearest port unless you prefer to pick-up the goods from our warehouse in Hamburg.

We do not believe in **minimum order quantities**. 1 unit can be ordered from every item in our webshop, unless clearly specified.

With your initial order, we will suggest **payment terms** to you that will suit your business.

Sincerely,

friedrich ingredients gmbh

FLAVOUR & FUNCTION FOR YOUR SUCCESS

PS. Don't forget to check out our latest addition **fiSundries**. Knives-shoes-boots-clothing and many more. World-wide shipping by ups® at preferred rates, or at no extra charge with your ingredients order.

Registered Address
friedrich gewürze gmbh
Reichenastr. 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

Your category **Complete Programme**

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.



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

51.007 BouillonMaxx Beef [MSG-free] **from 7.40 €/kg**
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

Your category **Complete Programme**

51.007 BouillonMaxx Beef [MSG-free] (continued) **from 7.40 €/kg**
General food flavouring [stock seasoning]

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

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



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.

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

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

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.



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

Recipes



Your category **Complete Programme**

51.008 BouillonMaxx Chicken [MSG-free] (continued) **from 7.40 €/kg**

Basic food flavouring, stock seasoning

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

51.002 BouillonMaxx Veggie [MSG-free] **from 8.90 €/kg**

Basic food flavouring, stock seasoning

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

51.030 FlavoMaxx Beef **from 6.30 €/kg**

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!





Your category **Complete Programme**

51.030 FlavoMaxx Beef (continued) from 6.30 €/kg

Brine flavouring, completely water-soluble

Salt, maltodextrin, flavour enhancer ? MSG [E 621], disodium guanylate [E 627], disodium inosinate [E 631], sugar, dextrose, flavouring, anti caking agent - silica [E 551], spices.

MOQ may apply

1 kg	8.40 €/kg
20 kg	7.95 €/kg
100 kg	7.55 €/kg
200 kg	7.10 €/kg
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 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

51.024 FlavoMaxx Condiment from 6.80 €/kg

Brine flavouring, completely water-soluble

Your category **Complete Programme**

51.024 FlavoMaxx Condiment (continued) from 6.80 €/kg

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], flavouring (HVP), spices.

MOQ may apply

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.

sachets @ 1 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

10.516 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

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

11.028 FreshKeeper Meat from 7.05 €/kg

universal freshkeeper for meat products

Your category **Complete Programme**

11.028 FreshKeeper Meat (continued) **from 7.05 €/kg**
universal freshkeeper for meat products

Freshness keeper based on dry vinegar [sodium diacetate] for all meat products, including burgers, minced meat, sausage and other processed meat products. Extends shelf life, improves appearance, prevents yield loss, pH value reducing.



Salt, stabiliser - diphosphate [E 450], acidity regulator - sodium acetate [E 262], acidifier - citric acid [E 330], antioxidant - sodium ascorbate [E 301].

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

1-5 g/kg, depending on desired shelf life extension.
 MOQ may apply

bags @ 25 kg

11.046 FreshMaxx PL Plus [liquid] **from 3.30 €/kg**
Freshness compound for sausages and meat products

Freshness keeper for all meat products, including sausages and cured meat products. Improves freshness, appeal and yield. For all cooked sausage products [sliced, franks], liver sausage, breakfast sausage and for all types of cured meats.



E 326 L (+) potassium lactate, E 262 sodium diacetate.
 Increases shelf life by up to 100%, i. e. from 20 days to 40 days.

1 kg	3.65 €/kg
720 kg	3.65 €/kg
1440 kg	3.55 €/kg
2880 kg	3.45 €/kg
4320 kg	3.35 €/kg
7920 kg	3.30 €/kg

1.5-2%, depending on desired result.

Packaging details:

pallets à 24 PE containers = 720 kg (= MOQ).

Also available in stackable, disposable IBC's of 1,300 kg content.

PE containers @ 30 kg

11.048 FreshMaxx SL Plus [liquid] **from 3.80 €/kg**
Freshness compound for sausages and meat products

Freshness keeper for all meat products, including sausages and cured meat products. Improves freshness, appeal and yield. For all cooked sausage products [sliced, franks], liver sausage, breakfast sausage and for all types of cured meats.



Your category **Complete Programme**

11.048 FreshMaxx SL Plus [liquid] (continued) from 3.80 €/kg

Freshness compound for sausages and meat products

E 325 L(+) sodium lactate, E 262 sodium diacetate.
 Supports colour development
 It is recommended to reduce the salt content by 10%, such as from 2% to 1.8% (example).
 Increases shelf life by up to 100%, i. e. from 20 to 40 days.

1 kg	4.15 €/kg
600 kg	4.15 €/kg
1200 kg	4.05 €/kg
2400 kg	3.95 €/kg
3600 kg	3.85 €/kg
6600 kg	3.80 €/kg

1.5-2%, depending on desired result.
 Packaging details:
 pallets à 24 PE containers = 600 kg (= MOQ).
 Also available in stackable, disposable IBC's of 1,300 kg content.

PE Container @ 25 kg

58.002 Garlic Extra [liquid] from 6.20 €/kg

Highly concentrated aroma

Highly concentrated aroma extract made from natural garlic cloves. Use to intensify sausage products, soups, sauces, meat products and ready meals. No added preservatives. Long-lasting freshness reservoir.



Natural garlic extract.
 Carry-over ingredients: purified water, emulsifier - mono and diglycerides [E 472a], thickener - xanthan [E 415].
 Recommended Labeling Declaration: garlic or garlic extract.

1 kg	8.30 €/kg
20 kg	7.85 €/kg
100 kg	7.45 €/kg
200 kg	7.05 €/kg
500 kg	6.60 €/kg
1000 kg	6.20 €/kg

Use 0.3-2 g/kg according to desired intensity.
 MOQ may apply

poly-cans @ 3 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.



Your category **Complete Programme**

11.251 KoloMaxx FM (continued) **from 28.10 €/kg**
Natural colouring for meat products

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

10.395 MDM Neutralizer [Flavour Concentrate] **from 8.90 €/kg**
To reduce unwanted flavour and odour

Blend of flavours and flavour enhancers for recipes made with Chicken-MDM. Eliminates or reduces unwanted MDM odour and flavour.

Flavour enhancers - monosodium glutamate [E 621], disodium guanylate [E 627], disodium [E 631], salt, flavouring, separating agent - silica [E 551].

3 g/kg MDM.

Usage rate to be calculated on the MDM share, only.

MOQ may apply

sachets @ 1 kg

360 kh @ pallet



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

51.001 Meister Glutafix **from 7.40 €/kg**
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.



Your category **Complete Programme**

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

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

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

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.

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



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

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].





Your category **Complete Programme**

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

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

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

58.047 Paprika 6,000 [liquid] **from 9.90 €/kg**
Natural Food Colouring

Your category **Complete Programme**

58.047 Paprika 6,000 [liquid] (continued) **from 9.90 €/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. 6,000 colour units [as per ASTA].



Rapeseed oil, spice extracts (paprika).
 Recommended Labeling Declaration: colouring agent paprika extract.

1 kg	13.25 €/kg
20 kg	12.55 €/kg
100 kg	11.90 €/kg
200 kg	11.25 €/kg
500 kg	10.60 €/kg
1000 kg	9.90 €/kg

0.5-1 g/kg food or use as desired.
 For sausage colouring, add 1-3 g/kg total recipe weight.
 Important: Shake well before use!
 MOQ may apply

poly-cans @ 9 kg, packed on pallets á 288 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

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

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

poly-cans @ 3 kg

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

Your category **Complete Programme**

11.154 RoMaxx MB Super (continued) **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

11.108 RoMaxx O-7.5 **from 77.00 €/kg**
natural antioxidant for food

Natural protection for sausages and QSR foods. Improves shelf-life and prevents discolouration.

RoMaxx O-7.5 is oil soluble.

High concentration for best economical results.

Maltodextrin as carrier, natural antioxidant rosemary extract [E 392].

No allergenic additives, GMO free.

Natural alternative to BHA and BHT.

RoMaxx O-7.5 contains 7.5% carnosic acid and carnosol.

Only 50 g per 100 kg [0.05%].

for maximum protection of shelf life, colour and flavour.

MOQ may apply

sachets @ 1 kg



1 kg	109.00 €/kg
10 kg	104.00 €/kg
20 kg	99.00 €/kg
50 kg	93.00 €/kg
100 kg	82.00 €/kg
250 kg	77.00 €/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.





Your category **Complete Programme**

10.042 Smokin' Joe (continued) from 5.55 €/kg

Smoked salt for food

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

63.003 Starter Cultures B-LC-007 from 14.35 €/pcs

Living starter cultures for fermented [matured] sausage, such as
(Pizza-) Salami and Pepperoni. The culture ensures fast and
reliable acidification, strong flavour development and good, stable
colour.

Sales price per sachet

Starter Culture.

Shelf life:18 months when kept at -18° C.

Shipment by courier service or air freight, only.

Recipes

sachets @ 50 g, each good for 150 kg sausage.

25 sachets per carton (= MOQ), good for 3.75 mt fermented
sausages.

sachets @ 50 g



1 pcs	17.75 €/pcs
25 pcs	17.75 €/pcs
50 pcs	16.75 €/pcs
75 pcs	16.45 €/pcs
100 pcs	15.95 €/pcs
150 pcs	15.45 €/pcs
500 pcs	14.65 €/pcs
1000 pcs	14.35 €/pcs