



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

27. April 2024

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Sincerely,

friedrich ingredients gmbh

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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**

11.016 **AGAGEL® 400**

from 13.40 €/kg

Complete System for Emulsions and Cooked Meats

Complete functional system for emulsions and cured, cooked meat products (red and white) requiring extra yield, e.g. pizza ham, QSR meat and meat for ready meals. No flavour added. For more tenderness and extra yield of 20-80%.

Stabilizers [E 451, E 450], soy protein, thickening agent [E 407a]processed eucheama seaweed, dextrose (maize dextrose), salt, glycosyl syrup (maize glucose syrup).

MOQ may apply

40 g/kg [4 %] finished product for use in brines
10 g/kg [1 %] total recipe weight for use in sausage
Recipes with Brine Calculator

bags @ 25 kg



1 kg	14.70 €/kg
50 kg	14.70 €/kg
100 kg	14.20 €/kg
200 kg	13.95 €/kg
500 kg	13.70 €/kg
1000 kg	13.60 €/kg
2000 kg	13.50 €/kg
5000 kg	13.40 €/kg

11.026 **AGAGEL® 600**

from 9.90 €/kg

Functional Compound for Emulsions

This functional compound was developed for making fat-water emulsions. Fat-water emulsions are usually added to sausages recipes in competitive markets.

Allows making of emulsions of up to 1:20:20 (AGAGEL® 600 : water : fat)

Thickener ([E 401] sodium alginate, [E 466] sodium carboxymethyl cellulose, [E 415] xanthan, [E 412] guar gum), stabiliser ([E 516] calcium sulphate, [E 450] diphosphate), dextrose, wheat starch.

2.5-3.5%, depending on desired viscosity (firmness).
1:15:15 for an emulsion made from vegetable oil
1:20:20 for an emulsion made from chicken skin.

MOQ:

none, item is always in stock.

bags @ 25 kg



1 kg	11.20 €/kg
25 kg	11.20 €/kg
100 kg	10.70 €/kg
200 kg	10.45 €/kg
500 kg	10.20 €/kg
1000 kg	10.10 €/kg
2000 kg	10.00 €/kg
5000 kg	9.90 €/kg

Your category **Complete Programme**

55.011 Bavarian Meatloaf Classic **from 13.40 €/kg**

Premium Seasoning for Meat Loaf [MSG-free]

Premium seasoning for Bavarian meat loaf and roasted meat loaves. Also for cooked sausage products, i.e. Frankfurters, Wieners and Hot Dogs. Authentic Bavarian flavour profile.

Spices, dextrose, mustard flour, lemon peel, celery.
Use binder and colour stabilizer in addition, if desired.

Only 4-5 g/kg total recipe.

Recipes

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

55.010 Beef Mortadella Classic **from 14.15 €/kg**

Premium seasoning [MSG-free]

Exclusive blend of spices and spice extracts for large diameter cooked sausages, like Mortadella, Lyoner, Bologna etc. Precious natural spices and spice extracts are blended to perfection. Use optional binder separately, i.e. Meister KutMaxx.

Spices, yeast extract, spice extracts, hydrolysed vegetable protein (HVP from soya), dextrose, salt, sugar, maltodextrin, dry glucose syrup, potato starch, separating agent [E 551].

Only 4-5 g/kg total recipe weight.

Recipes

Casings

MOQ may apply

sachets @ 1 kg



1 kg	18.90 €/kg
20 kg	17.95 €/kg
100 kg	17.00 €/kg
200 kg	16.05 €/kg
500 kg	15.10 €/kg
1000 kg	14.15 €/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 **Complete Programme**

10.007 BouillonMaxx Beef (continued) from 4.95 €/kg

Universal beef flavouring

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 hydrolized 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.



Hydrolised 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

55.009 Bratwurst Classic from 13.40 €/kg

Premium seasoning for grill sausage

Exquisite blend of spices and antioxidant for bratwurst and grill sausage. Contains delicate lemon flavour and antioxidant to prevent discolouration. For fresh/frozen and pre-cooked bratwurst.



Your category **Complete Programme**

55.009 Bratwurst Classic (continued) **from 13.40 €/kg**
Premium seasoning for grill sausage

	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

4-5 g/kg coarse textured bratwurst

5-6 g/kg fine chopped bratwurst

Collagen Casings

MOQ may apply

sachets @ 1 kg

55.036 Bratwurst Classic CL **from 11.40 €/kg**
Premium Clean-Label Seasoning for Grill Sausage

Well balanced, premium blend of spices and spice extract, including pepper, caraway and mace, for Bratwurst, (English) Breakfast Sausage, Cumberland Sausage and other grill sausages. For all meats. Browning effect is included.



Dextrose, spices, maltodextrin, salt, spice extracts.

Recipes

Collagen Casings

15 g/kg for premium recipes

20 g/kg for premium poultry based recipes

This rate may be increased if non-meat proteins, starches and other filling agents are used.

MOQ may apply

sachets @ 1 kg

	1 kg	15.25 €/kg
	20 kg	14.45 €/kg
	100 kg	13.70 €/kg
	200 kg	12.95 €/kg
	500 kg	12.20 €/kg
	1000 kg	11.40 €/kg

55.028 Bratwurst Extra **from 13.40 €/kg**
Premium Seasoning for Grill Sausage

Premium blend of spices and antioxidant for Bratwurst and grill sausages, fresh/frozen and pre-cooked. Also suitable for tofu-sausage. Contains ingredient to prevent discolouration. MOQ may apply





Your category **Complete Programme**

55.028 Bratwurst Extra (continued) from 13.40 €/kg

Premium Seasoning for Grill Sausage

Spices, maltodextrin, flavour enhancer - monosodium glutamate [E 621], mustard flour, dextrose, stabilizer - ascorbic acid [E 300], flavouring.

Recipes

4-5 g/kg coarse textured bratwurst
5-6 g/kg fine chopped bratwurst
15 g/kg tofu sausage,
each calculated from the total recipe weight.
Collagen Casings

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

55.032 Bratwurst Farmer from 9.05 €/kg

Seasoning for Grill Sausage Farmer Style

Exquisite, coarse blend of spices and visible herbs for bratwurst and grill sausage. Contains ingredient to prevent discolouration.No added MSG.

Spices (mustard flour), salt, dextrose, antioxidant [E 300, E 330], flavour.

7 g/kg total recipe weight

Recipes

Collagen Casings

MOQ may apply

sachets @ 1 kg



1 kg	12.10 €/kg
20 kg	11.45 €/kg
100 kg	10.85 €/kg
200 kg	10.25 €/kg
500 kg	9.65 €/kg
1000 kg	9.05 €/kg

10.027 Cabanossi from 10.65 €/kg

Authentic Hungarian seasoning

Seasoning with lots of paprika for the authentic Hungarian sausage speciality 'Cabanossi'. Spicy flavouring [paprika - pepper - garlic] for many sausage application. No added MSG.

Sugars (dextrose = glucose approx. 30%, sucrose, dry glucose syrup, maltodextrin) , spices , hydrolysed vegetable protein - HVP, mustard flour, anti oxidant [E 300, E 301], acidifier [E 330], flavouring.



Your category **Complete Programme**

10.027 Cabanossi (continued) from 10.65 €/kg

Authentic Hungarian seasoning

10 g/kg total recipe weight [1%].

Recipes

Collagen Casings

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

12.006 Chicken Frankfurter Combi from 12.05 €/kg

Premium Seasoning & Binder in One

Specially formulated seasoning plus binder for Frankfurter, Wiener, Hot Dogs and other sausages made from poultry. Premium blend of flavour and function in one. Use colour development agent separately if desired.

Spices, stabiliser - diphosphate [E 450], dextrose, salt, spice extracts, maltodextrin, sugar, lemon peel.

Recipes

6 g/kg total recipe weight.

8-10/g if soya, starch and other filling agents are used.

Casings

MOQ may apply

sachets @ 1 kg



1 kg	16.10 €/kg
20 kg	15.25 €/kg
100 kg	14.45 €/kg
200 kg	13.65 €/kg
500 kg	12.85 €/kg
1000 kg	12.05 €/kg

52.057 Chicken Mortadella [MSG-free] from 11.80 €/kg

Premium seasoning for poultry sausage

Premium seasoning for sandwich sausages made from poultry meat, including Chicken Mortadella. Turkey Lyoner, Chicken Bologna, Chicken Cold Cuts, and others.

Spices (e.g. mustard), salt, flavourings, yeast extract, maltodextrin, dextrose, hydrolysed vegetable protein, sunflower oil, separating agent [E 551].

Only 6 g/kg [0.6%].

Recipes

Casings

MOQ may apply



Your category **Complete Programme**

52.057 Chicken Mortadella [MSG-free] (continued) **from 11.80 €/kg**
Premium seasoning for poultry sausage

	1 kg	15.75 €/kg
sachets @ 1 kg	20 kg	14.95 €/kg
	100 kg	14.15 €/kg
	200 kg	13.35 €/kg
	500 kg	12.60 €/kg
	1000 kg	11.80 €/kg

12.007 Chicken Mortadella Combi **from 12.35 €/kg**
Flavour & Binder for Chicken Mortadella

Specially formulated seasoning plus binder for sandwich type poultry sausage, such as Bologna, Lyoner, and Mortadella. Use colour stabilizer in addition, if desired.



Spices, stabiliser - diphosphate [E 450], flavour enhancer - monosodium glutamate [E 621], disodium guanylate [E 627] and disodium inosinate [E 631], maltodextrin, dextrose, spice extracts.

	1 kg	16.50 €/kg
	20 kg	15.65 €/kg
	100 kg	14.85 €/kg
	200 kg	14.00 €/kg
	500 kg	13.20 €/kg
	1000 kg	12.35 €/kg

7 g/kg total recipe weight.

10-12 g/kg if soya, starch or other filling agents are used.

Recipes

MOQ may apply

sachets @ 1 kg

41.101 Chillies extract **from 9.05 €/kg**
50,000 Scoville units [extremely hot]

Chili [capsicum] for all food products, ready meals, soups, sauces and others.



Spice extract - chillies extract

Other ingredients:

Rape oil, sunflower oil, emulsifier [E 471].

Recommended Labeling Declaration:Chillies extract.

Use as desired, but very carefully - very hot!

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

MOQ may apply

Your category **Complete Programme**

41.101 Chillies extract (continued) **from 9.05 €/kg**
50,000 Scoville units [extremely hot]

	1 kg	12.10 €/kg
Re-sealable PE-cans @ 7 kg	20 kg	11.45 €/kg
	100 kg	10.85 €/kg
	200 kg	10.25 €/kg
	500 kg	9.65 €/kg
	1000 kg	9.05 €/kg

55.045 Chorizo Classic **from 8.90 €/kg**
Premium Seasoning for Spanish Style Sausage

Exquisite blend of spices and antioxidant for bratwurst and grill sausage. For fresh/frozen and pre-cooked bratwurst. Seasoning is developed especialy for the spicy Spanish Chorizo Sausage.



Salt, spices, dextrose, beetroot-juice-powder, spice extracts, antioxidant [E 300], separating agent [E 551].

36 g/kg, or use as desired.

Recipes

Collagen Casings

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

sachets @ 1 kg

52.009 Colorado Classic **from 13.40 €/kg**
Seasoning & Dry Marinade [saltless]

Colourful blend of whole and cracked spiced to add value to meat products, and as ingredient for cooked sausage, bratwurst and meat loaf, as an outside decor for pastrami, salami, and to add value to barbecue meats and fish.



Spices (e. g. mustard seed), rape oil.

Use as desired; we recommend 20 g/kg

Recipes

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



Your category **Complete Programme**

10.039 Cooked Salami Classic **from 16.40 €/kg**

Seasoning for semi-dry sausage

Exquisite blend of spices for cooked salami. Contains delicate garlic flavour, and citric acid as acidifier. Blend of coarse and fine spices to add value. No added MSG.

Spices , dextrose, sugar, mustard flour, acidifier - citric acid [E 330], spice extracts.

5 g/kg total recipe weight.

Recipes

Casings

MOQ may apply

sachets @ 1 kg



1 kg	21.90 €/kg
20 kg	20.80 €/kg
100 kg	19.70 €/kg
200 kg	18.60 €/kg
500 kg	17.50 €/kg
1000 kg	16.40 €/kg

12.014 Cooked Salami Combi **from 9.90 €/kg**

Flavour & Function for Cooked/Smoked Salami

Complete blend of spices and functional ingredients for semi-dry sausage specialities, including Cooked Salami and other hot smoked sausage products.

Spices, mustard flour, salt, dextrose, hydrolysed vegetable protein (HVP from soya), sucrose, stabiliser - diphosphate [E 450], antioxidant - ascorbic acid [E 300], spice extracts.

10 g/kg total recipe weight [1%]

Recipes

Casings

MOQ may apply

sachets @ 1 kg



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

11.004 CURE MIX 10 **from 2.40 €/kg**

Concentrated Curing Salt [NCS]

Concentrated curing salt [NCS] with 10% sodium nitrite content.

IMPORTANT:

Use only as a pre-blend with regular salt. Refer to Usage for details. Made in Germany



Your category **Complete Programme**

11.004 CURE MIX 10 (continued) **from 2.40 €/kg**
Concentrated Curing Salt [NCS]

Salt, 10% sodium nitrite [E 250], sodium ferrocyanide [E 535].

Packaging details:

10 sachets per carton = 20 kg

pallets @ 32 cartons = 640 kg

Minimum Order Quantity [MOQ]:

none, item is always in stock.

1 kg	3.90 €/kg
20 kg	3.65 €/kg
100 kg	3.40 €/kg
320 kg	3.15 €/kg
640 kg	2.95 €/kg
1280 kg	2.80 €/kg
2560 kg	2.70 €/kg
5120 kg	2.60 €/kg
7040 kg	2.50 €/kg
14720 kg	2.40 €/kg

CAUTION: Do not use unless preblended with regular salt:

0.5% nitrite = pre-blend 1:19

1.0% nitrite = pre-blend 1:9 (recommended)

Add 2-3% of this pre-blend to the recipe.

sachets @ 2 kg

11.049 Curing Salt [Nitrite pickling salt] **from 0.60 €/kg**
Ready-for-use Nitrite Curing Salt [NCS] 0.9%

Ready-to-use pickling salt with a sodium nitrite content of approx. 0.85%. Use as a pickling salt in processed meats and in brines.

Other nitrite concentrations on request.

Made in Germany. 18 months shelf life from production date.



Salt [NaCl] approx. 99.1%, sodium nitrite [E 250] approx. 0.85%.

Packaging details:

pallets à 40 bags = 1,000 kg

20' container fcl = 11,000 kg

40' container fcl = 23,000 kg

MOQ = none; item is always in stock

1 kg	0.85 €/kg
500 kg	0.85 €/kg
1000 kg	0.75 €/kg
2000 kg	0.70 €/kg
4000 kg	0.65 €/kg
11000 kg	0.62 €/kg
23000 kg	0.60 €/kg

Use according to recipe, for example:

10-12 g/kg for sausages from white meat

18-22 g/kg for sausages from red meat

30-35 g/kg for dry cured sausages and cured meats

bags @ 25 kg

10.197 Debrecziner Classic **from 11.05 €/kg**
seasoning for Debrecziner sausage



Your category **Complete Programme**

10.197 Debrecziner Classic (continued) from 11.05 €/kg

seasoning for Debrecziner sausage

Exquisite blend of spices and antioxidant for cooked salami. Contains delicate garlic flavour. Blend of coarse and fine spices for maximum acceptance. No added MSG.

Spices, dextrose, acidifier [E 330, E 334], antioxidant [E300], flavouring.

Use binder and colour stabilizer in addition, if desired.

7.5 g/kg total recipe weight.

Recipes

Collagen Casings

MOQ may apply

sachets @ 1 kg



1 kg	14.75 €/kg
20 kg	14.00 €/kg
100 kg	13.25 €/kg
200 kg	12.50 €/kg
500 kg	11.80 €/kg
1000 kg	11.05 €/kg

11.151 FibreMaxx EF 200 from 3.20 €/kg

Pea fibre for food applications

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

11.153 FibreMaxx EF 60 from 3.20 €/kg

Pea fibre for food applications

Small-sized pea fibre for use as dietary fibre addition. Especially suitable in brines for cured meats. Improves texture, yield and serves as a fat replacer.



Your category **Complete Programme**

11.153 FibreMaxx EF 60 (continued) **from 3.20 €/kg**
Pea fibre for food applications

Pea fibre (clean label - no E-number declaration needed)

Use according to recipe; we recommend 5-10 g/kg [0.5-1%] in brines.

FibreMaxx EF 60 can be used in modern injectors due to its short fibre length.

Packaging details:

pallets à 24 bags = 600 kg = MOQ

bags @ 25 kg

1 kg	3.70 €/kg
25 kg	3.70 €/kg
750 kg	3.60 €/kg
1500 kg	3.50 €/kg
3000 kg	3.40 €/kg
8250 kg	3.30 €/kg
17250 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

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

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.



Your category **Complete Programme**

11.162 FibreMaxx WF 300 (continued) from 2.90 €/kg

Wheat fibre texture improver 300 µm fibre length

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

11.069 FibreMaxx WF 90 from 3.50 €/kg

Wheat fibre texture improver 90 µm fibre length

Fine textured dietary fibre made from wheat. Especially suitable in brines for cured meats. Improves texture, yield and serves as a fat replacer.

Wheat fibre.

GMO-free. 5 years shelf life

Use according to recipe; we recommend 5-10 g/kg [0.5-1%] in brines.

FibreMaxx WF 90 can be used in modern injectors due to its short fibre length.

Packaging details:

pallets à 30 bags = 600 kg = MOQ

bags @ 20 kg



1 kg	4.00 €/kg
15 kg	4.00 €/kg
600 kg	3.90 €/kg
1200 kg	3.80 €/kg
2400 kg	3.70 €/kg
6600 kg	3.60 €/kg
13800 kg	3.50 €/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

55.023 Fleischwurst Classic **from 14.15 €/kg**

Premium seasoning

Your category **Complete Programme**

55.023 Fleischwurst Classic (continued) **from 14.15 €/kg**
Premium seasoning

Premium blend of spices for sausage ring and other cooked sausage products, e.g. Lyoner, Bologna, Frankfurters, Hot Dogs etc. Developed for cooked sausages that are served hot.

Dextrose, spices, flavour enhancer [E 621], flavouring, maltodextrin.

Use binder and colour stabilizer in addition, if desired.

4 g/kg total recipe

Recipes

Collagen Casings

MOQ may apply

sachets @ 1 kg



1 kg	18.90 €/kg
20 kg	17.95 €/kg
100 kg	17.00 €/kg
200 kg	16.05 €/kg
500 kg	15.10 €/kg
1000 kg	14.15 €/kg

55.008 Frankfurter Classic **from 12.05 €/kg**
Seasoning for Frankfurters and Hot Dogs

Premium blend of spices for Frankfurter, Hot Dogs, Vienna's and other cooked sausage products. For the authentic juicy Frankfurter flavour which remains even after re-heating. No added MSG.

Dextrose, spices, yeast extract, spice extracts, separating agent [E 551].

Only 4-5 g/kg total recipe weight.

Recipes

Casings

MOQ may apply

sachets @ 1 kg



1 kg	16.10 €/kg
20 kg	15.25 €/kg
100 kg	14.45 €/kg
200 kg	13.65 €/kg
500 kg	12.85 €/kg
1000 kg	12.05 €/kg

12.002 Frankfurter Combi **from 9.90 €/kg**
Flavour & Function for Sausage

Economically priced blend of spices and functional ingredients for flavouring, binding and colour developing of Frankfurters, Hot Dogs, Wieners and other small diameter cooked sausage products.

No added MSG.





Your category **Complete Programme**

12.002 Frankfurter Combi (continued) from 9.90 €/kg

Flavour & Function for Sausage

Dextrose, stabiliser - diphosphate [E 450], spices, salt, antioxidant - ascorbic acid [E 300], sodium ascorbate [E 301], citric acid [E 330], yeast extract, spice extracts, separating agent - silica [E 551].

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

Only 8.5 g/kg total recipe weight

Recipes

Casings

MOQ may apply

sachets @ 0.85 kg

10.036 Frankfurter Economy from 10.30 €/kg

Seasoning for Frankfurter Sausage

Economically priced blend of spices for Frankfurters, Hot Dogs, Wieners and other cooked sausage products, e.g. Lyoner, Bologna and Mortadella. No added MSG.



Dextrose, spices, salt, yeast extract, spice extracts.

Recipes

Casings

5 g/kg total sausage mix.

Use binder and colour stabilizer in addition.

MOQ may apply

1 kg	13.75 €/kg
20 kg	13.05 €/kg
100 kg	12.35 €/kg
200 kg	11.65 €/kg
500 kg	11.00 €/kg
1000 kg	10.30 €/kg

sachets @ 1 kg

10.188 Frankfurter Intensive from 12.35 €/kg

Seasoning for Frankfurter Sausage

Concentrated, economically priced blend of spices for Frankfurters, Hot Dogs, Wieners and other cooked sausage products, e.g. Lyoner, Bologna and Mortadella. No added MSG!



Salt, spices, spice extracts, separating agent [E 551]. Use binder and colour stabilizer in addition.

Your category **Complete Programme**

10.188 Frankfurter Intensive (continued) **from 12.35 €/kg**
Seasoning for Frankfurter Sausage

Only 2 g/kg total sausage mix.

Recipes

Casings

MOQ may apply

sachets @ 1 kg

1 kg	16.50 €/kg
20 kg	15.65 €/kg
100 kg	14.85 €/kg
200 kg	14.00 €/kg
500 kg	13.20 €/kg
1000 kg	12.35 €/kg

11.028 FreshKeeper Meat **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].

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

MOQ may apply

bags @ 25 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

11.046 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.

1.5-2%, 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.



Your category **Complete Programme**

11.046 FreshMaxx PL Plus [liquid] (continued) from 3.30 €/kg

Freshness compound for sausages and meat products

PE containers @ 30 kg

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

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.

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.

1.5-2%, 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



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

64.500 FriFlex Casing red 85/500 from 348.00 €/Meter

Stuffed (finished) diameter 92 mm

FriFlex casings are made from Polyamide (PA). FriFlex casings are smoke, oxygen and moisture proof.

This is why they are ideal for manufacturing of cooked, unsmoked sausages, such as Mortadella, Bologna and others.



FriFlex casings are available in reels, shirred (compressed) strands and in pre-tied pieces.

FriFlex casings are available in many calibres and colours. Please refer to the Product & Price List below.



Your category **Complete Programme**

64.500 FriFlex Casing red 85/500 (continued) from 348.00 €/Meter

Stuffed (finished) diameter 92 mm

FriFlex casings should be soaked in luke warm water for 30 minutes to prevent bursting during filling and cooking, and wrinkle-free shrinking during the cooling phase.

30,000 meters

1 Meter	464.00
20 Meter	€/Meter
100 Meter	440.80
200 Meter	€/Meter
500 Meter	417.60
1000 Meter	€/Meter
	394.40
	€/Meter
	371.20
	€/Meter
	348.00
	€/Meter

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.

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

MOQ may apply

poly-cans @ 3 kg



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

40.006 Garlic Powder from 4.80 €/kg

Double cleaned and sieved

Selected, finest quality garlic powder for meat products, soups, sauces and other manufactured food products.

Garlic.



Your category **Complete Programme**

40.006 Garlic Powder (continued) **from 4.80 €/kg**
Double cleaned and sieved

0.5-1 g/kg food product or use as desired / according to recipe.
 MOQ may apply

bags @ 25 kg

1 kg	5.40 €/kg
100 kg	5.30 €/kg
200 kg	5.20 €/kg
500 kg	5.10 €/kg
1000 kg	5.00 €/kg
1500 kg	4.80 €/kg

11.025 GdL - Glucono delta-Lactone **from 3.80 €/kg**
Food Additive [E 575]

Especially suitable for production of fermented sausages, both spreadable and slicable, i.e. Teawurst, Cervelatwurst and, of course, Pepperoni and Salami. Reduces and regulates pH-value.

Acidifier - GDL (Glucono delta-Lactone) [E 575].

Prices:

Please send your inquiry with desired purchase quantity to:
 info@ingredients.de.

3-5 g/kg total recipe weight

Packaging details:

pallets à 20 bags = 500 kg

MOQ may apply

bags @ 25 kg



1 kg	4.30 €/kg
100 kg	4.20 €/kg
200 kg	4.10 €/kg
500 kg	4.00 €/kg
1000 kg	3.90 €/kg
1500 kg	3.80 €/kg

10.044 Hot Seasoning **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



Your category **Complete Programme**

10.044 Hot Seasoning (continued) **from 13.40 €/kg**
Additional seasoning to boost heat

	1 kg	17.90 €/kg
sachets @ 1 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

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.

	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

55.039 Liver Pâté Classic, fine CL **from 10.65 €/kg**
Premium Clean-Label Seasoning for Liver Sausage

Additive-free blend of exquisite spices for fine liver sausage and pâté. Pure blend of spices without MSG or spice extracts, flavours, nor aromas.



Dextrose, spices (pepper, ginger), salt.

7 g/kg
 MOQ may apply

Your category **Complete Programme**

55.039 Liver Pâté Classic, fine CL (continued) **from 10.65 €/kg**
Premium Clean-Label Seasoning for Liver Sausage

	1 kg	14.25 €/kg
sachets @ 1 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

40.053 Marjoram, rubbed **from 5.90 €/kg**
Choice quality (stemless)

Pure leaves of premium marjoram for many dishes, including potato and egg dishes. In the meat processing industry, marjoram is used for bratwurst, liver sausage, pâtés and blood and tongue sausage products.



Marjoram

Use as desired - use up to 5 g/kg in sausage.
 MOQ may apply

bags @ 20 kg

	1 kg	6.50 €/kg
	100 kg	6.40 €/kg
	200 kg	6.30 €/kg
	500 kg	6.20 €/kg
	1000 kg	6.10 €/kg
	1500 kg	5.90 €/kg

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

Your category **Complete Programme**

50.003 Meister Fixrot **from 9.45 €/kg**

Colour development agent for sausages and salmon

Premium colour development agent for sausages and cured meeat brines. Optimum amounts of Ascorbic Acid and Sodium Ascorbate provide fast, reliable and long-lasting colour development.

Also suitable for colour development of smoked salmon.



Dextrose, antioxidant [E 315, E 316], acidifier [E 330], rapeseed oil.

1 g/kg for large diameter sausage
2 g/kg for small diameter sausage
5 g/kg brines @ 20% injection rate
2 g/kg brines @ 50% injection rate
MOQ may apply

sachets @ 1 kg

1 kg	12.65 €/kg
20 kg	12.00 €/kg
100 kg	11.35 €/kg
200 kg	10.75 €/kg
500 kg	10.10 €/kg
1000 kg	9.45 €/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.



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

11.031 Meister Kut 88 **from 3.00 €/kg**

Sausage and meat phosphate pH 8.8

Your category **Complete Programme**

11.031 Meister Kut 88 (continued) **from 3.00 €/kg**

Sausage and meat phosphate pH 8.8

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.

bags @ 25 kg



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

50.018 Meister Kut NC **from 11.40 €/kg**

Sausage and meat phosphate

Sausage and meat phosphate for optimum water binding of cooked sausages with no colour development. Use for Grill Sausage products, such as Bratwurst, White Sausage, Chipolata etc.

Stabiliser [E 450], dextrose.

3 g/kg meat and fat [without water/ice content].

MOQ may apply

bags @ 10 kg



1 kg	11.90 €/kg
100 kg	11.80 €/kg
200 kg	11.70 €/kg
500 kg	11.60 €/kg
1000 kg	11.50 €/kg
1500 kg	11.40 €/kg

50.011 Meister KutMaxx **from 9.05 €/kg**

Sausage binder and colour stabilizer

The standard sausage binder and stabilizer providing long-term colour development. Optimum amounts of Ascorbic Acid/Sodium Ascorbate for best results.



Your category **Complete Programme**

50.011 Meister KutMaxx (continued) from 9.05 €/kg

Sausage binder and colour stabilizer

Stabiliser [E 450], dextrose, maltodextrin, salt, antioxidant [E 315, E 316], acidifier [E 330], spice extract, separating agent [E 551], rape oil.

1 kg	12.10 €/kg
20 kg	11.45 €/kg
100 kg	10.85 €/kg
200 kg	10.25 €/kg
500 kg	9.65 €/kg
1000 kg	9.05 €/kg

5 g/kg total recipe weight [0.5 %].
 Content of each sachet is good for 500 kg sausage.
 MOQ may apply
 Choose MOQ-free alternative Meister Kut Pro

sachets @ 2.5 kg

11.010 Meister Lak 95 from 6.05 €/kg

Brine stabilizing poly phosphate pH 9.5

Combination of sodium and potassium polyphosphates. Contains high percentage of pyrophosphate, which results into optimum water binding, good colour development, and best spoilage protection. Low sodium content. EU made.



Sodium diphosphate [E 450],
 Sodium triphosphate [E 451].
 55% P₂O₅ content.
 Packaging details:
 pallets à 40 bags = 1,000 kg
 MOQ may apply

1 kg	6.55 €/kg
100 kg	6.45 €/kg
200 kg	6.35 €/kg
500 kg	6.25 €/kg
1000 kg	6.15 €/kg
1500 kg	6.05 €/kg

3 g/kg meat content [without water/ice].
 PRICES SUBJECT TO CONFIRMATION - PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE DUE TO CURRENT SHORTAGE.

bags @ 25 kg

55.053 Merguez Classic from 9.90 €/kg

Seasoning for Spicy Grill Sausage French Style

Authentic blend of spices and herbs for Merguez, the French speciality grill sausage originated in Northern Africa. Spicy, red blend for the best BBQ-sausage in your life! Contains ingredients to prevent discolouration.





Your category **Complete Programme**

55.053 Merguez Classic (continued) from 9.90 €/kg

Seasoning for Spicy Grill Sausage French Style

Iodated salt (salt, potassium iodate), dextrose, spices, antioxidant [E 316], spice extracts.
Use binder in addition, if desired.

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

35 g/kg [3.5%] total recipe weight

Recipes

Collagen Casings

MOQ may apply

sachets @ 1 kg

55.049 Mortadella Arabic from 7.40 €/kg

Premium Seasoning for Mortadella [MSG-free]

Blend of spices for Beef Mortadella and other large diameter cooked sausage specialties. Especially developed for Arabic countries.



Salt, dextrose, spices, spice extracts, separating agent [E 551].
Casings

5-7 g/kg total recipe weight.

8-10 g/kg if soya, starch and other filling agents are used.

Recipes

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

sachets @ 1 kg

55.043 Mortadella Classic CL from 10.65 €/kg

Clean Label Premium Seasoning for Sausage

Well-balanced, premium blend of spices for Mortadella type sausages, such as Cold Cuts, Lyoner, Bologna and others.



Salt, dextrose, spices, spice extracts.

Recipes

Casings

Your category **Complete Programme**

55.043 Mortadella Classic CL (continued) **from 10.65 €/kg**
Clean Label Premium Seasoning for Sausage

5 g/kg for premium recipes
 6-7 g/kg for premium poultry based recipes
 This rate may be increased if non-meat proteins, starches and other filling agents are used.
 MOQ may apply

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

sachets @ 1 kg

12.005 Mortadella Combi **from 12.35 €/kg**
Concentrated Complete Blend for Mortadella

Complete blend of seasoning, binder and colour development agent for Beef and Chicken Mortadella. Very economical due to concentrated ingredients resulting in reduced usage rate.

Spices, stabiliser [E 450], antioxidant [E 315, E 316], flavour enhancer [E 621], acidifier [E 330], maltodextrin, palm fat complete hardened, spice extracts.

Casings

5 g/kg [0.5 %].
 7-8 g/kg, if soya, starch and other filling agents are used.
 Recipes
 MOQ may apply



1 kg	16.50 €/kg
20 kg	15.65 €/kg
100 kg	14.85 €/kg
200 kg	14.00 €/kg
500 kg	13.20 €/kg
1000 kg	12.35 €/kg

sachets @ 1 kg

10.279 Nakanek **from 7.95 €/kg**
Arabian Sausage Seasoning

Authentic Arabian sausage seasoning, made from an original recipe.

Salt, spices, dextrose, flavour enhancer - monosodium glutamate [E 621], antioxidant - ascorbic acid [E 300], spice extracts.

Use 30 g/kg total recipe [3%].
 MOQ may apply





Your category **Complete Programme**

10.279 Nakanek (continued) **from 7.95 €/kg**
Arabian Sausage Seasoning

sachets @ 1 kg

1 kg	10.65 €/kg
20 kg	10.10 €/kg
100 kg	9.55 €/kg
200 kg	9.05 €/kg
500 kg	8.50 €/kg
1000 kg	7.95 €/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].



Natural paprika extract.

Carry-over ingredients: rape oil, sunflower oil.

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

Your category **Complete Programme**

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

Use as desired, but very carefully - concentrated!
 Important: Shake well before use! Pre-mix with other ingredients
 for best distribution results.
 MOQ may apply

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

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

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].



Your category **Complete Programme**

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

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

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

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

bags @ 25 kg

58.015 Paprika sweet 80 ASTA, ground **from 6.00 €/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



Your category **Complete Programme**

58.015 Paprika sweet 80 ASTA, ground (continued) **from 6.00 €/kg**
high colour intensity

bags @ 25 kg

1 kg	6.60 €/kg
100 kg	6.50 €/kg
200 kg	6.40 €/kg
500 kg	6.30 €/kg
1000 kg	6.20 €/kg
1500 kg	6.00 €/kg

40.044 Parsley rubbed **from 11.60 €/kg**
Sieved and cleaned, approx. 4 mm cut

Stemless ['rubbed'] parsley leaves for all meat, poultry, fish and other food products. For all soups and salads, for vegetable dishes and light sauces. A must for Munich style Grill Sausage ['Weisswurst'] and other Bratwurst specialities.



Parsley

Use as desired.
MOQ may apply

bags @ 10 kg

1 kg	12.20 €/kg
100 kg	12.10 €/kg
200 kg	12.00 €/kg
500 kg	11.90 €/kg
1000 kg	11.80 €/kg
1500 kg	11.60 €/kg

40.018 Pepper black broken 710/2000 **from 7.90 €/kg**
Double cleaned and sieved, steam-sterilized

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

10.055 Pepperoni **from 11.40 €/kg**
Seasoning for Pepperoni



Your category **Complete Programme**

10.055 Pepperoni (continued) from 11.40 €/kg

Seasoning for Pepperoni

Authentic American spice blend for the famous pizza sausage topping. Selected, precious spices guarantee flavour and lots of paprika for the typical red pepperoni colour.
For dry and semi-dry sausage.



Spices, salt, dextrose, flavour enhancer - mono sodium glutamate [E 621], colouring agent - paprika extract, spice extracts.

1 kg	15.25 €/kg
20 kg	14.45 €/kg
100 kg	13.70 €/kg
200 kg	12.95 €/kg
500 kg	12.20 €/kg
1000 kg	11.40 €/kg

Use 20 g/kg [2%]

Recipes

Casings

MOQ may apply

sachets @ 1 kg [for 50 kg each]

10.054 Pepperoni Rapido from 7.95 €/kg

Seasoning and fermentation agent

Authentic American blend for the famous pizza sausage. Selected, precious spices for flavour, and lots of paprika for the typical red colour. For dry and semi-dry sausage.
Contains GdL for fast, safe fermenting without climate rooms.



Spices, salt, acidifier - GdL [E 575], dextrose, flavour enhancer - monosodium glutamate [E 621], spice extracts (anise oil, paprika oleoresin).

1 kg	10.65 €/kg
20 kg	10.10 €/kg
100 kg	9.55 €/kg
200 kg	9.05 €/kg
500 kg	8.50 €/kg
1000 kg	7.95 €/kg

23 g/kg [2.3%] total recipe weight.

Recipes

Casings

MOQ may apply

sachets @ 1.15 kg [for 50 kg each]

10.236 Pepperoni Seasoning HOT (liquid) from 24.35 €/kg

Liquid Seasoning Concentrate for Pepperoni

Hot, aromatic spice concentrate for the famous American pizza sausage. Selected, precious spices for flavour and lots of paprika for the typical red pepperoni colour.
For dry and semi-dry manufactured Pepperoni.





Your category **Complete Programme**

10.236 Pepperoni Seasoning HOT (liquid) (continued) from 24.35 €/kg

Liquid Seasoning Concentrate for Pepperoni

Rape oil, Spice extracts, emulsifier [E 472a].

Only 5 g/kg - very concentrated!

Recipes

Casings

MOQ may apply

cans @ 3 kg

1 kg	32.50 €/kg
20 kg	30.85 €/kg
100 kg	29.25 €/kg
200 kg	27.60 €/kg
500 kg	26.00 €/kg
1000 kg	24.35 €/kg

11.002 Potato Starch Superior from 1.35 €/kg

Native potato starch, made in EU

Native potato starch, made from firm potatoes. Superior quality. For binding of emulsions and as a meat substitute. For soups, sauces, canned foods and ready meals. For potato products, snacks [crisps, chips] and flour foods.

Potato starch.

PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE DUE TO CURRENT SHORTAGE OF SUPPLY.

Use as desired and according to recipe.

Packaging details:

pallets à 40 bags = 1,000 kg

20' container fcl = 11,000 kg

40' container fcl = 23,000 kg

MOQ may apply

bags @ 25 kg



1 kg	2.20 €/kg
1000 kg	1.90 €/kg
5000 kg	1.60 €/kg
11000 kg	1.55 €/kg
23000 kg	1.35 €/kg

10.008 Roasted Onion Extra from 17.15 €/kg

Liquid onion extract

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



Your category **Complete Programme**

10.008 Roasted Onion Extra (continued) from 17.15 €/kg

Liquid onion extract

Spice extracts, dried glucose syrup, water, rape seed oil.

Use as desired.

We recommend to use 3-5 g/kg food product.

MOQ may apply

PE cans @ 3 kg

1 kg	22.90 €/kg
20 kg	21.75 €/kg
100 kg	20.60 €/kg
200 kg	19.45 €/kg
500 kg	18.30 €/kg
1000 kg	17.15 €/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

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





Your category **Complete Programme**

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

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

10.040 Salami Classic **from 12.35 €/kg**
Seasoning for naturally fermented salami

Exquisite blend of fine ground and coarse spices plus sugar combination for naturally fermented salami. Improves colour development and stability. Add starter cultures optionally.

Spices, flavouring, maltodextrin, dextrose, sucrose, stabiliser [E 300, E 301], acidifier [E 334].

10 g/kg total recipe weight [1%].

Recipes

Casings

MOQ may apply

sachets @ 1 kg



1 kg	16.50 €/kg
20 kg	15.65 €/kg
100 kg	14.85 €/kg
200 kg	14.00 €/kg
500 kg	13.20 €/kg
1000 kg	12.35 €/kg

55.042 Salami Classic CL **from 14.15 €/kg**
Premium Clean-Label Seasoning for Sausages

Well balanced, premium blend of spices, including pepper, garlic, and coriander for all dry and semi-dry sausages, and all types of Salami. For beef, poultry, lamb and pork meat.

Spices. No additives or flavourings added

MOQ may apply

4 g/kg

5-6 g/kg for poultry based recipes

Recipes

Casings





Your category **Complete Programme**

55.042 Salami Classic CL (continued) from 14.15 €/kg

Premium Clean-Label Seasoning for Sausages

	1 kg	18.90 €/kg
sachets @ 1 kg	20 kg	17.95 €/kg
	100 kg	17.00 €/kg
	200 kg	16.05 €/kg
	500 kg	15.10 €/kg
	1000 kg	14.15 €/kg

10.059 Salami Rapido from 10.65 €/kg

Seasoning + fermenting agent

Complete blend of spices and functional ingredients for accelerated production of salami and other dry sausage products. Reduced processing time due to added GdL which acts as an accelerator.



Spices, spice extracts, acidity regulator - GDL [E 575], sugars (dextrose, lactose), acidifier - ascorbic acid [E 300] - tartaric acid [E 334] - citric acid [E 330].

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

12 g/kg total recipe weight [1.2 %]

Recipes

Casings

MOQ may apply

sachets @ 1 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

Your category **Complete Programme**

10.042 Smokin' Joe (continued) **from 5.55 €/kg**
Smoked salt for food

	1 kg	7.40 €/kg
sachets @ 2 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

11.062 Sodium Tripolyphosphate **from 2.15 €/kg**
Food Additive [E 451]

Mono phosphate for use in food products as stabilizer and binding agent.

Sodium Tripolyphosphate.

PRICES AND AVAILABILITY MAY CHANGE WITHOUT NOTICE DUE TO POSSIBLE SHORTAGE OF SUPPLY.

3 g/kg

ADI [Acceptable Daily Intake]: 0-70 mg/kg body weight.

Packaging details:

pallets à 40 bags = 1,000 kg = MOQ

bags @ 25 kg



	1 kg	2.45 €/kg
	1000 kg	2.45 €/kg
	2000 kg	2.35 €/kg
	5000 kg	2.25 €/kg
	10000 kg	2.15 €/kg

63.003 Starter Cultures B-LC-007 **from 14.35 €/pcs**
for fermented sausages [Salami, Pepperoni]

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.





Your category **Complete Programme**

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

for fermented sausages [Salami, Pepperoni]

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

10.049 Sucuk [Turkish Sausage] from 10.65 €/kg

Seasoning for Turkish Sausage

Blend of spices and herbs for the original Turkish Sucuk. A special blend of functional ingredients prevents casing from splitting when fried by the consumer.

Spices, maltodextrin, dry glucose syrup dextrose, antioxidant - ascorbic acid [E 300], sodium L-ascorbate [E 301], spice extract, flavour enhancer - mono sodium glutamate [E 621].

35 g/kg total recipe weight [3.5 %]

Recipes

Casings

MOQ may apply

sachets @ 3.5 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

55.054 Thuringian Grill Sausage from 8.90 €/kg

Seasoning for Thuringian grill sausage

Blend of spices and herbs for German bratwurst specialities, e. g. Thuringian, Nuremberg, and Franconian. Contains delicate marjoram and caraway note.

Spices (e.g. Mustard flour), sugar.

Use 6 g/kg.

Recipes

Collagen Casings

MOQ may apply



Your category **Complete Programme**

55.054 Thuringian Grill Sausage (continued) **from 8.90 €/kg**
Seasoning for Thuringian grill sausage

	1 kg	11.90 €/kg
sachets @ 1kg	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

55.004 Vienna Red Classic **from 10.65 €/kg**
Paprika-orientated seasoning

Seasoning for Frankfurter Sausage, Hot Dogs and Vienna sausage. Contains lots of paprika for best colour results. Premium seasoning.



Spices, dextrose, dry glucose syrup, yeast extract, flavour enhancer [E 621], spice extracts, acidifier [E 330], antioxidant [E 300].

Use binder in addition, if desired.

Only 4 g/kg total recipe weight.

Recipes

Casings

MOQ may apply

sachets @ 1 kg

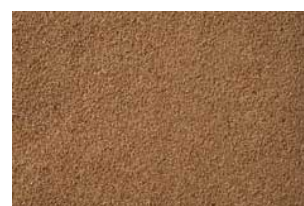
1 kg	14.25 €/kg
20 kg	13.50 €/kg
100 kg	12.80 €/kg
200 kg	12.10 €/kg
500 kg	11.40 €/kg
1000 kg	10.65 €/kg

66.006 Wood Chips / Saw Dust HB 500-1000 **from 0.85 €/kg**
0.5-1 mm Beechwood Sawdust

smoldering smoking saw dust for poured [feed-in], cartridge and cold smoke systems

Type HB 500-1000 [0,5-1 mm saw dust size].

Other sizes are also available.



100% natural beechwood saw dust

unlimited storage

Made in Germany

0.5-1 mm smoldering smoking saw dust for use in smoke generators.

Packaging details:

pallets à 42 bags = 630 kg

Minimum order quantity [MOQ]: 150 kg

Your category **Complete Programme**

66.006 Wood Chips / Saw Dust HB 500-1000 (continued) **from 0.85 €/kg**
0.5-1 mm Beechwood Sawdust

	1 kg	1.10 €/kg
bags @ 15 kg	15 kg	1.10 €/kg
	630 kg	1.05 €/kg
	1260 kg	1.00 €/kg
	2520 kg	0.95 €/kg
	6930 kg	0.90 €/kg
	14490 kg	0.85 €/kg

66.005 Wood Chips / Saw Dust HBK 750-2000 **from 0.80 €/kg**
0.75-3 mm Beechwood Sawdust

smoldering smoking saw dust for use in fully automatic smoke generators with partially opened and opened smoking systems. Type HBK 750-2000 [0,75-3 mm saw dust size]. Other sizes are also available.



100% natural beechwood saw dust
 unlimited storage
 Made in Germany

0.75-3 mm smoldering smoking saw dust for use in smoke generators.

Packaging details:
 pallets à 42 bags = 630 kg
 Minimum order quantity [MOQ]: 150 kg

	1 kg	1.10 €/kg
	15 kg	1.10 €/kg
	630 kg	1.05 €/kg
	1260 kg	1.00 €/kg
	2520 kg	0.95 €/kg
	6930 kg	0.90 €/kg
	14490 kg	0.80 €/kg

bags @ 15 kg

66.004 Woodchips / Saw Dust KL 1-4 **from 0.85 €/kg**
2-4.5 mm Beechwood Chips for smoke houses

for use in condensate smoke systems
 Type KL 1-4 [2-4.5 mm chip size].
 Other sizes are also available.



100% natural beechwood chips
 unlimited storage
 Made in Germany



Your category **Complete Programme**

66.004 Woodchips / Saw Dust KL 1-4 (continued) from 0.85 €/kg

2-4.5 mm Beechwood Chips for smoke houses

2-4.5 mm beechwood chips for use in condensate smoke systems.

Packaging details:

pallets à 42 bags = 630 kg

Minimum order quantity [MOQ]: 150 kg

bags @ 15 kg

1 kg	1.10 €/kg
15 kg	1.10 €/kg
630 kg	1.05 €/kg
1260 kg	1.00 €/kg
2520 kg	0.95 €/kg
6930 kg	0.90 €/kg
14490 kg	0.85 €/kg

66.002 Woodchips / Saw Dust KL 2-16 from 0.85 €/kg

4-12 mm Beechwood chips for smoke houses

smoldering smoking chips for use in fully automatic smoke generators in closed and partially opened smoking systems.

Type KL 2-16 [4-12 mm chip size].

Other sizes are also available.

100% natural beechwood chips

unlimited storage

Made in Germany

4-12 mm smoldering smoking chips for use in smoke generators.

Packaging details:

pallets à 42 bags = 630 kg

Minimum order quantity [MOQ]: 150 kg

bags @ 15 kg



1 kg	1.10 €/kg
15 kg	1.10 €/kg
630 kg	1.05 €/kg
1260 kg	1.00 €/kg
2520 kg	0.95 €/kg
6930 kg	0.90 €/kg
14490 kg	0.85 €/kg