



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

20. May 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

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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.

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Your article **Meister Kut NC**

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