

19. 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
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.



## Your article Pastrami [liquid]

## Pastrami [liquid] 53.002 from 6.30 €/kg Complete Flavour & Function System

Complete flavour and function system for pastrami, roast beef and other cured meat products with moderate yield increase. Pastrami [liquid] contains all ingredients for binding and flavouring.

Water, glucose syrup, stabiliser - diphosphate [E 450] and sodium ascorbate [E 301], salt, dextrose, maltodextrin, flavouring. No added MSG.

Add 6% to the brine when pumping 20%. This translates into 1.2 % usage rate in the finished product. For injecting and tumbling.Recipes MOQ may apply

Poly-Container @ 10 kg



1 kg	8.40 €/kg
20 kg	7.95 €/kg
100 kg	7.55 <b>€</b> /kg
200 kg	7.10 <b>€</b> /kg
500 kg	6.70 €/kg
1000 kg	6.30 €/kg