



friedrich ingredients

FLAVOUR & FUNCTION FOR YOUR SUCCESS

09. 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

Pastrami Classic

10.080 Pastrami Classic

from 10.65 €/kg

Decor seasoning for Pastrami, Roast Beef

Colourful, decorative outside seasoning for Pastrami and Roast Beef. Use any of various AGAGEL® preblends in addition to improve texture and yield.

Spices.

Recipes

Find the AGAGEL® pre-blend that suits your business best to improve texture and yield by checking the brochure below.

Use as a rub as desired; we recommend 20-25 g/kg
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 |