



**friedrich ingredients**

FLAVOUR & FUNCTION FOR YOUR SUCCESS

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.

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## Overall Pricelist

<b>80.018</b>	<b>[Boning] Knife 16 cm - yellow</b> <i>PrimeLine by GIESSER</i>	<b>from 12.90 €/pcs</b>
<p>Super-polished blade for improved corrosion resistance, for the perfect cut, made from precious chromium molybdenum steel. Ergonomical, anti-slip grip. Made in Germany by GIESSER</p> 		
<p>Delivery unit: 6 knives = MOQ Choose between 2 colours, YELLOW (Chicken), and BLUE (lamb or others) 16 cm blade length = 30 cm total length</p>		
	1 pcs	12.90 €/pcs
<b>80.204</b>	<b>[Butcher] Knife 21 cm - red</b> <i>PrimeLine by GIESSER</i>	<b>from 19.50 €/pcs</b>
<p>Super-polished blade for improved corrosion resistance, for the perfect cut, made from precious chromium molybdenum steel. Ergonomical, anti-slip grip. Made in Germany by GIESSER</p> 		
<p>Delivery unit: 6 knives = MOQ Choose between 3 colours, RED (recommended for beef), YELLOW (Chicken), and BLUE (lamb or others) 21 cm blade length = 35 cm total length (158 g)</p>		
	1 pcs	19.50 €/pcs
<b>80.206</b>	<b>[Butcher] Knife 30 cm - red</b> <i>PrimeLine by GIESSER</i>	<b>from 28.90 €/pcs</b>
<p>Super-polished blade for improved corrosion resistance, for the perfect cut, made from precious chromium molybdenum steel. Ergonomical, anti-slip grip. Made in Germany by GIESSER</p> 		
<p>Delivery unit: 6 knives = MOQ Choose between 3 colours, RED (recommended for beef), YELLOW (Chicken), and BLUE (lamb or others) 30 cm blade length = 45 cm total length</p>		
	1 pcs	28.90 €/pcs
<b>80.012</b>	<b>[Chef's] Knife 20 cm, red</b> <i>by GIESSER</i>	<b>from 19.90 €/pcs</b>

## Overall Pricelist

<b>80.012</b>	<b>[Chef's] Knife 20 cm, red (continued)</b> <i>by GIESSER</i>	<b>from 19.90 €/pcs</b>
<p>Super-polished blade for improved corrosion resistance, for the perfect cut, made from stainless steel. Ergonomical, anti-slip grip. Made in Germany</p> 		
<p>Delivery unit: 6 knives = MOQ</p> <p>1 pcs 19.90 €/pcs</p>		
<b>80.013</b>	<b>[Chef's] Knife 26 cm, blue</b> <i>by GIESSER</i>	<b>from 26.90 €/pcs</b>
<p>Super-polished blade for improved corrosion resistance, for the perfect cut, made from stainless steel. Ergonomical, anti-slip grip. Made in Germany</p> 		
<p>Delivery unit: 6 knives = MOQ</p> <p>1 pcs 26.90 €/pcs</p>		
<b>80.015</b>	<b>[Knife] Set, 3 pcs, black</b> <i>by GIESSER</i>	<b>from 39.00 €/pcs</b>
<p>consisting of: Sticking knife 16 cm Boning knife 13 cm Butcher knife 21 cm Save 20% over individual knife purchase</p> 		
<p>1 pcs 39.00 €/pcs</p>		
<b>80.016</b>	<b>[Salmon] Knife, scalloped edge, 31 cm, blue</b> <i>by GIESSER</i>	<b>from 29.90 €/pcs</b>
<p>Salmon knife with flexible</p> 		
<p>1 pcs 29.90 €/pcs</p>		
<b>73.401</b>	<b>ABM Compact</b> <i>Batter - Breeding Table-Top Machine</i>	<b>from 12,896.00 €/pcs</b>

## Overall Pricelist

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<b>73.401</b>	<b>ABM Compact (continued)</b> <i>Batter - Breeding Table-Top Machine</i>	<b>from 12,896.00 €/pcs</b>
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Stainless-steel table-top machine for easy batter and breading.  
Single-phase compact unit

Please refer to ABM's video and brochure for details of this machine :



1 pcs                      12,896.00  
                                 €/pcs

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<b>73.201</b>	<b>ABM F 1000 Burger Patty Former Machine</b> <i>1 single drum included (please specify)</i>	<b>from 7,090.00 €/pcs</b>
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Ideal burger patty machine for startups and first-time-users, for test-kitchen, food service, catering, and innovative supermarkets. High productivity: up to 1,500 patties per hour (single drum).

Please refer to ABM's video and brochure for details of this machine :



1 pcs                      7,090.00  
                                 €/pcs

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<b>73.221</b>	<b>ABM F 2000 PLUS Burger Patty Former Machine</b> <i>1 drum included (please specify)</i>	<b>from 10,835.00 €/pcs</b>
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Ideal burger patty machine for professional burger manufacturers. High productivity: up to 3,500 patties per hour.

Please refer to ABM's video and brochure for details of this machine :



1 pcs                      10,835.00  
                                 €/pcs

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<b>88.017</b>	<b>ABM HD 4000 PLUS Burger Patty Former Machine</b> <i>1 drum included (please specify)</i>	<b>from 20,705.00 €/pcs</b>
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Professional burger patty machine for professional burger manufacturers. High productivity: up to 4,000 patties per hour.

Please refer to ABM's video and brochure for details of this machine :



## Overall Pricelist

<b>88.017</b>	<b>ABM HD 4000 PLUS Burger Patty Former Machine</b> (continued)ded (please specify)	<b>from 20,705.00 €/pcs</b>
		1 pcs 20,705.00 €/pcs
<b>73.011</b>	<b>ABM TP 12</b> <i>Horizontal Table Top Meat Slicer</i>	<b>from 8,700.00 €/pcs</b>
	<p>Compact table top meat slicer. Designed to cut chicken breast and other meat chunks into 3 slices of 6 mm, or 4 slices of 5 mm each.</p> <p>Please refer to ABM's video and brochure for details of this machine :</p>	 <p>1 pcs 8,700.00 €/pcs</p>
<b>73.001</b>	<b>ABM UNI 350 G COMFORT</b> <i>Semi-Automatic Slicer</i>	<b>from 4,290.00 €/pcs</b>
	<p>Semi-automatic, high precision slicer for startups, test-kitchen, food service, catering, and innovative supermarkets.</p> <p>Please refer to ABM's video and brochure for details of this machine :</p>	 <p>1 pcs 4,290.00 €/pcs</p>
<b>73.002</b>	<b>ABM UNI 350 GA</b> <i>Semi-Automatic Slicer</i>	<b>from 6,160.00 €/pcs</b>
	<p>Semi-automatic, high precision slicer for professional user, including supermarkets, innovative retailers and food service companies.</p> <p>Please refer to ABM's video and brochure for details of this machine :</p>	 <p>1 pcs 6,160.00 €/pcs</p>
<b>11.076</b>	<b>AGAGEL® 370</b> <i>Functional Compound for Meat Preparations</i>	<b>from 8.20 €/kg</b>

## Overall Pricelist

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<b>11.076 AGAGEL® 370 (continued)</b>	<b>from 8.20 €/kg</b>
<i>Functional Compound for Meat Preparations</i>	

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For fresh and cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals.  
For more tenderness and extra yield of 10-25%.



Salt, maltodextrin, acidity regulator - sodium acetate [E 262], sodium carbonate [E 500], stabilizer-sodium citrate [E 331], spice extracts.

Salt-free version: AGAGEL® 371

15-25 g/kg finished product [meat + brine]Recipes with Brine Calculator  
MOQ may apply

1 kg	9.50 €/kg
10 kg	9.50 €/kg
100 kg	9.00 €/kg
200 kg	8.75 €/kg
500 kg	8.50 €/kg
1000 kg	8.40 €/kg
2000 kg	8.30 €/kg
5000 kg	8.20 €/kg

bags @ 10 kg

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<b>11.176 AGAGEL® 371</b>	<b>from 8.15 €/kg</b>
<i>Functional Compound for Meat Preparations</i>	

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For fresh and cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals.  
For more tenderness and extra yield of 10-25%.



Acidity regulator - sodium acetate [E 262], sodium carbonates [E 500], maltodextrin, stabilizer - sodium citrate [E 331], diphosphate [E 450], spices extracts, separating agent - silica [E 551].

MOQ:

none, item is always in stock.

5-10 g/kg finished product.

Brines: use 3% addition if 25% brine is added [4% if 20% is injected]

Recipes with Brine Calculator

1 kg	9.35 €/kg
4 kg	9.35 €/kg
100 kg	8.85 €/kg
200 kg	8.60 €/kg
500 kg	8.35 €/kg
1000 kg	8.25 €/kg
2000 kg	8.15 €/kg
5000 kg	8.20 €/kg

bags @ 4 kg

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<b>11.152 AGAGEL® 372</b>	<b>from 6.90 €/kg</b>
<i>Functional Compound for Meat Preparations</i>	

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## Overall Pricelist

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**11.152 AGAGEL® 372 (continued)** **from 6.90 €/kg**  
*Functional Compound for Meat Preparations*

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For fresh and cooked meat products of all kinds. Especially effective with Fast Food/QSR Foods, e.g. chicken breast, wings, pulled products, roasts and meats for ready meals.  
 For more tenderness and extra yield of 15-50%.



Salt, stabilizers [E 331, E 262, E 451, E 450], sugar, acidity regulator [E 500], antioxidant [E 301], separating agent [E 551], rapeseed oil.

Without carrageenan, without soya.

MOQ:

none, item is always in stock.

1.8% in the finished product [meat + brine]Recipes

Watch the Recipe Video here:

1 kg	8.20 €/kg
25 kg	8.20 €/kg
100 kg	7.70 €/kg
200 kg	7.45 €/kg
500 kg	7.20 €/kg
1000 kg	7.10 €/kg
2000 kg	7.00 €/kg
5000 kg	6.90 €/kg

bags @ 25 kg

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**11.023 AGAGEL® 380** **from 9.40 €/kg**  
*Complete System for Red Cooked Meats*

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Complete system of flavour and function for cured, cooked meat products (red) requiring extra yield, e.g. pizza ham, fast food meat, QSR meat and meat for ready meals.  
 For more tenderness and extra yield of 20-80%.



Stabilizer [E 451, E 450], salt, soy protein, thickening agent [E 407a], dextrose, glucose syrup, flavour enhancer [E 621], spices (garlic), antioxidant [E 301], yeast extract, flavourings(gravy flavouring, natural pepper flavouring).

40 g/kg [4%] per kg finished product for brines

Recipes with Brine Calculator

MOQ:

none, item is always in stock.

1 kg	10.70 €/kg
25 kg	10.70 €/kg
100 kg	10.20 €/kg
200 kg	9.95 €/kg
500 kg	9.70 €/kg
1000 kg	9.60 €/kg
2000 kg	9.50 €/kg
5000 kg	9.40 €/kg

bags @ 25 kg

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**11.024 AGAGEL® 390** **from 10.20 €/kg**  
*Complete System for White Cooked Meats*

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## Overall Pricelist

### 11.024 AGAGEL® 390 (continued) from 10.20 €/kg

#### *Complete System for White Cooked Meats*

Complete system of flavour and function for cured, cooked meat products (white) requiring extra yield, e.g. pizza ham, chicken roll, fast food meat, QSR meat and meat for ready meals.  
For more tenderness and extra yield of 20-80%.



Stabilizer [E 450, E 451], soy protein, salt, thickener [E 407a], dextrose, glucose-syrup, flavour enhancer [E 621], maltodextrin, spices (garlic), yeast extract, antioxidant [E 301], sugar, natural flavourings (beef type), caramel sugar syrup.

35 g/kg final product [3.5%].

Recipes with Brine Calculator

MOQ:

none, item is always in stock.

1 kg	11.50 €/kg
25 kg	11.50 €/kg
100 kg	11.00 €/kg
200 kg	10.75 €/kg
500 kg	10.50 €/kg
1000 kg	10.40 €/kg
2000 kg	10.30 €/kg
5000 kg	10.20 €/kg

bags @ 25 kg

### 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 eucheuma seaweed, dextrose (maize dextrose), salt, glucose 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

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

bags @ 25 kg

### 11.015 AGAGEL® 500 from 7.70 €/kg

#### *Texture Improver for Burger, Nuggets & Co.*



## Overall Pricelist

### 11.015 AGAGEL® 500 (continued) from 7.70 €/kg

*Texture Improver for Burger, Nuggets & Co.*

Texture improver for burger, nuggets & Co. Improves texture while reducing shrink and deformation of burger patties. Fully functioning even from low cooking temperatures. Flavour neutral.

Potato fibre, modified starch [E1422], dextrose (maize dextrose), potato starch, stabilizers [E 450, E 451], antioxidant [E 316].

MOQ may apply

10-30 g/kg [1-3%], depending on target result.

Recipes

bags @ 25 kg



1 kg	9.00 €/kg
25 kg	9.00 €/kg
100 kg	8.50 €/kg
200 kg	8.25 €/kg
500 kg	8.00 €/kg
1000 kg	7.90 €/kg
2000 kg	7.80 €/kg
5000 kg	7.70 €/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), sabiliser ([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

### 40.097 Allspice ground from 12.10 €/kg

*Selected, choice quality*

## Overall Pricelist

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**40.097 Allspice ground (continued)** **from 12.10 €/kg**  
*Selected, choice quality*

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Fine ground allspice. For brines and pickled goods, for roasts and other meat products. Also for christmas bakery and confectionary products, and as an ingredient for pâté, liversausage and minced meat seasonings.



Allspice

Use as desired.  
MOQ may apply

bags @ 25 kg

1 kg	12.70 €/kg
100 kg	12.60 €/kg
200 kg	12.50 €/kg
500 kg	12.40 €/kg
1000 kg	12.30 €/kg
1500 kg	12.10 €/kg

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**40.065 Allspice whole** **from 8.70 €/kg**  
*from Jamaica*

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Fine ground allspice. For brines and pickled goods, for roasts and other meat products. Also for christmas bakery and confectionary products, and, above all, as an ingredient for pâté, liversausage and minced meat seasonings.



Allspice.Reduced bacteria count by steam sterilization.

Use as desired.  
MOQ may apply

bags @ 25 kg

1 kg	9.30 €/kg
100 kg	9.20 €/kg
200 kg	9.10 €/kg
500 kg	9.00 €/kg
1000 kg	8.90 €/kg
1500 kg	8.70 €/kg

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**85.032 Apron [red] 74 x 110 cm** **from 9.45 €/pcs**  
*PE Textile with Polyurethane Coating*

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Metal-free apron for multiple use.  
Water resistant. Washable up to 40° C. Made in Germany.  
74 cm circumference (plus strap) x 110 cm length. 1 size fits all.  
Perfect for HoReCa, Retail and Food Service.



Get 10% discount for 50 aprons [= 1 carton]  
Also available in dark blue

## Overall Pricelist

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<b>85.032</b>	<b>Apron [red] 74 x 110 cm (continued)</b>	<b>from 9.45 €/pcs</b>
	<i>PE Textile with Polyurethane Coating</i>	

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1 pcs	14.50 €/pcs
50 pcs	9.45 €/pcs

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<b>85.030</b>	<b>Apron DAGELIN [blue] 120 x 100 cm</b>	<b>from 19.70 €/pcs</b>
	<i>Waterproof, for Multiple Use</i>	

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Premium quality apron for multiple use.  
Especially designed for the food industry. Made in Germany.  
100 cm length x 120 cm circumference.



Get 10% discount for 10 aprons of any size [= 1 carton]

1 pcs	21.90 €/pcs
10 pcs	19.70 €/pcs

Other available sizes [circumference] at similar prices:

100 cm  
105 cm  
110 cm  
115 cm  
120 cm = standard men's size  
125 cm  
130 cm  
135 cm

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<b>85.031</b>	<b>Apron DELICLEAN [white] 120 x 100 cm</b>	<b>from 20.60 €/pcs</b>
	<i>Waterproof, for Multiple Use</i>	

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Premium quality apron for multiple use.  
Especially designed and made for the food industry.  
100 cm length x 120 cm circumference.



Get 10% discount for 10 aprons of any size [= 1 carton]

Other available sizes [circumference] at similar prices:

100 cm  
105 cm  
110 cm  
115 cm  
120 cm = standard men's size  
125 cm  
130 cm  
135 cm  
140 cm

## Overall Pricelist

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<b>85.031</b>	<b>Apron DELICLEAN [white] 120 x 100 cm (continued)</b>	<b>from 20.60 €/pcs</b>
	<i>Waterproof, for Multiple Use</i>	

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1 pcs	22.90 €/pcs
10 pcs	20.60 €/pcs

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<b>10.167</b>	<b>Arabian Burger Mix</b>	<b>from 7.40 €/kg</b>
	<i>Concentrated seasoning</i>	

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Concentrated spice blend for authentic Arabian burger flavour.  
Very economical due to high flavour concentration resulting into low usage rate.

Use also for Chicken Nuggets and other restructured chicken products.



Salt, spices, maltodextrin, dextrose, rapeseed oil, natural spice extracts. Recipes

5 g/kg for Beef Burger

7-8 g/kg for Chicken Burger

BouillonMaxx for extra flavour

AGAGEL® 500 for improved texture and less shrink.

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

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<b>86.007</b>	<b>Astro Face Mask - white</b>	<b>from 195.00 €/carton</b>
	<i>Latex-free, 2 layers, with sewed-on mouth mask</i>	

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Disposable Astro face mask with sewed-on mouth mask made of PP spider mat, light-weight and air permeable.

All-in-one is better than piece-by-piece. Ideal for colour coding of different production areas.






Price per box of 1,000 pcs, sub-packed in 10 bags of 100 pcs each.

Always compare the price per 1,000 units, not the price per shipping unit.

Available in white, blue, green and red for optimum colour coding of different production areas.

This product is currently not available due to the Corona Virus crisis

## Overall Pricelist

<b>86.007</b>	<b>Astro Face Mask - white (continued)</b> <i>Latex-free, 2 layers, with sewed-on mouth mask</i>	<b>from 195.00 €/carton</b>
		1 carton 195.00 €/carton
<b>81.080</b>	<b>Band Saw Blade 1,750 x 15.5 x 0.45</b> <i>for Delitech Bandsaw Type BS 502/503</i>	<b>from 35.50 €/pcs</b>
	Swedish made band saw blade, long-lasting quality.	
	Price per set of 5 blades [supply unit]. Always compare the price of 1 blade, not the price of a supply unit.	
		
		1 pcs 35.50 €/pcs
<b>81.081</b>	<b>Band Saw Blade 1,750 x 20 x 0.5</b> <i>for Delitech Bandsaw Type BS 502/503</i>	<b>from 38.50 €/pcs</b>
	Swedish made band saw blade, long-lasting quality.	
	Price per set of 5 blades [supply unit]. Always compare the price of 1 blade, not the price of a supply unit.	
		
		1 pcs 38.50 €/pcs
<b>57.001</b>	<b>Barbecue Spiced Oil</b> <i>MSG-free Classic BBQ meat dressing [clear]</i>	<b>from 8.90 €/kg</b>
	The classic BBQ marinade for all meat and non-meat products. Chili, paprika and other well-balanced spicy ingredients provide the full BBQ flavour. Provides long-lasting product shine. Prevents loss of meat juice.	
	Rape oil, spices, salt, palm fat (hardened), flavouring. No added preservatives, MSG, or gluten.	
	60 g/kg meat [6%]. MOQ may apply	
	buckets @ 5 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

## Overall Pricelist

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<b>42.088</b>	<b>Basil rubbed [stemless]</b>	<b>from 7.00 €/kg</b>
	<i>Choice quality</i>	

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The fresh flavour of summer to enhance dressings, soups, sauces, for vegetable- pea and linseed soups, for beans, to spicy salad dressings, like Sauce Vinaigrette, for vegetarian dishes and to many meat products.



Basil

Use as desired.  
MOQ may apply

bags @ 10 kg

1 kg	7.60 €/kg
100 kg	7.50 €/kg
200 kg	7.40 €/kg
500 kg	7.30 €/kg
1000 kg	7.20 €/kg
1500 kg	7.00 €/kg

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<b>55.011</b>	<b>Bavarian Meatloaf Classic</b>	<b>from 13.40 €/kg</b>
	<i>Premium Seasoning for Meat Loaf [MSG-free]</i>	

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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

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<b>40.047</b>	<b>Bay Leaves</b>	<b>from 13.20 €/kg</b>
	<i>hand-selected whole leaves</i>	

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Selected, finest quality bay leaves, for all sour meals, including aspic products [Am: head cheese], sauerkraut, and all pickled foods, such as Sauerbraten brines.



Bay Leaves

## Overall Pricelist

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**40.047 Bay Leaves (continued)** **from 13.20 €/kg**  
*hand-selected whole leaves*

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	1 kg	13.80 €/kg
Use as desired.	100 kg	13.70 €/kg
MOQ may apply	200 kg	13.60 €/kg
	500 kg	13.50 €/kg
	1000 kg	13.40 €/kg
sachets @ 0.5 kg	1500 kg	13.20 €/kg

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**57.038 BBQ Spiced Oil** **from 11.05 €/kg**  
*Sweet-smoky meat dressing [clear]*

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Sweet-smoky marinade for typical barbecue meats, including spare ribs, chicken parts, pork steaks and other BBQ favourites. Provides long-lasting product shine. Prevents the loss of meat juice. No grill burning.

Rape oil, spices, salt, dextrose, sugar, natural flavouring, palm fat (hardened), smoke flavour, anti caking agent - silica [E 551], emulsifier [472a].

No added preservatives, MSG, or gluten.

100 g/kg meat [10%].

MOQ may apply

buckets @ 2.5 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

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**52.005 BBQ-Seasoning** **from 8.30 €/kg**  
*Seasoning & Dry Marinade [with salt]*

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Seasoning with little salt to marinate roasts and kebabs. Use also as an internal flavouring. For pork steaks, schnitzels, meat balls, burgers, goulash, spare ribs, grilled pork nuckles and as a poultry seasoning. Browning effect included.

BBQ-seasoning (paprika, onion, pepper, mustard, parsley, garlic, celery, spices), salt, sugar, flavour enhancer [E 621], yeast extract, flavouring, hydrolysed vegetable protein (HVP), separating agent [E 551].





## Overall Pricelist

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<b>52.005</b>	<b>BBQ-Seasoning (continued)</b>	<b>from 8.30 €/kg</b>
	<i>Seasoning &amp; Dry Marinade [with salt]</i>	

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	1 kg	11.10 €/kg
20 g/kg [2 %] food product or use as desired.	20 kg	10.50 €/kg
MOQ may apply	100 kg	9.95 €/kg
	200 kg	9.40 €/kg
	500 kg	8.85 €/kg
sachets @ 1 kg	1000 kg	8.30 €/kg

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<b>55.010</b>	<b>Beef Mortadella Classic</b>	<b>from 14.15 €/kg</b>
	<i>Premium seasoning [MSG-free]</i>	

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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

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<b>57.010</b>	<b>Bordeaux Spiced Oil</b>	<b>from 8.90 €/kg</b>
	<i>French style meat dressing [clear]</i>	

---

Premium French style marinade with lots of visible herbs and spices for meat and poultry. For grill and kitchen. Delicate pepper-paprika-coriander flavour. Provides long-lasting product shine. Stir before use.

Rape oil, spices, salt, sugar, palm fat (hardened), spice extracts, anti caking agent - silica [E 551], emulsifier - acetate [E 472a]. No added preservatives, MSG, or gluten.

100 g/kg meat [10 %].

MOQ may apply





## Overall Pricelist

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<b>57.010</b>	<b>Bordeaux Spiced Oil (continued)</b>	<b>from 8.90 €/kg</b>
	<i>French style meat dressing [clear]</i>	

---

	1 kg	11.90 €/kg
	20 kg	11.30 €/kg
buckets @ 2.5 kg	100 kg	10.70 €/kg
	200 kg	10.10 €/kg
	500 kg	9.50 €/kg
	1000 kg	8.90 €/kg

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<b>10.007</b>	<b>BouillonMaxx Beef</b>	<b>from 4.95 €/kg</b>
	<i>Universal beef flavouring</i>	

---

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

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



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

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<b>51.007</b>	<b>BouillonMaxx Beef [MSG-free]</b>	<b>from 7.40 €/kg</b>
	<i>General food flavouring [stock seasoning]</i>	

---

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



## Overall Pricelist

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

---

	1 kg	9.90 €/kg
Burgers: 3-4 g/kg	20 kg	9.40 €/kg
QSR foods: 3-5 g/kg	100 kg	8.90 €/kg
Cooked sausages: 5 g/kg	200 kg	8.40 €/kg
Sausages in brine: 5-6 g/kg	500 kg	7.90 €/kg
Sausages in cans: 3 g/kg	1000 kg	7.40 €/kg
Liver sausage, Pâté: 3 g/kg		
Max. pallet load: 600 kg		

bags @ 25 kg

---

<b>51.014</b>	<b>BouillonMaxx Chicken</b>	<b>from 6.65 €/kg</b>
	<i>Basic chicken flavouring</i>	

---

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],	1 kg	8.90 €/kg
disodium [E 631], disodium guanylate [E 627], starch, palm fat,	20 kg	8.45 €/kg
flavouring, hydrolyzed vegetable protein, sugar, spice , caramel	100 kg	8.00 €/kg
sugar syrup, maltodextrin, parsley.	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

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<b>51.008</b>	<b>BouillonMaxx Chicken [MSG-free]</b>	<b>from 7.40 €/kg</b>
	<i>Basic food flavouring, stock seasoning</i>	

---

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.



## Overall Pricelist

<b>51.008</b>	<b>BouillonMaxx Chicken [MSG-free] (continued)</b>	<b>from 7.40 €/kg</b>
	<i>Basic food flavouring, stock seasoning</i>	
		1 kg 9.90 €/kg
		20 kg 9.40 €/kg
	Iodised salt (salt, potassium iodate), maltodextrin, starch, yeast	100 kg 8.90 €/kg
	extract, sugar, palm fat, flavourings, caramel sugar syrup.	200 kg 8.40 €/kg
	Recipes	500 kg 7.90 €/kg
		1000 kg 7.40 €/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	
<b>51.002</b>	<b>BouillonMaxx Veggie [MSG-free]</b>	<b>from 8.90 €/kg</b>
	<i>Basic food flavouring, stock seasoning</i>	
	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.	1 kg 11.90 €/kg
	Recipes	20 kg 11.30 €/kg
		100 kg 10.70 €/kg
		200 kg 10.10 €/kg
	cooked sausages: 5 g/kg	500 kg 9.50 €/kg
	sausages in brine: 5-6 g/kg	1000 kg 8.90 €/kg
	canned products: 3 g/kg	
	liver sausage, pâté: 3 g/kg	
	convenience foods: 3-5 g/kg	
	MOQ may apply	
	re-sealable buckets @ 9 kg	
<b>55.009</b>	<b>Bratwurst Classic</b>	<b>from 13.40 €/kg</b>
	<i>Premium seasoning for grill sausage</i>	



## Overall Pricelist

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<b>55.009</b>	<b>Bratwurst Classic (continued)</b>	<b>from 13.40 €/kg</b>
	<i>Premium seasoning for grill sausage</i>	

---

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.



Mustard flour, dextrose, maltodextrin, flavour enhancer [E 621], acidifier [E 330], palm fat (hardened), stabiliser [E 300], spices, flavouring.

Recipes

4-5 g/kg coarse textured bratwurst

5-6 g/kg fine chopped bratwurst

Collagen Casings

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

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<b>55.036</b>	<b>Bratwurst Classic CL</b>	<b>from 11.40 €/kg</b>
	<i>Premium Clean-Label Seasoning for Grill Sausage</i>	

---

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

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

sachets @ 1 kg

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<b>55.028</b>	<b>Bratwurst Extra</b>	<b>from 13.40 €/kg</b>
	<i>Premium Seasoning for Grill Sausage</i>	

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## Overall Pricelist

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

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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



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

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

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**55.032 Bratwurst Farmer** **from 9.05 €/kg**  
*Seasoning for Grill Sausage Farmer Style*

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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

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

sachets @ 1 kg

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**10.073 Burger Classic** **from 5.90 €/kg**  
*Seasoning for Burger and Nuggets*

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## Overall Pricelist

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<b>10.073</b>	<b>Burger Classic (continued)</b>	<b>from 5.90 €/kg</b>
	<i>Seasoning for Burger and Nuggets</i>	

---

Complete spice blend for minced meat specialties, suchs as burgers, meat balls, nuggets and other restructured meats. Use also for Chicken Nuggets and other restructured chicken products.



Spices , salt, maltodextrin, sugar, yeast extract, flavour enhancer [E 621], separating agent [E 551].

1 kg	7.90 €/kg
20 kg	7.50 €/kg
100 kg	7.10 €/kg
200 kg	6.70 €/kg
500 kg	6.30 €/kg
1000 kg	5.90 €/kg

15 g/kg [1.5%] for Beef Burgers  
25 g/kg [2.5%] for Chicken Burgers  
Recipes  
MOQ may apply

sachets @ 2 kg

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<b>89.060</b>	<b>Burger Press Aluminium - 100 mm Ø</b>	<b>from 79.00 €/pcs</b>
	<i>with structured surface plate</i>	

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Heavy-duty burger former with patty ejector.  
For manual use. For small productions and test kitchen alike.  
Cast aluminium made - do not use in dishwasher.



100 mm Ø for burger patties 80-120 g  
125 mm Ø for burger patties 120-250 g

1 pcs 79.00 €/pcs

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<b>89.057</b>	<b>Burger Press Stainless Steel - 60 mm Ø</b>	<b>from 69.00 €/pcs</b>
	<i>with smooth surface plate</i>	

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Heavy-duty burger former with patty ejector.  
For manual use. For test kitchen and start ups alike. Dishwasher safe.



60 mm Ø for burger patties 30-60 g  
85 mm Ø for burger patties 60-110 g

1 pcs 69.00 €/pcs

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<b>10.048</b>	<b>BurgerMaxx</b>	<b>from 5.00 €/kg</b>
	<i>Complete ingredient system for burgers</i>	

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Complete blend of flavouring and functional ingredients for burgers from beef or chicken. Contains all ingredients for safe, convenient manufacturing of Burgers, Meatballs and Nuggets. BurgerMaxx is the bestseller for all Burgers!



## Overall Pricelist

<b>10.048</b>	<b>BurgerMaxx (continued)</b>	<b>from 5.00 €/kg</b>
	<i>Complete ingredient system for burgers</i>	

Wheat flour, rusk (wheat flour, water, salt, baking agent [E 503 ii]), spices, dextrose, salt, flavour enhancer [E 621], acidity regulator [E 331], gran. broth [hydrolysed soy protein, salt, sunflower oil], sugar, spice extracts, antioxidant [E 300].

50 g/kg [5%] for beef burgers  
60 g/kg [6%] for chicken burgers.  
No other ingredients required. Recipes  
MOQ may apply

bags @ 25 kg

1 kg	6.30 €/kg
25 kg	6.30 €/kg
100 kg	5.80 €/kg
200 kg	5.55 €/kg
500 kg	5.30 €/kg
1000 kg	5.20 €/kg
2000 kg	5.10 €/kg
5000 kg	5.00 €/kg

<b>10.027</b>	<b>Cabanossi</b>	<b>from 10.65 €/kg</b>
	<i>Authentic Hungarian seasoning</i>	

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.

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

<b>40.048</b>	<b>Caraway ground</b>	<b>from 4.05 €/kg</b>
	<i>Double cleaned</i>	

Selected, finest quality ground caraway. For many meat dishes, including goulash. Also for sausage products, including the renowned Turkish Sucuk sausage.



## Overall Pricelist

<b>40.048</b>	<b>Caraway ground (continued)</b>	<b>from 4.05 €/kg</b>
	<i>Double cleaned</i>	
		1 kg 4.65 €/kg
	Caraway	100 kg 4.55 €/kg
		200 kg 4.45 €/kg
		500 kg 4.35 €/kg
	Use as desired but economically.	1000 kg 4.25 €/kg
	MOQ may apply	1500 kg 4.05 €/kg
	bags @ 20 kg	
<b>40.011</b>	<b>Caraway whole</b>	<b>from 3.60 €/kg</b>
	<i>sieved and cleaned</i>	
	Selected, finest quality of whole caraway seeds from best origin. For many dishes, including cabbage, coleslaw, sauerkraut. For goulash and other meat dishes, also for maritime dishes. Especially for bread specialities.	
	Caraway	
	Use as desired but economically!	1 kg 4.20 €/kg
	MOQ may apply	100 kg 4.10 €/kg
		200 kg 4.00 €/kg
		500 kg 3.90 €/kg
	bags @ 20 kg	1000 kg 3.80 €/kg
		1500 kg 3.60 €/kg
<b>40.072</b>	<b>Cardamom in husk ground</b>	<b>from 19.15 €/kg</b>
	<i>Selected, choice quality</i>	
	One of the most desired, precious spices. Especially suitable for bread and bakery products, sweet deserts, fruits and sweet marinades, and currys. Also for sausage and meat products.	
	Cardamom	
	Use as desired	1 kg 19.75 €/kg
	MOQ may apply	100 kg 19.65 €/kg
		200 kg 19.55 €/kg
	bags @ 5 kg	500 kg 19.45 €/kg
		1000 kg 19.35 €/kg
		1500 kg 19.15 €/kg





## Overall Pricelist

<b>87.003</b>	<b>Cellophane Film - 50 cm</b> <i>100 m long, 23µ thin, smoke permeable</i>	<b>from 37.90 €/reel</b>
<p>Food-grade thin film for use in moulds and other food processing devices.</p> <p>Suitable for direct food contact</p> <p>max. temperature: 200°C.</p> <p>Inner core diameter: 38 mm.</p> <p>Choose between 50 and 60 cm width.</p> <p>Reels of 100 m. 4 reels per carton [= MOQ]</p> <p>When comparing prices, always compare the price per 100 m, not only the price of the reel</p>		 <p>1 reel      37.90 €/reel</p>
<b>89.021</b>	<b>Charging Trolley 200 I</b> <i>CNS 18/8 premium quality</i>	<b>from 449.00 €/pcs</b>
<p>Heavy-duty trolley, 2 mm thick, beamed chrome nickel steel (CNS) walls, 5 mm reinforced base plate, all seamlessly welded.</p> <p>4 heavy duty PVC weels with tiltable wheel casing</p> <p>Prices may change without notice.</p> <p>SPECIAL OFFER:</p> <p>Get 10% discount for 8 trollies [= 1 pallet]</p> <p>W-D-H: 680 x 670 x 700 mm</p> <p>Weight: approx. 40 kg.</p>		 <p>1 pcs      499.00 €/pcs</p> <p>8 pcs      449.00 €/pcs</p>
<b>89.022</b>	<b>Charging Trolley 300 I</b> <i>CNS 18/8 premium quality</i>	<b>from 539.00 €/pcs</b>
<p>Heavy-duty trolley, 2 mm thick, beamed chrome nickel steel (CNS) walls, 5 mm reinforced base plate, all seamlessly welded.</p> <p>4 heavy duty PVC weels with tiltable wheel casing</p> <p>Prices may change without notice.</p> <p>SPECIAL OFFER:</p> <p>Get 10% discount for 6 trollies [= 1 pallet]</p> <p>W-D-H: 790 x 670 x 950 mm</p> <p>Weight: approx. 50 kg</p>		 <p>1 pcs      599.00 €/pcs</p> <p>6 pcs      539.00 €/pcs</p>
<b>81.029</b>	<b>Charging Trolley Softcover Lid [35µ plastic film]</b> <i>For all Standard Trollies</i>	<b>from 95.00 €/pcs</b>

## Overall Pricelist

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<b>81.029</b>	<b>Charging Trolley Softcover Lid [35µ plastic film] (continued)</b>	<b>from 95.00 €/pcs</b>
	<i>For all Standard Trollies</i>	

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Soft-Cover film for standard charging trollies, 640 x 620 mm. 35µ plastic film thickness.

Price per box of 500 cover films [= supply unit].  
To compare, always compare the price per 1,000 units, not the price per shipping unit.



1 pcs      95.00 €/pcs

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<b>10.026</b>	<b>Chicago Burger</b>	<b>from 7.70 €/kg</b>
	<i>Concentrated seasoning Burgers and Nuggets</i>	

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Concentrated spice blend for authentic American burger flavour. Pepper, chillies and garlic are dominant flavours of this well-balanced, unique spice blend.  
Use also for Chicken Nuggets and other restructured products.

Salt, dry-glucose-syrup, flavouring.  
Recipes

4 g/kg for Beef Burgers  
6-7 g/kg for Chicken Burgers  
BouillonMaxx for extra flavour  
AGAGEL® 500 for improved texture and reduced shrink.  
MOQ may apply

sachets @ 1 kg



1 kg	10.30 €/kg
20 kg	9.75 €/kg
100 kg	9.25 €/kg
200 kg	8.75 €/kg
500 kg	8.20 €/kg
1000 kg	7.70 €/kg

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<b>12.006</b>	<b>Chicken Frankfurter Combi</b>	<b>from 12.05 €/kg</b>
	<i>Premium Seasoning &amp; Binder in One</i>	

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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



## Overall Pricelist

<b>12.006</b>	<b>Chicken Frankfurter Combi (continued)</b>	<b>from 12.05 €/kg</b>
	<i>Premium Seasoning &amp; Binder in One</i>	

	1 kg	16.10 €/kg
sachets @ 1 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

<b>52.057</b>	<b>Chicken Mortadella [MSG-free]</b>	<b>from 11.80 €/kg</b>
	<i>Premium seasoning for poultry sausage</i>	

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

sachets @ 1 kg



1 kg	15.75 €/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

<b>12.007</b>	<b>Chicken Mortadella Combi</b>	<b>from 12.35 €/kg</b>
	<i>Flavour &amp; Binder for Chicken Mortadella</i>	

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.

7 g/kg total recipe weight.

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

Recipes

MOQ may apply



## Overall Pricelist

<b>12.007</b>	<b>Chicken Mortadella Combi (continued)</b>	<b>from 12.35 €/kg</b>
	<i>Flavour &amp; Binder for Chicken Mortadella</i>	

	1 kg	16.50 €/kg
sachets @ 1 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

<b>10.342</b>	<b>Chicken Nuggets [Original]</b>	<b>from 9.45 €/kg</b>
	<i>Premium seasoning for processed chicken</i>	

Premium flavouring for Chicken Nuggets and other chicken parts, fried and frozen. Also suitable for Chicken Pop Corn, Burgers and Chicken Fingers. Very well balanced flavour profile.

Dextrose, salt, HVP (hydrolysed vegetable protein), flavouring, sugar, spices, sunflower oil, separating agent [E 551].

Recipes

Use 6 g/kg total recipe weight

Use BouillonMaxx Chicken if extra chicken flavour is desired

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

<b>10.701</b>	<b>Chicken Nuggets [Spicy]</b>	<b>from 16.40 €/kg</b>
	<i>Complete blend for spicy Chicken Nuggets</i>	

Complete blend of flavour and function for spicy Chicken Nuggets. No other ingredients for binding needed.

Use predust, batter and crumb in addition, if desired.

Spices, dextrose, salt, stabiliser [E 450, E 451], granulated broth (HVP, salt, sunflower oil), sugar, spice extracts, flavour enhancer [E 621], separating agent [E 551], flavouring.

16 g/kg [1.6%]

Recipes

MOQ may apply



## Overall Pricelist

<b>10.701</b>	<b>Chicken Nuggets [Spicy] (continued)</b>	<b>from 16.40 €/kg</b>
	<i>Complete blend for spicy Chicken Nuggets</i>	
		1 kg 21.90 €/kg
sachets @ 1 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
<b>40.216</b>	<b>Chilies 'extra' powder</b>	<b>from 6.10 €/kg</b>
	<i>20,000-30,000 Scoville units [very hot]</i>	
	For spicy barbecue sauces, roasts and meat products, sausage specialties and meat containing salads.	
	Chilies	
	Use as desired, but carefully - very hot! MOQ may apply	
	bags @ 25 kg	1 kg 6.70 €/kg
		100 kg 6.60 €/kg
		200 kg 6.50 €/kg
		500 kg 6.40 €/kg
		1000 kg 6.30 €/kg
		1500 kg 6.10 €/kg
<b>40.090</b>	<b>Chilies flakes</b>	<b>from 10.40 €/kg</b>
	<i>[with seeds]</i>	
	Original import from China.	
	Chilies	
	Use as desired. MOQ may apply	
	sachets @ 1 kg	1 kg 11.00 €/kg
		100 kg 10.90 €/kg
		200 kg 10.80 €/kg
		500 kg 10.70 €/kg
		1000 kg 10.60 €/kg
		1500 kg 10.40 €/kg
<b>40.015</b>	<b>Chilies Powder [Cayenne Pepper]</b>	<b>from 6.30 €/kg</b>
	<i>5,000 Scoville Units [medium hot]</i>	



## Overall Pricelist

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<b>40.015</b>	<b>Chilies Powder [Cayenne Pepper] (continued)</b>	<b>from 6.30 €/kg</b>
	<i>5,000 Scoville Units [medium hot]</i>	

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For spicy barbecue sauces, roasts and meat products, sausage specialties and meat containing salads.

Chilies

Use as desired, but very carefully - hot [5,000 Scoville units]!  
MOQ may apply

bags @ 25 kg



1 kg	6.90 €/kg
100 kg	6.80 €/kg
200 kg	6.70 €/kg
500 kg	6.60 €/kg
1000 kg	6.50 €/kg
1500 kg	6.30 €/kg

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<b>41.101</b>	<b>Chillies extract</b>	<b>from 9.05 €/kg</b>
	<i>50,000 Scoville units [extremely hot]</i>	

---

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

Re-sealable PE-cans @ 7 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

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<b>10.092</b>	<b>China Seasoning</b>	<b>from 9.45 €/kg</b>
	<i>Exotic seasoning with salt</i>	

---

Typical Chinese seasoning with salt for many food applications, including stir-fry's, chicken wings, meat strips, finger food and other QSR foods. Best with pork and chicken.

Spices, iodised salt (salt, potassium iodate), flavour enhancer [E 621, E 627, E 631], sugar, hydrolysed vegetable protein, lemon fruit powder, leek, flavourings.



## Overall Pricelist

<b>10.092</b>	<b>China Seasoning (continued)</b>	<b>from 9.45 €/kg</b>
	<i>Exotic seasoning with salt</i>	
		1 kg 12.65 €/kg
	Use as desired; we recommend 20 g/kg	20 kg 12.00 €/kg
	Recipes	100 kg 11.35 €/kg
	MOQ may apply	200 kg 10.75 €/kg
		500 kg 10.10 €/kg
		1000 kg 9.45 €/kg
	sachets @ 1 kg	
<b>40.100</b>	<b>Chives dried 2-3 mm</b>	<b>from 12.90 €/kg</b>
	<i>dried leaves</i>	
	For all meat, poultry, fish and other food products. For all soups and salads, for vegetable dishes and light sauces.	
	Chives.	
	Use as desired	
	PE-bags @ 12 kg	1 kg 13.50 €/kg
		100 kg 13.40 €/kg
		200 kg 13.30 €/kg
		500 kg 13.20 €/kg
		1000 kg 13.10 €/kg
		1500 kg 12.90 €/kg
<b>55.045</b>	<b>Chorizo Classic</b>	<b>from 8.90 €/kg</b>
	<i>Premium Seasoning for Spanish Style Sausage</i>	
	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	



## Overall Pricelist

55.045	<b>Chorizo Classic (continued)</b> <i>Premium Seasoning for Spanish Style Sausage</i>	from 8.90 €/kg												
sachets @ 1 kg		<table><tr><td>1 kg</td><td>11.90 €/kg</td></tr><tr><td>20 kg</td><td>11.30 €/kg</td></tr><tr><td>100 kg</td><td>10.70 €/kg</td></tr><tr><td>200 kg</td><td>10.10 €/kg</td></tr><tr><td>500 kg</td><td>9.50 €/kg</td></tr><tr><td>1000 kg</td><td>8.90 €/kg</td></tr></table>	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
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													
40.046	<b>Cinnamon ground</b> <i>Selected, choice quality</i>	from 6.35 €/kg												
Ground cinnamon for sweet sauces, jam, pudding, marmelade, plums, and mixed pickles. Also for milk rice, ice cream, bakery and confectionary products, especially christmas confectionary.														
Cinnamon.														
Use as desired. However, no more than 1 g/kg food product (suggestion).														
bags @ 20 kg		<table><tr><td>1 kg</td><td>6.95 €/kg</td></tr><tr><td>100 kg</td><td>6.85 €/kg</td></tr><tr><td>200 kg</td><td>6.75 €/kg</td></tr><tr><td>500 kg</td><td>6.65 €/kg</td></tr><tr><td>1000 kg</td><td>6.55 €/kg</td></tr><tr><td>1500 kg</td><td>6.35 €/kg</td></tr></table>	1 kg	6.95 €/kg	100 kg	6.85 €/kg	200 kg	6.75 €/kg	500 kg	6.65 €/kg	1000 kg	6.55 €/kg	1500 kg	6.35 €/kg
1 kg	6.95 €/kg													
100 kg	6.85 €/kg													
200 kg	6.75 €/kg													
500 kg	6.65 €/kg													
1000 kg	6.55 €/kg													
1500 kg	6.35 €/kg													
87.001	<b>Cling Film [wrapping film] - 38 cm</b> <i>transparent, flexible film, 12 µm thin</i>	from 42.90 €/reel												
Food-grade thin film to wrap fresh and processed meat, vegetables, fruits, fish, cheese and frozen goods. Not suitable for butter, oils and fats. Inner core diameter: 112 mm.														
Choose between 38 and 45 cm width. Reels of 1,500 m [10 kg] When comparing prices, always compare the price per 1,000 m, not only the price of the reel														
		<table><tr><td>1 reel</td><td>42.90 €/reel</td></tr></table>	1 reel	42.90 €/reel										
1 reel	42.90 €/reel													
83.070	<b>Clogs Alpro® Classic [blue] by BIRKENSTOCK® - 36 [3-1/2]</b> <i>Without Steel Cap</i>	from 41.85 €/pcs												
Made from 100% polyurethane Machine washable [60° C] Moisture absorbing, separately washable [30° C] BIRKENSTOCK® foot bed Anti-Slip Sole Water, oil, fat and detergent resistant Highly flexible														





## Overall Pricelist

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<b>83.070</b>	<b>Clogs Alpro® Classic [blue] by BIRKENSTOCK® - 36 [3-1/2]</b>	<b>from 41.85 €/pcs</b>
	<i>(Continuous) / Cap</i>	

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Choose from size 36 [3-1/2] to 47 [12-1/2].

Get 10% discount for 8 pairs of the same size [= 1 carton]

1 pcs	46.50 €/pcs
8 pcs	41.85 €/pcs

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<b>83.040</b>	<b>Clogs Alpro® Classic [White] by BIRKENSTOCK® - 36 [3-1/2]</b>	<b>from 41.85 €/pcs</b>
	<i>Without Steel Cap</i>	

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Made from 100% polyurethane

Machine washable [60° C]

Moisture absorbing, separately washable [30° C]

BIRKENSTOCK® foot bed

Anti-Slip Sole

Water, oil, fat and detergent resistant

Highly flexible



1 pcs	46.50 €/pcs
8 pcs	41.85 €/pcs

Choose from size 36 [3-1/2] to 47 [12-1/2].

Get 10% discount for 8 pairs of the same size [= 1 carton]

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<b>83.085</b>	<b>Clogs Alpro® Safety [blue] by BIRKENSTOCK® - 36 [3-1/2]</b>	<b>from 46.35 €/pcs</b>
	<i>With Steel Cap</i>	

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Made from 100% polyurethane

Machine washable [60° C]

Moisture absorbing, separately washable [30° C]

BIRKENSTOCK® foot bed

Anti-Slip Sole

Water, oil, fat and detergent resistant

Highly flexible



1 pcs	51.50 €/pcs
8 pcs	46.35 €/pcs

Choose from size 36 [3-1/2] to 47 [12-1/2].

Get 10% discount for 8 pairs of the same size [= 1 carton]

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<b>83.055</b>	<b>Clogs Alpro® Safety [White] by BIRKENSTOCK® - 36 [3-1/2]</b>	<b>from 46.35 €/pcs</b>
	<i>With Steel Cap</i>	

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Made from 100% polyurethane

Machine washable [60° C]

Moisture absorbing, separately washable [30° C]

BIRKENSTOCK® foot bed

Anti-Slip Sole

Water, oil, fat and detergent resistant

Highly flexible



## Overall Pricelist

<b>83.055</b>	<b>Clogs Alpro® Safety [White] by BIRKENSTOCK® - 36 [3-1/2]</b> <i>(continued)</i>	<b>from 46.35 €/pcs</b>
	Choose from size 36 [3-1/2] to 47 [12-1/2]. Get 10% discount for 8 pairs of the same size [= 1 carton]	1 pcs 51.50 €/pcs 8 pcs 46.35 €/pcs
<b>40.073</b>	<b>Cloves ground</b> <i>Selected, choice quality</i>	<b>from 18.55 €/kg</b>
	Fine ground cloves for many dishes, including roasts, fish brines [pickled hering], venison and others. In the meat industry, cloves are used for spicy blood and tongue sausage and bratwurst.	
	Cloves	
	Use as desired. MOQ may apply	
	bags @ 25 kg	1 kg 19.15 €/kg 100 kg 19.05 €/kg 200 kg 18.95 €/kg 500 kg 18.85 €/kg 1000 kg 18.75 €/kg 1500 kg 18.55 €/kg
<b>86.014</b>	<b>Coat with 4 push-buttons</b> <i>Size L, white, made from Poly Propylen [PP]</i>	<b>from 35.50 €/pcs</b>
	Disposable coat with shirt collar, no pockets, closed, breathable Lightweight - only 40 g	
	Price per box of 50 pcs. Always compare the price per piece, not the price per shipping unit.	
	Also available in size XL	
	boxes @ 50 pcs	1 pcs 35.50 €/pcs
<b>52.009</b>	<b>Colorado Classic</b> <i>Seasoning &amp; Dry Marinade [saltless]</i>	<b>from 13.40 €/kg</b>
	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.	



## Overall Pricelist

<b>52.009</b>	<b>Colorado Classic (continued)</b>	<b>from 13.40 €/kg</b>
	<i>Seasoning &amp; Dry Marinade [saltless]</i>	

	1 kg	17.90 €/kg
Spices (e. g. mustard seed), rape oil.	20 kg	17.00 €/kg
	100 kg	16.10 €/kg
	200 kg	15.20 €/kg
Use as desired; we recommend 20 g/kg	500 kg	14.30 €/kg
Recipes	1000 kg	13.40 €/kg
MOQ may apply		
sachets @ 1 kg		

<b>10.039</b>	<b>Cooked Salami Classic</b>	<b>from 16.40 €/kg</b>
	<i>Seasoning for semi-dry sausage</i>	

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

<b>12.014</b>	<b>Cooked Salami Combi</b>	<b>from 9.90 €/kg</b>
	<i>Flavour &amp; Function for Cooked/Smoked Salami</i>	

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



## Overall Pricelist

<b>12.014</b>	<b>Cooked Salami Combi (continued)</b>	<b>from 9.90 €/kg</b>
	<i>Flavour &amp; Function for Cooked/Smoked Salami</i>	
		1 kg 13.25 €/kg
sachets @ 1 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
<b>40.033</b>	<b>Coriander ground</b>	<b>from 5.25 €/kg</b>
	<i>Selected, choice quality</i>	
	Selected, choice quality coriander for meat and poultry products, and as an ingredients for sausage spices [breakfast sausage, grill sausage, South African Boerewors]. Pepper substitute. A must for every curry.	
	Coriander (spice)	
	Use as desired. MOQ may apply	
		1 kg 5.85 €/kg
		100 kg 5.75 €/kg
		200 kg 5.65 €/kg
		500 kg 5.55 €/kg
		1000 kg 5.45 €/kg
		1500 kg 5.25 €/kg
<b>42.089</b>	<b>Cumin ground</b>	<b>from 13.70 €/kg</b>
	<i>Selected, choice quality</i>	
	Cumin is a typical spice for blending, with a slight similarity to caraway. Basic ingredient for curry. Use for exotic dishes, especially Asian. Use carefully!	
	Cumin.	
	Use as desired but economically!	
		1 kg 14.30 €/kg
		100 kg 14.20 €/kg
		200 kg 14.10 €/kg
		500 kg 14.00 €/kg
		1000 kg 13.90 €/kg
		1500 kg 13.70 €/kg
<b>11.004</b>	<b>CURE MIX 10</b>	<b>from 2.40 €/kg</b>
	<i>Concentrated Curing Salt [NCS]</i>	



## Overall Pricelist

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<b>11.004</b>	<b>CURE MIX 10 (continued)</b>	<b>from 2.40 €/kg</b>
	<i>Concentrated Curing Salt [NCS]</i>	

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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

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.

**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



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

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

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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

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



## Overall Pricelist

<b>11.049</b>	<b>Curing Salt [Nitrite pickling salt] (continued)</b>	<b>from 0.60 €/kg</b>
	<i>Ready-for-use Nitrite Curing Salt [NCS] 0.9%</i>	
		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
	bags @ 25 kg	
<b>40.040</b>	<b>Curry Madras</b>	<b>from 8.90 €/kg</b>
	<i>Medium hot, made from an original Indian recipe</i>	
	Medium hot curry from an original Indian recipe, for all food products, especially Indian cuisine and ethnic food products.	
	Turmeric, cumin, coriander, fenugreek, parsley, chili, garlic, fennel, spices.	
	15-20 g/kg or use as desired	
	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
	bags @ 25 kg	
<b>40.042</b>	<b>Curry Pirate</b>	<b>from 9.45 €/kg</b>
	<i>Spicy-hot, made from an original Indian recipe</i>	
	Spicy-hot curry flavour for many dishes and prepared meals. The authentic flavour of Indian cuisine! Great aroma!	
	Turmeric, coriander, cumin, fenugreek, fennel, chillies, garlic, parsley, spices.	
	Use as desired, but carefully - hot!	
	MOQ may apply	
		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
	bags @ 25 kg	
<b>10.197</b>	<b>Debrecziner Classic</b>	<b>from 11.05 €/kg</b>
	<i>seasoning for Debrecziner sausage</i>	



## Overall Pricelist

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<b>10.197</b>	<b>Debrecziner Classic (continued)</b>	<b>from 11.05 €/kg</b>
	<i>seasoning for Debrecziner sausage</i>	

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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

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<b>40.080</b>	<b>Dill tips</b>	<b>from 17.55 €/kg</b>
	<i>Premium quality, stemless</i>	

---

Finely chopped and dried, pure dill tips from young plants. For soups, sauces, meat and fish dishes. Also suitable for seasoning potatoes, vegetables and salads.

Dill

Use as desired.

MOQ may apply

cartons à 10 kg



1 kg	18.15 €/kg
100 kg	18.05 €/kg
200 kg	17.95 €/kg
500 kg	17.85 €/kg
1000 kg	17.75 €/kg
1500 kg	17.55 €/kg

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<b>89.334</b>	<b>Doner Footplate</b>	<b>from 63.00 €/pcs</b>
	<i>stainless steel, with 2 handles</i>	

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Doner footplate to carry doner skewers.




Specification:

Dimensions: 251 x 251 x 128 mm

Thickness of the Footplate: 4 mm



## Overall Pricelist

<b>89.334</b>	<b>Doner Footplate (continued)</b> <i>stainless steel, with 2 handles</i>	<b>from 63.00 €/pcs</b>
		1 pcs 63.00 €/pcs
<b>89.333</b>	<b>Doner Kebap Skewer</b> <i>stainless steel, with Spike and Plate</i>	<b>from 43.00 €/pcs</b>
	<p>Doner Kebap skewer for easy spiking of Doner Kebap, Shawarma &amp; Co.</p> <p>Specification:  Sleeve with Spike: 12 x 12 x 752 mm  Plate: Ø 300 mm  Top hole: Ø 7 mm  Payload: 20 kg</p>	 1 pcs 43.00 €/pcs
<b>89.337</b>	<b>Doner Kebap Trolley, stainless steel, 2 Levels</b> <i>with 2 x 4 hanging bars</i>	<b>from 1,070.00 €/pcs</b>
	<p>Stainless steel Doner Kebap trolley for internal transportation of Doner Kebap skewers, such as between production floor and freezer. USP: Both outside bars of the lower level are removable.</p> <p>Specification:  Levels: 2, for skewers of up to 840 mm length  Dimensions: 1,280 x 800 x 1,950 mm  Wheel size: Ø 150 mm  Payload: 600 kg  Weight: ca. 54 kg</p>	 1 pcs 1,070.00 €/pcs
<b>89.338</b>	<b>Doner Kebap Trolley, stainless steel, 3 Levels</b> <i>with 3 x 4 hanging bars</i>	<b>from 1,265.00 €/pcs</b>
	<p>Stainless steel Doner Kebap trolley for internal transportation of Doner Kebap skewers, such as between production floor and freezer. USP: Both outside bars of both lower levels are removable.</p> <p>Specification:  Levels: 3, for skewers of up to 560 mm length  Dimensions: 1,280 x 800 x 1,950 mm  Wheel size: Ø 150 mm  Payload: 600 kg  Weight: ca. 54 kg</p>	



## Overall Pricelist

<b>89.338</b>	<b>Doner Kebap Trolley, stainless steel, 3 Levels (continued)</b>	<b>from 1,265.00 €/pcs</b>
	<i>with 3 x 4 hanging bars</i>	

1 pcs 1,265.00  
€/pcs

<b>89.311</b>	<b>Doner Sleeves [Aluminium] - 350 mm</b>	<b>from 0.60 €/pcs</b>
	<i>square tube, for multiple use</i>	

Doner Sleeves (Sticks), made of aluminium to spike doner meat.  
Food proof. For multiple use.

Specification:

15 x 15 x 1.0 mm

Packaging Details:

cartons @ 90 sleeves = MOQ

Pallets @ XX cartons

Choose between 9 different lenghts.

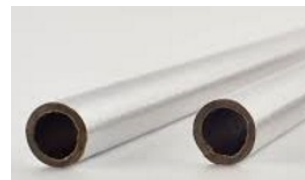


<b>89.301</b>	<b>Doner Sleeves [Cardboard] 350mm - 350 mm</b>	<b>from 35.00 €/carton</b>
	<i>Alu/Alu coated, for singular use</i>	

Premium quality Doner Sleeves (Sticks), aluminium coated inside and outside.

Food proof. Made in Germany.

Doner Sleeves for multiple use, made of aluminium and stainless steel, are also available for multiple use.



Price per carton of 224 sleeves

When comparing prices, always compare the price per 1,000 sleeves, not the price per carton.

Specification:

Wall thickness: 2.5 mm

Inner core diameter: 17 mm

Packaging Details:

Pallets @ 20-40 cartons, depending on sleeve length. 1 pallet = MOQ

Choose between 9 different lenghts here:

## Overall Pricelist

<b>89.301</b>	<b>Doner Sleeves [Cardboard] 350mm - 350 mm (continued)</b> <i>Alu/Alu coated, for singular use</i>	<b>from 35.00 €/carton</b>
	cartons of 224 sleeves	1 carton 35.00 €/carton
<b>89.332</b>	<b>Doner Spike (Skewering Aid) round</b> <i>stainless steel, for round Doner sleeves</i>	<b>from 36.50 €/pcs</b>
	Round tube skewing aid for round Doner sleeves (sticks), like from cardboard.	
	Specification: Ø 21.5 mm x 70 mm	
		1 pcs 36.50 €/pcs
<b>89.331</b>	<b>Doner Spike (Skewering Aid) square tube</b> <i>stainless steel, for square Doner sleeves</i>	<b>from 35.00 €/pcs</b>
	Square tube skewing aid for square Doner sleeves (sticks), like from aluminium and stainless steel	
	Specification: 15 x 15 x 70 mm	
		1 pcs 35.00 €/pcs
<b>89.336</b>	<b>Doner Transport Trolley stainless steel</b> <i>for Doner sleeves</i>	<b>from 440.00 €/pcs</b>
	Stainless steel transport trolley for Doner Kebap sleeves (sticks). Room for ca. 800 sleeves 15 x 15 mm. Bowl with 6 compartments, with drainage holes in the base.	
	Specification: Dimensions: 600 x 410 x 750 mm Wheel size: Ø 125 mm Weight: ca. 18 kg	
		1 pcs 440.00 €/pcs
<b>10.296</b>	<b>DryFit Marinade BBQ Hot &amp; Smoky</b> <i>Dry Marinade and Base for Wet Marinade</i>	<b>from 12.90 €/kg</b>
	Dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items. USP: All ingredients remain floating The marinade adheres well to the meat.	



## Overall Pricelist

<b>10.296</b>	<b>DryFit Marinade BBQ Hot &amp; Smoky (continued)</b>	<b>from 12.90 €/kg</b>
	<i>Dry Marinade and Base for Wet Marinade</i>	
		1 kg 17.20 €/kg
		20 kg 16.30 €/kg
	Spices, salt, sugar, modified starch (waxy maize), HVP, spice extracts, sunflower oil, thickener [E 412, E 415].	100 kg 15.45 €/kg
	Recipes	200 kg 14.60 €/kg
		500 kg 13.75 €/kg
		1000 kg 12.90 €/kg
	30% DryFit Marinade	
	20% vegetable oil	
	50% cold water	
	Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 8-10% to the food product.	
	MOQ may apply	
	sachets @ 1 kg	
<b>10.291</b>	<b>DryFit Marinade Buffalo Wings</b>	<b>from 9.90 €/kg</b>
	<i>Dry Marinade and Base for Wet Marinade</i>	
	Dry marinade to add value and to manufacture a marinade for Buffalo Chicken Wings	
	USP:	
	All ingredients remain floating	
	The marinade adheres well to the chicken skin.	
		1 kg 13.25 €/kg
		20 kg 12.55 €/kg
	Spices, salt, sugar, dry-glucose-syrup, acidity regulator [E 262], hydrolysed vegetable protein (HVP), flavouring, sunflower oil, separating agent [E 551].Recipes	100 kg 11.90 €/kg
		200 kg 11.25 €/kg
		500 kg 10.60 €/kg
		1000 kg 9.90 €/kg
	40% DryFit Marinade	
	60% cold water	
	Blend DryFit with the water using a mixer or blender. From this marinade, use 8-10% to the food product.	
	MOQ may apply	
	sachets @ 1 kg	
<b>10.289</b>	<b>DryFit Marinade Hot Curry</b>	<b>from 10.65 €/kg</b>
	<i>Dry Marinade and Base for Wet Marinade</i>	



## Overall Pricelist

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<b>10.289</b>	<b>DryFit Marinade Hot Curry (continued)</b>	<b>from 10.65 €/kg</b>
	<i>Dry Marinade and Base for Wet Marinade</i>	

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Dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



Spices, salt, maltodextrin, modified starch (waxy maize), HVP, spice extracts, sunflower oil, thickener [E 412, E 415].

Recipes

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 8-10% to the food product.

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

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<b>10.269</b>	<b>DryFit Marinade Oriental</b>	<b>from 9.90 €/kg</b>
	<i>Dry Marinade and Base for Wet Marinade</i>	

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Orange coloured dry marinade for oriental QSR and convenience food items requiring oriental flavour.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



Salt, spices, sugar, modified starch, flavour enhancer E 621, herbs, thickening agent [E 412, E 415], acidifier [E 330], separating agent [E 551].

Recipes

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.

MOQ may apply

## Overall Pricelist

<b>10.269 DryFit Marinade Oriental (continued)</b>	<b>from 9.90 €/kg</b>
<i>Dry Marinade and Base for Wet Marinade</i>	

	1 kg	13.25 €/kg
sachets @ 1 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

<b>10.210 DryFit Marinade Piri-Piri</b>	<b>from 9.45 €/kg</b>
<i>Dry Marinade and Base for Wet Marinade</i>	

Red dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



Spices, salt, sugar, modified waxy maize starch, spice extracts, thickening agent [E 412, E 415], acidifier [E 330], separating agent [E 551].

Recipes

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.

MOQ may apply

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

sachets @ 1 kg

<b>10.287 DryFit Marinade Tandoori</b>	<b>from 9.90 €/kg</b>
<i>Dry Marinade and Base for Wet Marinade</i>	

Dry marinade to to add value and to manufacture a marinade for meat products, convenience/ fast food items.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



Salt, spices, dry-glucose-syrup, modified starch, hydrolysed veg. protein (HVP), sunflower oil, spice extract, thickener - guar gum [E 412], xanthan [E 415].

Recipes

## Overall Pricelist

<b>10.287</b>	<b>DryFit Marinade Tandoori (continued)</b>	<b>from 9.90 €/kg</b>
	<i>Dry Marinade and Base for Wet Marinade</i>	

	1 kg	13.25 €/kg
30% DryFit Marinade	20 kg	12.55 €/kg
20% vegetable oil	100 kg	11.90 €/kg
50% cold water	200 kg	11.25 €/kg
Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 8-10% to the food product.	500 kg	10.60 €/kg
MOQ may apply	1000 kg	9.90 €/kg

sachets @ 1 kg

<b>10.268</b>	<b>DryFit Marinade Teriyaki</b>	<b>from 11.05 €/kg</b>
	<i>Dry Marinade and Base for Wet Marinade</i>	

Brownish dry marinade for Teriyaki QSR food and other convenience food items requiring Teriyaki flavour.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



	1 kg	14.75 €/kg
Salt, spices, sugar, soya sauce powder, modified starch, dry caramel sugar, flavour enhancer [E 621], flavouring, sesame seed, thickening agent [E 412, E 415], acidifier [E 330], honey powder.	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

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.

MOQ may apply

sachets @ 1 kg

<b>10.271</b>	<b>DryFit Marinade Tikka</b>	<b>from 8.90 €/kg</b>
	<i>Dry Marinade and Base for Wet Marinade</i>	

Red dry marinade for Chicken Tikka and other convenience food items requiring Tikka flavour.

USP:

All ingredients remain floating

The marinade adheres well to the meat.



## Overall Pricelist

<b>10.271</b>	<b>DryFit Marinade Tikka (continued)</b>	<b>from 8.90 €/kg</b>
	<i>Dry Marinade and Base for Wet Marinade</i>	

	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

Spices, salt, sugar, modified starch, yeast extract, spice extracts, thickening agent [E 412, E 415], acidifier [E 330], separating agent [E 551].

Recipes

30% DryFit Marinade

20% vegetable oil

50% cold water

Blend DryFit with oil first using a mixer or blender. Then, add the water. From this marinade, use 10% to the food product.

MOQ may apply

sachets @ 1 kg

<b>52.083</b>	<b>DryFit+ Marinade Barbecue</b>	<b>from 8.90 €/kg</b>
	<i>Dry Marinade with Glace Appeal for Meat Products</i>	

Reddish dry marinade with visible spice particles to add value to meat and food products.

USP:

DryFit+ wraps the meat like a liquid marinade. Also suitable for film packed goods.



Spices, palm oil, sugar, salt, smoke flavouring, spice extracts, separating agent [E 551].

Recipes

40 g/kg [4%] or as desired.

MOQ may apply

sachets @ 1 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

<b>84.075</b>	<b>DUNLOP® Acifort® SAFETY Gum Boot - 36 [3-1/2]</b>	<b>from 41.30 €/pcs</b>
	<i>White, Blue Sole, with Steel Cap S4 certified [3-1</i>	

Acifort boots are made from PVC, nitrile rubber and polymers creating longer lasting, more comfort.

SRC-slip resistant outsole, waterproof, chemical and oil resistant, antistatic. Best slip resistance in the industry.



## Overall Pricelist

<b>84.075</b>	<b>DUNLOP® Acifort® SAFETY Gum Boot - 36 [3-1/2]</b>	<b>from 41.30 €/pcs</b>
	<i>(Continued) Sole, with Steel Cap S4 certified [3-1</i>	

Choose from size 36 [3-1/2] to  
49 [13-1/2].

Get 10% discount for 6 pairs of the same size [= 1 carton]

Watch manufacturer's info video here:

1 pcs	45.90 €/pcs
6 pcs	41.30 €/pcs

<b>84.090</b>	<b>DUNLOP® Protomastor SAFETY Gum Boot - 36 [3-1/2]</b>	<b>from 25.90 €/pcs</b>
	<i>Black, Black Sole, with Steel Cap S4 certified</i>	

Steel Cap  
PVC rubber  
Polyester lining  
Resistant to acids, fats, greases, blood, cleaning detergents and  
other aggressive materials.  
CE Safety Certificate.



Choose from size 36 [3-1/2] to  
48 [13].

Get 10% discount for 6 pairs of the same size [= 1 carton]

Watch manufacturer's info video here:

1 pcs	28.90 €/pcs
6 pcs	25.90 €/pcs

<b>83.501</b>	<b>DUNLOP® Purofort® SAFETY Gum Boot - 36 [3-1/2]</b>	<b>from 59.90 €/pcs</b>
	<i>Blue, Blue Sole, with Steel Cap S4 certified</i>	

Made from a unique DUNLOP® material mix with millions of  
evenly distributed air pockets for maximum comfort and grip.  
Lasts 3 x longer than traditional gum boots. Exceptional insulation  
up to -20°C.



Choose from size 35/36 [3] to 49/50 [14].

Get 10% discount for 6 pairs of the same size [= 1 carton]



## Overall Pricelist

<b>83.501</b>	<b>DUNLOP® Purofort® SAFETY Gum Boot - 36 [3-1/2]</b>	<b>from 59.90 €/pcs</b>
	<del>(ContiBlue)</del> <i>White, Blue Sole, with Steel Cap S4 certified</i>	

Watch manufacturer's info video here:

1 pcs	66.90 €/pcs
6 pcs	59.90 €/pcs

<b>84.030</b>	<b>DUNLOP® Purofort® SAFETY Gum Boot - 36 [3-1/2]</b>	<b>from 59.90 €/pcs</b>
	<i>White, Blue Sole, with Steel Cap S4 certified</i>	

Made from a unique DUNLOP® material mix with millions of evenly distributed air pockets for maximum comfort and grip. Lasts 3 x longer than traditional gum boots. Exceptional insulation up to -20°C.

Choose from size 36 [3-1/2] to 49 [13-1/2].

Get 10% discount for 6 pairs of the same size [= 1 carton]

Watch manufacturer's info video here:



1 pcs	66.90 €/pcs
6 pcs	59.90 €/pcs

<b>84.015</b>	<b>DUNLOP® Work-It SAFETY Gum Boot - 36 [3-1/2]</b>	<b>from 25.90 €/pcs</b>
	<i>White, Green Sole, with Steel Cap S4 certified</i>	

Steel Cap, PVC rubber, Polyester lining. Resistant to acids, fats, greases, blood, cleaning detergents and other aggressive materials. CE Safety Certificate.

Choose from size 36 [3-1/2] to 48 [13].

Get 10% discount for 6 pairs of the same size [= 1 carton]

Watch manufacturer's info video here:



1 pcs	28.90 €/pcs
6 pcs	25.90 €/pcs

<b>10.087</b>	<b>Farmer Smoked Meat</b>	<b>from 7.95 €/kg</b>
	<i>Seasoning and ingredient for dry cured meat</i>	

## Overall Pricelist

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<b>10.087</b>	<b>Farmer Smoked Meat (continued)</b>	<b>from 7.95 €/kg</b>
	<i>Seasoning and ingredient for dry cured meat</i>	

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Flavouring and functional ingredient for safe and reliable maturing of dry [aged] hams, such as Westphalian, Black Forest. Accelerated salt penetration. Supports tenderizing process and colour development. Requires expert knowledge.



Sugar, dextrose, salt, mustard seeds, spices stabiliser - sodium-L-ascorbate [E 301].

MOQ may apply

Ham Maturing in 3 steps:

1 pre-blend 20 kg curing salt + 1 kg #10.087

2 pre-blend 6 kg curing salt + 14 kg regular salt + 65 g saltpeter + 1 kg #10.087

3 pre-blend 20 kg regular salt + 120 g saltpeter + 1 kg #10.087

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

sachets @ 1 kg

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<b>40.096</b>	<b>Fennel ground</b>	<b>from 7.90 €/kg</b>
	<i>Selected, choice quality</i>	

---

Fresh tasting fennel for bread and confectionery, soups, sauces and maritime dishes.



Fennel

Use as desired

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

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<b>40.196</b>	<b>Fennel ground</b>	<b>from 7.45 €/kg</b>
	<i>Selected, choice quality</i>	



---

Fresh tasting fennel for bread and confectionery, soups, sauces and maritime dishes.



Fennel

## Overall Pricelist

<b>40.196 Fennel ground (continued)</b>	<b>from 7.45 €/kg</b>	
<i>Selected, choice quality</i>		
	1 kg	8.05 €/kg
Use as desired.	100 kg	7.95 €/kg
MOQ may apply	200 kg	7.85 €/kg
	500 kg	7.75 €/kg
	1000 kg	7.65 €/kg
bags @ 20 kg	1500 kg	7.45 €/kg
<b>40.095 Fenugreek ground (spice)</b>	<b>from 4.45 €/kg</b>	
<i>Selected, choice quality</i>		
Exotic spice. Essential spice for all curry blends. Also suitable for local cheese and bread specialties. Important ingredient for Indian cuisine.		
Fenugreek		
use as desired		
MOQ may apply		
bags @ 25 kg		
	1 kg	5.05 €/kg
	100 kg	4.95 €/kg
	200 kg	4.85 €/kg
	500 kg	4.75 €/kg
	1000 kg	4.65 €/kg
	1500 kg	4.45 €/kg
<b>11.151 FibreMaxx EF 200</b>	<b>from 3.20 €/kg</b>	
<i>Pea fibre for food applications</i>		
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

## Overall Pricelist

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<b>11.153</b>	<b>FibreMaxx EF 60</b>	<b>from 3.20 €/kg</b>
	<i>Pea fibre for food applications</i>	

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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.



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

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

bags @ 25 kg

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<b>11.055</b>	<b>FibreMaxx WF 200</b>	<b>from 3.35 €/kg</b>
	<i>Wheat fibre texture improver 200 µm fibre length</i>	

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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

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

bags @ 15 kg

pallets @ 495 kg

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<b>11.162</b>	<b>FibreMaxx WF 300</b>	<b>from 2.90 €/kg</b>
	<i>Wheat fibre texture improver 300 µm fibre length</i>	

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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.



## Overall Pricelist

<b>11.162</b>	<b>FibreMaxx WF 300 (continued)</b>	<b>from 2.90 €/kg</b>
	<i>Wheat fibre texture improver 300 µm fibre length</i>	
		1 kg 3.40 €/kg
	Wheat fibre.	10 kg 3.40 €/kg
	GMO-free. 5 years shelf life	500 kg 3.30 €/kg
		1000 kg 3.20 €/kg
	Use according to recipe; we recommend 1-3% in sausages and meat products.	2000 kg 3.10 €/kg
	Packaging details:	5500 kg 3.00 €/kg
	pallets à 39 bags = 390 kg = MOQ	11500 kg 2.90 €/kg
	bags @ 10 kg	
	pallets @ 390 kg	
<b>11.069</b>	<b>FibreMaxx WF 90</b>	<b>from 3.50 €/kg</b>
	<i>Wheat fibre texture improver 90 µm fibre length</i>	
	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	
<b>11.054</b>	<b>FibreMaxx WKF 0030</b>	<b>from 4.40 €/kg</b>
	<i>Blend of wheat and potato fibre for food</i>	
	Blend of wheat and potato fibre. Especially suitable for meat product applications, including sausages, burgers and meat chunks. Improves texture and serves as a fat replacer.	
	Wheat fibre, potato fibre.	
	GMO-free. 2 years shelf life	



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



## Overall Pricelist

<b>11.054</b>	<b>FibreMaxx WKF 0030 (continued)</b>	<b>from 4.40 €/kg</b>
	<i>Blend of wheat and potato fibre for food</i>	
	Use according to recipe; we recommend 1-3% in sausages and meat products.	1 kg 4.90 €/kg
	Packaging details:	15 kg 4.90 €/kg
	pallets à 39 bags = 585 kg = MOQ	585 kg 4.80 €/kg
		1170 kg 4.70 €/kg
		2340 kg 4.60 €/kg
		6435 kg 4.50 €/kg
		13455 kg 4.40 €/kg
	bags @ 15 kg	
	pallets @ 585 kg	
<b>81.031</b>	<b>Finger Bandages</b>	<b>from 39.00 €/pcs</b>
	<i>5.5 m x 3 cm, red</i>	
	Elastic finger bandages, water and grease resistant. Leaves no residues. Only adheres to itself, not to the skin.	
	A must for every chef and butcher!	
	Price per box of of 10 rolls [= supply unit]	
		
		1 pcs 39.00 €/pcs
<b>81.030</b>	<b>First Aid Kit</b>	<b>from 139.00 €/pcs</b>
	<i>Specialized for Food Processing</i>	
	Complete inventory of all necessary aids to instantly attend to minor and major injuries.	
		
		1 pcs 139.00 €/pcs
<b>51.030</b>	<b>FlavoMaxx Beef</b>	<b>from 6.30 €/kg</b>
	<i>Brine flavouring, completely water-soluble</i>	
	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!	
	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	
		

## Overall Pricelist

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<b>51.030 FlavoMaxx Beef (continued)</b>	<b>from 6.30 €/kg</b>
<i>Brine flavouring, completely water-soluble</i>	

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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.

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

sachets @ 1 kg

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<b>51.027 FlavoMaxx Chicken</b>	<b>from 8.55 €/kg</b>
<i>Brine flavouring, completely water-soluble</i>	

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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.



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

sachets @ 1 kg

---

<b>51.024 FlavoMaxx Condiment</b>	<b>from 6.80 €/kg</b>
<i>Brine flavouring, completely water-soluble</i>	

---

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!



## Overall Pricelist

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<b>51.024 FlavoMaxx Condiment (continued)</b>	<b>from 6.80 €/kg</b>
<i>Brine flavouring, completely water-soluble</i>	

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Salt, dextrose, flavour enhancer ? monosodium glutamate [E 621], disodium guanylate [E 627], disodium inosinate [E 631], flavouring (HVP), spices.

MOQ may apply

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

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

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<b>10.516 FlavoMaxx Fried Chicken [Hot &amp; Spicy]</b>	<b>from 7.05 €/kg</b>
<i>Brine flavouring, completely water-soluble</i>	

---

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

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<b>55.023 Fleischwurst Classic</b>	<b>from 14.15 €/kg</b>
<i>Premium seasoning</i>	




---

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.





## Overall Pricelist

<b>55.023</b>	<b>Fleischwurst Classic (continued)</b>	<b>from 14.15 €/kg</b>
	<i>Premium seasoning</i>	
		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
	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	
<b>82.001</b>	<b>Fly Killer</b>	<b>from 96.00 €/pcs</b>
	<i>30 Watt, 80m<sup>2</sup> coverage</i>	
	Universal assembly on tables, walls, and ceilings	
	Aluminium frame	
	Tool-free changing of tubes	
	Innovative electrical grid	
	Deep drip tray for insects	
	Automatic Electricity-Stop when tray is removed	
		
		1 pcs 96.00 €/pcs
	262 x 514 x 130mm	
<b>82.002</b>	<b>Fly Killer [Replacement Tubes]</b>	<b>from 119.00 €/pcs</b>
	<i>for item # 82.001</i>	
	No tools required for changing of tubes.	
	Price per box of 25 tubes [supply unit].	
	Always compare the price of 1 tube [EUR 4.76], not the price of a supply unit.	
		
		1 pcs 119.00 €/pcs
<b>55.008</b>	<b>Frankfurter Classic</b>	<b>from 12.05 €/kg</b>
	<i>Seasoning for Frankfurters and Hot Dogs</i>	
	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.	
		

## Overall Pricelist

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<b>55.008</b>	<b>Frankfurter Classic (continued)</b>	<b>from 12.05 €/kg</b>
	<i>Seasoning for Frankfurters and Hot Dogs</i>	

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	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
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		

---

<b>12.002</b>	<b>Frankfurter Combi</b>	<b>from 9.90 €/kg</b>
	<i>Flavour &amp; Function for Sausage</i>	

---

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.



	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
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].		
Only 8.5 g/kg total recipe weight		
Recipes		
Casings		
MOQ may apply		
sachets @ 0.85 kg		

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<b>10.036</b>	<b>Frankfurter Economy</b>	<b>from 10.30 €/kg</b>
	<i>Seasoning for Frankfurter Sausage</i>	

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



## Overall Pricelist

<b>10.036</b>	<b>Frankfurter Economy (continued)</b>	<b>from 10.30 €/kg</b>
	<i>Seasoning for Frankfurter Sausage</i>	

	1 kg	13.75 €/kg
	20 kg	13.05 €/kg
Dextrose, spices, salt, yeast extract, spice extracts.	100 kg	12.35 €/kg
Recipes	200 kg	11.65 €/kg
Casings	500 kg	11.00 €/kg
	1000 kg	10.30 €/kg
5 g/kg total sausage mix.		
Use binder and colour stabilizer in addition.		
MOQ may apply		
sachets @ 1 kg		

<b>10.188</b>	<b>Frankfurter Intensive</b>	<b>from 12.35 €/kg</b>
	<i>Seasoning for Frankfurter Sausage</i>	

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.

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

<b>11.028</b>	<b>FreshKeeper Meat</b>	<b>from 7.05 €/kg</b>
	<i>universal freshkeeper for meat products</i>	

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].



## Overall Pricelist

<b>11.028</b>	<b>FreshKeeper Meat (continued)</b>	<b>from 7.05 €/kg</b>
	<i>universal freshkeeper for meat products</i>	

	1 kg	9.45 €/kg
	20 kg	8.95 €/kg
1-5 g/kg, depending on desired shelf life extension.	100 kg	8.50 €/kg
MOQ may apply	200 kg	8.00 €/kg
	500 kg	7.55 €/kg
bags @ 25 kg	1000 kg	7.05 €/kg

<b>11.046</b>	<b>FreshMaxx PL Plus [liquid]</b>	<b>from 3.30 €/kg</b>
	<i>Freshness compound for sausages and meat products</i>	

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.

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

<b>11.048</b>	<b>FreshMaxx SL Plus [liquid]</b>	<b>from 3.80 €/kg</b>
	<i>Freshness compound for sausages and meat products</i>	

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.



## Overall Pricelist

<b>11.048</b>	<b>FreshMaxx SL Plus [liquid] (continued)</b>	<b>from 3.80 €/kg</b>
	<i>Freshness compound for sausages and meat products</i>	
		1 kg 4.15 €/kg
	1.5-2%, depending on desired result.	600 kg 4.15 €/kg
	Packaging details:	1200 kg 4.05 €/kg
	pallets à 24 PE containers = 600 kg (= MOQ).	2400 kg 3.95 €/kg
	Also available in stackable, disposable IBC's of 1,300 kg content.	3600 kg 3.85 €/kg
		6600 kg 3.80 €/kg
	PE Container @ 25 kg	
<b>88.003</b>	<b>FREY Burger Head BH4 Starter Set</b>	<b>from 1,720.00 €/pcs</b>
	<i>SP #98001200</i>	
	Burger Head for semi-industrial manufacturing of burgers and minced meat. Ideal for startups and pilot plant use.	
	Starter Kit includes:	
	Basic unit BH4	
	Potation axle BH 4	
	Flange 73	
	Form D90/H17/G110	
	Standard round burger form inclusive	
	Watch manufacturer's brochure and video:	
		
		1 pcs 1,720.00 €/pcs
<b>88.030</b>	<b>FREY F-LINE F40 Vacuumfiller</b>	<b>from 35,600.00 €/pcs</b>
	<i>for Sausages, Burgers and Kebap</i>	
	Sausage stuffer, burger former and Kebap Maker in one	
	Load volume: 20-litre	
	Cylinder, piston, cover and housing completely made of stainless steel. Swinging cover and multifunctional operating bar. Movable.	
	More than 10,000 units sold in 20 years! Practically maintenance-free	
		
		1 pcs 35,600.00 €/pcs
<b>89.034</b>	<b>FREY OSCAR 20 Hydraulic Stuffer</b>	<b>from 7,200.00 €/pcs</b>
	<i>for Sausages, Burgers and Kebaps</i>	

## Overall Pricelist

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<b>89.034</b>	<b>FREY OSCAR 20 Hydraulic Stuffer (continued)</b> <i>for Sausages, Burgers and Kebaps</i>	<b>from 7,200.00 €/pcs</b>
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Sausage stuffer, burger former and Kebap Maker in one  
Load volume: 20-litre  
Cylinder, piston, cover and housing completely made of stainless steel. Swinging cover and multifunctional operating bar. Movable.



More than 10,000 units sold in 20 years! Practically maintenance-free

1 pcs      7,200.00  
                 €/pcs

Watch manufacturers brochure and video:

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<b>88.004</b>	<b>FREY OSCAR 20 Kebap-Maker 2014</b> <i>Accessory kit for Frey's Hydraulic Stuffer</i>	<b>from 450.00 €/pcs</b>
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Kebap Head for semi-industrial manufacturing of kebaps. Ideal for startups and pilot plant use.



Watch manufacturer's brochure and video:

1 pcs      450.00 €/pcs

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<b>64.500</b>	<b>FriFlex Casing red 85/500</b> <i>Stuffed (finished) diameter 92 mm</i>	<b>from 348.00 €/Meter</b>
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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.

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.

## Overall Pricelist

<b>64.500</b>	<b>FriFlex Casing red 85/500 (continued)</b>	<b>from 348.00 €/Meter</b>
	<i>Stuffed (finished) diameter 92 mm</i>	

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

<b>57.002</b>	<b>Garlic &amp; Herb</b>	<b>from 7.40 €/kg</b>
	<i>MSG-free universal marinade for meat</i>	

Universal garlic and herb marinade for BBQ-meats, making meat irresistible. Use as a base for your favourite meat sauce and salad dressing. Provides long-lasting product shine. Prevents the loss of meat juice.

Water, rape oil, iodised salt(salt, potassium iodate) , vinegar, sweet whey powder, spices , sugar, thickener - xanthan gum [E 415], spice extracts.

No added preservatives, MSG, or gluten.

100 g/kg meat [10%].

MOQ may apply

buckets @ 2.5 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

<b>52.003</b>	<b>Garlic &amp; Pepper</b>	<b>from 17.15 €/kg</b>
	<i>Seasoning &amp; Dry Marinade [with salt]</i>	

Colourful, coarse blend of whole and cracked spiced and salt to add value to meat products, fish and poultry products. Also for lamb, beef meat and roasts. Good salad dressing seasoning.

Spices, salt, spice extracts, flavour enhancer [E 621], barley malt.



## Overall Pricelist

<b>52.003</b>	<b>Garlic &amp; Pepper (continued)</b>	<b>from 17.15 €/kg</b>
	<i>Seasoning &amp; Dry Marinade [with salt]</i>	
		1 kg 22.90 €/kg
	Use as desired; we recommend 15-20 g/kg.	20 kg 21.75 €/kg
	MOQ may apply	100 kg 20.60 €/kg
		200 kg 19.45 €/kg
		500 kg 18.30 €/kg
	sachets @ 1 kg	1000 kg 17.15 €/kg
<b>58.002</b>	<b>Garlic Extra [liquid]</b>	<b>from 6.20 €/kg</b>
	<i>Highly concentrated aroma</i>	
	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	
		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
	poly-cans @ 3 kg	
<b>40.137</b>	<b>Garlic granulate 0.1-0.5 mm</b>	<b>from 4.95 €/kg</b>
	<i>fine granules [semolina], cleaned and sieved</i>	
	Standardized fine granulated garlic, approx. 0.5-1 mm, for many food products, including burgers, sausage products and other processed meat products.	
	Garlic	
	Use as desired and according to recipe.	
	MOQ may apply	
		1 kg 5.55 €/kg
		100 kg 5.45 €/kg
		200 kg 5.35 €/kg
		500 kg 5.25 €/kg
		1000 kg 5.15 €/kg
	cartons @ 25 kg	1500 kg 4.95 €/kg





## Overall Pricelist

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<b>40.087</b>	<b>Garlic granulate 0.5-1 mm</b>	<b>from 6.40 €/kg</b>
	<i>medium sized granules, cleaned and sieved</i>	

---

Standardized medium sized granulated garlic, approx. 0.5-1 mm, for many food products, including burgers, sausage products and other processed meat products.

Garlic

Use as desired and according to recipe.

MOQ may apply

cartons @ 25 kg



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

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<b>40.128</b>	<b>Garlic granulate 2-3 mm</b>	<b>from 5.95 €/kg</b>
	<i>coarse sized granules, cleaned and sieved</i>	

---

Standardized coarse granulated garlic, approx. 2-3 mm, for many food products, including burgers, sausage products and other processed meat products.

Garlic.

Use as desired.

cartons @ 25 kg



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	5.95 €/kg

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<b>40.006</b>	<b>Garlic Powder</b>	<b>from 4.80 €/kg</b>
	<i>Double cleaned and sieved</i>	

---

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

Garlic.

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



## Overall Pricelist

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<b>40.006</b>	<b>Garlic Powder (continued)</b>	<b>from 4.80 €/kg</b>
	<i>Double cleaned and sieved</i>	

---

	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
bags @ 25 kg		

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<b>11.025</b>	<b>GdL - Glucono delta-Lactone</b>	<b>from 3.80 €/kg</b>
	<i>Food Additive [E 575]</i>	

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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

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<b>57.014</b>	<b>Geneva Spiced Oil</b>	<b>from 8.90 €/kg</b>
	<i>Universal meat dressing [clear]</i>	

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Greenish marinade with lots of visible herbs and spices, including lovage, rosemary and pepper. Especially developed for lamb and beef. For grill and kitchen. Provides long-lasting product shine. Prevents the loss of meat juice.

Rape oil, spices, salt, palm fat (hardened), skimmed milk powder, anti caking agent - silica [E 551], emulsifier - acetate [E 472a].  
No added preservatives, MSG, or gluten.

100 g/kg meat [10 %].

MOQ may apply



## Overall Pricelist

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<b>57.014</b>	<b>Geneva Spiced Oil (continued)</b>	<b>from 8.90 €/kg</b>
	<i>Universal meat dressing [clear]</i>	

---

	1 kg	11.90 €/kg
buckets @ 2.5 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

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<b>40.004</b>	<b>Ginger ground</b>	<b>from 9.40 €/kg</b>
	<i>Premium Chinese Ginger</i>	

---

Selected, choice quality ginger for many food applications, including meat specialities. Especially for pâté and liver sausage.

Ginger

Use as desired  
MOQ may apply

bags @ 25 kg



1 kg	10.00 €/kg
100 kg	9.90 €/kg
200 kg	9.80 €/kg
500 kg	9.70 €/kg
1000 kg	9.60 €/kg
1500 kg	9.40 €/kg

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<b>81.043</b>	<b>Glove BlueCut Pro, Size M</b>	<b>from 12.50 €/pcs</b>
	<i>Machine washable protection glove [RH, LH]</i>	

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Glove to protect hands from injuries, made from composite fibres Brinix ABC, Polyester and Inox. Machine washable up to 85° C. Glove provides limited safety while cutting. Safe cutting results into faster work flow.

Available sizes:

S

M = standard men's size

L

XL

For left and right hand use

SPECIAL OFFER:

Get 10% discount for 20 gloves [= 1 shipping carton]



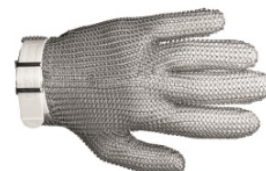
## Overall Pricelist

<b>81.043</b>	<b>Glove BlueCut Pro, Size M (continued)</b>	<b>from 12.50 €/pcs</b>
	<i>Machine washable protection glove [RH, LH]</i>	

1 pcs	13.90 €/pcs
20 pcs	12.50 €/pcs

<b>81.040</b>	<b>Glove easyfit by Niroflex® - M</b>	<b>from 89.00 €/pcs</b>
	<i>Safety Glove for right and left hand use</i>	

Niroflex® easyfit chainmail glove, 100% stainless steel, made in Germany. RH /LH use - simply turn inside-out.  
Glove provides full safety while cutting. Approved for use with mechanically operated knives/blades.



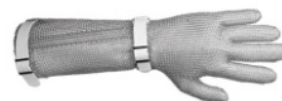
Available in different sizes - please choose  
M = standard men's size  
Also available: Safety gloves with short cuffs [75 mm] and long cuffs [190 mm] to protect against arm injuries.

1 pcs	89.00 €/pcs
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Watch manufacturer's info video here:

<b>81.039</b>	<b>Glove easyfit by Niroflex®, 190 mm Cuff, Size M</b>	<b>from 159.00 €/pcs</b>
	<i>Safety Glove for right and left hand</i>	

Niroflex® easyfit chainmail glove, 100% stainless steel, made in Germany. RH /LH use - simply turn inside-out.  
Glove provides full safety while cutting. Approved for use with mechanically operated knives/blades.



Available sizes - please specify with your order:

XS

S

M = standard men's size

L

XL

Also available: same with short cuffs [75 mm]

1 pcs	159.00 €/pcs
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Watch manufacturer's info video here:

## Overall Pricelist

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<b>81.044</b>	<b>Glove Silvernite, Size M</b>	<b>from 15.90 €/pcs</b>
	<i>Machine washable protection glove</i>	

---

Heavy duty glove to protect hands from injuries. Made from composite materials Polyethylene, Polyester and stainless steel. Glove provides limited safety while cutting. Safe cutting results into faster work flow.



Available sizes:

XS

S

M = standard men's size

L

XL

XXL

For left and right hand use

SPECIAL OFFER:

Get 10% discount for 20 units [= 1 shipping carton]

1 pcs	17.90 €/pcs
20 pcs	15.90 €/pcs

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<b>85.044</b>	<b>Glove ThermaStat [white] - 7 [M]</b>	<b>from 4.40 €/pcs</b>
	<i>expandable, lightweight glove</i>	

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Thermal glove, up to -10 °C permanent protection (-30 °C short term). Also usable as an inner glove for meat cutting. Especially developed for contact with food. Improved temperature isolation owing to hollow fibres.



Available sizes - please choose:

7 (M), 215 mm

9 (L), 235 mm

10% discount for 144 pairs of the same size [= 1 carton]

1 pcs	4.90 €/pcs
144 pcs	4.40 €/pcs

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<b>81.042</b>	<b>Glove Tightener</b>	<b>from 17.90 €/pcs</b>
	<i>Use with Stainless Steel Safety Gloves</i>	

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One size fits all Safety Gloves

Glove tightener provides full finger flexibility while cutting.

Price per sachet of 100 pieces

SPECIAL OFFER:

Get 10% discount for 30 x 100 glove tighteners [= 1 shipping carton]



## Overall Pricelist

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<b>81.042</b>	<b>Glove Tightener (continued)</b>	<b>from 17.90 €/pcs</b>
	<i>Use with Stainless Steel Safety Gloves</i>	

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1 pcs	19.90 €/pcs
30 pcs	17.90 €/pcs

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<b>81.070</b>	<b>Grillsausage Slicer</b>	<b>from 219.00 €/pcs</b>
	<i>stainless steel manual sausage cutter</i>	

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Heavy duty manual sausage cutter for grill sausage and other street food, such as Bratwurst, Currywurst, Hot Dogs and others.

Thickness of sausage slice: 17 mm  
 Number of sausage slices: 14  
 Working width: 250 mm  
 Dimensions (L x W x H): 300 x 170 x 200 mm



1 pcs	219.00 €/pcs
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<b>81.052</b>	<b>Grinding Belt 50/1000 K 120 Wet Band</b>	<b>from 49.50 €/pcs</b>
	<i>for DICK Belt Grinder SM-140</i>	

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Water-proof grinding belt (sand paper). Tightly set granules on cotton surface. Especially suitable for surface grinding of knives

Price per carton of 25 belts [supply unit].  
 Always compare the price of 1 blade, not the price of a supply unit.



1 pcs	49.50 €/pcs
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Watch manufacturer's info video here:

boxes @ 25 pcs

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<b>81.053</b>	<b>Grinding Belt 55/1020 K 120 Dry Band</b>	<b>from 49.50 €/pcs</b>
	<i>for DICK Belt Grinder SM-100</i>	

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High quality grinding belt (sand paper).

Price per carton of 25 belts [supply unit].  
 Always compare the price of 1 blade, not the price of a supply unit.



Watch manufacturer's info video here:

## Overall Pricelist

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<b>81.053</b>	<b>Grinding Belt 55/1020 K 120 Dry Band (continued)</b>	<b>from 49.50 €/pcs</b>
	<i>for DICK Belt Grinder SM-100</i>	

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1 pcs 49.50 €/pcs

boxes @ 25 belts

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<b>52.056</b>	<b>Gyros [MSG-free]</b>	<b>from 8.55 €/kg</b>
	<i>Seasoning &amp; Dry Marinade [with salt]</i>	

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Spices, salt, dextrose, sugar, rapeseed oil.

Use as desired; we recommend 15-20 g/kg.  
MOQ may apply

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

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<b>86.001</b>	<b>Hair Bonnets [blue]</b>	<b>from 29.00 €/pcs</b>
	<i>Latex-free, Size M</i>	

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Comfortable fit  
Blue colour for distinction to food products  
Approx. 48 x 52 cm

Price per box of 1,000 pcs, sub-packed in 10 dispensers of 100 each.

Always compare the price per 1,000 units, not the price per shipping unit.



1 pcs 29.00 €/pcs

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<b>10.301</b>	<b>Herbs de Provence</b>	<b>from 15.65 €/kg</b>
	<i>Authentic French Blend of Herbs</i>	

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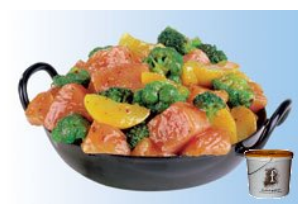
The authentic French blend of herbs for many meat, vegetable and salad applications. Contains precious lovage. The ultimate seasoning for lamb!

Rosemary, thyme, basil, marjoram, parsley, savory, oregano, chervil, lovage.



## Overall Pricelist

<b>10.301</b>	<b>Herbs de Provence (continued)</b>	<b>from 15.65 €/kg</b>
	<i>Authentic French Blend of Herbs</i>	
		1 kg 20.90 €/kg
	Use as desired.	20 kg 19.85 €/kg
	MOQ may apply	100 kg 18.80 €/kg
		200 kg 17.75 €/kg
		500 kg 16.70 €/kg
	sachets @ 0.4 kg	1000 kg 15.65 €/kg
<b>57.064</b>	<b>Honey-Turkey Spiced Oil</b>	<b>from 8.90 €/kg</b>
	<i>Meat dressing for poultry [clear]</i>	
	Sweet marinade for chicken and turkey. Use to marinade all poultry meats. The unique honey-flavour profile brings out the best of your barbecue meats. Provides long-lasting product shine. Prevents the loss of meat juice.	
	Rape oil, raw cane sugar, salt, spices, palm fat (hardened), honey, dextrose, natural flavouring, anti caking agent - silica [E 551], emulsifier - acetate [E 472a].	
	No added preservatives, MSG, or gluten.	
	100 g/kg meat [10%].	
	Non Halal suitable.	
	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
	buckets @ 2.5 kg	
<b>82.013</b>	<b>Hose HOT EASYCLEAN 40 m, 3/4 inch</b>	<b>from 290.00 €/pcs</b>
	<i>for high temperatures up to 95 °C</i>	
	Special hose for carriage of liquid and fatty foods. Durable against fats from animal and plant origin. FDA approved. Made in Italy.	
	Temperature range: -20 to +95 °C.	
	Operating pressure: 10 bar	
	Bursting pressure: 30 bar	
	Bending radius: 115 mm	
		1 pcs 290.00 €/pcs
<b>82.015</b>	<b>Hose Pipe Rewinder with 15 m Hose, 1/2 inch</b>	<b>from 1,060.00 €/pcs</b>
	<i>Automatic Hose Pipe Rewinder Cleanmaster HR KS</i>	





## Overall Pricelist

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<b>82.015</b>	<b>Hose Pipe Rewinder with 15 m Hose, 1/2 inch (continued)</b>	<b>from 1,060.00 €/pcs</b>
	<i>Automatic Hose Pipe Rewinder Cleanmaster HR KS</i>	

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Automatic hose revider with 15 m hose 3/4 inch, with spring driven return. Classic open construction incl. swivel joint, rotating wall bracket and hose stopping device. PVC drum and stainless steel drum support.



Temperature range: up to +130 °C. Operating pressure: max 100 bar

1 pcs      1,060.00  
                 €/pcs

Hose connection: galvanised jacket screw 1/2 inch

Throughput rate: max. 62 l/min

Designed for cleaning in food processing operations.

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<b>82.012</b>	<b>Hose Pipe Rewinder with 20 m Hose, 3/4 inch</b>	<b>from 2,120.00 €/pcs</b>
	<i>Automatic Hose Pipe Rewinder, stainless steel</i>	

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Automatic hose revider with 20 m hose 3/4 inch, with spring driven return. Classic open construction incl. swivel joint, rotating wall bracket and hose stopping device.



Temperature range: -15 to +60 °C.

Operating pressure: 18 bar

1 pcs      2,120.00  
                 €/pcs

Hose connection: stainless steel jacket screw 3/4 inch

Hose: 20 m potable water hose 13 x 3,25 mm

Designed for cleaning in food processing operations. The hose is lightproof, UV resistant, abrasion-proof, durable against common cleaning detergents and traversable.

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<b>82.011</b>	<b>Hose Pipe Rewinder with 30 m Hose, 3/4 inch</b>	<b>from 2,720.00 €/pcs</b>
	<i>Automatic Hose Pipe Rewinder, stainless steel</i>	

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Automatic hose revider with 30 m hose 3/4 inch, with spring driven return. Classic open construction incl. swivel joint, rotating wall bracket and hose stopping device.



## Overall Pricelist

<b>82.011</b>	<b>Hose Pipe Rewinder with 30 m Hose, 3/4 inch (continued)</b>	<b>from 2,720.00 €/pcs</b>
	<i>Automatic Hose Pipe Rewinder, stainless steel</i>	

1 pcs 2,720.00  
€/pcs

Temperature range: -15 to +60 °C.

Operating pressure: 18 bar

Hose connection: stainless steel jacket screw 3/4 inch

Hose: 30 m potable water hose 19 x 3,25 mm

Designed for cleaning in food processing operations. The hose is lightproof, UV resistant, abrasion-proof, durable against common cleaning detergents and traversable.

<b>82.014</b>	<b>Hose Support, stainless steel, brush-finished</b>	<b>from 59.00 €/pcs</b>
	<i>with 3 mounting holes and brush hook</i>	

Simple, easy to mount hose support for wall assembly, with 3 holes and a hook to hang up a spray gun or a cleaning brush. Made in Germany.

Support depth: 150 mm

Size front side, rectangle: 25 x 14.5 x 16 cm (L x H x T)

Size wall side, triangle: 37 x 37 x 32 cm (top edge x wing x hight)



1 pcs 59.00 €/pcs

<b>82.016</b>	<b>Hose Trolley with 20 m Hose, 1/2 inch</b>	<b>from 1,290.00 €/pcs</b>
	<i>inclusive Spray Gun, all stainless steel</i>	

Hose trolley with 20 m hose 1/2 inch and water spray gun.

Temperature range: -15 to +60 °C.

Operating pressure: 20 bar

Bursting pressure: 40 bar

Bending radius: 90 mm



Hose: 20 m potable water hose 13 x 3,25 mm






Designed for cleaning in food processing operations. The hose is lightproof, UV resistant, abrasion-proof, durable against common cleaning detergents and traversable.

Also available without hose and spray gun at EUR 720.00.

## Overall Pricelist

82.016	<b>Hose Trolley with 20 m Hose, 1/2 inch (continued)</b> <i>inclusive Spray Gun, all stainless steel</i>	from 1,290.00 €/pcs													
		1 pcs	1,290.00 €/pcs												
10.044	<b>Hot Seasoning</b> <i>Additional seasoning to boost heat</i>	from 13.40 €/kg													
	<p>Tastefully balanced seasoning to add heat to all food products requiring extra heat to (seasoned) meat products and ethnic foods.</p> <p>Use in addition to the regular seasoning.</p> <p>Spices, dextrose, sugar, salt, flavour enhancer - monosodium glutamate [E 621], spice extracts.</p> <p>MOQ may apply</p> <p>Use carefully according to desired heat level.</p> <p>Usage recommendation: 2-3 g/kg for spicy sausage / Frankfurters 5 g/kg for spicy burgers and QSR meats MOQ may apply</p> <p>sachets @ 1 kg</p>		<table><tr><td>1 kg</td><td>17.90 €/kg</td></tr><tr><td>20 kg</td><td>17.00 €/kg</td></tr><tr><td>100 kg</td><td>16.10 €/kg</td></tr><tr><td>200 kg</td><td>15.20 €/kg</td></tr><tr><td>500 kg</td><td>14.30 €/kg</td></tr><tr><td>1000 kg</td><td>13.40 €/kg</td></tr></table>	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
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														
87.051	<b>Hydro Star Meat Paper Sheets - 190 x 280 mm</b> <i>black [60 g/m²]</i>	from 37.00 €/carton													
	<p>Quality paper sheets for meat wrapping. Breathe-active, preserves the natural meat colour, keeps meat longer fresh and appealing. Sales supporting presentation at POS.</p> <p>Available in 3 different sizes - please choose</p> <p>Also available in reelform - please inquire.</p> <p>Price per carton of 1,000 sheets</p> <p>Get 10% discount for 5 cartons of the same size</p>		<table><tr><td>1 carton</td><td>41.50</td></tr><tr><td>5 carton</td><td>€/carton 37.00 €/carton</td></tr></table>	1 carton	41.50	5 carton	€/carton 37.00 €/carton								
1 carton	41.50														
5 carton	€/carton 37.00 €/carton														
89.056	<b>INTERVAC Vacuum Packaging Machine INV 25/25</b> <i>Double Chamber Vacuum Machine on Wheels</i>	from 20,270.00 €/pcs													

## Overall Pricelist

<b>89.056</b>	<b>INTERVAC Vacuum Packaging Machine INV 25/25</b> <i>(continued) Chamber Vacuum Machine on Wheels</i>	<b>from 20,270.00 €/pcs</b>
<p>Double-chamber vacuum machine for professional use and high output. Robust construction - with stainless steel wheels for maximum production flexibility.</p> <p>Please refer to INTERVAC's video and brochure for details of this machine:</p>		 <p>1 pcs      20,270.00 €/pcs</p>
<b>52.029</b>	<b>Italian Herbs</b> <i>Authentic Italian Herbs</i>	<b>from 17.15 €/kg</b>
<p>Blend of Mediterranean herbs. Use in salads, sauces, pizza and pasta dishes.</p> <p>Herbs (oregano, basil, thyme, rosemary, marjoram, sage).</p> <p>Use as desired. MOQ may apply</p> <p>sachets @ 1 kg</p>		 <p>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</p>
<b>52.051</b>	<b>Kebab Seasoning</b> <i>Spice blend for Kebap and Doner Kebap</i>	<b>from 10.65 €/kg</b>
<p>Seasoning with salt for the authentic kebab meats, for lamb and poultry cuts. Use to add value to all meat products.</p> <p>Spices, salt, dextrose, flavour enhancer [E 621].Recipes</p> <p>Use as desired; we recommend 10 g/kg. MOQ may apply</p> <p>sachets @ 1 kg</p>		 <p>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</p>
<b>81.003</b>	<b>Knife Disinfection Cabinet</b> <i>for 20 knives, UV sterilization cabinet</i>	<b>from 430.00 €/pcs</b>

## Overall Pricelist

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<b>81.003</b>	<b>Knife Disinfection Cabinet (continued)</b>	<b>from 430.00 €/pcs</b>
	<i>for 20 knives, UV sterilization cabinet</i>	

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UV disinfection cabinet with stainless steel basket. The operating cycle (90-120 minutes) can easily be monitored through a blue beam around the timer. Opening of the milky glass door interrupts the system automatically. Made in France.



Current: 230 V single phase, 50 Hz

1 pcs

430.00 €/pcs

Capacity: 18 kW

Weight: 10.5 kg

UV tube: 1 x 15 W with extended life (8,000 hours) and simultaneously reduced electric power consumption.

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<b>81.004</b>	<b>Knife Disinfection Cabinet - Replacement Tube</b>	<b>from 39.00 €/pcs</b>
	<i>recommended for item # 81.003</i>	

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No tools required for changing of tubes



1 pcs

39.00 €/pcs

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<b>89.068</b>	<b>Knife Robocut H 7000 by Potis</b>	<b>from 530.00 €/pcs</b>
	<i>Rotating Knife for Doner, Gyros, Shawarma &amp; Co.</i>	

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Electric rotating knife for professional cutting of Gyros, Doner Kebap, Shawarma & Co.

Cutting capacity up to 60 kg per day

Fully automatic washing programme

Functional, ergonomic design. Waterproof



Nominal speed: 7,000 rpm

Power: 120 W

Handset weight: 900 g

Cutting depth: 0-10 mm, continuously adjustable

Each unit supplied includes

spare knife

sharpening tool




grease for moving

## Overall Pricelist





<b>89.068</b>	<b>Knife Robocut H 7000 by Potis (continued)</b>	<b>from 530.00 €/pcs</b>
	<i>Rotating Knife for Doner, Gyros, Shawarma &amp; Co.</i>	
		1 pcs 530.00 €/pcs
	12 months parts warranty	
	Available Systems	
	Robocut H 7000 for 60 kg daily capacity	
	Robocut H 8000 for 90 kg daily capacity	
	Robocut R 9000 for 200 kg daily capacity	
<b>89.066</b>	<b>Knife Robocut H 8000 by Potis</b>	<b>from 729.00 €/pcs</b>
	<i>Rotating Knife for Doner, Gyros, Shawarma &amp; Co.</i>	
	Electric rotating knife for professional cutting of Gyros, Doner Kebap, Shawarma & Co.	
	Cutting capacity up to 90 kg per day	
	Fully automatic washing programme	
	Functional, ergonomic design. Waterproof	
		1 pcs 729.00 €/pcs
	Nominal speed: 7,000 rpm	
	Power: 200 W	
	Handset weight: 910 g	
	Cutting depth: 0-10 mm, continuously adjustable	
	Each unit supplied includes	
	spare knife	
	sharpening tool	
	grease for moving	
	12 months parts warranty	
	Available Systems	
	Robocut H 7000 for 60 kg daily capacity	
	Robocut H 8000 for 90 kg daily capacity	
	Robocut R 9000 for 200 kg daily capacity	
<b>89.004</b>	<b>Knife Sharpener DICKORON® Classic by DICK</b>	<b>from 79.00 €/pcs</b>
	<i>30 cm, oval, red, classic surface</i>	



## Overall Pricelist

89.004	<b>Knife Sharpener DICKORON® Classic by DICK (continued)</b> <i>30 cm, oval, red, classic surface</i>	from 79.00 €/pcs	
<p>DICK premium knife sharpener with classic surface Saphire finish, latest hardness technologies provide wear resistant surface and break proof core.</p> <p>SPECIAL OFFER: Get 10% discount for 6 knife sharpeners [= 1 box].</p> <p>Watch manufacturer's info video here:</p>			
		1 pcs	95.00 €/pcs
		6 pcs	79.00 €/pcs
<hr/>			
89.005	<b>Knife Sharpener DICKORON® polish by DICK</b> <i>30 cm, oval, blue, polished surface</i>	from 69.00 €/pcs	
<p>DICK premium knife sharpener with polished surface Saphire finish, latest hardness technologies provides wear resistant surface and break proof core</p> <p>SPECIAL OFFER: Get 10% discount for 6 knife sharpeners [= 1 box].</p> <p>Watch manufacturer's info video here:</p>			
		1 pcs	86.35 €/pcs
		6 pcs	69.00 €/pcs
<hr/>			
89.002	<b>Knife Sharpener EZ-SHARP by GIESSER</b> <i>Sharpening &amp; polishing in one - easy &amp; safe to use</i>	from 109.00 €/pcs	
<p>Knife always sharpens in the perfect angle thanks to automatic guidance. Can be firmly assembled to a working table, or use as hand-held. Easy assembling. Safe usage</p>			
		1 pcs	109.00 €/pcs
<hr/>			
89.003	<b>Knife Sharpener Rapid Steel by DICK</b> <i>Sharpening &amp; polishing in one - easy &amp; safe to use</i>	from 69.00 €/pcs	

## Overall Pricelist

<b>89.003</b>	<b>Knife Sharpener Rapid Steel by DICK (continued)</b> <i>Sharpening &amp; polishing in one - easy &amp; safe to use</i>	<b>from 69.00 €/pcs</b>
	<p>Knife Sharpener that even sharpens dull knives</p> <p>Solid construction without sensitive springs</p> <p>Wear resistant, super firm special coating</p> <p>Simple, easy usage</p> <p>Easy exchange of sharpening rods, simple to attach</p> <p>Watch manufacturer's info video here:</p>	 <p>1 pcs      69.00 €/pcs</p>
<b>81.002</b>	<b>Knife-Hygiene-Box 10</b> <i>For 10 Knives, 2 Knife Sharpeners, 1 Safety Glove</i>	<b>from 109.00 €/pcs</b>
	<p>Stainless steel knife box for fast and continuous meat cutting, holding up to 10 knives. Separate compartment for knife sharpeners and safety glove.</p> <p>E-Z washing of knives inside the box.</p> <p>SPECIAL OFFER: Get 10% discount for 5 units [= 1 shipping carton]</p>	 <p>1 pcs      119.00 €/pcs 5 pcs      109.00 €/pcs</p>
<b>81.001</b>	<b>Knife-Hygiene-Box 4</b> <i>For 4 Knives, 2 Knife Sharpeners, 1 Safety Glove</i>	<b>from 85.00 €/pcs</b>
	<p>Stainless steel knife box for fast and continuous meat cutting, holding up to 4 knives. Separate compartment for knife sharpeners and safety glove.</p> <p>E-Z washing of knives inside the box.</p> <p>SPECIAL OFFER: Get 5% discount for 5 units [= 1 shipping carton]</p>	 <p>1 pcs      95.00 €/pcs 5 pcs      85.00 €/pcs</p>
<b>11.251</b>	<b>KoloMaxx FM</b> <i>Natural colouring for meat products</i>	<b>from 28.10 €/kg</b>
	<p>Natural colouring agent for sausages and meat products, especially dry (fermented) sausage, fresh sausage, minced meat and other uncooked products. Improves colour naturally.</p> <p>Natural Carmin substitute.</p>	



## Overall Pricelist

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<b>11.251 KoloMaxx FM (continued)</b>	<b>from 28.10 €/kg</b>
<i>Natural colouring for meat products</i>	

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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

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<b>52.036 Lemon &amp; Pepper [coarse]</b>	<b>from 10.65 €/kg</b>
<i>Seasoning &amp; Dry Marinade [with salt]</i>	

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Coarse, colourful blend of whole and cracked spices and coarse salt to add value to meat, fish and poultry products. The classic seasoning for Carpaccio from beef or salmon. Also suitable for outside decoration.



Salt, spices (mustard), hydrolysed vegetable protein - HVP (from soya), lemon fruit powder, acidifier ? citric acid [E 330], flavouring, sunflower oil, separating agent [E 551].

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

Like pepper: 10-20 g/kg [1-2 %] food product or use as desired.

MOQ may apply

sachets @ 1 kg

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<b>55.039 Liver Pâté Classic, fine CL</b>	<b>from 10.65 €/kg</b>
<i>Premium Clean-Label Seasoning for Liver Sausage</i>	

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



## Overall Pricelist

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

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	1 kg	14.25 €/kg
	20 kg	13.50 €/kg
	100 kg	12.80 €/kg
	200 kg	12.10 €/kg
7 g/kg	500 kg	11.40 €/kg
MOQ may apply	1000 kg	10.65 €/kg
sachets @ 1 kg		

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<b>43.060</b>	<b>Mace</b>	<b>from 40.00 €/kg</b>
	<i>ground</i>	

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Premium quality mace for various types of dishes, including soups, bakery products and sausages. Mace is the outer shell of the nutmeg.

Mace.

Use as desired, but economically. For sausages, we recommend 0.5-1 g/kg total recipe, besides other spices.  
Also available in 25 kg bags.  
Saving: ? 3.00/kg

sachets @ 1 kg



1 kg	40.60 €/kg
100 kg	40.50 €/kg
200 kg	40.40 €/kg
500 kg	40.30 €/kg
1000 kg	40.20 €/kg
1500 kg	40.00 €/kg

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<b>40.060</b>	<b>Mace ground [Nutmeg seed]</b>	<b>from 31.60 €/kg</b>
	<i>Selected premium quality</i>	

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Premium quality mace for various types of dishes, including soups, bakery products and sausages. Mace is the outer shell of the nutmeg.

Mace

Use as desired, but economically. For sausages, we recommend 0.5-1 g/kg total recipe, besides other spices.  
Also available in 1 kg sachets. Add ? 3.00/kg.  
MOQ may apply



## Overall Pricelist

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<b>40.060</b>	<b>Mace ground [Nutmeg seed] (continued)</b>	<b>from 31.60 €/kg</b>
	<i>Selected premium quality</i>	

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	1 kg	32.20 €/kg
	100 kg	32.10 €/kg
	200 kg	32.00 €/kg
	500 kg	31.90 €/kg
	1000 kg	31.80 €/kg
bags @ 25 kg	1500 kg	31.60 €/kg

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<b>72.101</b>	<b>MADO MEW 710 Manual Mincer</b>	<b>from 2,695.00 €/pcs</b>
	<i>For Professional Mincing</i>	

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Powerful manual mincer with a theoretical capacity of 150 kg per hour. Cutting set made by Unger.

Please refer to MADO's video and brochure for details of this machine:



1 pcs      2,695.00  
€/pcs

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<b>72.106</b>	<b>MADO MEW 718 Manual Mincer</b>	<b>from 10,685.00 €/pcs</b>
	<i>For Professional Mincing</i>	

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Powerful manual mincer with a theoretical capacity of 1,000 kg per hour. Cutting set made by Unger.

Please refer to MADO's video and brochure for details of this machine:



1 pcs      10,685.00  
€/pcs

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<b>72.121</b>	<b>MADO MEW 721 Automatic Mincer</b>	<b>from 19,535.00 €/pcs</b>
	<i>For Professional Mincing</i>	

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Powerful automatic mincer with a theoretical capacity of 1,200 kg per hour. Cutting set made by Unger.

Please refer to MADO's video and brochure for details of this machine:



## Overall Pricelist

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<b>72.121</b>	<b>MADO MEW 721 Automatic Mincer (continued)</b>	<b>from 19,535.00 €/pcs</b>
	<i>For Professional Mincing</i>	

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1 pcs      19,535.00  
€/pcs

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<b>72.102</b>	<b>MADO MEW 713 Manual Mincer</b>	<b>from 3,830.00 €/pcs</b>
	<i>For Professional Mincing</i>	

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Powerful manual mincer with a theoretical capacity of 400 kg per hour. Cutting set made by Unger.

Please refer to MADO's video and brochure for details of this machine:



1 pcs      3,830.00  
€/pcs

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<b>72.109</b>	<b>MADO MEW 717 Manual Mincer</b>	<b>from 6,300.00 €/pcs</b>
	<i>For Professional Mincing / Desk version</i>	

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Powerful manual mincer with a theoretical capacity of 1,000 kg per hour. Cutting set made by Unger.

Please refer to MADO's video and brochure for details of this machine:



1 pcs      6,300.00  
€/pcs

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<b>72.201</b>	<b>MADO MNS 630 D Sharpening Machine</b>	<b>from 1,500.00 €/pcs</b>
	<i>For Professional Sharpening</i>	

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State-of-the-art sharpening machine. 0.55 kW powerful motor.

Please refer to MADO's video and brochure for details of this machine:



1 pcs      1,500.00  
€/pcs

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<b>72.005</b>	<b>MADO MSK 760 H-II Table Top Bowl Cutter 35 l</b>	<b>from 27,950.00 €/pcs</b>
	<i>For Professional Cutting &amp; Emulsifying</i>	

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Powerful bowl cutter with 35 l bowl capacity, 2 speed levels, 3.2 / 11.0 kW powerful motor, 4-piece knife set. Table-top or with (optional) supporting trolley.



## Overall Pricelist

<b>72.005</b>	<b>MADO MSK 760 H-II Table Top Bowl Cutter 35 l (continued)</b>	<b>from 27,950.00 €/pcs</b>
	<i>For Professional Cutting &amp; Emulsifying</i>	

1 pcs 27,950.00  
€/pcs

Please refer to MADO's video and brochure for details of this machine:

<b>72.001</b>	<b>MADO MTK 661 Table Top Bowl Cutter 13 l</b>	<b>from 10,725.00 €/pcs</b>
	<i>For Professional Cutting &amp; Emulsifying</i>	

Powerful bowl cutter with 13 l bowl capacity, 1.7 / 2.2 kW powerful motor, 3-piece knife set. Table-top or with (optional) supporting trolley.

Please refer to MADO's video and brochure for details of this machine:



1 pcs 10,725.00  
€/pcs

<b>72.004</b>	<b>MADO MTK 662 Table Top Bowl Cutter 20 l</b>	<b>from 14,395.00 €/pcs</b>
	<i>For Professional Cutting &amp; Emulsifying</i>	

Powerful bowl cutter with 20 l bowl capacity, 3.2 / 4.0 kW powerful motor, 4-piece knife set. Table-top or with (optional) supporting trolley.

Please refer to MADO's video and brochure for details of this machine:



1 pcs 14,395.00  
€/pcs

<b>40.053</b>	<b>Marjoram, rubbed</b>	<b>from 5.90 €/kg</b>
	<i>Choice quality (stemless)</i>	

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



## Overall Pricelist

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<b>40.053</b>	<b>Marjoram, rubbed (continued)</b>	<b>from 5.90 €/kg</b>
	<i>Choice quality (stemless)</i>	

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	1 kg	6.50 €/kg
Use as desired - use up to 5 g/kg in sausage.	100 kg	6.40 €/kg
MOQ may apply	200 kg	6.30 €/kg
	500 kg	6.20 €/kg
	1000 kg	6.10 €/kg
bags @ 20 kg	1500 kg	5.90 €/kg

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<b>10.395</b>	<b>MDM Neutralizer [Flavour Concentrate]</b>	<b>from 8.90 €/kg</b>
	<i>To reduce unwanted flavour and odour</i>	

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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

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<b>87.010</b>	<b>Meat Loaf Mould, aluminium, disposable</b>	<b>from 195.00 €/pcs</b>
	<i>for 500 g of product</i>	

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with anti-stick coating. Holds 1/2 kg of meat loaf.

Price per carton of 1,500 moulds, packed in 15 boxes of 100 each. To compare, always compare the price per 1,000 units, not the price per shipping unit.

Also available in many other sizes - please inquire.



1 pcs	195.00 €/pcs
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<b>81.020</b>	<b>Meatbox E2 - red</b>	<b>from 8.90 €/pcs</b>
	<i>600 x 400 x 200 mm</i>	

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Meatbox for universal use, robust, stackable, easy to clean. Material: HDPE (high-density polyethylene).

Resistant to chemicals, oils and grease.

Good for use between -40 °C and +60 °C.



## Overall Pricelist

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<b>81.020</b>	<b>Meatbox E2 - red (continued)</b>	<b>from 8.90 €/pcs</b>
	<i>600 x 400 x 200 mm</i>	

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Purchase a full pallet [50 boxes] of any colour and receive 10% discount.

Choose between these colours:

red, blue, yellow, black, white, green

1 pcs 9.90 €/pcs

50 pcs 8.90 €/pcs

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<b>81.018</b>	<b>Meatbox E3 red - red</b>	<b>from 19.35 €/pcs</b>
	<i>600 x 400 x 300 mm</i>	

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Meatbox for universal use, robust, stackable, easy to clean. Material: HDPE (high-density polyethylene).

Resistant to chemicals, oils and grease.

Good for use between -40 °C and +60 °C.



Purchase a full pallet [28 boxes] of any colour and receive 10% discount.

Choose between these colours:

red, blue, white

1 pcs 21.50 €/pcs

28 pcs 19.35 €/pcs

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<b>81.026</b>	<b>Meatbox Lid [Hardcover] - red</b>	<b>from 6.90 €/pcs</b>
	<i>for E1, E2 and E3 Meat Boxes</i>	

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Hard-Cover lid for meat boxes, 600 x 400 mm.

Resistant to chemicals, oils and grease.

Good for use between -40°C and +60°C.

Easy to clean.



Purchase a full carton [85 lids] of the same colour and receive 10% discount.

Available colours:

red, blue.

1 pcs 7.90 €/pcs

85 pcs 6.90 €/pcs

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<b>81.028</b>	<b>Meatbox Lid [Softcover - 35µ plastic film]</b>	<b>from 98.00 €/pcs</b>
	<i>for E1, E2 and E3 Meat Boxes</i>	

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Soft-cover film for meat boxes, 600 x 360 x 300 mm. 35 micron plastic film thickness.

Price per box of 1,000 pcs



## Overall Pricelist

<b>81.028</b>	<b>Meatbox Lid [Softcover - 35µ plastic film] (continued)</b>	<b>from 98.00 €/pcs</b>
	<i>for E1, E2 and E3 Meat Boxes</i>	

1 pcs 98.00 €/pcs

<b>50.003</b>	<b>Meister Fixrot</b>	<b>from 9.45 €/kg</b>
	<i>Colour development agent for sausages and salmon</i>	

Premium colour development agent for sausages and cured meat 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 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

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

<b>51.001</b>	<b>Meister Glutafix</b>	<b>from 7.40 €/kg</b>
	<i>Flavour enhancer for food</i>	

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



## Overall Pricelist

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<b>51.001 Meister Glutafix (continued)</b>	<b>from 7.40 €/kg</b>
<i>Flavour enhancer for food</i>	

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	1 kg	9.90 €/kg
sachets @ 1 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

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<b>11.031 Meister Kut 88</b>	<b>from 3.00 €/kg</b>
<i>Sausage and meat phosphate pH 8.8</i>	

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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

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<b>50.018 Meister Kut NC</b>	<b>from 11.40 €/kg</b>
<i>Sausage and meat phosphate</i>	

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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



## Overall Pricelist

<b>50.018 Meister Kut NC (continued)</b>	<b>from 11.40 €/kg</b>
<i>Sausage and meat phosphate</i>	

	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
bags @ 10 kg		

<b>50.011 Meister KutMaxx</b>	<b>from 9.05 €/kg</b>
<i>Sausage binder and colour stabilizer</i>	

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

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

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



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

<b>11.010 Meister Lak 95</b>	<b>from 6.05 €/kg</b>
<i>Brine stabilizing poly phosphate pH 9.5</i>	

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% P<sub>2</sub>O<sub>5</sub> content.



Packaging details:

pallets à 40 bags = 1,000 kg

MOQ may apply



## Overall Pricelist

<b>11.010 Meister Lak 95 (continued)</b>	<b>from 6.05 €/kg</b>	
<i>Brine stabilizing poly phosphate pH 9.5</i>		
	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		
<b>81.010 Melamine Plate black</b>	<b>from 19.90 €/pcs</b>	
<i>420 x 280 cm</i>		
Heat resistant up to 120 °C, freezer-stable up to -50 °C, dish washer safe, scratch-proof, break resistant, odour and flavour neutral, resistant against common detergents, food suitable		
Microwave-stable for de-frosting and short-time heating - NOT suitable for permanent use in microwave ovens. 5 plates = supply unit [MOQ] Other sizes and shapes are available - please inquire!		
		
	1 pcs	19.90 €/pcs
<b>55.053 Merguez Classic</b>	<b>from 9.90 €/kg</b>	
<i>Seasoning for Spicy Grill Sausage French Style</i>		
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.		
Iodated salt (salt, potassium iodate), dextrose, spices, antioxidant [E 316], spice extracts. Use binder in addition, if desired.		
35 g/kg [3.5%] total recipe weight Recipes Collagen 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

## Overall Pricelist

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<b>10.401</b>	<b>Mesquite</b>	<b>from 7.40 €/kg</b>
	<i>Dry marinade for value-added meats</i>	

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Convenient decor seasoning [dry marinade] with salt for exotic meat products, barbecue meats, steaks, burgers and other added value meats. For all meat types including poultry.

Salt, dextrose, spices, hydrolysed vegetable protein (HVP), dry glucose syrup, flavourings, caramel sugar syrup, maltodextrin.

20 g/kg [2%] or use as desired.

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

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<b>55.049</b>	<b>Mortadella Arabic</b>	<b>from 7.40 €/kg</b>
	<i>Premium Seasoning for Mortadella [MSG-free]</i>	

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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

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

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<b>55.043</b>	<b>Mortadella Classic CL</b>	<b>from 10.65 €/kg</b>
	<i>Clean Label Premium Seasoning for Sausage</i>	

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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



## Overall Pricelist

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<b>55.043</b>	<b>Mortadella Classic CL (continued)</b>	<b>from 10.65 €/kg</b>
	<i>Clean Label Premium Seasoning for Sausage</i>	

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	1 kg	14.25 €/kg
5 g/kg for premium recipes	20 kg	13.50 €/kg
6-7 g/kg for premium poultry based recipes	100 kg	12.80 €/kg
This rate may be increased if non-meat proteins, starches and other filling agents are used.	200 kg	12.10 €/kg
MOQ may apply	500 kg	11.40 €/kg
	1000 kg	10.65 €/kg

sachets @ 1 kg

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<b>12.005</b>	<b>Mortadella Combi</b>	<b>from 12.35 €/kg</b>
	<i>Concentrated Complete Blend for Mortadella</i>	

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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

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

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<b>86.005</b>	<b>Mouth-Mask [white]</b>	<b>from 229.00 €/pcs</b>
	<i>2 layers for comfort and protection</i>	

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Second layer for optimal protection



Elastic cords for the perfect fit.

Price per box of 10,000 pcs, sub-packed in 100 bags of 100 pcs each.

Always compare the price per 1,000 units, not the price per shipping unit.



## Overall Pricelist

86.005	<b>Mouth-Mask [white] (continued)</b> <i>2 layers for comfort and protection</i>	from 229.00 €/pcs	
		1 pcs	229.00 €/pcs
	This product is currently not available due to the Corona Virus crisis		
	boxes @ 10,000 pcs.		
40.009	<b>Mustard flour MC [mild]</b> <i>micro-controlled by steam-treatment</i>	from 5.35 €/kg	
	Ground mustard seed powder from selected North American origin. For many food applications, including balancing flavours, as an emulsifying agent, thickener and as a natural preservative.		
	Mustard		
	Use as desired		
	bags @ 25 kg		
			
		1 kg	5.95 €/kg
		100 kg	5.85 €/kg
		200 kg	5.75 €/kg
		500 kg	5.65 €/kg
		1000 kg	5.55 €/kg
		1500 kg	5.35 €/kg
40.070	<b>Mustard Powder</b> <i>From hot, ground mustard seed</i>	from 4.55 €/kg	
	Hot mustard powder made from selected North American mustard seeds. For many food applications, also for balancing flavours, as an emulsifying agent, thickener and as a natural preservative.		
	Mustard powder		
	Use as desired		
	MOQ may apply		
	bags @ 25 kg		
			
		1 kg	5.15 €/kg
		100 kg	5.05 €/kg
		200 kg	4.95 €/kg
		500 kg	4.85 €/kg
		1000 kg	4.75 €/kg
		1500 kg	4.55 €/kg
10.279	<b>Nakanek</b> <i>Arabian Sausage Seasoning</i>	from 7.95 €/kg	

## Overall Pricelist

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<b>10.279</b>	<b>Nakanek (continued)</b>	<b>from 7.95 €/kg</b>
	<i>Arabian Sausage Seasoning</i>	

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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

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

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<b>43.013</b>	<b>Nutmeg ground</b>	<b>from 24.90 €/kg</b>
	<i>extra fine ground</i>	

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Premium quality nutmeg for various types of dishes, including soups, convenience foods and pâté. One of the main spices for sausage flavouring.

Nutmeg.

Use as desired, but economically. For sausages, we recommend to use 0.5-1 g/kg total recipe, besides other spices.

sachets @ 1 kg



1 kg	25.50 €/kg
100 kg	25.40 €/kg
200 kg	25.30 €/kg
500 kg	25.20 €/kg
1000 kg	25.10 €/kg
1500 kg	24.90 €/kg

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<b>40.025</b>	<b>Onion 3-5 mm [minced]</b>	<b>from 5.70 €/kg</b>
	<i>double cleaned and sieved</i>	

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For many food products, including burgers and other meat products.

Onions

Use as desired.

MOQ may apply



## Overall Pricelist

<b>40.025</b>	<b>Onion 3-5 mm [minced] (continued)</b>	<b>from 5.70 €/kg</b>
	<i>double cleaned and sieved</i>	
		1 kg 6.30 €/kg
	cartons @ 20 kg	100 kg 6.20 €/kg
		200 kg 6.10 €/kg
		500 kg 6.00 €/kg
		1000 kg 5.90 €/kg
		1500 kg 5.70 €/kg
<b>40.081</b>	<b>Onion granulate 1 mm</b>	<b>from 5.65 €/kg</b>
	<i>sieved and cleaned</i>	
	Onion granulate for many food applications, including burgers and minced meats, ready meals and salads.	
	Onions	
	Use as desired.	
	MOQ may apply	
	cartons @ 20 kg	1 kg 6.25 €/kg
		100 kg 6.15 €/kg
		200 kg 6.05 €/kg
		500 kg 5.95 €/kg
		1000 kg 5.85 €/kg
		1500 kg 5.65 €/kg
<b>40.008</b>	<b>Onion kibbled [coarse, approx. 8-10 mm]</b>	<b>from 4.30 €/kg</b>
	<i>sieved and cleaned</i>	
	Kibbled onions for food preparations, including burgers, minced meat, soups, sauces and other prepared foods. Selected, cleaned quality.	
	Onions	
	Use as desired.	
	MOQ may apply	
	cartons @ 14 kg	1 kg 4.90 €/kg
		100 kg 4.80 €/kg
		200 kg 4.70 €/kg
		500 kg 4.60 €/kg
		1000 kg 4.50 €/kg
		1500 kg 4.30 €/kg
<b>40.129</b>	<b>Onion Powder, sieved and cleaned</b>	<b>from 5.20 €/kg</b>
	<i>Selected, choice quality</i>	





## Overall Pricelist

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<b>40.129</b>	<b>Onion Powder, sieved and cleaned (continued)</b>	<b>from 5.20 €/kg</b>
	<i>Selected, choice quality</i>	

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Dehydrated onion powder, choice quality, for many food applications, including sausage and ready meals.

Onions

Use as desired.  
MOQ may apply

PE bags @ 20 kg



1 kg	5.80 €/kg
100 kg	5.70 €/kg
200 kg	5.60 €/kg
500 kg	5.50 €/kg
1000 kg	5.40 €/kg
1500 kg	5.20 €/kg

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<b>57.063</b>	<b>Orange-Chili Spiced Oil</b>	<b>from 8.90 €/kg</b>
	<i>Orange coloured meat dressing with spices [clear]</i>	

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Fresh-spiy marinade for meat and poultry specialities, including ribs, chicken parts, pork steaks and other BBQ favourites. Also for fish, finger food and tapas. Provides long-lasting product shine. Prevents the loss of meat juice. Barbecue stable.



Rape oil, salt, spices, sugar, orange juice concentrate, palm fat (hardened), natural flavouring, orange peel, caking agent - silica [E 551], emulsifier - acetate [E 472a].  
No added preservatives, MSG, or gluten.

100 g/kg meat [10%].  
MOQ may apply

buckets @ 2.5 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

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<b>40.074</b>	<b>Oregano rubbed [stemless]</b>	<b>from 11.30 €/kg</b>
	<i>Choice quality</i>	

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Selected, choice quality for all kinds of Italian and Mediterranean dishes, including pizza and pasta, but also for cheese products, roasts, fish, mussels, salads, soups and vegetables as well as marinades and sausage seasonings.



## Overall Pricelist

<b>40.074</b>	<b>Oregano rubbed [stemless] (continued)</b>	<b>from 11.30 €/kg</b>
	<i>Choice quality</i>	
		1 kg 11.90 €/kg
	Oregano	100 kg 11.80 €/kg
		200 kg 11.70 €/kg
		500 kg 11.60 €/kg
	Use as desired.	1000 kg 11.50 €/kg
	MOQ may apply	1500 kg 11.30 €/kg
	bags @ 5 kg	
<b>52.018</b>	<b>Oriental Classic</b>	<b>from 11.80 €/kg</b>
	<i>Seasoning &amp; Dry Marinade [with salt]</i>	
	Oriental - spicy, decorative seasoning with lots of herbs and a distinctive sesame and curry taste. To add value to many dishes and convenience foods, and to add flavour and appeal to sausage specialities.	
	Spices, dextrose, salt, rape oil.	1 kg 15.75 €/kg
		20 kg 14.95 €/kg
	Use as desired; we recommend 15-20 g/kg.	100 kg 14.15 €/kg
	MOQ may apply	200 kg 13.35 €/kg
		500 kg 12.60 €/kg
	sachets @ 1 kg	1000 kg 11.80 €/kg
<b>86.010</b>	<b>Overall/Jumpsuit with collar, zipper and hood - L</b>	<b>from 56.00 €/pcs</b>
	<i>white, made from Poly Propylen [PP]</i>	
	Hood and zip-fastening for full-body protection	
	Lighweight - only 40 g	
	Price per box of 50 pcs.	
	Always compare the price per piece, not the price per shipping unit.	
	Available in these sizes:	
	L, XL.	
		
		1 pcs 56.00 €/pcs
<b>86.016</b>	<b>Overshoe non-woven</b>	<b>from 119.00 €/pcs</b>
	<i>White, with Blue Anti-Slip CPE Sole</i>	

## Overall Pricelist

<b>86.016</b>	<b>Overshoe non-woven (continued)</b> <i>White, with Blue Anti-Slip CPE Sole</i>	<b>from 119.00 €/pcs</b>
<p>Double-sided elastic cord for the perfect fit.</p> <p>Price per box of 1,000 pcs [= supply unit], sub-packed in 10 polybags of 100 pcs each. Always compare the price per 1,000 units, not the price per shipping unit. Available in blue and red.</p>		
		 <p>1 pcs      119.00 €/pcs</p>
<b>86.003</b>	<b>Overshoes [blue]</b> <i>CPE, 20μ</i>	<b>from 99.00 €/pcs</b>
<p>Fits over all fi Sundries shoes Blue color for distinction to food products approx. 15 x 42 cm.</p> <p>Price per box of 2,000 pcs, sub-packed in 20 polybags of 10 x 10 each. Always compare the price per 1,000 units, not the price per shipping unit.</p>		
		 <p>1 pcs      99.00 €/pcs</p>
<b>58.043</b>	<b>Paprika 3,000 [liquid]</b> <i>Natural Food Colouring</i>	<b>from 8.90 €/kg</b>
<p>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].</p> <p>Natural paprika extract. Carry-over ingredients: Sweetener - Sorbitol [E 420], sunflower oil, emulsifier Polysorbate 80 [E 433]. Recommended Labeling Declaration: colouring agent paprika extract.</p> <p>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</p>		
		

## Overall Pricelist

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<b>58.043</b>	<b>Paprika 3,000 [liquid] (continued)</b>	<b>from 8.90 €/kg</b>
	<i>Natural Food Colouring</i>	

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	1 kg	11.90 €/kg
	20 kg	11.30 €/kg
poly-cans @ 3 kg	100 kg	10.70 €/kg
	200 kg	10.10 €/kg
	500 kg	9.50 €/kg
	1000 kg	8.90 €/kg

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<b>40.022</b>	<b>Paprika 40,000 [liquid]</b>	<b>from 18.00 €/kg</b>
	<i>Natural Food Colouring</i>	

---

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).

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



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

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<b>58.044</b>	<b>Paprika 5,000 [liquid]</b>	<b>from 10.65 €/kg</b>
	<i>Natural Food Colouring</i>	

---

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).



## Overall Pricelist

<b>58.044</b>	<b>Paprika 5,000 [liquid] (continued)</b>	<b>from 10.65 €/kg</b>
	<i>Natural Food Colouring</i>	
		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	
<b>58.017</b>	<b>Paprika delicatess 140 ASTA</b>	<b>from 6.40 €/kg</b>
	<i>highest colour intensity</i>	
	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	
	bags @ 25 kg	
		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
<b>58.016</b>	<b>Paprika hot</b>	<b>from 5.40 €/kg</b>
	<i>extra fine ground powder</i>	
	Hot paprika powder to flavour and colour food products, including sausage and other processed meat products, soups, sauces and ready meals. Especially for hot ethnic food.	
	Paprika	
	Use very carefully - we recommend 1-3 g/kg. MOQ may apply	
	bags @ 25 kg	
		1 kg 6.00 €/kg
		100 kg 5.90 €/kg
		200 kg 5.80 €/kg
		500 kg 5.70 €/kg
		1000 kg 5.60 €/kg
		1500 kg 5.40 €/kg



## Overall Pricelist

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<b>58.015</b>	<b>Paprika sweet 80 ASTA, ground</b>	<b>from 6.15 €/kg</b>
	<i>high colour intensity</i>	

---

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

bags @ 25 kg



1 kg	6.75 €/kg
100 kg	6.65 €/kg
200 kg	6.55 €/kg
500 kg	6.45 €/kg
1000 kg	6.35 €/kg
1500 kg	6.15 €/kg

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<b>40.063</b>	<b>Paprikachips green 9 mm</b>	<b>from 14.90 €/kg</b>
	<i>Selected, choice quality bell pepper</i>	

---

Selected, choice quality green paprika flakes, dried, 9x9 mm. Use to add value to many food and meat products. Especially useful to upgrade large diameter cooked sausages, such as Mortadella.

Paprika

Use as desired.

MOQ may apply

cartons @ 20 kg



1 kg	15.50 €/kg
100 kg	15.40 €/kg
200 kg	15.30 €/kg
500 kg	15.20 €/kg
1000 kg	15.10 €/kg
1500 kg	14.90 €/kg

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<b>40.067</b>	<b>Paprikachips red 3 mm</b>	<b>from 12.90 €/kg</b>
	<i>Selected, choice quality bell pepper</i>	

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Small cut red paprika chips, dried, approx. 2-3 mm. Use to add value to many food and meat products.

Paprika

Use as desired.

MOQ may apply



## Overall Pricelist

<b>40.067</b>	<b>Paprikachips red 3 mm (continued)</b>	<b>from 12.90 €/kg</b>
	<i>Selected, choice quality bell pepper</i>	
		1 kg 13.50 €/kg
		100 kg 13.40 €/kg
	cartons @ 25 kg	200 kg 13.30 €/kg
		500 kg 13.20 €/kg
		1000 kg 13.10 €/kg
		1500 kg 12.90 €/kg
<b>40.062</b>	<b>Paprikachips red 9 mm</b>	<b>from 11.90 €/kg</b>
	<i>Selected, choice quality bell pepper</i>	
	Large cut red paprika chips, dried, approx. 8-10 mm. Use to add value to many food and meat products. Especially useful to upgrade large diameter cooked sausages, such as Mortadella.	
	Paprika	
	Use as desired.	
	MOQ may apply	
		1 kg 12.50 €/kg
		100 kg 12.40 €/kg
		200 kg 12.30 €/kg
		500 kg 12.20 €/kg
		1000 kg 12.10 €/kg
	cartons @ 17.5 kg	1500 kg 11.90 €/kg
<b>40.115</b>	<b>Paprikachips red/green 3 mm</b>	<b>from 12.90 €/kg</b>
	<i>Selected, choice quality bell pepper</i>	
	Small cut red and green paprika chips, dried, approx. 2-3 mm. Use to add value to many food and meat products. Especially useful to upgrade large diameter cooked sausages, such as Mortadella.	
	Paprika	
	Use as desired.	
	MOQ may apply	
		1 kg 13.50 €/kg
		100 kg 13.40 €/kg
		200 kg 13.30 €/kg
		500 kg 13.20 €/kg
		1000 kg 13.10 €/kg
	bags @ 20 kg	1500 kg 12.90 €/kg
<b>40.044</b>	<b>Parsley rubbed</b>	<b>from 11.60 €/kg</b>
	<i>Sieved and cleaned, approx. 4 mm cut</i>	



## Overall Pricelist

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<b>40.044 Parsley rubbed (continued)</b>	<b>from 11.60 €/kg</b>
<i>Sieved and cleaned, approx. 4 mm cut</i>	

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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

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<b>53.002 Pastrami [liquid]</b>	<b>from 6.30 €/kg</b>
<i>Complete Flavour &amp; Function System</i>	

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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 €/kg
200 kg	7.10 €/kg
500 kg	6.70 €/kg
1000 kg	6.30 €/kg

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<b>10.080 Pastrami Classic</b>	<b>from 10.65 €/kg</b>
<i>Decor seasoning for Pastrami, Roast Beef</i>	

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





## Overall Pricelist

<b>10.080 Pastrami Classic (continued)</b>	<b>from 10.65 €/kg</b>	
<i>Decor seasoning for Pastrami, Roast Beef</i>		
	1 kg	14.25 €/kg
Spices.	20 kg	13.50 €/kg
Recipes	100 kg	12.80 €/kg
Find the AGAGEL® pre-blend that suits your business best to improve texture and yield by checking the brochure below.	200 kg	12.10 €/kg
	500 kg	11.40 €/kg
	1000 kg	10.65 €/kg
Use as a rub as desired; we recommend 20-25 g/kg		
MOQ may apply		
sachets @ 1 kg		
<b>40.059 Pepper black &amp; white broken 0500/1600</b>	<b>from 10.20 €/kg</b>	
<i>Double cleaned and sieved, steam-sterilized</i>		
Spicy, aromatic black/white pepper broken. Use to add value to sausage and meat products, and other food preparations.		
Granules size 0.5-1.6 mm		
Pepper.Reduced bacteria count by steam sterilization.		
Use as desired.	1 kg	10.80 €/kg
Also available in 1-kg-sachets	100 kg	10.70 €/kg
MOQ may apply	200 kg	10.60 €/kg
	500 kg	10.50 €/kg
	1000 kg	10.40 €/kg
bags @ 25 kg	1500 kg	10.20 €/kg
<b>40.018 Pepper black broken 710/2000</b>	<b>from 7.90 €/kg</b>	
<i>Double cleaned and sieved, steam-sterilized</i>		
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		



## Overall Pricelist

<b>40.018</b>	<b>Pepper black broken 710/2000 (continued)</b>	<b>from 7.90 €/kg</b>
	<i>Double cleaned and sieved, steam-sterilized</i>	
		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
	bags @ 25 kg	
<b>40.056</b>	<b>Pepper black granulate [fine]</b>	<b>from 7.50 €/kg</b>
	<i>granules size 355-850</i>	
	Black pepper fine granulated and dust-free. 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	
		1 kg 8.10 €/kg
		100 kg 8.00 €/kg
		200 kg 7.90 €/kg
		500 kg 7.80 €/kg
		1000 kg 7.70 €/kg
		1500 kg 7.50 €/kg
	bags @ 25 kg	
<b>40.016</b>	<b>Pepper black ground</b>	<b>from 5.65 €/kg</b>
	<i>Double sieved and steam-sterilized</i>	
	Fine ground black pepper from the best sources. Premium quality with a guaranteed content of essential oil of 1.3%. For dark sauces, soups, roasts and, of course, most sausage seasonings.	
	Pepper.Guaranteed content of essential oil of 1.3%.Reduced bacteria count by steam sterilization.	
	Use as desired.	
	Also available in 1-kg-sachets	
	MOQ may apply	
		1 kg 6.25 €/kg
		100 kg 6.15 €/kg
		200 kg 6.05 €/kg
		500 kg 5.95 €/kg
		1000 kg 5.85 €/kg
		1500 kg 5.65 €/kg
	bags @ 25 kg	
<b>58.014</b>	<b>Pepper black whole</b>	<b>from 7.90 €/kg</b>
	<i>Double cleaned and sieved, steam-sterilized</i>	



## Overall Pricelist

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<b>58.014</b>	<b>Pepper black whole (continued)</b>	<b>from 7.90 €/kg</b>
	<i>Double cleaned and sieved, steam-sterilized</i>	

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Highly aromatic black peppercorns from best sources. Unground black pepper is used for brines. Ground black pepper is used for most meat, game and fish dishes, and practically for all sausage seasonings.

Pepper. Guaranteed content of essential oil of 1.5%. 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

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<b>58.035</b>	<b>Pepper green [whole] in brine</b>	<b>from 12.20 €/kg</b>
	<i>Premium Amazon Pepper [6 kg can]</i>	

---

Green peppercorns from Brazil in gourmet quality. Spicy, but not too hot. Attractive, even appeal. Ideal for your favourite steak sauce, soups and other savoury dishes. Also suitable as a sausage ingredient.

Green pepper, brine [vinegar, water, sugar, salt].

Always compare the price per kg drained weight, not the price per kg gross weight (pepper corns + brine)!

Use as desired.

Packaging details:

cartons of 2 cans

30 cartons per pallet = 360 kg net

[approx. 600 kg gross weight]

Price per kg net [= drained weight]

MOQ may apply

cans @ 6 kg



1 kg	13.50 €/kg
12 kg	13.50 €/kg
24 kg	13.00 €/kg
48 kg	12.80 €/kg
96 kg	12.60 €/kg
180 kg	12.40 €/kg
360 kg	12.20 €/kg

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<b>40.017</b>	<b>Pepper white ground</b>	<b>from 8.90 €/kg</b>
	<i>Double cleaned and steam-sterilized</i>	

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## Overall Pricelist

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<b>40.017</b>	<b>Pepper white ground (continued)</b>	<b>from 8.90 €/kg</b>
	<i>Double cleaned and steam-sterilized</i>	

---

Fine ground white pepper from the best sources. Premium quality with a guaranteed content of essential oil of 1.6%. For light sauces and soups and, of course, most sausage seasonings.

Pepper. Guaranteed content of essential oil of 1.6%. Reduced bacteria count by steam sterilization.

Use as desired.

Also available in 1-kg-sachets

bags @ 25 kg



1 kg	9.50 €/kg
100 kg	9.40 €/kg
200 kg	9.30 €/kg
500 kg	9.20 €/kg
1000 kg	9.10 €/kg
1500 kg	8.90 €/kg

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<b>58.013</b>	<b>Pepper white whole</b>	<b>from 9.90 €/kg</b>
	<i>Double cleaned and sieved, steam-sterilized</i>	

---

Highly aromatic white peppercorns from best sources. Whole white pepper is used for brines. Ground white pepper is used for most meat, poultry and fish dishes, and practically for all sausage seasonings.

Pepper. Guaranteed content of essential oil of 1.8%. Reduced bacteria count by steam sterilization.

Use as desired.

Also available in 1-kg-sachets

MOQ may apply

bags @ 25 kg



1 kg	10.50 €/kg
100 kg	10.40 €/kg
200 kg	10.30 €/kg
500 kg	10.20 €/kg
1000 kg	10.10 €/kg
1500 kg	9.90 €/kg

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<b>10.055</b>	<b>Pepperoni</b>	<b>from 11.40 €/kg</b>
	<i>Seasoning for Pepperoni</i>	

---

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.



## Overall Pricelist

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<b>10.055</b>	<b>Pepperoni (continued)</b>	<b>from 11.40 €/kg</b>
	<i>Seasoning for Pepperoni</i>	

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	1 kg	15.25 €/kg
Use 20 g/kg [2%]	20 kg	14.45 €/kg
Recipes	100 kg	13.70 €/kg
Casings	200 kg	12.95 €/kg
MOQ may apply	500 kg	12.20 €/kg
	1000 kg	11.40 €/kg

sachets @ 1 kg [for 50 kg each]

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<b>10.054</b>	<b>Pepperoni Rapido</b>	<b>from 7.95 €/kg</b>
	<i>Seasoning and fermentation agent</i>	

---

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]

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<b>10.236</b>	<b>Pepperoni Seasoning HOT (liquid)</b>	<b>from 24.35 €/kg</b>
	<i>Liquid Seasoning Concentrate for Pepperoni</i>	

---

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.



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

Only 5 g/kg - very concentrated!

Recipes  
 Casings  
 MOQ may apply

## Overall Pricelist

<b>10.236</b>	<b>Pepperoni Seasoning HOT (liquid) (continued)</b>	<b>from 24.35 €/kg</b>
	<i>Liquid Seasoning Concentrate for Pepperoni</i>	

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

<b>89.040</b>	<b>Pickle &amp; Brine Injector [manual use]</b>	<b>from 169.00 €/pcs</b>
	<i>For Restaurants, Food Service and Catering</i>	

Inject 85 ml of brine with every pump. Use for roasts, hams, pastrami, chicken breast and other meat products requiring liquid seasoning and texture improvement.

Use AGAGEL® 370 to add yield and improve texture.



1 pcs 169.00 €/pcs

<b>57.046</b>	<b>Piri Piri Spiced Oil</b>	<b>from 8.90 €/kg</b>
	<i>Red-hot marinade for meat [clear]</i>	

Dark red, spicy red hot marinade for the some who like it hot! Lots of visible spices. For all kind of meat and poultry. Also as a base for spicy dips. Prevents the loss of meat juice in the meat counter.

Rape oil, spices, salt, spice extracts, palm fat (hardened), anti caking agent - silica [E 551], emulsifier - acetate [E 472a].

No added preservatives, MSG, or gluten.

70 g/kg meat [7%].

MOQ may apply

buckets @ 2.5 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

<b>40.020</b>	<b>Pistachios extra green</b>	<b>from 48.00 €/kg</b>
	<i>Premium Quality, hand picked and peeled</i>	

Selected pistachios in uniform size. Ideal for Pistachio Mortadella and other large diameter cooked sausages.



## Overall Pricelist

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<b>40.020</b>	<b>Pistachios extra green (continued)</b>	<b>from 48.00 €/kg</b>
	<i>Premium Quality, hand picked and peeled</i>	

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	1 kg	54.00 €/kg
Pistachios.	12 kg	54.00 €/kg
Country of Origin: Iran (t.b.c.)	24 kg	49.00 €/kg
	36 kg	48.00 €/kg

Shelf life: up to 12 months in sealed stand-up sachets

12 sachets per carton = MOQ

16 cartons per pallet = 192 sachets [192 kg]

sachets @ 1 kg

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<b>81.057</b>	<b>Polishing Paste [white] for Final Polish</b>	<b>from 13.40 €/pcs</b>
	<i>for Grinding and Sharpening of Knives</i>	

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Use to final polishing of knives and other material. High-gloss finish. Suitable for metal and plastic.

Content: approx. 1.2 kg

Purchase a full carton [22 pcs] and receive 10% discount.

Watch informative video here:



1 pcs	14.90 €/pcs
22 pcs	13.40 €/pcs

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<b>72.302</b>	<b>Polishing Wheel 200 / 15 x 25</b>	<b>from 38.90 €/pcs</b>
	<i>for MADDO Sharpening Machines</i>	

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Water-proof grinding belt (sand paper). Tightly set granules on cotton surface. Especially suitable for surface grinding of knives

Price per carton of 25 belts [supply unit].

Always compare the price of 1 blade, not the price of a supply unit.



1 pcs	38.90 €/pcs
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<b>11.002</b>	<b>Potato Starch Superior</b>	<b>from 1.35 €/kg</b>
	<i>Native potato starch, made in EU</i>	

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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.



## Overall Pricelist

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<b>11.002</b>	<b>Potato Starch Superior (continued)</b>	<b>from 1.35 €/kg</b>
	<i>Native potato starch, made in EU</i>	

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Potato starch.

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

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

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

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<b>33.027</b>	<b>Poultry Flavour</b>	<b>from 29.50 €/kg</b>
	<i>flavour in powder form</i>	

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Authentic Poultry flavouring to add to brine or meat.

Flavouring parts: hydrolysed vegetable protein (maize, rape seed), natural flavourings.

Other parts: salt (iodated), maltodextrin, silicon dioxide, modified starch, sodium citrate, vegetable oil.

1 kg	39.50 €/kg
10 kg	39.50 €/kg
20 kg	37.50 €/kg
50 kg	35.00 €/kg
100 kg	29.50 €/kg

Approx. 2 - 3 g/kg final product or as required

buckets @ 10 kg

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<b>57.077</b>	<b>Poultry Spiced Oil</b>	<b>from 8.90 €/kg</b>
	<i>Premium poultry marinade [clear]</i>	

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Marinade with butter flavour, especially developed for whole birds and poultry parts, including chicken drumsticks, chicken kebabs, etc. Best with BBQ-chicken. Provides long-lasting product shine. Prevents the loss of meat juice.

Rape oil, salt, spices, dextrose, sugar, palm fat (hardened), natural flavouring, anti caking agent - silica [E 551], emulsifier - acetate [E 472a].

No added preservatives, MSG, or gluten.









## Overall Pricelist

<b>57.077</b>	<b>Poultry Spiced Oil (continued)</b>	<b>from 8.90 €/kg</b>
	<i>Premium poultry marinade [clear]</i>	
		1 kg 11.90 €/kg
		20 kg 11.30 €/kg
	100 g/kg meat [10%].	100 kg 10.70 €/kg
	Non Halal suitable.	200 kg 10.10 €/kg
	MOQ may apply	500 kg 9.50 €/kg
		1000 kg 8.90 €/kg
	buckets @ 2.5 kg	
<b>52.052</b>	<b>Roast Chicken</b>	<b>from 10.65 €/kg</b>
	<i>Seasoning &amp; Dry Marinade [with salt]</i>	
	Fine redish blend of spices, developed for seasoning chicken and chicken parts, especially rotisserie chicken. Contains salt, additional use of salt is not recommended.	
	Spices, salt (33%), natural flavouring, sugar, dextrose.	
	MOQ may apply	
	Use 20-30 g/kg.	
	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
<b>10.008</b>	<b>Roasted Onion Extra</b>	<b>from 17.15 €/kg</b>
	<i>Liquid onion extract</i>	
	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.	
	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



## Overall Pricelist

<b>87.031</b>	<b>Roasting Net B/5, 16 P white</b> <i>for 125 mm filling horns</i>	<b>from 9.80 €/reel</b>
<p>Polyester/cotton net for cooked and/or cured meats, including roasts and rolls.</p> <p>Price per reel of 50 m 34 reels [1,700 m] per carton = MOQ When comparing prices, always compare the price per 100 m, not only the price of the reel</p>		 <p>1 reel      9.80 €/reel</p>
<b>64.851</b>	<b>Roasting Net B/5, 20 P white</b> <i>for 160 mm filling horns</i>	<b>from 11.50 €/reel</b>
<p>Polyester/cotton net for cooked and/or cured meats, including roasts and rolls.</p> <p>Price per reel of 50 m 28 reels [1,400 m] per carton = MOQ When comparing prices, always compare the price per 100 m, not only the price of the reel</p>		 <p>1 reel      11.50 €/reel</p>
<b>87.032</b>	<b>Roasting Net B/5, 24 P white</b> <i>for 200 mm filling horns</i>	<b>from 13.30 €/reel</b>
<p>Polyester/cotton net for cooked and/or cured meats, including roasts and rolls.</p> <p>Price per reel of 50 m 24 reels [1,200 m] per carton = MOQ When comparing prices, always compare the price per 100 m, not only the price of the reel</p>		 <p>1 reel      13.30 €/reel</p>
<b>87.030</b>	<b>Roasting Net B/5, 28 P white</b> <i>for 250 mm filling horns</i>	<b>from 14.60 €/reel</b>
<p>Polyester/cotton net for cooked and/or cured meats, including roasts and rolls.</p> <p>Price per reel of 50 m 16 reels [800 m] per carton = MOQ When comparing prices, always compare the price per 100 m, not only the price of the reel</p>		

## Overall Pricelist

<b>87.030</b>	<b>Roasting Net B/5, 28 P white (continued)</b>	<b>from 14.60 €/reel</b>
	<i>for 250 mm filling horns</i>	

1 reel 14.60 €/reel

<b>89.020</b>	<b>Rolly CNS with Tilting Option</b>	<b>from 71.00 €/pcs</b>
	<i>for meat boxes 400 x 600 mm</i>	

Designed for E1, E2, and E3 meat boxes  
Rolly stands on 6 heavy duty PA wheels with tilting moment  
Very economically priced.



### SPECIAL OFFER:

Get 10% discount for 6 rollies.

Wheel size: 125 mm Ø

Loading capacity: 300 kg

Weight: 6 kg

1 pcs 79.00 €/pcs  
6 pcs 71.00 €/pcs

Check our low prices for E2 meat boxes which are available in these colours: red, blue, yellow, black, white, green.

<b>11.146</b>	<b>RoMaxx MB liquid</b>	<b>from 7.40 €/kg</b>
	<i>Natural Food Preservation</i>	

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

## Overall Pricelist

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<b>11.154</b>	<b>RoMaxx MB Super</b>	<b>from 6.80 €/kg</b>
	<i>Food Preservation</i>	

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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

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<b>11.108</b>	<b>RoMaxx O-7.5</b>	<b>from 77.00 €/kg</b>
	<i>natural antioxidant for food</i>	

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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

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<b>40.050</b>	<b>Rosemary</b>	<b>from 6.65 €/kg</b>
	<i>fine cut</i>	

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Selected, finest quality rosemary, fine cut. For lamb and venison dishes, for roasts, veal nuckle, goulash, stir fry's and roasted poultry. Also for brines and pickled foods.



## Overall Pricelist

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<b>40.050</b>	<b>Rosemary (continued)</b>	<b>from 6.65 €/kg</b>
	<i>fine cut</i>	

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	1 kg	7.25 €/kg
	100 kg	7.15 €/kg
Rosemary	200 kg	7.05 €/kg
	500 kg	6.95 €/kg
Use as desired.	1000 kg	6.85 €/kg
MOQ may apply	1500 kg	6.65 €/kg
bags @ 30 kg		

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<b>81.045</b>	<b>Safety Apron by Niroflex®</b>	<b>from 139.00 €/pcs</b>
	<i>Safety and Functionality</i>	

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Made in Germany from 100% stainless steel chainmail  
 Easy cleaning without residues  
 Extra light quality - 25% lighter than others, yet 100% stainless steel  
 TPU-X strapping for perfect fit and comfortable weight balance.



1 pcs 139.00 €/pcs

[Check manufacturer's website information here](#)

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<b>40.078</b>	<b>Sage rubbed [stemless]</b>	<b>from 10.40 €/kg</b>
	<i>Choice quality</i>	

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Selected choice quality rubbed sage, stemless.

Sage

Use as desired.  
 MOQ may apply

bags @ 5 kg



1 kg	11.00 €/kg
100 kg	10.90 €/kg
200 kg	10.80 €/kg
500 kg	10.70 €/kg
1000 kg	10.60 €/kg
1500 kg	10.40 €/kg

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<b>10.040</b>	<b>Salami Classic</b>	<b>from 12.35 €/kg</b>
	<i>Seasoning for naturally fermented salami</i>	

---

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



## Overall Pricelist

<b>10.040</b>	<b>Salami Classic (continued)</b>	<b>from 12.35 €/kg</b>
	<i>Seasoning for naturally fermented salami</i>	
		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
	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	
<b>55.042</b>	<b>Salami Classic CL</b>	<b>from 18.35 €/kg</b>
	<i>Premium Clean-Label Seasoning for Sausages</i>	
	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	1 kg 24.50 €/kg
	5-6 g/kg for poultry based recipes	20 kg 23.25 €/kg
	Recipes	100 kg 22.05 €/kg
	Casings	200 kg 20.80 €/kg
		500 kg 19.60 €/kg
		1000 kg 18.35 €/kg
	sachets @ 1 kg	
<b>10.059</b>	<b>Salami Rapido</b>	<b>from 10.65 €/kg</b>
	<i>Seasoning + fermenting agent</i>	
	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].	



## Overall Pricelist

<b>10.059</b>	<b>Salami Rapido (continued)</b>	<b>from 10.65 €/kg</b>
	<i>Seasoning + fermenting agent</i>	

	1 kg	14.25 €/kg
12 g/kg total recipe weight [1.2 %]	20 kg	13.50 €/kg
Recipes	100 kg	12.80 €/kg
Casings	200 kg	12.10 €/kg
MOQ may apply	500 kg	11.40 €/kg
	1000 kg	10.65 €/kg

sachets @ 1 kg

<b>81.047</b>	<b>SANTA CRUZ Eye Protector</b>	<b>from 6.20 €/pcs</b>
	<i>clear, scratch-free protective glassware</i>	

Lightweight, end-to-end, clear visible eye protector made from polycarbonate. Adjustable earpiece for maximum comfort. Filters 99.9% of UV radiation. Acid resistant.



Get 10% discount for 10 glasses [= 1 shipping carton]

1 pcs	6.90 €/pcs
10 pcs	6.20 €/pcs

<b>87.041</b>	<b>Sausage Twine, 3-threaded, white/red</b>	<b>from 44.50 €/carton</b>
	<i>made from food-proof long fibres</i>	

High quality sausage twine, made in Germany.

Price per carton of 10 x 200 g = supply unit.  
When comparing prices, always compare the price per kg twine, not only the price of the carton.



For safe fixing of sausages and meat chunks during cooking, smoking and fermentation.

Many different qualities and colours available.

cartons @ 2 kg (10 x 200 g)

1 carton	49.50
10 carton	€/carton
	44.50
	€/carton

<b>52.046</b>	<b>Savannah Classic</b>	<b>from 11.40 €/kg</b>
	<i>Seasoning &amp; Dry Marinade [with salt]</i>	

Convenient blend of spices and salt to add flavour and appeal to poultry products, including chicken wings, drumsticks and thighs. Best for BBQ-chicken. Contains encapsulated salt to prevent loss of meat juice of pre-seasoned meat.



## Overall Pricelist

<b>52.046 Savannah Classic (continued)</b>	<b>from 11.40 €/kg</b>
<i>Seasoning &amp; Dry Marinade [with salt]</i>	

Spices, iodized salt (salt, potassium iodate), palm fat hardened, flavour enhancer [E 621], spice extract.	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
10-20 g/kg or use as desired.		
MOQ may apply		

sachets @ 1 kg

<b>81.060 Scoop made of PP [1 ltr]</b>	<b>from 4.90 €/pcs</b>
<i>Hand scoop for weighing of food ingredients</i>	

Lightweight and durable, this hand scoop features a one-piece construction that is available in different colours for optimum colour coding of different departments to prevent cross-contamination. HALAL compliant.



Content: appr. 1 ltr  
Suggested sterilization temperature: 121 °C  
Suggested cleaning temperature: 93 °C  
Made in Denmark by Vikan®  
Packaging details:  
Cartons @ 12 pcs = MOQ.

1 pcs 4.90 €/pcs

Choose between these colours:  
pink, green, blue, red, white, yellow, orange, purple. Please specify colour(s) with your order

<b>81.061 Scoop made of PP [2 ltr]</b>	<b>from 6.00 €/pcs</b>
<i>Hand scoop for weighing of food ingredients</i>	

Lightweight and durable, this hand scoop features a one-piece construction that is available in different colours for optimum colour coding of different departments to prevent cross-contamination. HALAL compliant.



Content: appr. 2 ltr  
Suggested sterilization temperature: 121 °C  
Suggested cleaning temperature: 93 °C  
Made in Denmark by Vikan®  
Packaging details:





Cartons @ 10 pcs = MOQ.

1 pcs

6.00 €/pcs

Choose between these colours:

green, blue, red, white, yellow.

Please specify colour(s) with your order

### 86.013 Sleeve Protector - blue

from 59.00 €/pcs

40 cm long, CPE, 20 µ

Double-sided elastic cord for the perfect fit.

Price per box of 2,000 pcs, sub-packed in 20 polybags of 100 pcs each.

Always compare the price per 1,000 units, not the price per shipping unit.

Available in white, red, and blue

boxes @ 2,000 pcs



1 pcs

59.00 €/pcs

### 89.411 Smoke Skewer Caddy

from 399.00 €/pcs

made of stainless-steel, with 2 large wheels

Versatile cart for up to 250 smoke skewers with 2 large PA weels (Ø 200 mm). Handle with finger protection. Made in the EU.

W-D-H: 800 mm x 470 mm x 1,060 mm

Weight: approx. 12 kg



1 pcs

399.00 €/pcs

### 89.410 Smoke Skewer Cart

from 429.00 €/pcs

made of stainless-steel, with 6 wheels

Robust cart for up to 500 smoke skewers with 6 PA wheels (Ø 125 mm) with tilting effect. Made in the EU.

W-D-H: 600 mm x 400 mm x 720 mm

Weight: approx. 17 kg

Discounts:

as of 4 trolleys [= 1 pallet space]



1 pcs

568.00 €/pcs

4 pcs

439.00 €/pcs

8 pcs

429.00 €/pcs

### 89.024 Smoke Trolley, H-shaped, 6 Levels

from 880.00 €/pcs

Standard system for smoke houses

## Overall Pricelist

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<b>89.024</b>	<b>Smoke Trolley, H-shaped, 6 Levels (continued)</b>	<b>from 880.00 €/pcs</b>
	<i>Standard system for smoke houses</i>	

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Smoke trolley with 6 levels, suitable for 1 m smoke skewers. 2 x 3 heavy duty, blue PA 6 weels with tilting effect. Suitabel for 16 smoke skewers per level. 4 push handles. Made in Germany. Standard system.



For use in smoke houses, cooking chambers and fermenting rooms

Discount:

as of 5 trolleys [= 1 pallet space]

1 pcs	960.00 €/pcs
5 pcs	940.00 €/pcs
10 pcs	920.00 €/pcs
15 pcs	900.00 €/pcs
20 pcs	880.00 €/pcs

W-D-H: 1,020 mm x 1,000 mm x 1.950 mm

Level clearance: 250 mm

Max. payload: 350 kg

Tube: rectangular 40 x 40 x 1.5 mm

Weight: approx. 46 kg

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<b>10.042</b>	<b>Smokin' Joe</b>	<b>from 5.55 €/kg</b>
	<i>Smoked salt for food</i>	

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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

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

sachets @ 2 kg

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<b>11.062</b>	<b>Sodium Tripolyphosphate</b>	<b>from 2.15 €/kg</b>
	<i>Food Additive [E 451]</i>	

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## Overall Pricelist

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<b>11.062</b>	<b>Sodium Tripolyphosphate (continued)</b>	<b>from 2.15 €/kg</b>
	<i>Food Additive [E 451]</i>	

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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

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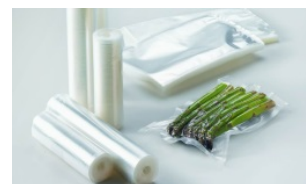
<b>87.020</b>	<b>Sous-Vide Vacuum Pouches</b>	<b>from 39.90 €/pcs</b>
	<i>300 x 300 mm</i>	

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Quality vacuum pouches [bags] for use in sous-vide cookers, and for (vacuum) packing of food products of any kind.

Price per carton of 500 pouches, packed in 5 sachets of 100 each. To compare, always compare the price per 1,000 units, not the price per shipping unit.

Available in many other sizes - please inquire.



1 pcs	39.90 €/pcs
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<b>10.443</b>	<b>Soya Bolognese</b>	<b>from 10.65 €/kg</b>
	<i>Veggie/Vegan Soya Bolognese</i>	

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Instant sauce for bolognese dishes.

Tomato powder, text. soya protein, sugar, roasted onion (onion, oil (palm, sunflower), wheat flour, salt), dextrose, salt, HVP, palm-fat, mod. starch, herbs, onions, paprika, spices, beetroot powder, acidifier [E330].

Use 250 g/l fluid [25%].


Blend with cold water. Boil for 5 minutes while stirring.

Content of each bucket is good for 16 kg of Soya Bolognese  
Sauce

MOQ may apply



## Overall Pricelist

<b>10.443</b>	<b>Soya Bolognese (continued)</b>	<b>from 10.65 €/kg</b>
	<i>Veggie/Vegan Soya Bolognese</i>	
		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
	buckets @ 4 kg	
<b>89.335</b>	<b>Star Base Square Tube</b>	<b>from 57.50 €/pcs</b>
	<i>stainless steel</i>	
	Basic star quare tube to be used as manufacturing aid for Doner Kebap.	
	Specification:	
	Dimensions: 350 x 350 x 120 mm	
	Square tube: 30 x 30 mm	
		
		1 pcs 57.50 €/pcs
<b>63.003</b>	<b>Starter Cultures B-LC-007</b>	<b>from 14.35 €/pcs</b>
	<i>for fermented sausages [Salami, Pepperoni]</i>	
	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.	1 pcs 17.75 €/pcs
	Shelf life: 18 months when kept at -18° C.	25 pcs 17.75 €/pcs
	Shipment by courier service or air freight, only.	50 pcs 16.75 €/pcs
	Recipes	75 pcs 16.45 €/pcs
		100 pcs 15.95 €/pcs
		150 pcs 15.45 €/pcs
	sachets @ 50 g, each good for 150 kg sausage.	500 pcs 14.65 €/pcs
	25 sachets per carton (= MOQ), good for 3.75 mt fermented sausages.	1000 pcs 14.35 €/pcs
	sachets @ 50 g	
<b>10.049</b>	<b>Sucuk [Turkish Sausage]</b>	<b>from 10.65 €/kg</b>
	<i>Seasoning for Turkish Sausage</i>	

## Overall Pricelist

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<b>10.049</b>	<b>Sucuk [Turkish Sausage] (continued)</b>	<b>from 10.65 €/kg</b>
	<i>Seasoning for Turkish Sausage</i>	

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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

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<b>52.023</b>	<b>Tandoori Paste Compound</b>	<b>from 7.40 €/kg</b>
	<i>Basic Compound to Make Tandoori Paste</i>	

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Indian classic flavour for ethnic food dishes. For chicken, rice and vegetable dishes. Contains salt, additional use of salt is not required.

Salt (35%), spices, maltodextrin, beetroot-juice-powder (maltodextrin, beetroot-juice-concentrate, acidifier [E 330]), modified starch, acidity regulator [E 262], thickener [E 412, E 415], flavouring.

MOQ may apply

100 g/kg Tandoori paste.

Recipe suggestion: Mix 30% Tandoori Compound with 20% vegetable oil. Add 15% Yoghurt + 35% water and blend well. Use 100 g of the paste with 1 kg meat/food for marination.

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

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<b>40.036</b>	<b>Tarragon rubbed</b>	<b>from 33.55 €/kg</b>
	<i>Premium quality, stemless</i>	

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## Overall Pricelist

<b>40.036</b>	<b>Tarragon rubbed (continued)</b>	<b>from 33.55 €/kg</b>
	<i>Premium quality, stemless</i>	



1 kg	34.15 €/kg
100 kg	34.05 €/kg
200 kg	33.95 €/kg
500 kg	33.85 €/kg
1000 kg	33.75 €/kg
1500 kg	33.55 €/kg

<b>85.040</b>	<b>Thermal inner Sock blue-gray</b>	<b>from 5.60 €/pcs</b>
	<i>100% cotton</i>	

3-layer material. Washable up to 40 °C. Packed individually.  
Made in Germany.

Available in all sizes - please specify with your order.



1 pcs	5.60 €/pcs
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<b>85.001</b>	<b>Thermolux Long Sleeve Jacket - M</b>	<b>from 36.50 €/pcs</b>
	<i>White, Collar, 100% Polyester</i>	

Long sleeves  
Washable up to 95°C, no ironing  
Long back covering waist  
End to end Zip  
Inner pocket  
Ribbed cuffs



1 pcs	36.50 €/pcs
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Available sizes: S, M, L, XL  
Also available without collar

## Overall Pricelist

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<b>85.020</b>	<b>Thermolux Pants - M</b>	<b>from 38.50 €/pcs</b>
	<i>White, Elastic Waist-Band, 100% Polyester</i>	

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Washable up to 95°C, no ironing needed  
Elasticated waist for perfect fit  
Stud fasteners at the ankle

Available sizes: M, L, XL



1 pcs 38.50 €/pcs

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<b>85.010</b>	<b>Thermolux Vest - M</b>	<b>from 35.50 €/pcs</b>
	<i>White, Collar, Sleeveless, 100% Polyester</i>	

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Sleeveless, slightly curved collar  
Washable up to 95°C, no ironing  
Long back covering waist  
End to end Zip  
Inner pocket  
Elasticated arm hole

Available sizes: S, M, L, XL  
Also available without collar



1 pcs 35.50 €/pcs

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<b>89.013</b>	<b>Thermometer TDC 150 by EBRO</b>	<b>from 33.90 €/pcs</b>
	<i>Basic Thermometer for Restaurant and Catering</i>	

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Internal temperature thermometer.  
Stainless steel sensor needle with separate needle protector and clip.  
Designed and built for the food industry. Very economically priced.

Measuring range: -50 °C to 150 °C  
Operating range: 0 °C to 50 °C  
Accuracy: +/- 1 °C  
Needle length: 125 mm  
Battery life: 5,000 hours  
Weight: only 36 g



1 pcs 33.90 €/pcs

## Overall Pricelist

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<b>89.010</b>	<b>Thermometer TLC 700 by EBRO</b> <i>Basic Fold-Back Thermometer</i>	<b>from 59.00 €/pcs</b>
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Internal temperature thermometer with manufacturer's calibration certificate. Designed and built for the food industry.  
Very economically priced.

Measuring range: -40 °C to 250 °C  
Operating range: 0 °C to 50 °C  
Accuracy: +/- 0.5 °C  
Needle length: 70 mm  
Batteries: CR2032  
Weight: only 50 g



1 pcs      59.00 €/pcs

Watch manufacturer's info video here:

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<b>89.011</b>	<b>Thermometer TLC 750i by EBRO</b> <i>Dual Infrared/Fold-Back Thermometer</i>	<b>from 165.00 €/pcs</b>
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Internal temperature thermometer with manufacturer's calibration certificate.  
Surface measuring by Infrared.  
Internal measuring by folding needle.  
The premium tool for instant checking of received goods. Up to -50 C°.

Measuring range: -50 °C to 350 °C  
Operating range: -25 °C to 50 °C  
Accuracy: +/- 0.5 °C  
Needle length: 70 mm  
Batteries: AAA  
Automatic switch-off after 2 hours  
Weight: only 140 g



1 pcs      165.00 €/pcs

Watch manufacturer's info video here:

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<b>89.014</b>	<b>Thermometer TTX 200 by EBRO</b> <i>Internal Thermometer with 60 cm Silicon Cable</i>	<b>from 129.00 €/pcs</b>
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## Overall Pricelist

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<b>89.014</b>	<b>Thermometer TTX 200 by EBRO (continued)</b>	<b>from 129.00 €/pcs</b>
	<i>Internal Thermometer with 60 cm Silicon Cable</i>	

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Fast reading (5s) internal temperature thermometer with extra long operating cable.  
Stainless steel sensor needle.  
For receiving goods, catering kitchen, bakery and others.



Measuring range: -50 °C to 350 °C  
Operating range: -20 °C to 50 °C  
Accuracy: +/- 0.8 °C  
Needle length: 105 mm  
Batteries: CR2032 with 100 hours continuous life  
Weight: approx. 100

1 pcs      129.00 €/pcs

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<b>55.054</b>	<b>Thuringian Grill Sausage</b>	<b>from 8.90 €/kg</b>
	<i>Seasoning for Thuringian grill sausage</i>	

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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

sachets @ 1kg

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

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<b>40.079</b>	<b>Thyme rubbed [stemless]</b>	<b>from 10.60 €/kg</b>
	<i>Selected, choice quality</i>	

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Cleaned stemless thyme leaves for many dishes, including mutton and lamb, shish kebab, as an ingredients to pâtés and minced meat. Also for poultry and veal dishes.






Thyme

## Overall Pricelist





<b>40.079</b>	<b>Thyme rubbed [stemless] (continued)</b>	<b>from 10.60 €/kg</b>
	<i>Selected, choice quality</i>	
		1 kg 11.20 €/kg
	Use as desired.	100 kg 11.10 €/kg
	MOQ may apply	200 kg 11.00 €/kg
		500 kg 10.90 €/kg
		1000 kg 10.80 €/kg
	bags @ 10 kg	1500 kg 10.60 €/kg
<b>52.050</b>	<b>Tikka Seasoning</b>	<b>from 12.35 €/kg</b>
	<i>Seasoning &amp; Dry Marinade [with salt]</i>	
	Seasoning with salt and visible herbs to marinate roasts. Use also for meat cuts and for stir fry dishes. Excellent for lamb kebab. No added MSG.	
	Spices, salt, sweet whey powder, yeast extract, spice extracts, separating agent - silica [E 551], acidifier - citric acid [E 330].	
	20 g/kg or use as desired.	
	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
<b>10.256</b>	<b>Tomato Ketchup</b>	<b>from 7.95 €/kg</b>
	<i>Seasoning for Tomato Ketchup</i>	
	Red-brownish coloured, premium blend of spices for the production of ketchups and tomato based sauces.	
	Spices, sugar, dextrose, separating agent [E551].	
	10 g/kg [1%] or use as desired.	
	MOQ may apply	
	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
<b>40.041</b>	<b>Turmeric ground</b>	<b>from 4.25 €/kg</b>
	<i>[Indian Spice]</i>	






## Overall Pricelist

40.041	<b>Turmeric ground (continued)</b> <i>[Indian Spice]</i>	from 4.25 €/kg												
<p>Original Indian spice made from the turmeric root. Use to flavour and colour curry blends. Also known as Indian Spice. Often used as a substitute for saffron, e.g. in Spanish Paella.</p> <p>Turmeric</p> <p>Use as desired but economically MOQ may apply</p> <p>bags @ 25 kg</p>		 <table><tr><td>1 kg</td><td>4.85 €/kg</td></tr><tr><td>100 kg</td><td>4.75 €/kg</td></tr><tr><td>200 kg</td><td>4.65 €/kg</td></tr><tr><td>500 kg</td><td>4.55 €/kg</td></tr><tr><td>1000 kg</td><td>4.45 €/kg</td></tr><tr><td>1500 kg</td><td>4.25 €/kg</td></tr></table>	1 kg	4.85 €/kg	100 kg	4.75 €/kg	200 kg	4.65 €/kg	500 kg	4.55 €/kg	1000 kg	4.45 €/kg	1500 kg	4.25 €/kg
1 kg	4.85 €/kg													
100 kg	4.75 €/kg													
200 kg	4.65 €/kg													
500 kg	4.55 €/kg													
1000 kg	4.45 €/kg													
1500 kg	4.25 €/kg													
72.515	<b>VAKONA ESK 850 STL-B</b> <i>ESK® Energy-Saving Cooling Tumbler</i>	from 90,500.00 €/pcs												
<p>Advanced vacuum tumbler with 850 ltr bowl volume. Capacity: 50-600 kg.</p> <p>Please refer to VAKONA's video and brochure for details of this machine:</p>		 <table><tr><td>1 pcs</td><td>90,500.00 €/pcs</td></tr></table>	1 pcs	90,500.00 €/pcs										
1 pcs	90,500.00 €/pcs													
72.601	<b>VAKONA Pickle injector PIH17 V</b> <i>automatic pickle injector with 17 needles</i>	from 21,950.00 €/pcs												
<p>Automatic brine injector. Compact design, high injection accuracy. Easy to clean.</p> <p>Please refer to VAKONA's video and brochure for details of this machine:</p>		 <table><tr><td>1 pcs</td><td>21,950.00 €/pcs</td></tr></table>	1 pcs	21,950.00 €/pcs										
1 pcs	21,950.00 €/pcs													
72.512	<b>VAKONA VM 1200</b> <i>Vacuum- Mixing- and Tumbling Machines</i>	from 83,250.00 €/pcs												

## Overall Pricelist

<b>72.512</b>	<b>VAKONA VM 1200 (continued)</b> <i>Vacuum- Mixing- and Tumbling Machines</i>	<b>from 83,250.00 €/pcs</b>
	Advanced vacuum tumbler with 1,200 l bowl volume. Capacity: 100-950 kg.  Please refer to VAKONA's video and brochure for details of this machine:	 1 pcs 83,250.00 €/pcs
<b>72.503</b>	<b>VAKONA VM 125</b> <i>Vacuum Mixer and Tumbler</i>	<b>from 17,250.00 €/pcs</b>
	Advanced vacuum tumbler with 125 ltr bowl volume. Capacity: 10-90 kg.  Please refer to VAKONA's video and brochure for details of this machine:	 1 pcs 17,250.00 €/pcs
<b>72.504</b>	<b>VAKONA VM 150</b> <i>Vacuum Mixer and Tumbler</i>	<b>from 18,000.00 €/pcs</b>
	Entry vacuum tumbler with 150 ltr bowl volume. Capacity: 15-110 kg.  Please refer to VAKONA's video and brochure for details of this machine:	 1 pcs 18,000.00 €/pcs
<b>88.077</b>	<b>VAKONA VM 220</b> <i>Vacuum Mixer and Tumbler</i>	<b>from 20,950.00 €/pcs</b>
	Professional vacuum tumbler with 220 ltr bowl volume. Capacity: 25-160 kg.  Please refer to VAKONA's video and brochure for details of this machine:	

## Overall Pricelist

<b>88.077</b>	<b>VAKONA VM 220 (continued)</b> <i>Vacuum Mixer and Tumbler</i>	<b>from 20,950.00 €/pcs</b>
		1 pcs 20,950.00 €/pcs
<b>72.505</b>	<b>VAKONA VM 250</b> <i>Vacuum Mixer and Tumbler</i>	<b>from 29,250.00 €/pcs</b>
	Advanced vacuum tumbler with 250 ltr bowl volume. Capacity: 25-160 kg.  Please refer to VAKONA's video and brochure for details of this machine:	 1 pcs 29,250.00 €/pcs
<b>72.501</b>	<b>VAKONA VM 60</b> <i>Vacuum Mixer and Tumbler</i>	<b>from 15,350.00 €/pcs</b>
	Entry vacuum tumbler with 60 ltr bowl volume. Capacity: 5-40 kg.  Please refer to VAKONA's video and brochure for details of this machine:	 1 pcs 15,350.00 €/pcs
<b>55.004</b>	<b>Vienna Red Classic</b> <i>Paprika-orientated seasoning</i>	<b>from 10.65 €/kg</b>
	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	

## Overall Pricelist

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<b>55.004</b>	<b>Vienna Red Classic (continued)</b>	<b>from 10.65 €/kg</b>
	<i>Paprika-orientated seasoning</i>	

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	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

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<b>82.010</b>	<b>Water-Saving Spray Gun 1/2 and 3/4 inch</b>	<b>from 59.00 €/pcs</b>
	<i>100 l/min, 24 bar</i>	

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Robust brass-stainless steel shaft with thick blue rubber coverage providing damage-free use.  
 For water temperatures of up to 50°C  
 One handed use  
 Stageless adjustable water power  
 High water savings



1 pcs      59.00 €/pcs

Low-pressure spray gun (24 bar)  
 Max. rate of water flow: 100 ltr/min  
 Designed for up to 50° C water temp  
 Supplied with 2 connectors, 13 mm (1/2 inch) and 19 mm (3/4 inch).

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<b>10.334</b>	<b>Western Burger</b>	<b>from 10.65 €/kg</b>
	<i>Concentrated Seasoning for Burgers and Nuggets</i>	

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Concentrated blend of spices and herbs for Burgers Western style.  
 Provides old fashioned Burger flavour.  
 Use also for Chicken Nuggets and other restructured products.



Salt, flavour enhancer [E 621, E 627, E 631], dextrose, maltodextrin, dry caramel sugar, hydrolysed vegetable protein (HVP from soya, salt, sunflower oil), spice extracts, spices, separating agent [E 551].

10 g/kg for beef and chicken burgers  
 Recipes  
 MOQ may apply

## Overall Pricelist

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<b>10.334</b>	<b>Western Burger (continued)</b>	<b>from 10.65 €/kg</b>
	<i>Concentrated Seasoning for Burgers and Nuggets</i>	

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	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

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<b>57.061</b>	<b>Wild Garlic Spiced Oil</b>	<b>from 9.45 €/kg</b>
	<i>Trendy meat dressing [clear]</i>	

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Greenish marinade with lots of wild garlic. The mild taste of wild garlic brings a special note to all meat products. For grill and kitchen. Provides long-lasting product shine.

Rape oil, spices, salt, skimmed milk powder, palm fat (hardened), natural flavouring, anti caking agent - silica [E 551], emulsifier - acetate [E 472a].

No added preservatives, MSG, or gluten.

100 g/kg meat [10%].

MOQ may apply

buckets @ 2.5 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

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<b>66.006</b>	<b>Wood Chips / Saw Dust HB 500-1000</b>	<b>from 0.85 €/kg</b>
	<i>0.5-1 mm Beechwood Sawdust</i>	

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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

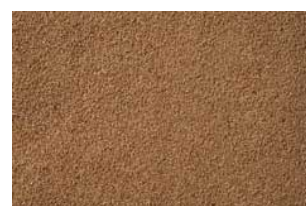
Made in Germany

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



## Overall Pricelist

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

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	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

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<b>66.005</b>	<b>Wood Chips / Saw Dust HBK 750-2000</b>	<b>from 0.80 €/kg</b>
	<i>0.75-3 mm Beechwood Sawdust</i>	

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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
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

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

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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



## Overall Pricelist

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<b>66.004</b>	<b>Woodchips / Saw Dust KL 1-4 (continued)</b>	<b>from 0.85 €/kg</b>
	<i>2-4.5 mm Beechwood Chips for smoke houses</i>	

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	1 kg	1.10 €/kg
	15 kg	1.10 €/kg
2-4.5 mm beechwood chips for use in condensate smoke systems.	630 kg	1.05 €/kg
Packaging details:	1260 kg	1.00 €/kg
pallets à 42 bags = 630 kg	2520 kg	0.95 €/kg
Minimum order quantity [MOQ]: 150 kg	6930 kg	0.90 €/kg
	14490 kg	0.85 €/kg

bags @ 15 kg

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<b>66.002</b>	<b>Woodchips / Saw Dust KL 2-16</b>	<b>from 0.85 €/kg</b>
	<i>4-12 mm Beechwood chips for smoke houses</i>	

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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

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

bags @ 15 kg