

friedrich ingredients®

FLAVOUR & FUNCTION FOR YOUR SUCCESS™

**NICE TO MEAT -
THE AGAGEL® SYSTEM**

WWW.INGREDIENTS.DE



fi Recipes

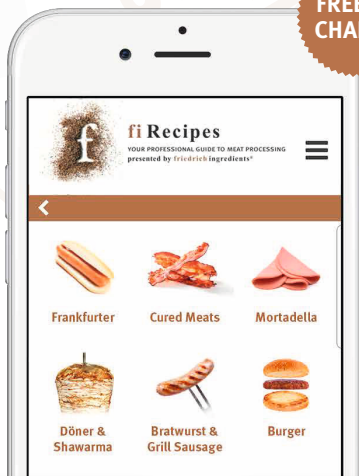
fi Recipes Web

200+ recipes **with cost control**. All recipes can be adjusted to your needs, i. e. your production batch size. The individual quantities of all recipe ingredients follow your changes.

Recipe library online: www.fiRecipes.com

fi Recipes App

FREE OF
CHARGE



The AGAGEL® System

Reduce production cost and improve yield, texture, and acceptance of your processed meat products:

AGAGEL® for Cooked Sausages



AGAGEL® for Cured Meats



AGAGEL® for QSR Foods



AGAGEL® for Fresh Meat



Complete product and pricing information online: www.agagel.com

AGAGEL® 220



The standard product for cooked sausages. Especially effective with products that are subject to high temperature changes, e.g. airline sausage and pizza crumble. AGAGEL® 220 improves mouthfeel and yield considerably.

AGAGEL® 370



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%**. With salt.

AGAGEL® 371



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%**. Without salt.

AGAGEL® 372



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 30-40%**.

AGAGEL® 375



For 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 30-40%**.

AGAGEL® 380



Complete system of flavour & function for cured, cooked meat products 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%**. For red meat (beef, veal).

AGAGEL® 390



Complete system of flavour & function for cured, cooked meat products 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%**. For white meat (chicken, turkey, duck).

AGAGEL® 400



Blend of functional ingredients to manufacture emulsions for meat products, such as sausages, burgers, nuggets & Co. Use also as brine agent for cooked and cured meats, red and white. Allows **up to 80% extra yield**. Flavour neutral.

AGAGEL® 500



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

AGAGEL® 600



Functional Compound for **fat-water emulsions**. Fat-water emulsions are usually added to sausage recipes for competitive markets.



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