



**friedrich ingredients**

*flavour & function on line*

09. October 2015

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*Always, you receive the complete information pack, including*

- article number, name and brief discription*
- complete product and application information*
- list of ingredients in descended order*
- usage rate recommendation*
- packaging information*
- prices according to total order quanti.*

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*Sincerely,  
friedrich ingredients  
flavour and function on line*

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## Product Category: **Burger Seasonings**

### 11.022 **AGAGEL 220**

**New!**

**from 8.20 €/kg**

*Texture improver for processed meats*

Blend of carrageenan and xanthan for economical and safe production of sausages, burgers and other processed meats. Also suitable for re-structured meat products, i. e. Chicken Rolls. High water binding and long-lasting holding capability.

**Ingredients:**

Thickener - Carrageenan [E 407a] and Xanthan [E 415], potassium chloride [E 508] for standardization

**Usage:**

3-10 g/kg depending on desired yield pick-up.

Results from as low as 1 g/kg addition

Higher yields require higher addition.

**Delivery unit:**

bags à 25 kg



1 kg	9.50 €/kg
25 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

### 10.167 **Arabian Burger Mix**

**from 5.93 €/kg**

*Concentrated seasoning*

Concentrated spice blend for the authentic Arabian burger flavour. Very economical due to high flavour concentration. Use binder separately [AGAGEL 220].

**Ingredients:**

Sugars spices, maltodextrin, dextrose, rapeseed oil, flavourings.

**Usage:**

Use 2 g/kg for beef burger, 7-8 g/kg for chicken burger. New, improved formulation.

**Delivery unit:**

sachets à 1 kg



< 20Kg	7.90 €/kg
20Kg	7.51 €/kg
100Kg	7.11 €/kg
200Kg	6.72 €/kg
500Kg	6.32 €/kg
from 1000Kg	5.93 €/kg

### 52.042 **Bonanza Classic**

**from 6.23 €/kg**

*Seasoning with salt*

Seasoning for many applications, including steaks from beef, pork, lamb and poultry, and minced meat products, i. e. burgers.

**Ingredients:**

Iodized salt (salt, potassic iodate), spices, yeast-extract, sugar, rapeseed oil. No added MSG.



## Product Category: **Burger Seasonings**

<b>52.042</b>	<b>Bonanza Classic (continued)</b>	<b>from 6.23 €/kg</b>
	<i>Seasoning with salt</i>	
	<i>Usage:</i>	< 20Kg 8.30 €/kg
	20 - 25 g/kg meat or use as desired.	20Kg 7.89 €/kg
		100Kg 7.47 €/kg
	<i>Delivery unit:</i>	200Kg 7.06 €/kg
	sachets à 1 kg	500Kg 6.64 €/kg
		from 1000Kg 6.23 €/kg
<b>51.002</b>	<b>BouillonMaxx</b>	<b>from 7.43 €/kg</b>
	<i>General food flavouring - no MSG</i>	
	MSG-free General food flavouring (granulated bouillon) based on hydrolyzed vegetable protein [HVP]. Use to add flavour to meat products, i.e. frankfurters, hot dogs, liver sausage etc. For vegetable products and ready meals. No added MS	
	<i>Ingredients:</i>	
	flavor (Soja), salt, palm fat, spices (celery). No added MSG	
	<i>Usage:</i>	
	cooked sausages: 5 g/kg	< 20Kg 9.90 €/kg
	sausages in brine: 5-6 g/kg	20Kg 9.41 €/kg
	canned products: 3 g/kg	100Kg 8.91 €/kg
	liver sausage, pâté: 3 g/kg	200Kg 8.42 €/kg
	convenience foods: 3-5 g/kg	500Kg 7.92 €/kg
		from 1000Kg 7.43 €/kg
	<i>Delivery unit:</i>	
	re-sealable buckets à 9 kg	
<b>10.007</b>	<b>BouillonMaxx Beef</b>	<b>from 4.43 €/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, convenience foods and ready meals. No added yeast	
	<i>Ingredients:</i>	
	Salt, flavour enhancer - monosodium glutamate [E 621], modified starch, palm fat, anti-caking agent - silica [E 551], flavouring, curcuma, colouring agent [E 150c].	
	<i>Usage:</i>	
	cooked sausages: 5 g/kg	
	sausages in brine: 5-6 g/kg	
	burgers: 3-4 g/kg	
	canned products: 3 g/kg	
	liver sausage, pâté: 3 g/kg	
	convenience foods: 3-5 g/kg	



## Product Category: **Burger Seasonings**

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<b>10.007</b>	<b>BouillonMaxx Beef (continued)</b>	<b>from 4.43 €/kg</b>
	<i>Universal beef flavouring</i>	

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*Delivery unit:*

bags à 25 kg

< 20Kg	5.90 €/kg
20Kg	5.61 €/kg
100Kg	5.31 €/kg
200Kg	5.02 €/kg
500Kg	4.72 €/kg
from 1000Kg	4.43 €/kg

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<b>51.014</b>	<b>BouillonMaxx Chicken</b>	<b>from 5.03 €/kg</b>
	<i>Basic chicken flavouring with visible he</i>	

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Concentrated granulated bouillon (stock seasoning) for poultry applications, including chicken soup, chicken sausage, prepared meals and other food products. Contains no animal ingredients. Visible parsley content.

*Ingredients:*

Iodised salt, flavour enhancer - monosodium glutamate [E 621], starch, flavourings, vegetable fat (hardened), sugar, vegetable fat, spices, caramel colour, parsley.

*Usage:*

3 - 5 g/kg for meat applications

5 - 10 g/kg in catering and ready meal applications

20 g/kg for chicken soup

*Delivery unit:*

bags à 25 kg

Also available in 9 kg buckets - add EUR 0.20/kg.



< 20Kg	6.70 €/kg
20Kg	6.37 €/kg
100Kg	6.03 €/kg
200Kg	5.70 €/kg
500Kg	5.36 €/kg
from 1000Kg	5.03 €/kg

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<b>10.073</b>	<b>Burger Classic</b>	<b>from 5.55 €/kg</b>
	<i>seasoning for minced meat</i>	

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Complete blend of spices for minced meat specialties, such as burgers, meat balls and other restructured meats. Add rusk as binder separately as desired [# 10.413 RuskKing C]

*Ingredients:*



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

*Usage:*

15 g/kg [1.5%] for beef burgers - 25 g/kg for chicken burgers [2,5%]



## Product Category: **Burger Seasonings**

10.073	<b>Burger Classic (continued)</b> <i>seasoning for minced meat</i>	from 5.55 €/kg														
<i>Delivery unit:</i> sachets à 2 kg		<table><tr><td>&lt; 20Kg</td><td>7.40 €/kg</td></tr><tr><td>20Kg</td><td>7.03 €/kg</td></tr><tr><td>100Kg</td><td>6.66 €/kg</td></tr><tr><td>200Kg</td><td>6.29 €/kg</td></tr><tr><td>500Kg</td><td>5.92 €/kg</td></tr><tr><td>from 1000Kg</td><td>5.55 €/kg</td></tr></table>	< 20Kg	7.40 €/kg	20Kg	7.03 €/kg	100Kg	6.66 €/kg	200Kg	6.29 €/kg	500Kg	5.92 €/kg	from 1000Kg	5.55 €/kg		
< 20Kg	7.40 €/kg															
20Kg	7.03 €/kg															
100Kg	6.66 €/kg															
200Kg	6.29 €/kg															
500Kg	5.92 €/kg															
from 1000Kg	5.55 €/kg															
10.048	<b>BurgerMaxx</b> <i>Complete ingredient system for burgers</i>	from 3.75 €/kg														
<p>Complete blend of flavouring and functional ingredients for burgers from beef or chicken. Contains all ingredients for safe, convenient manufacturing of burgers and meatballs.</p> <p><i>Ingredients:</i> Wheat flour, rusk [wheat flour, water, salt, yeast], dextrose, salt, flavouring (from soya), spices, monosodium glutamate [E 621], acidity regulator [E 331], sugar, flavour, antioxidant [E 300].</p> <p><i>Usage:</i> 50 g/kg [5%] for beef burgers 60 g/kg [6%] for chicken burgers. No further ingredients needed.</p> <p><i>Delivery unit:</i> bags à 25 kg/pallets à 500 kg also available in 1 kg sachets - please add EUR 0.50/kg</p>		 <table><tr><td>1 kg</td><td>4.20 €/kg</td></tr><tr><td>100 kg</td><td>4.15 €/kg</td></tr><tr><td>500 kg</td><td>4.05 €/kg</td></tr><tr><td>1000 kg</td><td>3.95 €/kg</td></tr><tr><td>2000 kg</td><td>3.85 €/kg</td></tr><tr><td>5000 kg</td><td>3.80 €/kg</td></tr><tr><td>10000 kg</td><td>3.75 €/kg</td></tr></table>	1 kg	4.20 €/kg	100 kg	4.15 €/kg	500 kg	4.05 €/kg	1000 kg	3.95 €/kg	2000 kg	3.85 €/kg	5000 kg	3.80 €/kg	10000 kg	3.75 €/kg
1 kg	4.20 €/kg															
100 kg	4.15 €/kg															
500 kg	4.05 €/kg															
1000 kg	3.95 €/kg															
2000 kg	3.85 €/kg															
5000 kg	3.80 €/kg															
10000 kg	3.75 €/kg															
10.075	<b>Cevapcici</b> <i>seasoning for minced meat</i>	from 6.49 €/kg														
<p>Traditional flavour of Southeastern Europe for minced meat, meat balls, burgers, and the authentic Cevapcici [Balkan minced meat sausage]. NEW: 10% reduced price!</p> <p><i>Ingredients:</i> Iodized salt (salt, calciumiodat), spices, dextrose, antioxidant [E 300, E 301], spice extracts, release agents [E 551]</p> <p><i>Usage:</i> 25 g/kg or as desired</p> <p><i>Delivery unit:</i> sachets à 1 kg</p>		 <table><tr><td>&lt; 20Kg</td><td>8.65 €/kg</td></tr><tr><td>20Kg</td><td>8.22 €/kg</td></tr><tr><td>100Kg</td><td>7.79 €/kg</td></tr><tr><td>200Kg</td><td>7.35 €/kg</td></tr><tr><td>500Kg</td><td>6.92 €/kg</td></tr><tr><td>from 1000Kg</td><td>6.49 €/kg</td></tr></table>	< 20Kg	8.65 €/kg	20Kg	8.22 €/kg	100Kg	7.79 €/kg	200Kg	7.35 €/kg	500Kg	6.92 €/kg	from 1000Kg	6.49 €/kg		
< 20Kg	8.65 €/kg															
20Kg	8.22 €/kg															
100Kg	7.79 €/kg															
200Kg	7.35 €/kg															
500Kg	6.92 €/kg															
from 1000Kg	6.49 €/kg															

## Product Category: **Burger Seasonings**

### 10.026 **Chicago Burger** from 5.93 €/kg *Concentrated seasoning*

Concentrated spice blend for the authentic American burger flavour.

Pepper, chillies and garlic are dominant flavours of this well-balanced, unique spice blend. concentration. Use binder separately if burgers are being pre-fried [AGAGEL 220]

**Ingredients:**

Sugar (maltodextrin), salt, flavourings.

**Usage:**

Use 4 g/kg for Beef Burgers, 6-7 g/kg for Chicken Burgers.  
NEW, IMPROVED FORMULATION!

**Delivery unit:**

sachets à 1 kg



< 20Kg	7.90 €/kg
20Kg	7.51 €/kg
100Kg	7.11 €/kg
200Kg	6.72 €/kg
500Kg	6.32 €/kg
from 1000Kg	5.93 €/kg

### 10.022 **Chicken Burger** from 7.43 €/kg *seasoning for chicken burger*

special blend of spices for chicken burgers, turkey burgers and chicken mince. Also for poultry meals. Use BouillonMaxx Chicken [Art. # 51.015] in addition if desired, to increase chicken flavour.

**Ingredients:**

Spices, dextrose, saccharose, maltodextrin, enhancer - monosodium glutamate [E 621], hydrolysed vegetable protein, yeast extract, flavouring.

**Usage:**

10 g/kg total recipe weight. Flavouring, only - use binder separately.

**Delivery unit:**

sachets à 1 kg



< 20Kg	9.90 €/kg
20Kg	9.41 €/kg
100Kg	8.91 €/kg
200Kg	8.42 €/kg
500Kg	7.92 €/kg
from 1000Kg	7.43 €/kg

### 11.039 **FibreMaxx KF 500** from 1.45 €/kg *potato fibre for food applications*

**New!**

medium-sized potato fibre for use as dietary fibre addition. Use also to add texture to processed meat products, such as burgers and sausages

**Ingredients:**

potato fibre



## Product Category: **Burger Seasonings**

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<b>11.039</b>	<b>FibreMaxx KF 500 (continued)</b>	<b>from 1.45 €/kg</b>
	<i>potato fibre for food applications</i>	

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**Usage:**

use as desired or according to recipe

**Delivery unit:**

bags à 12 kg on pallets à 21 bags [252 kg]

1 kg	2.00 €/kg
12 kg	2.00 €/kg
252 kg	1.80 €/kg
504 kg	1.70 €/kg
1008 kg	1.65 €/kg
2016 kg	1.60 €/kg
2772 kg	1.55 €/kg
5544 kg	1.50 €/kg
11592 kg	1.45 €/kg

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<b>11.055</b>	<b>FibreMaxx WF 200</b>	<b>New!</b>	<b>from 2.30 €/kg</b>
	<i>wheat fibre texture improver 200 µm fibr</i>		

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Insoluble fine-fibred dietary fibre concentrate from wheat. Especially suitable for nutritional meat product applications, including sausages, burgers and meat chunks. Improves texture and serves as a fat replacer.

**Ingredients:**

Wheat fibre.

GMO-free.

**Usage:**

Use according to recipe; we recommend 1-3% in sausages and meat products.

**Delivery unit:**

bags à 15 kg on pallets à 33 bgs [495 kg]



1 kg	2.80 €/kg
15 kg	2.80 €/kg
495 kg	2.50 €/kg
990 kg	2.45 €/kg
1980 kg	2.40 €/kg
5445 kg	2.35 €/kg
11385 kg	2.30 €/kg

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<b>11.054</b>	<b>FibreMaxx WKF 0030</b>	<b>New!</b>	<b>from 2.40 €/kg</b>
	<i>blend of wheat and potato fibre for food</i>		

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Blend of wheat and potato fibre. Especially suitable for nutritional meat product applications, including sausages, burgers and meat chunks. Improves texture and serves as a fat replacer.

**Ingredients:**

Wheat fibre, potato fibre.

GMO-free. 2 years shelf life

**Usage:**

Use according to recipe; we recommend 1-3% in sausages and meat products.



## Product Category: **Burger Seasonings**

**11.054 FibreMaxx WKF 0030 (continued)** **from 2.40 €/kg**  
*blend of wheat and potato fibre for food*

*Delivery unit:*

bags à 15 kg on pallets of 21 bags [315 kg].

1 kg	2.90 €/kg
15 kg	2.90 €/kg
315 kg	2.60 €/kg
630 kg	2.55 €/kg
1260 kg	2.50 €/kg
3465 kg	2.45 €/kg
7245 kg	2.40 €/kg

**51.010 FlavoMaxx E** **New!** **from 5.18 €/kg**  
*MSG-free universal extract seasoning*

Universal extract seasoning for meat products, fast food and prepared food items.

Use in brines and for sausages, soups, sauces snack food and MDM chicken sausages.

FlavoMaxx is the invisible flavour booster!

*Ingredients:*

Salt, dextrose, spice extracts, spices.

*Usage:*

1-3 g/kg, depending on desired intensity.

Use FlavoMaxx in addition to the seasoning

*Delivery unit:*

sachets à 1 kg



< 20Kg	6.90 €/kg
20Kg	6.56 €/kg
100Kg	6.21 €/kg
200Kg	5.87 €/kg
500Kg	5.52 €/kg
from 1000Kg	5.18 €/kg

**51.011 FlavoMaxx N** **New!** **from 5.18 €/kg**  
*MSG-free universal seasoning*

Universal flavouring for all meat products, fast food items, prepared foods, soups, sauces and snack food.

FlavoMaxx is the perfect substitute for MSG, HVP and yeast extracts.

FlavoMaxx is the flavour booster!

*Ingredients:*

Salt, spices, dextrose.

*Usage:*

1-3 g/kg, depending on desired intensity.

Use FlavoMaxx in addition to the seasoning

*Delivery unit:*

sachets à 1 kg



< 20Kg	6.90 €/kg
20Kg	6.56 €/kg
100Kg	6.21 €/kg
200Kg	5.87 €/kg
500Kg	5.52 €/kg
from 1000Kg	5.18 €/kg

## Product Category: **Burger Seasonings**

### 11.116 FreshMaxx PL 60 [liquid]

from 2.10 €/kg

*Freshkeeper for sausages, meat products*

Freshness keeper for all meat products, including burgers, sausages and cured meat products. Improves freshness, appeal and yield. For all fresh, cooked and cured meat products.

**Ingredients:**

E 326 L(+) potassium lactate in water solution.  
Increases shelf life by up to 50%.

**Usage:**

Use at a ratio of 2-4%, depending on required extra shelf-life.

Sausages: Add to the bowl cutter

Cooked Meats, Hams, Bacon: add to the brine.

**Delivery unit:**

PE containers à 30 kg

720 kg per pallet



1 kg	2.75 €/kg
30 kg	2.75 €/kg
120 kg	2.65 €/kg
360 kg	2.55 €/kg
720 kg	2.45 €/kg
1440 kg	2.35 €/kg
2880 kg	2.25 €/kg
3960 kg	2.15 €/kg
7920 kg	2.10 €/kg

### 11.046 FreshMaxx PL Plus [liquid]

from 2.20 €/kg

*Freshness compound for meat products*

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.

**Ingredients:**

E 325 L(+) sodium lactate, E 262 sodium diacetate.  
Increases shelf life by up to 30-50%.

**Usage:**

15-20 g/kg

**Delivery unit:**

PE containers à 30 kg

720 kg per pallet



1 kg	2.85 €/kg
30 kg	2.85 €/kg
120 kg	2.75 €/kg
360 kg	2.65 €/kg
720 kg	2.55 €/kg
1440 kg	2.45 €/kg
2880 kg	2.35 €/kg
3960 kg	2.25 €/kg
7920 kg	2.20 €/kg

### 11.067 FreshMaxx SL 60 [liquid]

from 2.00 €/kg

*Freshkeeper for sausages and meat produc*

## Product Category: **Burger Seasonings**

### 11.067 FreshMaxx SL 60 [liquid] (continued)

from 2.00 €/kg

*Freshkeeper for sausages and meat produc*

Freshness keeper for all meat products, including burgers, sausages and cured meat products. Improves freshness, appeal and yield. For all fresh, cooked and cured meat products.

**Ingredients:**

E 325 sodium lactate in water solution. Sodium content: 12.5%. It is recommended to reduce the salt content by 10%, i.e. from 2% to 1.8%.

Increases shelf life by up to 50%.

**Usage:**

Use at a ratio of 2-4%, depending on required extra shelf-life.

Sausages: Add to the bowl cutter

Cooked Meats, Hams, Bacon: add to the brine

**Delivery unit:**

PE containers à 30 kg

720 kg per pallet



1 kg	2.65 €/kg
30 kg	2.65 €/kg
120 kg	2.55 €/kg
360 kg	2.45 €/kg
720 kg	2.35 €/kg
1440 kg	2.25 €/kg
2880 kg	2.15 €/kg
3960 kg	2.05 €/kg
7920 kg	2.00 €/kg

### 11.048 FreshMaxx SL Plus [liquid]

from 2.10 €/kg

*Freshness compound for meat products*

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.

**Ingredients:**

E 326 L(+) -potassium lactate, E 262 sodium diacetate

**Usage:**

15-20 g/kg

**Delivery unit:**

PE Container à 25 kg

600 kg per pallet



1 kg	2.75 €/kg
30 kg	2.75 €/kg
120 kg	2.65 €/kg
360 kg	2.55 €/kg
720 kg	2.45 €/kg
1440 kg	2.35 €/kg
2880 kg	2.25 €/kg
3960 kg	2.15 €/kg
7920 kg	2.10 €/kg

### 40.087 Garlic granulate 0.5 - 1 mm

from 4.30 €/kg

## Product Category: **Burger Seasonings**

### 40.087 Garlic granulate 0.5 - 1 mm (continued)

from 4.30 €/kg

Standardized granulated garlic, approx. 1-3 mm, for many food products, including burgers, sausage products and other meat products. SPECIAL PRICES - for limited time only

**Ingredients:**

Garlic.

**Usage:**

Use as desired and according to recipe.

**Delivery unit:**

cartons à 25 kg



1 kg	4.90 €/kg
20 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

### 10.044 Hot Seasoning

from 8.55 €/kg

*Additional seasoning to boost heat*

Tastefully balanced seasoning to add heat to all food products requiring extra heat to (seasoned) meat products and ethnic foods.

Use in addition to the regular seasoning.

**Ingredients:**

Spices, sugar (dextrose, sugar), salt, flavour enhancer [E 621] flavouring.

**Usage:**

Use carefully according to desired level of heat.

Usage recommendation:

2-3 g/kg for spicy sausage / Frankfurter

5 g/kg for spicy burgers

**Delivery unit:**

sachets à 1 kg



< 20Kg	11.40 €/kg
20Kg	10.83 €/kg
100Kg	10.26 €/kg
200Kg	9.69 €/kg
500Kg	9.12 €/kg
from 1000Kg	8.55 €/kg

### 52.043 Kofta Classic

from 9.94 €/kg

*Saltless Dry Marinade*

Dry marinade for convenience food products and barbecue specialities. Use for beef steaks and minced meat.

**Ingredients:**

Spices, sugars (dextrose, maltodextrin), flavour enhancer [E 621], hydrolysed vegetable protein (HVP from soya), flavouring.





## Product Category: **Burger Seasonings**

<b>52.043</b>	<b>Kofta Classic (continued)</b> <i>Saltless Dry Marinade</i>		<b>from 9.94 €/kg</b>
	<i>Usage:</i> 10 g/kg or use as desired.	< 20Kg 20Kg 100Kg 200Kg 500Kg from 1000Kg	13.25 €/kg 12.59 €/kg 11.93 €/kg 11.26 €/kg 10.60 €/kg 9.94 €/kg
	<i>Delivery unit:</i> sachets à 1 kg		
<b>11.252</b>	<b>KoloMaxx CM</b> <i>Colouring for meats products</i>	<b>New!</b>	<b>from 59.25 €/kg</b>
	Very intensive colouring agent for cooked sausages and meat products, such as Mortadella, Luncheon Meat, Liver Sausage and others. Also for fish product, dairy and delicatessen. Heat stable, very intensive colour.		
	<i>Ingredients:</i> Salt, dextrose, colour E 120.		
	<i>Usage:</i> Only 0.5-1.5 g/kg. We recommend to pre-blend KoloMaxx CM with other ingredients to achieve a consistent colour throughout the product.		
	<i>Delivery unit:</i> sachets à 2 kg		
		< 20Kg 20Kg 100Kg 200Kg 500Kg from 1000Kg	79.00 €/kg 75.05 €/kg 71.10 €/kg 67.15 €/kg 63.20 €/kg 59.25 €/kg
<b>11.251</b>	<b>KoloMaxx FM</b> <i>natural colouring for meats products</i>	<b>New!</b>	<b>from 29.25 €/kg</b>
	Natural colouring agent for sausages and meat products, especially dry (fermented) sausage, fresh sausage, minced meat and other uncooked products. Improves colour naturally. Natural Carmin substitute.		
	<i>Ingredients:</i> Maltodextrin, red beet juice concentrate, fruit and spice extracts (on carrier salt), thickener E 414, antioxidant (E 306, E 304), sugar, anti-caking agent E 551. Suggested labeling: red beet juice concentrate, spice extracts, sugar.		
	<i>Usage:</i> only 3-5 g/kg We recommend to pre-blend KoloMaxx FM with the seasoning to achieve a consistent colour throughout the product.		



## Product Category: **Burger Seasonings**

11.251	<b>KoloMaxx FM (continued)</b> <i>natural colouring for meats products</i>	from 29.25 €/kg														
<i>Delivery unit:</i> sachets à 1 kg		<table><tr><td>&lt; 20Kg</td><td>39.00 €/kg</td></tr><tr><td>20Kg</td><td>37.05 €/kg</td></tr><tr><td>100Kg</td><td>35.10 €/kg</td></tr><tr><td>200Kg</td><td>33.15 €/kg</td></tr><tr><td>500Kg</td><td>31.20 €/kg</td></tr><tr><td>from 1000Kg</td><td>29.25 €/kg</td></tr></table>	< 20Kg	39.00 €/kg	20Kg	37.05 €/kg	100Kg	35.10 €/kg	200Kg	33.15 €/kg	500Kg	31.20 €/kg	from 1000Kg	29.25 €/kg		
< 20Kg	39.00 €/kg															
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200Kg	33.15 €/kg															
500Kg	31.20 €/kg															
from 1000Kg	29.25 €/kg															
51.001	<b>Meister Glutafix</b> <i>Flavour enhancer for food</i>	from 5.18 €/kg														
<p>Premium flavour enhancer based on mono sodium glutamate [MSG].</p> <p>For all food products. Eliminates unwanted salt flavour and balances flavour profile in general. Especially suitable for meat products and convenience foods. Premium product.</p> <p><i>Ingredients:</i> Flavour enhancer mono sodium glutamate [E 621], salt, starch, sugars (sucrose, maltodextrin), spices (e.g. celery), hydrolysed vegetable protein HVP (from soya), yeast powder, anti-caking agent [E 551], flavouring.</p> <p><i>Usage:</i> 0,5 - 2 g/kg food product. We recommend 1 g/kg for ham products [5 g/kg brine when pumping 20%]</p> <p><i>Delivery unit:</i> sachets à 1 kg</p>		 <table><tr><td>&lt; 20Kg</td><td>6.90 €/kg</td></tr><tr><td>20Kg</td><td>6.56 €/kg</td></tr><tr><td>100Kg</td><td>6.21 €/kg</td></tr><tr><td>200Kg</td><td>5.87 €/kg</td></tr><tr><td>500Kg</td><td>5.52 €/kg</td></tr><tr><td>from 1000Kg</td><td>5.18 €/kg</td></tr></table>	< 20Kg	6.90 €/kg	20Kg	6.56 €/kg	100Kg	6.21 €/kg	200Kg	5.87 €/kg	500Kg	5.52 €/kg	from 1000Kg	5.18 €/kg		
< 20Kg	6.90 €/kg															
20Kg	6.56 €/kg															
100Kg	6.21 €/kg															
200Kg	5.87 €/kg															
500Kg	5.52 €/kg															
from 1000Kg	5.18 €/kg															
11.031	<b>Meister Kut 88</b> <i>Sausage and meat phosphate pH 8.8</i>	from 2.65 €/kg														
<p>Combination of polyphosphates. Contains high percentage [85 %] of pyrophosphate, which results into optimum water binding, good colour development, and best spoilage protection.</p> <p><i>Ingredients:</i> Sodium diphosphate [E 450], Sodium triphosphate [E 451].</p> <p><i>Usage:</i> 3-5 g/kg meat and fat [without water/ice content].</p> <p><i>Delivery unit:</i> bags à 25 kg on pallets à 40 bags [1.000 kg].</p>		 <table><tr><td>1 kg</td><td>3.15 €/kg</td></tr><tr><td>25 kg</td><td>3.15 €/kg</td></tr><tr><td>1000 kg</td><td>2.85 €/kg</td></tr><tr><td>2000 kg</td><td>2.80 €/kg</td></tr><tr><td>4000 kg</td><td>2.75 €/kg</td></tr><tr><td>11000 kg</td><td>2.70 €/kg</td></tr><tr><td>23000 kg</td><td>2.65 €/kg</td></tr></table>	1 kg	3.15 €/kg	25 kg	3.15 €/kg	1000 kg	2.85 €/kg	2000 kg	2.80 €/kg	4000 kg	2.75 €/kg	11000 kg	2.70 €/kg	23000 kg	2.65 €/kg
1 kg	3.15 €/kg															
25 kg	3.15 €/kg															
1000 kg	2.85 €/kg															
2000 kg	2.80 €/kg															
4000 kg	2.75 €/kg															
11000 kg	2.70 €/kg															
23000 kg	2.65 €/kg															

## Product Category: **Burger Seasonings**

**40.025 Onion 3-5 mm [minced]** **from 4.70 €/kg**  
*double cleaned and sieved*

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

**Ingredients:**

Onions.

**Usage:**

Use as desired.

**Delivery unit:**

cartons à 25 kg on pallets of 20 cartons [500 kg]



1 kg	5.30 €/kg
20 kg	5.30 €/kg
100 kg	5.20 €/kg
200 kg	5.10 €/kg
500 kg	5.00 €/kg
1000 kg	4.90 €/kg
1500 kg	4.70 €/kg

**52.024 Shish Kebap** **from 7.43 €/kg**  
*Seasoning for Shish Kebap*

Seasoning for Shish Kebap and other oriental specialties. For meat and vegetarian dishes alike.

**Ingredients:**

Spices (curry, pepper, orange, cloves), salt, flavouring, maltodextrin.

**Usage:**

4 - 6 g/kg or use as desired.

**Delivery unit:**

sachets à 1 kg



< 20Kg	9.90 €/kg
20Kg	9.41 €/kg
100Kg	8.91 €/kg
200Kg	8.42 €/kg
500Kg	7.92 €/kg
from 1000Kg	7.43 €/kg

**10.042 Smokin' Joe** **from 6.68 €/kg**  
*Smoked salt for food*

Smoke flavour for food products, including potato-salad, sauces, soups, dips, dressings, meat and poultry products, and fish. Especially suitable for frankfurter type sausage.

**Ingredients:**

Salt, flavouring, separating agent [E 551], dry caramel-sugar-syrup.



## Product Category: **Burger Seasonings**

<b>10.042</b>	<b>Smokin' Joe (continued)</b>		<b>from 6.68 €/kg</b>
	<i>Smoked salt for food</i>		
	<i>Usage:</i>	< 20Kg	8.90 €/kg
	5 - 8 g/kg sausage;	20Kg	8.46 €/kg
	2 - 4 g/kg cooked ham	100Kg	8.01 €/kg
	We recommend that the salt content is reduced by the same amount of added smoke flavour.	200Kg	7.57 €/kg
		500Kg	7.12 €/kg
		from 1000Kg	6.68 €/kg
	<i>Delivery unit:</i>		
	sachets à 2 kg		
<b>11.007</b>	<b>Soy Concentrate</b>		<b>from 1.95 €/kg</b>
	<i>Soy protein concentrate [70%]</i>		
	Soya protein concentrate with a minimum protein content of 70% for all food products, including meat products. Improves texture, mouthfeel and yields.		
	<i>Ingredients:</i>		
	Soya protein concentrate. Non-GMO.		
	<i>Usage:</i>		
	Use as desired or according to recipe.		
	<i>Delivery unit:</i>		
	bags à 25 kg on pallets à 20 bags [500 kg]		
		1 kg	3.50 €/kg
		25 kg	3.50 €/kg
		100 kg	3.20 €/kg
		500 kg	2.95 €/kg
		1000 kg	2.80 €/kg
		2000 kg	2.60 €/kg
		5500 kg	2.20 €/kg
		11500 kg	1.95 €/kg
<b>10.334</b>	<b>Western Burger</b>	<b>New!</b>	<b>from 5.93 €/kg</b>
	<i>Concentrated seasoning</i>		
	Concentrated blend of spices and herbs for burgers Western style.		
	Provides old fashioned burger flavour. Use binder separately if burgers are sold pre-fried, such as AGAGEL 220 or FibreMaxx		
	<i>Ingredients:</i>		
	Salt, sugars (dextrose, maltodextrin, caramel sugar), flavour enhancer [E 621, E 627, E 631], hydrolysed vegetable protein HVP (from soya), flavouring, separating agent [E 551].		
	<i>Usage:</i>		
	Only 2-3 g/kg for beef burgers,		
	3-4 g/kg for chicken burgers.		



## Product Category: **Burger Seasonings**

10.334	Western Burger (continued)	from 5.93 €/kg	
	<i>Concentrated seasoning</i>		
<i>Delivery unit:</i> sachets à 1 kg		< 20Kg	7.90 €/kg
		20Kg	7.51 €/kg
		100Kg	7.11 €/kg
		200Kg	6.72 €/kg
		500Kg	6.32 €/kg
		from 1000Kg	5.93 €/kg