



**friedrich ingredients**

*flavour & function on line*

09. October 2015

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*Sincerely,  
friedrich ingredients  
flavour and function on line*

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## Product Category: Ham Ingredients

### 11.156 AGAGEL 360

*Texture improver and emulsifier*

**New!**

from 7.70 €/kg

Yield and texture improver for fresh/frozen QSR foods, i.e. tumbled chicken breast, wings, beef steaks, schnitzel and others. For whole muscle and re-structured products. For tumbling and injecting. High water binding capability.

**Ingredients:**

Phosphate (E 450, E 451), dextrose, carragenann (E 407), locust bean gum (E 410), sodium erythorbate (E 316), modified starch (E 1412).

**Usage:**

Sausage products: 5-10 g/kg  
Convenience food up to 12 g/kg finished product.  
3% to the brine when pumping 40%.  
Use salt separately as desired - no phosphate needed.

**Delivery unit:**

bags à 25 kg



1 kg	9.00 €/kg
25 kg	9.00 €/kg
100 kg	8.50 €/kg
250 kg	8.25 €/kg
500 kg	8.00 €/kg
1000 kg	7.90 €/kg
2000 kg	7.80 €/kg
5000 kg	7.70 €/kg

### 11.076 AGAGEL 370

*Meat Tenderizer*

**New!**

from 4.20 €/kg

Function compound for fresh meat chunks, like steaks and schnitzel. For red and white meat alike. Improves tenderness, texture and provides moderate yield increase of 10 to 25%.

**Ingredients:**

Salt, acidifier [E 262, E 500], maltodextrine, stabilizer [E 331], flavourings.

**Usage:**

15-25 g/kg meat  
Brines: use 8% addition if 25% brine is added [10% if 20% is added].  
Check recipes online.  
Add AGAGEL 220 [5 g/kg] and MeisterLak 95 [3 g/kg] if vinegar or other pH reducing additives are used.

**Delivery unit:**

bags à 10 kg / pallets à 50 bags = 500 kg



1 kg	5.50 €/kg
25 kg	5.50 €/kg
100 kg	5.00 €/kg
200 kg	4.75 €/kg
500 kg	4.50 €/kg
1000 kg	4.40 €/kg
2000 kg	4.30 €/kg
5000 kg	4.20 €/kg

### 11.176 AGAGEL 371

*Salt-Free Meat Tenderizer*

from 5.30 €/kg

Salt-free function compound for fresh meat chunks, like steaks and schnitzel. For red and white meat alike. Improves tenderness, texture and provides moderate yield increase of 10 to 25%.



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### 11.176 AGAGEL 371 (continued) from 5.30 €/kg Salt-Free Meat Tenderizer

**Ingredients:**

Acidifier [E 262, E 500], maltodextrine, stabilizer [E 331, E 450], spices extract, separating agent [E 551].

**Usage:**

5-10 g/kg meat

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

Check recipes online.

Add AGAGEL 220 [5 g/kg] und MeisterLak 95 [3 g/kg] if vinegar or other pH reducing additives are used.

**Delivery unit:**

bags à 4 kg / pallets à 125 bags = 500 kg

1 kg	6.60 €/kg
25 kg	6.60 €/kg
100 kg	6.10 €/kg
200 kg	5.85 €/kg
500 kg	5.60 €/kg
1000 kg	5.50 €/kg
2000 kg	5.40 €/kg
5000 kg	5.30 €/kg

### 11.023 AGAGEL 380

**New!**

from 5.80 €/kg

Complete system for cooked meat [red]

Blend of phosphates, carrageenan for safe and economical production of high yield cooked hams and meats [80%].

Long-lasting water retention and holding capabilities. No soya or starch needed.

**Ingredients:**

Stabilizer [E 450, E 451], soya protein, thickener [E 407a], dextrose, salt, glyucose syrup, flavour enhancer MSG [E 621], flavour, spices, yeast extract, antioxidant [E 301], sugar, hydrolyzed vegetable protein HVP, anti-caking agents [E 470, E 551].

**Usage:**

35 g/kg final product [3.5%]. This calculates to

90 g/kg brine if 80% is injected

+ 45 g curing salt 0.9 % nitrite

**Delivery unit:**

bags à 25 kg



1 kg	7.10 €/kg
25 kg	7.10 €/kg
100 kg	6.60 €/kg
200 kg	6.35 €/kg
500 kg	6.10 €/kg
1000 kg	6.00 €/kg
2000 kg	5.90 €/kg
5000 kg	5.80 €/kg

### 11.024 AGAGEL 390

**New!**

from 6.60 €/kg

Complete system for cooked meat [white]

Blend of phosphates and carrageenan for safe and economical production of poultry rolls and turkey hams with increased yield [80%].

Long-lasting water retention and holding capabilities. No soya or starch needed.



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<b>11.024</b>	<b>AGAGEL 390 (continued)</b>	<b>from 6.60 €/kg</b>
<i>Complete system for cooked meat [white]</i>		
<b>Ingredients:</b>		
Stabilizer [E 450, E 451], soya protein, thickener [E 407a], dextrose, salt, glyucose syrup, flavour enhancer MSG [E 621], flavour, spices, yeast extract, antioxidant [E 301], sugar, hydrolized vegetable protein HVP, anti-caking agents [E 470, E 551]		1 kg 7.90 €/kg
		25 kg 7.90 €/kg
		100 kg 7.40 €/kg
		200 kg 7.15 €/kg
		500 kg 6.90 €/kg
		1000 kg 6.80 €/kg
		2000 kg 6.70 €/kg
		5000 kg 6.60 €/kg
<b>Usage:</b>		
35 g/kg final product [3.5%]. This calculates to		
90 g/kg brine if 80% is injected		
+ 45 g curing salt 0.9 % nitrite		
<b>Delivery unit:</b>		
bags à 25 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 hydrolized 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		
<b>Ingredients:</b>		
flavor (Soja), salt, palm fat, spices (celery). No added MSG		
<b>Usage:</b>		
cooked sausages: 5 g/kg		
sausages in brine: 5-6 g/kg		
canned products: 3 g/kg		
liver sausage, pâté: 3 g/kg		
convenience foods: 3-5 g/kg		
<b>Delivery unit:</b>		
re-sealable buckets à 9 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
<b>10.087</b>	<b>Farmer Smoked Meat</b>	<b>from 6.83 €/kg</b>
<i>Seasoning and ingredient for dry cured m</i>		
Flavouring and functional ingredient for safe and reliable maturing of dry ham [aged ham], such as Westphalian Ham, Black Forest Ham. Accelerated salt penetration. Supports the tenderizing process and colour deveelopment of the meat.		



## Product Category: **Ham Ingredients**

<b>10.087</b>	<b>Farmer Smoked Meat (continued)</b>	<b>from 6.83 €/kg</b>
<i>Seasoning and ingredient for dry cured m</i>		

**Ingredients:**

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

**Usage:**

Maturing in 3 steps is recommended:

Step 1: pre- blend 20 kg curing salt + 1 kg powder

Step 2: pre-blend 6 kg curing salt + 14 kg regular salt + 65 g saltpeter + 1 kg powder

Step 3: pre-blend 20 kg regular salt + 120 g saltpeter + 1 kg powd

**Delivery unit:**

sachets à 1 kg

< 20Kg	9.10 €/kg
20Kg	8.65 €/kg
100Kg	8.19 €/kg
200Kg	7.74 €/kg
500Kg	7.28 €/kg
from 1000Kg	6.83 €/kg

<b>10.516</b>	<b>FFC # 1</b>	<b>from 5.93 €/kg</b>
<i>Hot &amp; Spicy Brine Mix</i>		

Brine flavouring for chicken parts. The chicken parts are tumbled in the brine before predest, batter and breader is applied - see recipe for details.

**Ingredients:**

Salt, flavour enhancer - Monosodium Glutamate [E 621], spices [chilli, garlic, paprika], flavourings.

**Usage:**

Approx. 15-20% to the brine

Use according to recipe. Chose Recipe Service, Convenience Foods, Fried Chicken Spicy

**Delivery unit:**

bags à 25 kg

Use 3 bags for 500 kg brine



< 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

<b>10.517</b>	<b>FFC # 2</b>	<b>from 5.93 €/kg</b>
<i>Brine Mix 'Regular'</i>		

Brine flavouring for chicken parts. The chicken parts are tumbled in the brine before predest, batter and breader is applied - see recipe for details.

**Ingredients:**

Salt, flavour enhancer - Monosodium Glutamate [E 621], stabiliser - Sodium diphosphate [E 450], spices [pepper, chilli, garlic], flavourings.



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<b>10.517</b>	<b>FFC # 2 (continued)</b>		<b>from 5.93 €/kg</b>
	<i>Brine Mix 'Regular'</i>		
	<i>Usage:</i>	< 20Kg	7.90 €/kg
	Approx. 7-8% to the brine	20Kg	7.51 €/kg
	Use according to recipe. Chose Recipe Service, Convenience	100Kg	7.11 €/kg
	Foods, Fried Chicken Regular	200Kg	6.72 €/kg
		500Kg	6.32 €/kg
	<i>Delivery unit:</i>	from 1000Kg	5.93 €/kg
	bags à 25 kg, each good for 400 kg brine		
<b>51.010</b>	<b>FlavoMaxx E</b>	<b>New!</b>	<b>from 5.18 €/kg</b>
	<i>MSG-free universal extract seasoning</i>		
	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!		
	<i>Ingredients:</i>		
	Salt, dextrose, spice extracts, spices.	< 20Kg	6.90 €/kg
	<i>Usage:</i>	20Kg	6.56 €/kg
	1-3 g/kg, depending on desired intensity.	100Kg	6.21 €/kg
	Use FlavoMaxx in addition to the seasoning	200Kg	5.87 €/kg
	<i>Delivery unit:</i>	500Kg	5.52 €/kg
	sachets à 1 kg	from 1000Kg	5.18 €/kg
<b>11.116</b>	<b>FreshMaxx PL 60 [liquid]</b>		<b>from 2.10 €/kg</b>
	<i>Freshkeeper for sausages, meat products</i>		
	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.		
	<i>Ingredients:</i>		
	E 326 L(+) potassium lactate in water solution.		
	Increases shelf life by up to 50%.		
	<i>Usage:</i>		
	Use at a ratio of 2-4%, depending on required extra shelf-life.	1 kg	2.75 €/kg
	Sausages: Add to the bowl cutter	30 kg	2.75 €/kg
	Cooked Meats, Hams, Bacon: add to the brine.	120 kg	2.65 €/kg
	<i>Delivery unit:</i>	360 kg	2.55 €/kg
	PE containers à 30 kg	720 kg	2.45 €/kg
	720 kg per pallet	1440 kg	2.35 €/kg
		2880 kg	2.25 €/kg
		3960 kg	2.15 €/kg
		7920 kg	2.10 €/kg



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### 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*

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*



## Product Category: Ham Ingredients

### 11.048 FreshMaxx SL Plus [liquid] (continued)

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

### 10.510 Grilled Chicken Parts

from 9.08 €/kg

*Brine Mix for Grilled Chicken Parts*

Brine flavouring for chicken parts. The chicken parts are being injected and/or tumbled in the brine. Apply caramel colour afterwards, if dark surface is required (optional). Alternatively, use DryFit marinades to add value.

**Ingredients:**

Spices, saccharose, thickener [E 407a], maltodextrine, salt, stabilizer [E 450, E 451], flavouring, anti-caking agent [E 551].

**Usage:**

Add 15-20 % to the brine

Use according to recipe.

**Delivery unit:**

bags à 25 kg



< 20Kg	12.10 €/kg
20Kg	11.50 €/kg
100Kg	10.89 €/kg
200Kg	10.29 €/kg
500Kg	9.68 €/kg
from 1000Kg	9.08 €/kg

### 11.252 KoloMaxx CM

**New!**

from 59.25 €/kg

*Colouring for meats products*

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.





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### 11.252 KoloMaxx CM (continued) from 59.25 €/kg *Colouring for meats products*

**Ingredients:**

Salt, dextrose, colour E 120.

**Usage:**

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.

**Delivery unit:**

sachets à 2 kg

< 20Kg	79.00 €/kg
20Kg	75.05 €/kg
100Kg	71.10 €/kg
200Kg	67.15 €/kg
500Kg	63.20 €/kg
from 1000Kg	59.25 €/kg

### 11.141 MeatGlu #1 from 29.00 €/kg *Binder for meat and poultry*

Blend of binders and other ingredients for joining small meat pieces into uniform, slicable meat chunks of higher value. Use only with MeatGlu #2 and in accordance with the instructions on the label.

End product cost:

**Ingredients:**

Thickener [E 401], dry glucose syrup, maltodextrin, HVP - hydrolysed vegetable protein [from rape, soy], antioxidant [E 301].

**Usage:**

1. Mix the meat chunks for 5 minutes with 8-10 g/kg of MeatGlu #1

2. Allow to rest for 10 minutes

3. Then, add 8-10 g/kg MeatGlu # 2 and mix for another 10 minutes

Then, follow the instructions of MeatGlu # 2

**Delivery unit:**

sachets à 1kg



1 kg	39.00 €/kg
10 kg	35.00 €/kg
20 kg	33.00 €/kg
50 kg	31.00 €/kg
100 kg	29.00 €/kg

### 11.142 MeatGlu #2 from 29.00 €/kg *Binder for meat and poultry*

Blend of acidifier and emulsifier for joining small meat pieces into uniform, slicable meat chunks of higher value. Use only with MeatGlu #1 and in accordance with the instructions on the label. End product cost:

**Ingredients:**

Acidifier E 327, emulsifier E 471, vegetable fat (hardened).





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<b>11.142</b>	<b>MeatGlu #2 (continued)</b>		<b>from 29.00 €/kg</b>
	<i>Binder for meat and poultry</i>		
	<b>Usage:</b>	1 kg	39.00 €/kg
	Follow instructions from MeatGlu #1 first, then	10 kg	35.00 €/kg
	4. Fill the meat chunks in casings, molds or vaccum bags.	20 kg	33.00 €/kg
	5. Store at 2-4° C for at least 12 hours.	50 kg	31.00 €/kg
	6. Cut in desired sizes or freeze.	100 kg	29.00 €/kg
	Do not add salt or water at an time!		
	<b>Delivery unit:</b>		
	sachets à 1 kg		
<b>11.143</b>	<b>MeatGlu #3</b>	<b>New!</b>	<b>from 39.00 €/kg</b>
	<i>Compound of Transglutaminase and Caseina</i>		
	Stabilized transglutaminase for food applications. Especially developed for adding to meat chunks for the purpose of standardized portioning.		
	<b>Ingredients:</b>		
	Sodium caseinat, maltodextrin, transglutaminase, vegetable oil		
	<b>Usage:</b>	1 kg	49.00 €/kg
	How to use:	10 kg	45.00 €/kg
	1 kg meat chunks	20 kg	43.00 €/kg
	40 g cold water	50 kg	41.00 €/kg
	10 g MeatGlu # 3	100 kg	39.00 €/kg
	Stir MeatGlu in the water and add to tumbler/mixer with the meat.		
	Mix 10-15 min. Fill in casings or molds and store at 4°C for 12 hours. Ready for portioning!		
	<b>Delivery unit:</b>		
	sachets à 1 kg		
<b>51.001</b>	<b>Meister Glutafix</b>		<b>from 5.18 €/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 convenience foods. Premium product.		
	<b>Ingredients:</b>		
	Flavour enhancer mono sodium glutamate [E 621], salt, starch, sugars (sucrose, maltodextrin), spices (e.g. celery), hydrolised vegetable protein HVP (from soya), yeast powder, anti-caking agent [E 551], flavouring.		



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51.001	<b>Meister Glutafix (continued)</b> <i>Flavour enhancer for food</i>	from 5.18 €/kg
	<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%]	< 20Kg 6.90 €/kg 20Kg 6.56 €/kg 100Kg 6.21 €/kg 200Kg 5.87 €/kg
	<i>Delivery unit:</i> sachets à 1 kg	500Kg 5.52 €/kg from 1000Kg 5.18 €/kg
11.010	<b>Meister Lak 95</b> <i>Brine stabilizer pH 9.5</i>	from 2.70 €/kg
	Combination of polyphosphates. Contains high percentage of pyrophosphate, which results into optimum water binding, good colour development, and best spoilage protection.	
	<i>Ingredients:</i> Sodium diphosphate [E 450], Sodium triphosphate [E 451]. 55% P <sup>2</sup> O <sub>5</sub> content.	
	<i>Usage:</i> 3 g/kg meat content [without water/ice]. Always dissolve MeisterLak 95 first, before the salt. Brine Calculator: 20% injection: 25 g/kg brine/pickle 25% injection: 20 g/kg brine/pickle 30% injection: 16 g/kg brine/pickl	
	<i>Delivery unit:</i> bags à 25 kg on pallets á 33 bags [825 kg]	
58.003	<b>Paprika 3,000 (liquid)</b> <i>Aroma concentrate for food</i>	from 7.43 €/kg
	Liquid natural colouring agent for all food products. Use to add natural colour to sausage, meats, soups, sauces and other food products. May need to be declared as a colouring agent or flavouring - check with local food regulations.	
	<i>Ingredients:</i> Sweetener Sorbitol [E 420], colouring paprika extract, sunflower oil, emulsifier [E 433]. Recommended Labeling Declaration: colouring agent paprika extract.	

## Product Category: Ham Ingredients

<b>58.003</b>	<b>Paprika 3,000 (liquid) (continued)</b>	<b>from 7.43 €/kg</b>
	<i>Aroma concentrate for food</i>	
	<i>Usage:</i> 0.5 - 1 g/kg food products or use as desired. To colour sausage, add 2-3 g/kg total recipe weight. Shake well before use!	<div>&lt; 20Kg 9.90 €/kg</div> <div>20Kg 9.41 €/kg</div> <div>100Kg 8.91 €/kg</div> <div>200Kg 8.42 €/kg</div> <div>500Kg 7.92 €/kg</div> <div>from 1000Kg 7.43 €/kg</div>
	<i>Delivery unit:</i> re-sealable container à 3 kg	
<b>10.080</b>	<b>Pastrami Classic</b>	<b>from 6.68 €/kg</b>
	<i>Decor seasoning for Pastrami, Roast Beef</i>	
	Colourful, decorative outside seasoning for Pastrami and Roast Beef. Use Agagel 380 [# 11.023] in addition to add inside flavour as well as improved texture and yield.	
	<i>Ingredients:</i> Spices.	
	<i>Usage:</i> Use as a rub desired; we recommend 20-25 g/kg	
	<i>Delivery unit:</i> sachets à 1 kg	<div>&lt; 20Kg 8.90 €/kg</div> <div>20Kg 8.46 €/kg</div> <div>100Kg 8.01 €/kg</div> <div>200Kg 7.57 €/kg</div> <div>500Kg 7.12 €/kg</div> <div>from 1000Kg 6.68 €/kg</div>
		
<b>53.002</b>	<b>Pastrami liquid</b>	<b>from 4.43 €/kg</b>
	<i>Complete Flavour + Function System</i>	
	Complete flavour and function system for pastrami with moderate yield increase.	
	<i>Ingredients:</i> Purified water, sugars - glucose syrup, stabilisers phosphate [E 450] and sodium ascorbate [E 301], salt, dextrose and maltodextrin, flavouring. No added MSG	
	<i>Usage:</i> Add 6% to the brine when pumping 20% = 1.2 % to the finished product. For injecting and tumbling.	
	<i>Delivery unit:</i> Poly-Container à 10 kg	<div>&lt; 20Kg 5.90 €/kg</div> <div>20Kg 5.61 €/kg</div> <div>100Kg 5.31 €/kg</div> <div>200Kg 5.02 €/kg</div> <div>500Kg 4.72 €/kg</div> <div>from 1000Kg 4.43 €/kg</div>
		
<b>11.002</b>	<b>Potato Starch Superior</b>	<b>from 0.65 €/kg</b>
	<i>native potato starch, made in Germany</i>	

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### 11.002 Potato Starch Superior (continued)

from 0.65 €/kg

*native potato starch, made in Germany*

Native potato starch, made from firm German 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.

**Ingredients:**

Potato starch.

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**Usage:**

Use as desired and according to recipe.

**Delivery unit:**

bags à 25 kg on pallets of 40 bags [1,000 kg]

20' fcl = 11,000 kg

40' fcl = 23.000 kg



1 kg	1.10 €/kg
100 kg	1.10 €/kg
500 kg	1.00 €/kg
1000 kg	0.90 €/kg
2000 kg	0.85 €/kg
5000 kg	0.80 €/kg
11000 kg	0.70 €/kg
23000 kg	0.65 €/kg

### 10.008 Roasted Onion Extra

from 9.08 €/kg

*Liquid onion extract*

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.

**Ingredients:**

Aromaextracts, dried glucose syrup, water, rape oil

**Usage:**

Use as desired.

We recommend to use 3-5 g/kg food product.

**Delivery unit:**

re-sealable containers à 3 kg



< 20Kg	12.10 €/kg
20Kg	11.50 €/kg
100Kg	10.89 €/kg
200Kg	10.29 €/kg
500Kg	9.68 €/kg
from 1000Kg	9.08 €/kg

### 11.100 RoMaxx W-11

**New!**

from 69.00 €/kg

*natural antioxidant for food*

Natural protection for whole muscle meat products. Brine suitable. Improves shelf-life and prevents discolouration. RoMaxx W-11 is water soluble. High concentration for economical results.



## Product Category: Ham Ingredients

<b>11.100</b>	<b>RoMaxx W-11 (continued)</b>		<b>from 69.00 €/kg</b>
	<i>natural antioxidant for food</i>		
	<i>Ingredients:</i>	1 kg	89.00 €/kg
	natural antioxidant rosemary extract [E 392].	10 kg	85.00 €/kg
	No allergenic additives, GMO free.	20 kg	79.00 €/kg
	Natural alternative to BHA and BHT.	50 kg	76.50 €/kg
		100 kg	73.00 €/kg
	<i>Usage:</i>	250 kg	69.00 €/kg
	only 30-100 g per 100 kg [0,03-0,1%]		
	for maximum protection of colour and flavour.		
	RoMaxx W-11 contains 10-12% carnosic acid and carnosol		
	<i>Delivery unit:</i>		
	sachets à 1 kg		
<b>11.004</b>	<b>Salt - CURE MIX 10</b>	<b>New!</b>	<b>from 1.95 €/kg</b>
	<i>Concentrated Curing Salt</i>		
	Concentrated curing salt [NCS] with 10% sodium nitrite content.		
	IMPORTANT:		
	Use only as a pre-blend with regular salt. Refer to Usage for details. Please contact us for your customized curing salt calculation.		
	<i>Ingredients:</i>		
	Salt, 10% sodium nitrite [E250], separating agent - sodium ferrocyanide [E535]	1 kg	3.45 €/kg
		20 kg	3.20 €/kg
		100 kg	2.95 €/kg
		320 kg	2.70 €/kg
		640 kg	2.45 €/kg
		1280 kg	2.35 €/kg
		2560 kg	2.25 €/kg
		5120 kg	2.15 €/kg
		10240 kg	2.05 €/kg
		14720 kg	1.95 €/kg
	<i>Usage:</i>		
	CAUTION: Do not use unless preblended with regular salt:		
	0.5% cure = pre-blend 1:19		
	1.0% cure = pre-blend 1:9		
	(recommended for cured meat and sausages)		
	Add 2-3% of this blend to the recipe		
	<i>Delivery unit:</i>		
	sachets à 2 kg in cartons of 10 sachets		
	32 cartons = 640 kg per pallet		
<b>11.049</b>	<b>Salt - Curing Salt [Nitrite pickling sal</b>		<b>from 0.40 €/kg</b>
	<i>ready-for-use nitrite curing salt</i>		
	Ready-to-use pickling salt with a content of sodium nitrite [E 250] of approx. 0.85 %. Use in processed meats and as a pickling salt in brines. Other nitrite concentrations on request at same prices.		





## Product Category: **Ham Ingredients**

### 11.049 **Salt - Curing Salt [Nitrite pickling sal (continued)]** **from 0.40 €/kg** *ready-for-use nitrite curing salt*

**Ingredients:**

Salt [NaCl] approx. 99.1%, sodium nitrite [E 250] approx. 0.85 %.  
18 months shelf life from date of production

**Usage:**

Use according to recipe, for example:  
18-22 g/kg for cooked sausage products  
30-35 g/kg for dry cured sausage and hams

**Delivery unit:**

bags à 25 kg on pallets à 40 bags [= 1,000 kg].

1 kg	0.55 €/kg
1000 kg	0.55 €/kg
2000 kg	0.50 €/kg
4000 kg	0.45 €/kg
11000 kg	0.42 €/kg
23000 kg	0.40 €/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.

**Usage:**

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 smoke flavour.

**Delivery unit:**

sachets à 2 kg



< 20Kg	8.90 €/kg
20Kg	8.46 €/kg
100Kg	8.01 €/kg
200Kg	7.57 €/kg
500Kg	7.12 €/kg
from 1000Kg	6.68 €/kg

### 11.007 **Soy Concentrate** **from 1.95 €/kg** *Soy protein concentrate [70%]*

Soya protein concentrate with a minimum protein content of 70% for all food products, including meat products. Improves texture, mouthfeel and yields.

**Ingredients:**

Soya protein concentrate. Non-GMO.

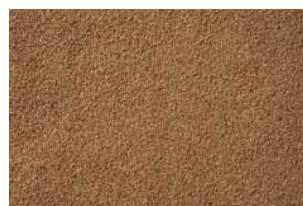
**Usage:**

Use as desired or according to recipe.





## Product Category: Ham Ingredients

<b>11.007</b>	<b>Soy Concentrate (continued)</b>		<b>from 1.95 €/kg</b>
	<i>Soy protein concentrate [70%]</i>		
	<i>Delivery unit:</i>	1 kg	3.50 €/kg
	bags à 25 kg on pallets à 20 bags [500 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>11.133</b>	<b>Soy Isolate [ISP]</b>		<b>from 3.20 €/kg</b>
	<i>min. 90% protein content</i>		
	Isolated soy protein for manufacturing of meat emulsions. Increases yield and improves the texture of meat products. 12 months shelf life from production date.		
	<i>Ingredients:</i> Isolated soya protein [ISP]		
	<i>Usage:</i> 2-3 % are recommended for emulsions. 1 part of ISP absorbs 5.75 parts of each, water and oil/fat.		
	<i>Delivery unit:</i> bags à 20 kg on pallets à 25 bags [500 kg]		
		1 kg	4.75 €/kg
		25 kg	4.75 €/kg
		100 kg	4.45 €/kg
		500 kg	4.20 €/kg
		1000 kg	4.05 €/kg
		2000 kg	3.85 €/kg
		5500 kg	3.45 €/kg
		11500 kg	3.20 €/kg
<b>66.006</b>	<b>Wood Chips / Saw Dust HB 500-1000</b>	<b>New!</b>	<b>from 0.50 €/kg</b>
	<i>0.5-1 mm Beechwood saw dust</i>		
	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		
	<i>Ingredients:</i> 100% natural beechwood saw dust unlimited storage Made in Germany		



## Product Category: Ham Ingredients

<b>66.006</b>	<b>Wood Chips / Saw Dust HB 500-1000 (continued)</b>		<b>from 0.50 €/kg</b>
	<i>0.5-1 mm Beechwood saw dust</i>		
	<i>Usage:</i>	1 kg	0.75 €/kg
	0.5-1 mm smoldering smoking saw dust for use in smoke generators.	630 kg	0.75 €/kg
		1260 kg	0.70 €/kg
		2520 kg	0.65 €/kg
	<i>Delivery unit:</i>	6930 kg	0.55 €/kg
	bags à 15 kg on pallets à 42 bags [630 kg]	14490 kg	0.50 €/kg
<b>66.005</b>	<b>Wood Chips / Saw Dust HBK 750-2000</b>	<b>New!</b>	<b>from 0.50 €/kg</b>
	<i>0.75-3 mm Beechwood Saw Dust</i>		
	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		
	<i>Ingredients:</i>	1 kg	0.75 €/kg
	100% natural beechwood saw dust	630 kg	0.75 €/kg
	unlimited storage	1260 kg	0.70 €/kg
	Made in Germany	2520 kg	0.65 €/kg
	<i>Usage:</i>	6930 kg	0.55 €/kg
	0.75-3 mm smoldering smoking saw dust for use in smoke generators.	14490 kg	0.50 €/kg
	<i>Delivery unit:</i>		
	bags à 15 kg on pallets á 42 bags [630 kg]		
<b>66.004</b>	<b>Wood Chips / Saw Dust KL 1-4</b>	<b>New!</b>	<b>from 0.50 €/kg</b>
	<i>2-4.5 mm Beechwood chips for smoke house</i>		
	for use in condensate smoke systems Type KL 1-4 [2-4.5 mm chip size] Other sizes are also available		
	<i>Ingredients:</i>		
	100% natural beechwood chips		
	unlimited storage		
	Made in Germany		
	<i>Usage:</i>		
	2-4.5 mm beechwood chips for use in condensate smoke systems		

## Product Category: **Ham Ingredients**

<b>66.004</b>	<b>Wood Chips / Saw Dust KL 1-4 (continued)</b>		<b>from 0.50 €/kg</b>
	<i>2-4.5 mm Beechwood chips for smoke house</i>		
	<i>Delivery unit:</i>	1 kg	0.75 €/kg
	bags à 15 kg on pallets à 42 bags [630 kg]	630 kg	0.75 €/kg
		1260 kg	0.70 €/kg
		2520 kg	0.65 €/kg
		6930 kg	0.55 €/kg
		14490 kg	0.50 €/kg
<b>66.002</b>	<b>Wood Chips / Saw Dust KL 2-16</b>	<b>New!</b>	<b>from 0.50 €/kg</b>
	<i>4-12 mm Beechwood chips for smoke houses</i>		
	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		
	<i>Ingredients:</i>		
	100% natural beechwood chips	1 kg	0.75 €/kg
	unlimited storage	630 kg	0.75 €/kg
	Made in Germany	1260 kg	0.70 €/kg
	<i>Usage:</i>	2520 kg	0.65 €/kg
	4-12 mm smoldering smoking chips for use in smoke generators.	6930 kg	0.55 €/kg
	<i>Delivery unit:</i>	14490 kg	0.50 €/kg
	bags à 15 kg on pallets à 42 bags [630 kg]		

