

## Cuttering Agents

Whether as sole solution or as a cutter-ready complete mixture of various REINERT ingredients: our cuttering agents secure your success in production.

### KUTTIN® SUPER

- avoids the separation of jelly and fat
- gives the mass a shiny look
- for “bite” and “crunch”
- prolongs freshness and shelf life

**KUTTIN® SUPER** is a cuttering agent and emulsifier for all boiled sausages, which supports the dwelling and dilution of muscle protein during the cuttering process and promotes the emulsifying and stabilisation of the fat.

Product	Usage	Dosage in g/kg of Mass
<b>KUTTIN® SUPER PLUS</b>	Cuttering agent with citrate with enhanced emulsifier for less boiling losses, improved emulsifying action, better structure forming, better protein decomposition, safety in production	6
<b>KUTTIN® SUPER</b>	Cuttering agent with citrate for better binding, activation of muscle protein, highest level of safety in production	6
<b>KUTTIN®</b>	Cuttering agent for boiled sausages made from not slaughter-warm meat	3
<b>KUTTIN® SUPER PHOS ph max. 7,3</b>	Cuttering agent with phosphate for all boiled sausages to get a particularly homogenous and shiny mass, avoids separation of fat and jelly	3

<b>Product</b>	<b>Usage</b>	<b>Dosage in g/kg of Mass</b>
<b>KUTTIN® SUPER PHOS</b> ph-value max. 9,5	top class cuttering agent with phosphate for all boiled sausages	3

**REINOCUT®** is a family of cutter-ready complete mixes with various REINERT ingredients

- improves the consistency
- has a good abilities in binding and emulsifying
- can easily be processed

Depending on the desired final product, various REINERT ingredients are needed. They can be arranged and packed cutter-ready. This allows for a cheap purchase and smaller losses in smoking and boiling, because the optimal composition is always guaranteed. There are no additional costs as no extra work for the arrangement of the cutter batches is necessary.

<b>Product</b>	<b>Usage</b>	<b>Dosage in g/kg Mass</b>
<b>REINOCUT® 10</b>	Cuttering agent with reddening; to be used preferably if the pig meat portion in boiled sausages is relatively high	10
<b>REINOCUT® 15 with reddening</b>	Special cuttering agent, the selected stabilizing ingredients give "Wieners" an outstanding consistency.	15
<b>REINOCUT® 20 with reddening</b>	Cuttering agent with citrate, emulsifier and particularly intensive reddening agent	20
<b>REINOCUT® 5 with reddening</b>	For rapid processing, protects from green discolouring, allows for quick manufacturing methods, brings out deep colour	5
<b>REINOCUT® 7,5 with reddening</b>	the ideal cuttering agent compound for boiled sausages, for better binding, quicker reddening, deep colour	7,5

<b>Product</b>	<b>Usage</b>	<b>Dosage in g/kg Mass</b>
<b>REINOCUT® 10 without reddening</b>	Cuttering agent with astonishing effect, even with varying meat quality, allows most rapid manufacturing methods	10
<b>REINOCUT® 15 without reddening</b>	Deep penetration, therefore very juicy result thanks to outstanding cuttering effect	15