

REINERT Products for boiled Sausage

Cuttering Agents

KUTTIN®

Taste Refiner

**SCHMAKIN® and
REINERTOSE®**

Fresh Keeping Agents

ANTIBAC®

Binding Agents

**LUPINE PROTEIN,
CITRIC FIBRE, PEA-
PROTEIN, PEA-
FIBRE**

Reddening Agent

RECORBIN®

Cuttering Agents

KUTTIN® SUPER

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

KUTTIN® SUPER is a cuttering agent and emulsifyer for all scalded 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 mass
KUTTIN® SUPER PLUS	cuttering agent with citrate and enhanced emulsifyer for less boiling loss better emulsifying better structure better protein activation safe production	6
KUTTIN® SUPER	cuttering agent with citrate and enhanced emulsifyer for better binding better protein activation highest safety of production	6
KUTTIN®	cuttering agent with citrate for boiled sausage made from not slaughter-warm meat	3
KUTTIN® SUPER PHOS ph-value max. 7,3	cuttering agent with phosphate for all kinds of boiled sausage, for particularly shiny mass, avoids set off of jelly and fat	3
KUTTIN® SUPER PHOS ph-value max. 9,5	high-end cuttering agent with phosphate for all kinds of boiled sausage	3

Taste Refiners and Flavours

SCHMAKIN®

- refines the taste
- allows a lower salt dosage

and is suited for all sausages and canned meat products. **SCHMAKIN®** types are various blends of taste enhancers, sugars, flavours, natural spices and herbs. **SCHMAKIN®** enhances the typical taste. The salty taste is mildened.

REINERTOSE®

- mildenes the salty taste
- improves the reddening
- enhances the typical flavour

REINERTOSE® is a well-balanced combination of sugars for meat products and sausages, besides this performs important technological tasks and contributes to the shelf life considerably. The special sugar combination moderates the taste of the salt content which is needed due to technological reasons, to a level which is agreed as delicate. Furthermore, the generation of the curing colour is stabilised.

Product	Usage	Dosage
REINERTOSE®	balanced combination of mono- and oligo-saccharides for all sausages and canned meat products	10 g / 1 kg of mass
SCHMAKIN®	taste refiner for all kinds of sausage and canned meat products, guarantees for the full flavour even at high sterilisation temperatures	1 – 2 g/ 1 kg total mass
SCHMAKIN® PLUS	taste refiner with fine herbs note for all kinds of sausage and canned meat products, guarantees for the full and delicate flavour	1 – 2 g/ 1 kg total mass
SCHINKENGEWÜRZ-EXTRAKT	natural spice extracts for ham, with or without smoke flavour	3 g / litre of brine
RAUCHIN® NEU	natural smoke flavour	0,5 – 1 / g kg

Fresh Keeping Agents

ANTIBAC®

- prolongs the freshness
- avoids core reddening
- intensifies colour and flavour
- combats the buckling of canned food

ANTIBAC® is a group of highly effective fresh keeping compounds for meat products and sausages. **ANTIBAC®** types are various blends of edible acids resp. their sodium salts. These products inhibit the growth of microbes, prolonging the shelf life and increasing the hygiene status. **ANTIBAC®** is particularly recommended for easily perishable products, i. e. non-cured frying sausage. Neither the consistency nor the binding of the sausage are affected, colour and flavour are even improved.

Product	Usage	Dosage
ANTIBAC® 200	fresh keeping combination for all boiled sausages and ham products	1g/ 1kg
ANTIBAC® 300	biologically active additive with versatile effects for pre-treatment	5 g / kg
	for boiled sausage from not slaughter-warm meat and white meat products	3 g / kg
	for aspic products	6g / kg
	for the treatment of bowel	20 g / 1 litre of water
ANTIBAC® Neu	prolongs the freshness of boiled sausage considerably, even to a long extend in vacuum packing, reduces losses by dehydration, avoids green discolouring, improves the shelf life.	3 g/ 1 kg mass
ANTIBAC® 300 S	is especially suited for pre-treatment of the cutter load, supports the cuttering effect and the reddening. for pre-treatment of material	5 g / kg
	for manufacture of boiled sausage	3 g / kg

Binding Agents for improved Firmness of Mass:

Lupine protein

Citrus fibre

Pea protein

Pea fibre

Reddening Agents for boiled Sausage

RECORBIN®

- guarantees a sure and fast reddening
- improves the colour stability
- retards the spoilage of fat

RECORBIN® is an universal reddening aid for meat products. The generation of curing colour due to the reddening of meat resp. blood is a complicated bio-chemical process. In certain ph-ranges the curing resp. reddening is accelerated in the presence of reduced substances like ascorbic acid. This leads to a longer freshness, too. The respective **RECORBIN®** types are adjusted to various products (thin calibre wieners/ frankfurters, raw cured products or salami) to produce a strong and stable curing colour.

Product	Usage	Dosage
RECORBIN® EXTRA STARK	for quick reddening, lasting colour, with ph-value controller and colour stabilizer	1g/ kg mass
RECORBIN®	for all boiled, cooked and raw sausages made with nitrite curing salt, for secure reddening and stable colour	1g/ kg mass
RECORBIN® NEU	for instant reddening and deep colour	1g/ kg mass
RECORBIN® SPEZIAL	for quick reddening of all kinds of	1g/ kg mass
RECORBIN® for Wieners	secures the reddening, allows quick manufacturing methods, brings deep colour	2 g/ kg mass

Spice Mixes and preparations for boiled Sausage

Besides our basic assortment of spices from the best areas in the world and our carefully composed spice mixes, we develop individual blends, tailored to your own needs.

Spice Mixtures (boiled Sausage)

Aufschnitt (cold cut)	Delikatess-Würstchen süddeutsche Art
Aufschnitt 1 A, helle Ware(cold cut, light colour)	Fleischwurst extra fein (bologna, extra fine)
Aufschnitt süddeutsche Art (cold cut, south German style)	Fleischwurst extra fein norddeutsche Art (bologna, north-German style)
Bayerische Bierwurst (bavarian style beer sausage)	Rheinische Fleischwurst (bologna, rhenian style)
Bierknacker	Frankfurter Würstchen
Bierkugeln	Hackbraten
Bierschinken (beer sausage)	Jagdwurst (hunters sausage)
Bockwurst	Jagdwurst Rilette
Bratwurst (frying sausage)	Knacker extra fein
Bratwurst Spezial (frying sausage)	Leberkäse
Bratwurst extra (frying sausage)	Lyoner extra
Bratwurst extra (frying sausage, south German style)	Mortadella
Bratwurst extra mit Zitrone (frying sausage w. lemon)	Münchener Weißwurst (Bavarian veal sausage)
Bratwurst mit Zitrone norddeutsche Art (frying sausage w. lemon, north-German style)	Römerbraten
Bratwurst Toscana (frying sausage tuscan style)	Schinken-Krakauer Fleischwurst
Bratwurst grob mit Rötung, super (coarse frying sausage w. reddening)	Schinkenwurst (ham sausage)
Bratwurst, Hirten-Art (frying sausage, shepherd style)	Schinkenwurst (ham sausage) extra
Bratwurst Provencale (frying sausage, provencal)	Schinkenwurst (ham sausage) frisch
	Schinkenwurst (ham sausage) geräucht
	Strasburger Jägerwurst (hunters sausage)
	Tiroler (tyrolian style)
	Wiener Würstchen
	Wiener Würstchen Super mit Paprika

Bratwurst Diabolo

Bratwurst Thüringer Art

Gyros-Bratwurst

Kräuterbratwurst (**frying sausage w. herbs**)

Nürnberger Rostbratwurst (**frying sausage
Nuremberg style**)

Brühwürstchen Elite (**boiled**)

Delikatess-Würstchen

Wiener Würstchen Super ohne Paprika

Würstchen

Currywurst Thüringer Art