

## **REINERT Products for Dry Sausage (Salami)**

**Quick maturing agents      REINOFIX® RAPID**

**Complete compounds      REINOMIX®**

**Reddening agents      RECORBIN®**

**Taste enhancers      Schmakin®,  
REINERTOSE®**

**Spices/ spice mixtures**

# Quick maturing agents

## REINOFIX<sup>®</sup> RAPID

- achieves fast sliceability
- achieves fast and stable reddening
- guarantees hygienically safe products
- allows considerably reduced maturing time
- refines flavour and taste

REINOFIX<sup>®</sup> RAPID is an universal agent for any kind of fast matured raw sausages. Such sausages make a considerable contribution to the total production of sliceable raw sausages in some countries. Whereas former the production of fast matured raw sausages lead to unsatisfactory results, today improved additives resp. compounds and exact monitoring of climatic conditions during maturing allow satisfactory and flawless results. The properties of REINOFIX<sup>®</sup> RAPID are indispensable to achieve this.

## REINOPUR<sup>®</sup>

- stabilises the maturing
- refines flavour and taste
- accelerates the reddening
- achieves stable colour
- reduces the production risk

REINOPUR<sup>®</sup> is an ingredient for naturally matured raw sausages. Naturally, over a long period, fermented and dried raw sausages count to the highest-grade meat products. Their manufacture calls for a careful selection of raw materials, sophisticated know-how and particularly matched additives. Specific risks are delayed and insufficient reddening, no or reduced sliceability, errors in flavour and rancidity. REINOPUR<sup>®</sup> verifiably protects against these errors.

### Product

REINOFIX<sup>®</sup> RAPID 15

### Usage

quick maturing agent with GDL, colour stabiliser, anti-oxidants and typical dry sausage flavour

### Dosage

10 g/ kg mass for sliceable dry sausage

3 g/ kg mass for spreadable dry sausage

mass = meat + fat

**REINOFIX<sup>®</sup> RAPID 10**

quick maturing agent with GDL, for complete reddening, secure colour stability, good sliceability and long shelf life

15 g/ kg mass for sliceable dry sausage

5 g/ kg mass for spreadable dry sausage

mass = meat + fat

**REINOPUR<sup>®</sup> PLUS with Salpetre**

natural maturing agent for secure maturing and improvement of flavour cares for stable colour stabilisation and long shelf life

15 g/ kg mass for sliceable dry sausage

5 g/ kg mass for spreadable dry sausage

**REINOPUR<sup>®</sup> PLUS w/o Salpetre**

natural maturing agent for sliceable dry sausage, gives a clean and aromatic taste, best colour and stabilisation long shelf life

15 g/ kg mass for sliceable dry sausage

5 g/ kg mass for spreadable dry sausage

**REINOPUR<sup>®</sup> 10**

reduces the risk of production failure, improves the taste and flavour by pleasingly mild acidification, contributes to a deep curing colour

10g/ kg mass

# 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.

<b>Product</b>	<b>Usage</b>	<b>Dosage</b>
<b>REINERTOSE®</b>	balanced combination of mono- and oligo-saccharides for all sausages and canned meat products	10 g / 1 kg of mass
<b>SCHMAKIN®</b>	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
<b>SCHMAKIN® PLUS</b>	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

# Spice Mixtures for Dry Sausage

## REINOMIXES for Dry Sausages

Plockwurst	Sommerwurst
Cervelatwurst	Chorizzo-Salami
Schinkenplockwurst	Salami
Katenrauch	Salami mit Knoblauch ( <b>w. garlic</b> )
feine Mettwurst	Ungarische Salami
Braunschweiger Mettwurst, fein	Holsteiner Mettwurst
Teewurst ( <b>tea sausage</b> )	lufttrockene Mettwurst
Rügenwalder Teewurst	Knoblauchwurst ( <b>garlic sausage</b> )
Streichmettwurst ( <b>spreadable Mettwurst</b> )	Power-Snack
Zwiebelmettwurst ( <b>w. onions</b> )	Rindswurst ( <b>beef sausage</b> )
Mettenden	Rügenwalder Teewurst mit Paprika
Aalrauch Spezial ( <b>eelsmoke</b> )	Salami, besonders scharfe Würzung
Braunschweiger Mettwurst fein mit echtem Jamaica-Rum	Salami mit Knoblauch, ungarische Art
Braunschweiger Mettwurst fein mit echtem Jamaica-Rum und Paprika	Salami, Zigeuner-Art
Braunschweiger Mettwurst grob mit echtem Jamaica-Rum	Schinkenplockwurst
Cervelatwurst	Vesperwurst
Kolbasz	Zwiebelmettwurst ( <b>w. onions</b> )
Landjäger mit Kümmel ( <b>w. caraway</b> )	Mettwurst grob, ohne Knoblauch
Mailänder Salami	Mettwurst grob mit Macis und Piment
	Mettwurst im Darm
	Mettwurst westfälische Art lufttrocken
	Mettwurst grob ( <b>coarse Mettwurst</b> )

## Reddening Agents

Today, attractive curing colours are an important quality indicator for all meat products. REINERT offers approved natural ingredients for this purpose.

### RECORBIN®

- guarantees a secure 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 respectively a blood is a complicated biochemical 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 in g per kg of mass
<b>RECORBIN®</b>	For all boiled, cooked and raw sausages made with nitrite curing salt, for secure reddening and stable colour	1
<b>RECORBIN® EXTRA STARK</b>	For quick reddening, lasting colour, with ph-value controller and colour stabilizer	1
<b>RECORBIN® SPEZIAL</b>	For quick reddening of all boiled and cooked sausages made with nitrite curing salt	1
<b>RECORBIN® NEU</b>	For very quick reddening and deep colour	1,5
<b>RECORBIN® for Wieners</b>	Secures the reddening, allows quick manufacturing methods, gives deep colour	2