

## **REINERT Products for cooked Sausage**

**Emulsifiers**

**EMULGIN®**

**Blood Brightening**

**REINOVIT®**

**Debittering Agents**

**BITTEREX®**

**Reddening Agents**

**RECORBIN®**

**Taste Refiners**

**SCHMAKIN®,**

**REINERTOSE®,**

**Spices Mixes**

**Complete Compounds**

**REINOMIX®**

# Emulsifiers

## EMULGIN®

- avoids decomposition of liver sausage before filling
- avoids sedimentation of fat and jelly
- makes liver sausage creamy
- protects against discoloration of sausage in glass packing

EMULGIN® is an emulsifier for all boiled and cooked sausages. Spreadable cooked sausages and pâtes are complexe multi-phases systems, which bind fat in form of oil-in-water emulsion, more or less heat-stable. EMULGIN® is capable to accumulate between water and fat and thanks to this, can improve the generation and stabilisation of emulsions. The various EMULGIN® types are modified to meet the different requirements of boiled and cooked sausage.

Product	Usage	Dosage
<b>EMULGIN®</b>	Emulsifier for liver sausage in straight casing, avoids separation of fat and jelly	5 g/ kg mass
<b>EMULGIN® RAPID</b>	Emulsifier for liver sausage in can or glass and sterile casings, for high sterilisation temperatures	5 g/ kg mass
<b>EMULGIN® SPEZIAL</b>	Emulsifier for liver pâte. No separation of fat and jelly. Longer freshness by good emulsifying properties. Almost no desiccation.	5 g/ kg mass
<b>EMULGIN® SPEZIAL E</b>	Avoids separation of jelly and fat even under most difficult production conditions, especially with high sterilised canned products and casings	3 – 5 g/ kg mass
<b>BITTEREX®</b>	Debittering agent for fresh or frozen liver, enhances the fresh liver taste, suppresses the bitter taste of frozen liver	1 g/ kg mass 5 g/ kg liver
<b>REINOVIT®</b>	Blood brightening agent for all kinds of boiled sausage, to avoid coagulation of blood	5 g/ kg blood and pork rind

## Reddening Agents

### RECORBIN®

#### 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 STRONG	for quick reddening, stable colour, with ph-controller and colour stabiliser	1 g/ kg mass
RECORBIN®	for all sausages made with nitrite curing salt, provides secure reddening and and colour	1 g/ kg mass
RECORBIN® NEU	for immediate reddening and high intensity of colour	1,5 g/ kg mass

# Taste Refiners

## SCHMAKIN®

- improves the taste
- allows a reduced salt dosage

and is suitable for all sausages and canned meat products. SCHMAKIN® types are various mixtures with taste enhancers, sugars, flavours, natural spices and herbs. SCHMAKIN® amplifies the typical taste and moderates the salty taste in the product.

## REINERTOSE®

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

REINERTOSE® is a 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

### RAUCHIN® NEU

natural smoke flavour

0,5 – 1 / g kg

# 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 match your individual needs.

## Spice Mixtures

Many well-known players in the food industry use our REINERT quality spices for the production of cooked sausages.

### Spice Mixes (for cooked Sausages)

#### Ardennen-Leberpastete grob

(Ardennes liver pâté, coarse)

#### Ardennen-Leberpastete grob hochkonzentriert

(Ardennes liver pâté, coarse, highly concentrated)

#### Blutwurst (blood sausage)

#### Blutwurst Spezial (blood sausage, special)

#### Corned Beef

#### Delikatess-Leberwurst (liver sausage)

#### Gutsleberwurst (liver sausage, country style)

#### Hausmacher Blutwurst (blood sausage, homemade style)

#### Hausmacher Leberwurst (liver sausage, homemade style)

#### Kalbsleberwurst (calf liver sausage)

#### Kasseler Leberwurst (liver sausage, „Kassel“ style)

#### Katenrauch Westfälische Art

(smoked sausage, Westfalia style)

#### Kölner Delikatess-Leberwurst

(liver sausage, Cologne style)

#### Kräuter-Zwiebelleberwurst

(liver sausage w. herbs and onions)

#### Leberpastete (liver pâté)

#### Leberpastete extra fein (extra fine liver pâté)

#### Presskopf rot (headcheese, red)

#### Schwartenmagen mit zusätzlichem Pfeffer (headcheese w. more pepper)

#### Sülzwurst

#### Sülzwurst auf Extraktbasis

#### Thüringer Leberwurst grob (Thuringian liver sausage, coarse)

#### Thüringer Rotwurst (Thuringian red sausage)

#### Thüringer Rotwurst 1 A (Thuringian red sausage)

#### Westfälische Kalbsleberwurst (Westfalian calf liver sausage)

#### Westfälische Leberwurst fein (Westfalian liver sausage)

#### Zungenwurst (tounge sausage)

#### Zungenwurst extra (tounge sausage)

## REINOMIXES<sup>®</sup> for cooked Sausages

(complete compounds)

Westfälische Leberwurst, fein (Westfalian liver sausage, fine)

Westfälische Kalbsleberwurst (Westfalian calf liver sausage)

Kasseler Leberwurst („Kassel“ style liver sausage)

Delikatess Kalbsleberwurst (delicate calf liver sausage)

Leberpastete extra fein (extra fine liver pâté)

Kalbsleberwurst (calf liver sausage)