

Fish and Fine Food

Delicate smoked salmon, savoury matjes filets, shrimps in garlic oil or crispy green salad are favourites by lots of people.

The rising demand made the shift from handicraft production to industrial scale necessary – without negative affects to the quality.

We offer you a wide range of products and solutions being in use with success since many years and developed according to technological and economical aspects.

Reinert-Solutions for the Manufacture of Fish Products

Herring, Matjes-Style

Salmon

Shrimps

Specials for Salmon and Coalfish:

SALMO-REIF

Maturing agent with natural, complex-building salts from fruit acids and complex sugars, for the manufacture of smoked salmon.

GRAVED-REIF PLUS

Maturing agent for graved-salmon with bactericide and fungicide effects, provides immediate ripening and avoids the loss of cell fluid, intensifies taste and appearance

SEELACHS-REIF

Maturing agent for the manufacture of coalfish-products, with natural ripening acceleration, allows diminishing of salt dosage and times, simplifies the subsequent processing

Specials for Herring, Matjes-Style:

95001-10 MATJES-REIF	Maturing agent for mild-salted herring filets, Matjes-style, with E 621
95001-15 MATJES-REIF	Maturing agent for mild-salted herring filets, Matjes-style, without E 621
95002-00 MATJES-REIF "NH"	Maturing agent for mild-salted herring filets, Nordic-style, with E 621
95003-00 MATJES-REIF "S"	Maturing agent for herring filets, with natural colouring, Matjes-style
95004-00 MATJES-REIF	Maturing agent for mild-salted herring filets, Matjes-style, without E 621 and salpetre, with natural colouring
95005-00 MATJES-REIF	Maturing agent for mild-salted herring filets, Matjes-style, with preserving agents
95006-00 MATJES-REIF FORTE	Maturing agent for mild-salted herring filets, Matjes-style, with E 621
95008-10 MATJES-REIF EXTRA	Maturing agent for mild-salted herring filets, Matjes-style, with E 621
95008-40 MATJES-REIF EXTRA	Maturing agent for mild-salted herring filets, Matjes-style, without E 621
95700-00 KRÄUTERMATJES-REIF	Maturing agent for Scandinavian-style herring filets, Matjes-style, with typical strong taste and colour.
90581-00 SCHMAKIN PLUS "F"	Taste refiner with special fine seasoning for Matjes and Matjes salads, for a full and delicate flavour

Specials for Shrimps:

KOMA-KON-LAKE	Additive for brines and infusions. Losses are reduced, shelf life and quality of the final product are prolonged resp. improved. With or without E 621 MSG resp. preserving.
FUNGAZOL® F	Preserving compound with bactericide and fungicide effects, for refining baths, pre-treatment of fine food salads and shrimps, for a natural preserving effect. The shelf life of final products is significantly prolonged and stabilised.
KNOBI-KRABBEN-KOMPLETTMISCHUNG	Complete compound with garlic flavour for the smooth processing of shrimps in oil.
KNOBI-KRÄUTERMISCHUNG	Complete blend of natural herbs and garlic.
ANTIBAC® AC-PH	Universal and natural fresh keeping compound
KNOBLAUCHAROMA 15-FACH	Natural garlic flavour, 15-fold

Specials for all Fish Products:

REINOSAL® "R"	Production aid for hot smoking of all kinds of fish, made from complex-building salts and acids, with bactericide and fungicide effects, provides fast ripening, avoids loss of cell water, improves taste and appearance and stabilises the shelf life.
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Reinert-Products for Fine Food, Dressings and Mayonnaise

EMULGATOR SB Emulsifier for mayonnaise, sauces and dressings, stable against heat and freeze

EMULGATOR DCBM Emulsifier for mayonnaise, sauces and dressings, stable against heat and freeze

EMULGATOR F 62 B Emulsifier for mayonnaise, sauces and dressings, stable against heat and freeze

ROTE BETE SAFTKONZENTRAT Red beet concentrate

Natural flavours and essences Eel-smoke flavour, liquid
Essences for infusions
Dill-essence flavour
Estragon-essence flavour
Onion turbid or clear
Celery-essence flavour
Lemon flavour
Chilli flavour
Pepper flavour, white or black
Garlic flavour

All exotic fruit flavours

....more upon request!

Sauces for all applications e. g. for herring filets in cream, dill, mushrooms, herbs etc.

APFELWEISS and APFELWEISS FORTE Fresh keeping and preserving agents for apples, with anti-oxidants, with or without sulphur, under consideration of the allowed limit of < 10 ppm in the end product

KARTOFFELWEISS SUPER and KARTOFFELWEISS FORTE	Production aid for the treatment of peeled potatoes, with or without sulphur
ACS-FRUCHTSÄUREKOMBINATION ACS-FORTE	Biological agents with strong preserving effect for all sensible food stuffs (sauces, dressings, potato dumplings, cottage cheese, marmalade, fruit juice concentrates). No retro-cristallisation.
ANTIBAC® AC-PH	Universal and natural fresh keeping compound for mayonnaise, tomato ketchup and sauces as well as ingredients for meat salad, apples and onions.
KONSAMAT®, KONSAMAT® PLUS	Biological agent with bactericide and fungicide effect. For buffering of the acetic acid and to stabilise the ph-value. For fine food salads, colouring and wash baths in connexion with ANTIBAC® AC-PH. Has anti-oxidizing effect in case of high fat content.
FUNGAZOL® F	For the treatment of the exterior surface of fish and sausage products to fight mould. For refining baths, for the pre-treatment of fine food salads and shrimps.
KOMUNELL FG 87	Special disinfection agent on the basis of odourless alcohols and aldehyds with a broad micro-biocide spectrum, against mould, yeast, gram-positive and –negative spoilage microbes