

Maturing Agents for Meat and Fish Products

1. For Sausages

REINOFIX® RAPID

- provides quick cut resistance
- achieves fast and stable reddening
- guarantees for hygienically safe products
- allows considerably shortened ripening time
- refines flavour and taste

REINOFIX® RAPID is an universal fast-ripening agent for every kind of raw sausages. Fast ripened raw sausages make a considerable part of the total production of sliceable raw sausages in many countries. Whereas in former times the manufacture of fast ripened raw sausages often lead to unsatisfactory results, today improved ingredients resp. combinations and an exact management of the climatic ripening conditions allow a good and flawless result. The properties of **REINOFIX® RAPID** are indispensable to achieve that.

REINOPUR®

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

REINOPUR® is an ingredient for naturally ripened raw sausages. Naturally, over a long period, fermented and dried raw sausages count to the highest-grade meat products. Their manufacture needs 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®** verifiably protects against these errors.

Product	Usage	Dosage in g
REINOFIX® RAPID 15 raw	On GDL basis for fast ripening with colour stabilisator and anti-oxidants and the typical raw sausage flavouring	10/ kg of mass (sliceable raw sausage) 3/ 1 kg of mass (meat and fat) (spreadable sausage)
REINOFIX® RAPID 10	Agent on GDL basis for fast ripening for complete reddening, secure colour stabilisation, good cut resistance and long lasting flavour.	15/ kg of mass (sliceable raw sausage) 5 / kg of mass (spreadable raw sausage)
REINOPUR® PLUS with Salpetre	Natural maturing agent for secure maturing and flavour improvement, provides for stable colour and long shelf life.	15/ kg of mass (sliceable raw sausage) 5/ kg of mass (spreadable raw sausage)
REINOPUR® without Salpetre	Ripening agent for sliceable raw sausage, gives salami sausage a clean and aromatic taste, provides for best colour development and stabilisation.	15/ kg of mass (sliceable raw sausage) 5/ kg of mass (spreadable raw sausage)
REINOPUR® 10	reduces the production risk, improves the taste and the flavour of the raw sausage by delicious mild acidification, contributes to the development of a deep curing colour.	10/ kg of mass

2. For Fish Products

Fish is highly estimated as alternative of meat products among people who seek for more healthy-conscious nutrition. Take your advantage from our long term experience! For the maturing of fish products, REINERT offers a wide range of products, which has been more and more completed over the years.

Specials for Matjes

MATJES-REIF 95001-10	Maturing agent for the manufacture of mildly salted herring filets of matjes-style
MATJES-REIF 95001-40	Maturing agent for the manufacture of mildly salted herring filets of matjes-style
MATJES-REIF 95001-15	Maturing agent for the manufacture of mildly salted herring filets of matjes-style, without E 621 MSG
MATJES-REIF NH 95002-00	Maturing agent for the manufacture of mildly salted herring filets of matjes-style, nordic taste
MATJES-REIF S 95003-00	Maturing agent for the manufacture of mildly salted herring filets of matjes-style, with natural colour
MATJES-REIF 95004-00	Maturing agent for the manufacture of mildly salted herring filets of matjes-style, without salpêtre and E 621 MSG
MATJES-REIF 95005-00	Maturing agent for the manufacture of mildly salted herring filets of matjes-style, with preserving
MATJES-REIF FORTE 95006-00	Maturing agent for the manufacture of mildly salted herring filets of matjes-style, with antioxidant

MATJES-REIF EXTRA 95008-10	Maturing agent for the manufacture of mildly salted herring filets of matjes-style, with E 621 MSG
MATJES-REIF EXTRA 95008-40	Maturing agent for the manufacture of mildly salted herring filets of matjes-style, without E 621 MSG
KRÄUTER-MATJES-REIF 95700-00	Maturing agent for the manufacture of mildly salted "Scandinavian" herring filets of matjes-style with deep colour and typical taste

Specials for Salmon

SALMO-REIF	Maturing agent based on natural, complex-building salts of fruit acids and complex sugars for the manufacture of smoked salmon
GRAVERD-REIF PLUS	Maturing agent for „Graved Salmon“ with bactericide and fungicide effect, provides for instant ripening, avoids the loss of cellular water, intensifies taste and appearance.
SEELACHS-REIF	Maturing agent for the manufacture of coal fish products, provides for natural ripening acceleration and reduction of salt dosage and salting time, simplifies and eases the subsequent processing.