

Top-Quality

has a name:

REHO RÄUCHER GOLD[®]
Smoking Chips Räucherspäne



The Original

Delicatessen Smoking Chip Programme

The natural
quality smoking agent

for best cost efficiency,
better end products and
optimized system operation

**certified top quality
according to ISO, HACCP, PEFC**



J. RETTENMAIER & SÖHNE
GMBH+CO.KG



Fibers designed
by Nature

Delicious Flavor from Nature

Quality has a Name

Quality, taste and the optical features of smoked products essentially depend on the smoking agents used. The same is true for smooth system operation.

RÄUCHERGOLD[®] Delicatessen Smoking Chips offer best quality and smoking features.

There is a reason why **RÄUCHERGOLD[®]** products have been highly appreciated by delicacy smokehouses, butchers, meat and fish industries for its uniquely fine smoke taste.

The **RÄUCHERGOLD[®] Delicatessen Smoking Chip** program was developed in cooperation with the smoking system industry from practical concerns and for practice:

Therefore, all leading smoke system manufacturers recommend RÄUCHERGOLD[®] Delicatessen Smoking Chips to their customers for a **perfect smoking result** and **best, interference-free system operation**.



Perfect tested quality

- highly dry + free of dust
- quality guarantee
- HACCP and ISO certification
- pure natural product
- from sustainable forestry, PEFC-certified

Outstanding product features

- highly smoke-active
- economic consumption
- extraordinary smouldering behavior
- type diversity with aroma variants beech, oak and spruce/pine

Cost-efficient

- short smoking times
- low loss of weight
- low cleaning effort
- low system outage

Excellent results

- delicate aroma
- appetising color

Recommended industry standard

- THE smoking industry standard
- recommended by leading system manufacturers
- best usability in state of the art systems
- decades of practical experience



Tested Safety - For Better End Products and Optimized Usability on State of the Art Systems

Country of Origin: Nature

For **RÄUCHERGOLD®** products, only selected natural beech woods from domestic forests are used. This ensures best quality from natural resources.

We are complying with the **green** idea: our resources are from **sustainable forestry** we are **PEFC-certified**.

The beech wood trunks used are prepared in a special procedure. **The wood is cut up, fractioned into different grains, de-dusted, cleaned and dried.**

Certified Quality:

For **first-class end products** and a **more efficient, smooth production**. This makes the great **difference!**

- **DIN ISO 9001**
- **HACCP**
- **PEFC**

Delivery through the Specialist Trade:

Butchers, meat, sausage, fish and dairy smokehouses are supplied through the qualified butchers' supplies trade. **On request, we will provide you with a reference source in your neighborhood.**

**Decades of
Proven Quality
for:**

- Delicacy
- smokehouses
- Butchers
- Meat industry
- Fish industry
- Specialty cheese
- dairies
- Beer specialties



For Best Usability, also on State of the Art Systems and Highest Quality Requirements.

Basis programme
beech wood
smoking chips -
The smoking classic



RÄUCHERGOLD[®]
KL 2 - 16
Particle size 6,0 mm bis 12,0 mm
Application profile:
Smouldering smoke for fully automated smoke generation in closed and partially open smoking systems



RÄUCHERGOLD[®]
KL 1 - 4
Particle size 2,5 mm bis 3,5 mm
Application profile:
Condensate smoke for fully automated smoke generators



RÄUCHERGOLD[®]
HBK 750 - 2000
Particle size 0,75 mm bis 2,5 mm
Application profile:
Smouldering smoke for fully automated smoke generation in closed and partially open smoking systems



RÄUCHERGOLD[®]
HB 500 - 1000
Particle size 0,5 mm bis 1,0 mm
Application profile:
Smouldering smoke for poured, cartridge and cold smoke systems

We give you the choice

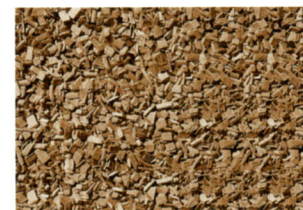
Oak wood
aroma smoking chips
the regional note



RÄUCHERGOLD[®]
E 2 - 16
Particle size 6,0 mm bis 12,0 mm
Application profile:
Smouldering smoke for fully automated smoke generators in closed and partially open smoking system



RÄUCHERGOLD[®]
E 1 - 4
Particle size 2,5 mm bis 3,5 mm
Application profile:
Condensate smoke for fully automated smoke generators



RÄUCHERGOLD[®]
E 750 - 2000
Particle size 0,75 mm bis 2,5 mm
Application profile:
Smouldering smoke for fully automated smoke generators in closed and partially open smoking system



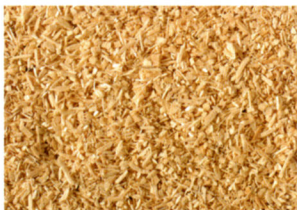
highly smoke-active
 short smoking time
 economic consumption
 consistent quality
 extraordinary smouldering behavior
 type diversity
 highly dry
 dust-free
 practical packages
 quality guarantee



**Spruce/pine wood
 aroma smoking chips -
 Schwarzwälder type**



**LIGNOCEL[®]
 FS 14**
 Particle size 2,5 mm bis 4 mm
 Application profile:
 Chopped granulate for
 automated systems



**LIGNOCEL[®]
 RG S 8 - 15**
 Particle size 1,2 mm bis 2 mm
 Application profile:
 Fine grain for poured smoke
 application and wood flour
 smoke generators



**LIGNOCEL[®]
 RG 9**
 Particle size 0,8 mm bis 1,1 mm
 Application profile:
 Finest grain for poured smoke
 application and wood flour
 smoke generators

**Type of Delivers
 RÄUCHERGOLD[®] -
 Delicatessen smoking chips**

Delivered on euro pallets

Standard single pallet: 42 bags with a
 pallet weight of 630 kg.

Double pallet: 2x 21 bags with a
 pallet weight of 2x á 315 kg = 630 kg total.

2 Big Bags á 400 kg on one pallet,

Pallet weight 800 kg.

Alternatively: loose as bulk goods in a silo vehicle

**Premium quality
 Smoke Friction Logs**

RÄUCHERGOLD[®] Friction Logs

*in premium quality:
 Almost free of branches, dry, planed,
 no mould, optimized for operationally safe
 processes also on state of the art
 systems with high throughput for large
 supply quantities.*

**Other qualities and
 wood types on request!**



Your advantage:
 Highest-quality premium quality
 either from selected German beech
 wood or other wood types.
 For excellent system function.

In coordination with leading machine
 manufacturers, we deliver a wide
 selection of suitable friction log.
 Depending on machine type and
 requirements profile, different material
 qualities, dimensions and versions
 are available.

RÄUCHERGOLD[®] Friction Logs
 are characterized by their
 long shelf lives.





Decades of Market Experience Tell.

RÄUCHERGOLD® - the Successful Solution:

Higher cost efficiency

Shorter smoking times lead to lower loss of weight in the end product.
Optimized system operation.
Prevention of loss of production.

Optimized system operation

Shorter machine runtimes lead to a higher useful smoking system capacity.
Longer intervals between system cleanings due to lower soot development, leading to less effort and costs for cleaning agents, personnel and water/sewage.
Shorter system downtimes.
Preserving system operation, lower repair expenses.

Improved environmental values

Optimized smoking process for fewer emissions.
At the same time, the energy consumption is reduced and fewer cleaning agents and water/sewage is required.

Higher safety

Tested quality with certified quality management for safety in the production chain.

Better end-product quality

Stable processes and lower tolerances ensure consistent quality and reliable production results, also throughout many large batches.
Ensure your market advantage with better, more economic and more aromatic quality products!

Advantages Leading to Better End Products:

RÄUCHERGOLD® is **highly smoke active**. The mild fine smoke makes for an extremely **delicate, fine-smoke aroma**.

RÄUCHERGOLD® gives your meat and sausages **an appealing, appetising colour**.

With a moisture content of approx. 13%, **RÄUCHERGOLD®** chips offer a **truly excellent smouldering behaviour**.

RÄUCHERGOLD® is delivered **highly dry, free of dust** and in different grains. Quality is on a consistently high level, **stable throughout the series**.

The goods are packed in practical PE bags **suitable for long-term storage**.

You have a **great selection** of **RÄUCHERGOLD®** types and sorts with different specifications. This enables you to control the smoking process **in a differentiated fashion according to your individual requirements and ideas**.

Ensure your Competitive Advantage with the Generally Recommended Industry Standard!



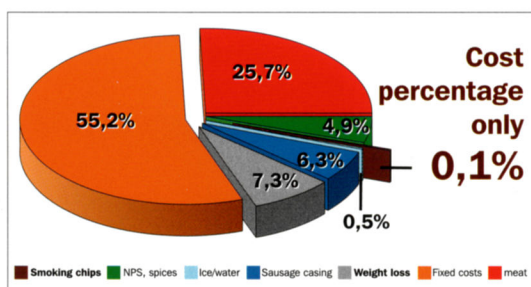
Practical Advice from the Smoking Specialist

Saving money in the right place:

A typical **calculation example** from practice shows a frequent **thinking error**:

Only **scarcely 0.1 % of the costs** of the end product are due to the smoking materials item. Even small errors in this area can, however, lead to **great loss** of the end product or have a **great effect** on the **costs** of the overall **manufacturing process**.

Therefore, you should never save money in the wrong place with high-quality certified **RÄUCHERGOLD®** smoking materials, **you can avoid unnecessary risks in production and calculation!**



Avoid error sources:

Contaminated or mouldy smoking material must never be used for smoking.

Contamination with mould leads to a sweet, **mouldy, carbolic taste**. At the same time, the smoke will **introduce fungus spores and** (aerobe spore forming) **germs** into the **smoke chamber**.

Wood wastes from unidentified sources or waste wood may contain toxins, e.g. from glue, **preservatives** or **pesticides**. The consequences of any **introduction of toxins**, undesired **effects on smell or taste** will make consumption of the smoked products impossible.

If the **smoking chips are too fine and moist**, a **sharp, bluish smoke** with an **increased tar content** results. The reason for this is that the smoking process takes place too slowly and at too low a temperature. A thick **layer of soot** can deposit on the smoked goods.

State of the art smoke systems suffer from the resulting contamination. High **cleaning and downtime costs** that will **by far exceed** those of the smoking chips, **air extraction** and **increased goods complaints** are the **expensive consequences** of this!

Our team of specialists will gladly offer advice on all questions regarding technology, materials and applications.





High-quality Products with Best Benefit

JRS your competent, economic partner around the world



JRS- headquarters and plant Rosenberg, Germany

- **DELICATESSEN SMOKING CHIPS** in different grains, made of beech wood, oak wood and spruce / pine wood
- **PREMIUM QUALITY SMOKE FRICTION LOGS** in different types

Please observe for our further range:

VITACEL® Added Value food fibres with multi functional use for better and healthier meat and sausages.

Advantages with Added Value:

- Profit from our decades of experience and know-how in state of the art smoking technology!
- Use the power of the globally leading manufacturer of plant fiber substances.
- All leading smoking system manufacturers recommend our quality products as standard smoking agents for an economic, outage-proof operation.
- Selected local resources from sustainable forestry. Quality-production, certified according to DIN ISO 9001, PEFC und HACCP.
- Safety and site advantages of the JRS group due to 16 production sites with over 1400 employees in Europe and the U.S.
- Global logistics system.
- Competent consulting and support and global presence by JRS-owned offices with over 250 competent specialist representatives.



JRS-owned development centre with food pilot plant

● JRS Headquarters

● JRS Offices
 Asia/Pacific, Austria, Benelux, China, Czech Republic, England, Finland, France, Italy, Japan, Latin America, Mexico, Poland, Russia, Spain, USA



16 production plants in Germany, Finland, UK, USA, India, Mexico

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J. RETTENMAIER & SÖHNE
 GMBH+CO.KG



Fibers designed by Nature

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We are looking forward to receiving your questions!