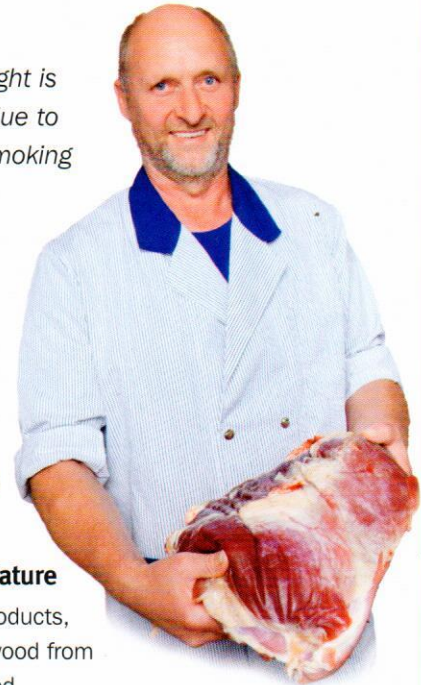


RÄUCHERGOLD® gives our meat and sausages an extremely delicate, mild smoke flavor.



Loss of weight is optimized due to the short smoking times.



Advantages Leading to Better End Products

- **RÄUCHERGOLD®** – constant quality at the highest level
- **RÄUCHERGOLD®** is highly smoke active
- **RÄUCHERGOLD®** gives meat and sausages an appealing, appetising flavor and color
- With a moisture content of approx. 13 %, **RÄUCHERGOLD®** chips offer a truly excellent smoldering behavior
- **RÄUCHERGOLD®** is delivered dry, free of dust and in different particle sizes
- The goods are packed in convenient 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

Country of Origin: Nature

For **RÄUCHERGOLD®** products, only selected natural wood from domestic forests is used. This ensures best quality from natural resources.

We comply with the green idea: our raw materials are from sustainable forestry – we are PEFC-certified.

The wood trunks used are treated in a special procedure.

The wood is cut up, fractioned into different grains, de-dusted, cleaned and dried.

Certified Quality

For first-class finished products and a more efficient, smooth production. This makes the huge difference !

- DIN EN ISO 9001:2008 certified company
- HACCP and PEFC production
- DIN EN ISO 50001:2011 energy management system

