

RÄUCHERGOLD®

● *The Original !*



Smoking: modern times

● *Smoking agents*

smoke = food

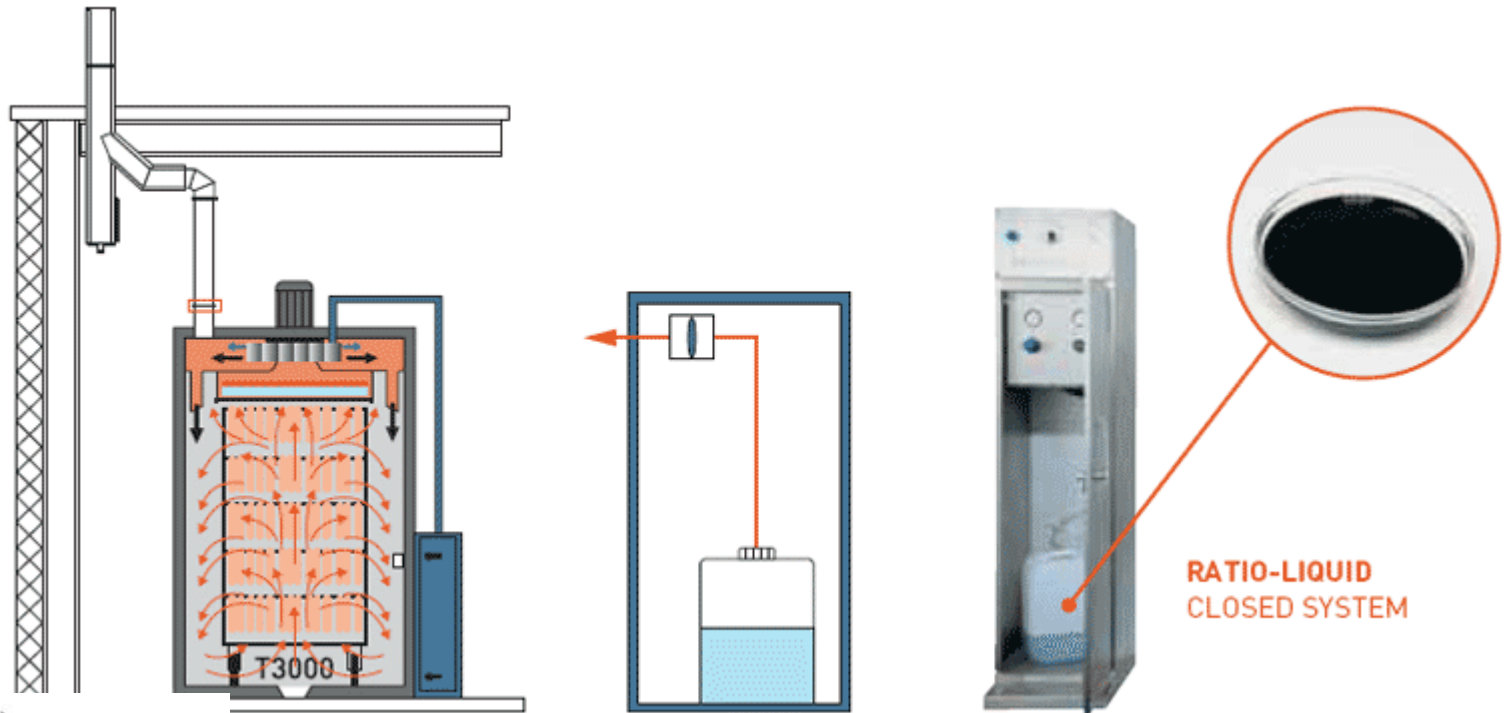
Smoking: modern times

● ***Smoke = food***



Smoking: The Technology

● *Liquid smoke*



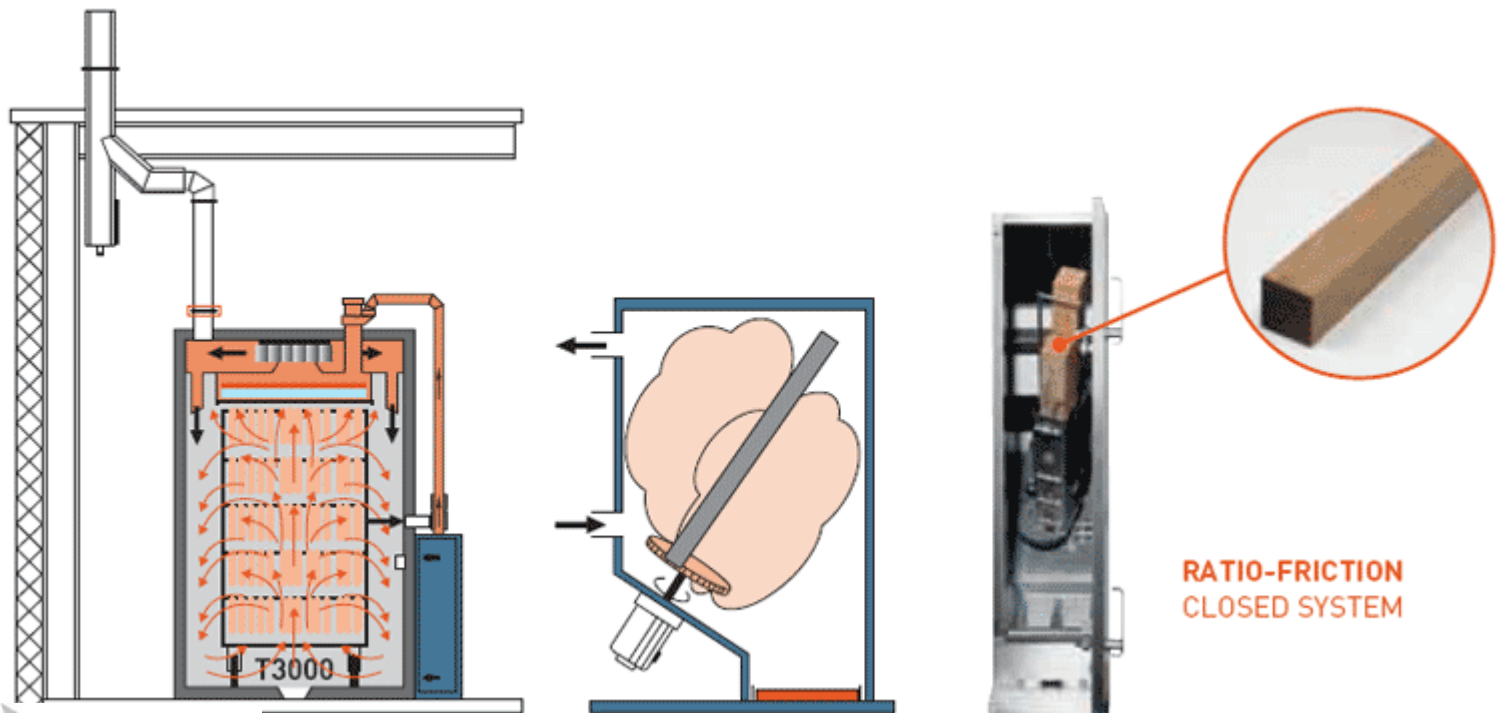
Smoking: The Technology

● *Liquid smoke*

- Low purchase costs
- High operating costs
- Low preserving effect
- Low end-consumer acceptance

Smoking: The Technology

● *Friction smoke generator*



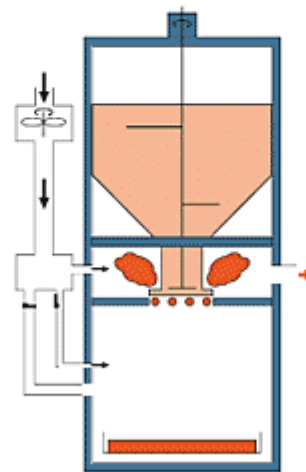
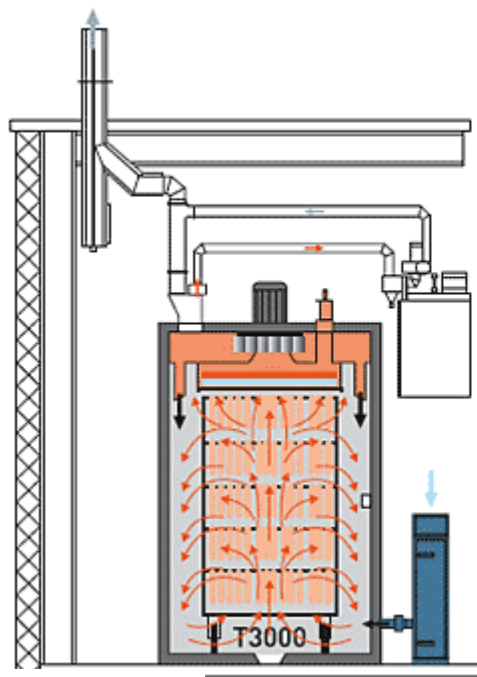
Smoking: The Technology

● *Friction smoke generator*

- Variable smoke aroma
- Variable smoke intensities
- High costs for friction logs
- Expensive friction wheel

Smoking: The Technology

● *Smoldering smoke generator*



Smoking: The Technology

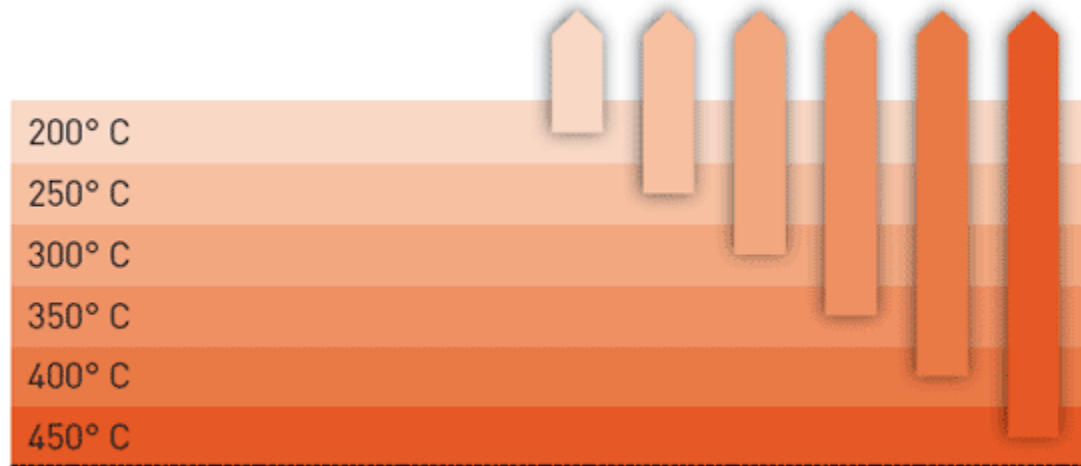
● *Smoldering smoke generator*

- Short smoking times
- Wide variety of smoke aromas
- First-class, uniform product quality
- Low operating costs

Smoking: The Technology

● *Comparison*

SMOKE GENERATION



SMOKE COMPONENTS

low-boiling components
for the colour

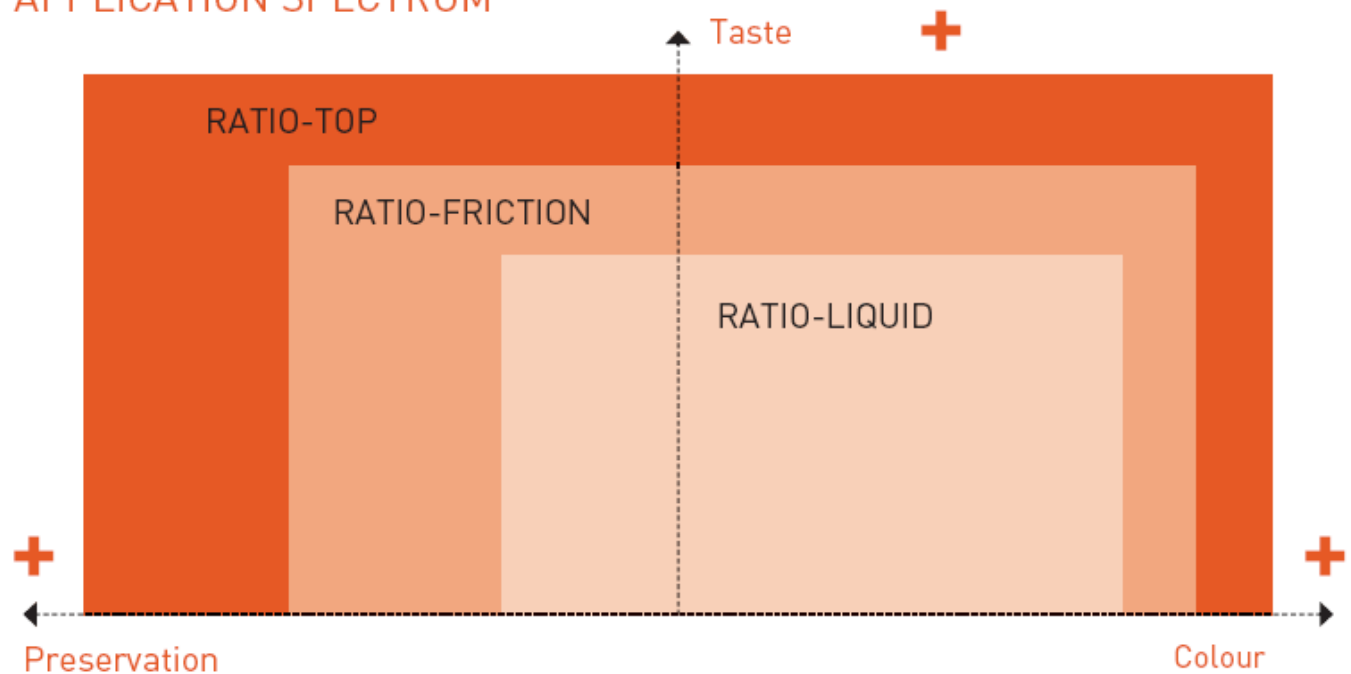
high-boiling components
for imparting taste and
preserving

SMOULDERING TEMPERATURE

Smoking: The Technology

● *Comparison*

APPLICATION SPECTRUM



by all leading
smoke system
manufacturers
recommended!

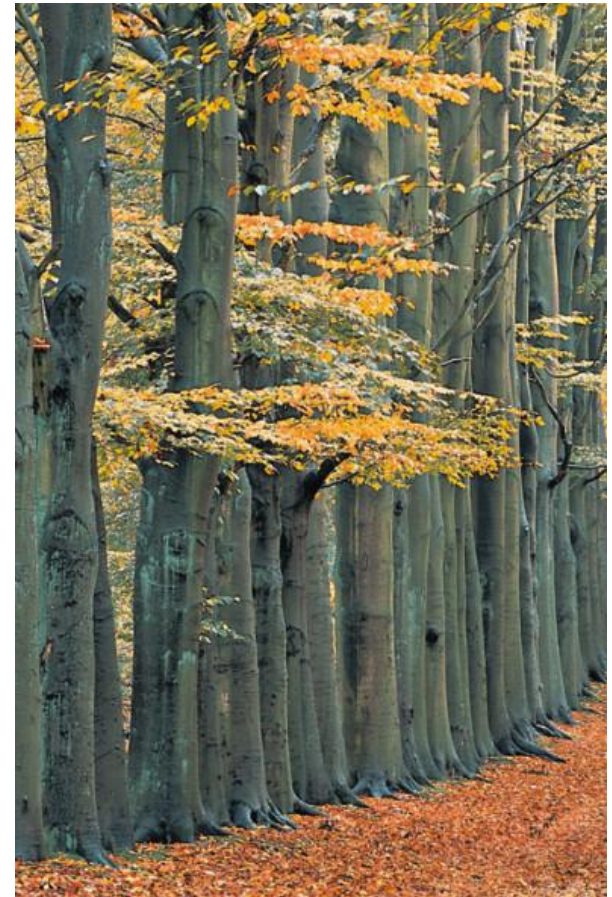
The Original



Country of origin: Nature

● *Quality out of natural raw materials*

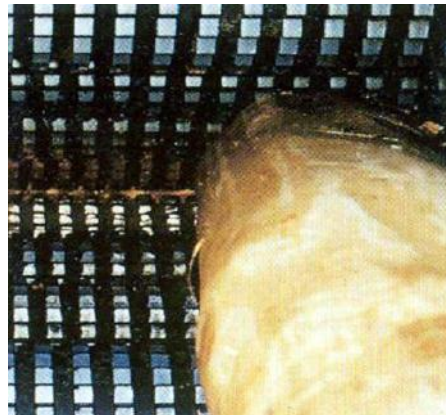
Made exclusively from
selected, untreated wood
from domestic forest



Production Know How

● *Milling process*

Use of fresh wood for
a constant granulation



Production Know How

● *Technical drying process*

Continuous-dryer

Temperature of
approx. **500°C**



Production Know How

● *Technical drying process*

Moisture content 13 %

Prevention from
mold and germ
formation



Packaging Know How

● *Forms of delivery*

- easy handling - 15 kg bags
- unlimited storage time
- quality guarantee



Product range

● *The smoking classic*

● Beechwood chips



Product range

- „Black Forest Style“

- Spruce aroma smoking chips



Product range

- *Regional Touch*

- Oakwood aroma smoking chips



Highest Quality Production

● Certified Quality

● ISO 9001:2008

● HACCP

● PEFC



ZERTIFIKAT

Die
Kontrollorganisation e. V.,
V. anerkannt und notifiziert,
ass das Unternehmen

AlkoCert **AIKO e.V.**

BUREAU VERITAS
Certification

Zertifikat
für
J. Rettenmaier & Söhne
GmbH & Co. KG
Holzmühle 1
D-73494 Rosenberg

Bureau Veritas Certification bestätigt, dass das Managementsystem der oben genannten Organisation konform ist mit den in den folgenden Normen und Regelwerken festgelegten Anforderungen erfüllt.

Normen/Regelwerke
DIN EN ISO 9001:2008

Anwendungsbereich
Entwicklung, Herstellung und Vertrieb von organischen Fasern aus Holz, Cellulose, Einheitspräparaten, Getreide- und Fruchbestandteilen einschließlich deren Be- und Verarbeitung. Weiterverarbeitung externer Kundenprodukte.

Datum der Zertifizierung 06.10.1994

Während der Gültigkeitsdauer dieses Zertifikats können die Anforderungen der Normen/Regelwerke bestmögliche erfüllt werden von durch regelmäßige Überwachung durch Bureau Veritas Certification bestätigt werden.

Zertifizierungsdatum 23.02.2009 Gültig bis 28.11.2009

Über die Gültigkeit dieses Zertifikats wird Bureau Veritas Certification auf Anfrage jederzeit Auskunft geben. Weitere Änderungen des Managementsystems und des Leistungsbereichs sind über die Organisation selbst zu kommunizieren.

Umsatz 24.02.2007

Identifikationsnummer 7000017-1a

Bureau Veritas Certification Germany GmbH
Vertisstr. 1 - D-20179 Hamburg

Zertifikat
für
J. Rettenmaier & Söhne
GmbH & Co. KG
Holzmühle 1
D-73494 Rosenberg

Bureau Veritas Certification bescheinigt hiermit, dass das oben genannte Unternehmen das nachfolgend genannte Forderungssystem erfüllt.

Normen/Regelwerke
in Alimentaria Food Hygiene, Basis Tests
Food and Agricultural Organization
International - World Health Organization, Rome, 2001

Anwendungsbereich
wicklung, Produktion und Verkauf von
VITACEL® - Nahrungsfasern.

Das Unternehmen unterhält, das mit den Anforderungen von PEFC (PEFC Certification scheme) das Systembeschreibung Dokumentes von PEFC Council) in Fassung übereinstimmt.

Das Unternehmen erwirbt, umgen bezüglich der Menge (Mengenguthaben) et werden. Das Unternehmen hnen GmbH & Co. KG nen Überwachungsvertrag wird jedes Jahr auditiert, dazu Holz oder Holzprodukte, PEFC-zertifiziert zu verkaufen.

Einzelzertifikat
AIKO-CoC0339-09
30.04.2014
28.04.2009

3. -gg. Annette Skjöl
der Zertifizierungsstelle

2008
08.08.2008

Bureau Veritas Certification Germany GmbH
Vertisstr. 1 - D-20179 Hamburg

ZERTIFIKAT · CERTIFICATE

Highest Quality Production

● *Quality guarantee*

● batch-number system

● traceability

| | | | | | | | |
|--------------------------------------|--|------------|--|---|--|--|--|
| J. RETTENMAIER & SÖHNE GMBH+CO.KG | | JRS | | Fasern aus der Natur Fibers designed by Nature | | Industrie- und Handels- Faserwerke J. Rettenmaier & Söhne GmbH Postfach 100 D-74400 Tübingen Tel. 07141 100-100 Fax 07141 100-101 E-Mail: info@jrs.de | |
| RAUCHERGOLD KL 2/16 | | | | | | | |
| 05110100505 | | | | | | | |
| 0 40 02973 04391 2 | | | | STÜCKE / units / pcs 42 | | MHD - best before / MHD 05.05.2013 | |
| RG-KL-2-16-02764 | | | | Gewicht / weight 15,00 kg | | | |
| 630,0 kg | | | | Netto- / bruttogewicht / net weight 655,0 kg | | | |



(01) 040029730439123101000000



(15) 130805100110100000



(00)340029730022966221

Highest Quality Production

● *The competitive edge*

- constant low moisture content
- low bark content
- very smoke active



Highest Quality Production

● *The competitive edge*

- short smoking times
- minimized weight loss
- dust-free



Highest Quality Production

● *The competitive edge*

- reduced formation of tar
- less expenses for cleaning
- less downtimes



Highest Quality Production

● *The competitive edge*

- reduced costs for cleaning agents
- higher production capacity
- reduced expenses for new equipment

RÄUCHERGOLD®

● *More than chips !*

● Highest quality products for professionals



Highest Quality Production

● Certified Quality

● ISO 9001:2008

● HACCP

● PEFC



ZERTIFIKAT

Die
Kontrollorganisation e. V.,
anerkannt und notifiziert,
ass das Unternehmen

AlkoCert **AIKO e.V.**

BUREAU VERITAS
Certification

Zertifikat
für
J. Rettenmaier & Söhne
GmbH & Co. KG
Holzmühle 1
D-73494 Rosenberg

Bureau Veritas Certification bestätigt, dass das Managementsystem der oben genannten Organisation beurteilt wurde und die in den folgenden Normen und Regelwerken festgelegten Anforderungen erfüllt.

Normen/Regelwerke
DIN EN ISO 9001:2000

Anwendungsbereich
Entwicklung, Herstellung und Vertrieb von organischen Feuerstoffen aus Holz, Cellulose, Einheitspreßspänen, Getreide- und Fruchbestandteilen einschließlich deren Be- und Verarbeitung. Weiterverarbeitung externer Kundenprodukte.

Datum der Zertifizierung 06.10.1994

Während der Gültigkeitsdauer dieses Zertifikats können die Maßnahmen der Normen/Regelwerke kontinuierlich erfüllt werden von durch regelmäßige Überwachung durch Bureau Veritas Certification bestätigt werden.

Zertifizierungsdatum 23.02.2009 Gültig bis 28.11.2009

Über die Gültigkeit dieses Zertifikats wird Bureau Veritas Certification auf Anfrage jederzeit Auskunft geben. Weitere Änderungen des Managementsystems und des Leistungsbereichs sind über die Organisation selbst zu kommunizieren.

Umsatz 24.02.2007

Identifikationsnummer 7000017-1a

Bureau Veritas Certification Germany GmbH
Vertisskai 1 - D-21079 Hamburg

Zertifikat
für
J. Rettenmaier & Söhne
GmbH & Co. KG
Holzmühle 1
D-73494 Rosenberg

Bureau Veritas Certification bescheinigt hiermit, dass das oben genannte Unternehmen beurteilt wurde und die in den folgenden Normen und Regelwerken festgelegten Anforderungen erfüllt.

Normen/Regelwerke
in Alimentaria Food Hygiene, Basis Tests
Food and Agricultural Organization
International - World Health Organization, Rome, 2001

Anwendungsbereich
Herstellung, Produktion und Verkauf von
VITACEL® - Nahrungsfasern.

2008

Dieses Zertifikat ist gültig bis 20.11.2009

AIKO
08.08.2008

Bureau Veritas Certification Germany GmbH
Vertisskai 1 - D-21079 Hamburg

Die Unternehmung unterhält, das mit den Anforderungen von PEFC (PEFC Certification scheme) ein Systembeschreibung Dokumentes von PEFC Council) in Fassung übereinstimmt.

Die Unternehmung erbracht, Leistungen bezüglich der (Mengen) Guthaben) erfüllt werden. Das Unternehmen (AIKO e.V.) GmbH & Co. KG (AIKO e.V.) (Mengen) Guthaben) wird jedes Jahr auditiert, dazu Holz oder Holzprodukte (PEFC-zertifiziert zu verkaufen.

Einzelzertifikat
AIKO-CoC0339-09
30.04.2014
28.04.2009

AIKO
30.04.2014

3.-gg: Annette Skjöl
der Zertifizierungsstelle

ZERTIFIKAT · CERTIFICATE

Highest Quality Production

● **Quality guarantee**



FORSTDIREKTION STUTTGART

Forstdirektion Stuttgart, Postfach 10 15 53, 70014 Stuttgart

Firma
J. Rettenmaier u. Söhne GmbH u. Co
Faserstoffwerke

73494 Ellwangen-Holzmühle

Aktenzeichen (bitte bei Antwort angeben)
8652.04 H

Bearbeiter
Königer

☎ Telefon
Durchwahl 711/6684 - 265

Datum
11.07.2011

Betreff: Lieferung von Industrieholz an die Fa. Rettenmaier/Holzmühle

Sehr geehrte Damen und Herren,

hiermit bestätigt die Forstdirektion, daß das Buchen- und sonstige Hartlaubindustrieholz, das zur Auslieferung an Ihre Firma bereitgestellt wird, chemisch nicht behandelt ist.

Mit freundlichen Grüßen


Königer

Highest Quality Production

Quality guarantee

LUFA-ITL GmbH

Dr.-Hell-Str. 6, 24107 Kiel, Germany
Fax: +49(0)431(1)228-498
eMail: zentrale@lufa-itl.de

LUFA-ITL Dr.-Hell-Str. 6, 24107 Kiel
J. RETTENMAIER & SÖHNE
GmbH & Co. KG
HOLZMÜHLE 1
73494 ROSENBERG

AGROLAB
Laborgruppe
www.agrolab.de



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eMail: zentrale@lufa-itl.de

AGROLAB
Laborgruppe
www.agrolab.de



Date 23.06.2011
Customer no. 21751
Page 1 of 3

TEST REPORT

Order nr. 848955

Sample no. 600304
Sample acceptance 15.06.2011
Date of sampling no information
Sample code Räuchergold Buche Sammelprobe/mixsample aus/of Chargen-Nr.-/No:
Räuchergold KL 2-16: 05110110601
Räuchergold KL 1-4: 05110110601
Räuchergold HBK 750-2000: 05110110601
Räuchergold HB 500-1000: 05110110601

Packaging

Kunststoffbeutel/plastic bag

| Physico-chemical parameters | Unit | Result | Declaration | Substance | Method |
|--|-------|---------------------|-------------|-----------|-------------------------------|
| Nitrate | mg/kg | <100 | | | according to VOLUFA III 4.3.2 |
| Trace-Elements/Heavy-Metals | | | | | |
| Boron | mg/kg | 5.03 | | | DIIN EN ISO 11885 |
| Fluor | mg/kg | <30,0 ^{DM} | | | CEN TC 327 WI 00327xxx |
| Selenium | mg/kg | <0,10 | | | VOLUFA VII 2.2.2.5; ICPMS |
| Sodium | mg/kg | 0,08 | | | VOLUFA VII 2.2.2.5; ICPMS |
| Lead | mg/kg | 0,14 | | | VOLUFA VII 2.2.2.5; ICPMS |
| Mercury | mg/kg | <0,02 | | | §64 LFGB L00.00-34 |
| Arsenic | mg/kg | <0,10 | | | VOLUFA VII 2.2.2.5; ICPMS |
| PCB | | | | | |
| PCB 28 | mg/kg | <0,005 | | | §64 LFGB L00.00-34 |
| PCB 52 | mg/kg | <0,005 | | | §64 LFGB L00.00-34 |
| PCB 101 | mg/kg | <0,005 | | | §64 LFGB L00.00-34 |
| PCB 118 | mg/kg | <0,005 | | | §64 LFGB L00.00-34 |
| PCB 138 | mg/kg | <0,005 | | | §64 LFGB L00.00-34 |
| PCB 153 | mg/kg | <0,005 | | | §64 LFGB L00.00-34 |
| PCB 180 | mg/kg | <0,005 | | | §64 LFGB L00.00-34 |
| Organochlorous-Pesticides GC-Multiresidueanalysis | | | | | |
| Aldrin | mg/kg | <0,005 | | | §64 LFGB L00.00-34 |
| Dieldrin | mg/kg | <0,005 | | | §64 LFGB L00.00-34 |
| Endrin | mg/kg | <0,005 | | | §64 LFGB L00.00-34 |
| Chlordane alpha | mg/kg | <0,005 | | | §64 LFGB L00.00-34 |
| Chlordane gamma | mg/kg | <0,005 | | | §64 LFGB L00.00-34 |
| Chlordane-delta | mg/kg | <0,005 | | | §64 LFGB L00.00-34 |
| Endosulfan alpha | mg/kg | <0,005 | | | §64 LFGB L00.00-34 |

Order nr. 848955 Sample no. 600304

| Unit | Result | Declaration | Substance | Method |
|------------------------|--------|-------------|-----------|--------------------|
| Endosulfan beta | mg/kg | <0,005 | | §64 LFGB L00.00-34 |
| Endosulfansulfat | mg/kg | <0,005 | | §64 LFGB L00.00-34 |
| HCB (Hexachlorbenzene) | mg/kg | <0,005 | | §64 LFGB L00.00-34 |
| epsilon-HCH | mg/kg | <0,005 | | §64 LFGB L00.00-34 |
| HCH-alpha | mg/kg | <0,005 | | §64 LFGB L00.00-34 |
| HCH-beta | mg/kg | <0,005 | | §64 LFGB L00.00-34 |
| HCH-gamma | mg/kg | <0,005 | | §64 LFGB L00.00-34 |
| Heptachlor | mg/kg | <0,005 | | §64 LFGB L00.00-34 |
| Heptachloroxide-cis | mg/kg | <0,005 | | §64 LFGB L00.00-34 |
| Heptachloroxide-trans | mg/kg | <0,005 | | §64 LFGB L00.00-34 |
| p,p'-DDD | mg/kg | <0,005 | | §64 LFGB L00.00-34 |
| p,p'-DDE | mg/kg | <0,005 | | §64 LFGB L00.00-34 |
| p,p'-DDT | mg/kg | <0,005 | | §64 LFGB L00.00-34 |
| p,p'-DDD | mg/kg | <0,005 | | §64 LFGB L00.00-34 |
| p,p'-DDE | mg/kg | <0,010 | | §64 LFGB L00.00-34 |
| p,p'-DDT | mg/kg | <0,005 | | §64 LFGB L00.00-34 |
| Methoxychlor | mg/kg | <0,005 | | §64 LFGB L00.00-34 |
| Quintozene | mg/kg | <0,005 | | §64 LFGB L00.00-34 |
| Teonazene | mg/kg | <0,005 | | §64 LFGB L00.00-34 |
| Tetradifon | mg/kg | <0,005 | | §64 LFGB L00.00-34 |
| Nitrofen | mg/kg | <0,005 | | §64 LFGB L00.00-34 |

Organo-Phosphorous Pesticides GC-Multiresidueanalysis

| | | | | |
|---------------------|-------|--------|--|--------------------|
| Bromophos-ethyl | mg/kg | <0,010 | | §64 LFGB L00.00-34 |
| Bromophos-methyl | mg/kg | <0,010 | | §64 LFGB L00.00-34 |
| Chlorfenvinphos | mg/kg | <0,010 | | §64 LFGB L00.00-34 |
| Chlorpyrifos | mg/kg | <0,010 | | §64 LFGB L00.00-34 |
| Chlorpyrifos-methyl | mg/kg | <0,010 | | §64 LFGB L00.00-34 |
| Chlorthion | mg/kg | <0,010 | | §64 LFGB L00.00-34 |
| Diazinon | mg/kg | <0,010 | | §64 LFGB L00.00-34 |
| Dichlorvos | mg/kg | <0,010 | | §64 LFGB L00.00-34 |
| Dimethoate | mg/kg | <0,010 | | §64 LFGB L00.00-34 |
| Ethion | mg/kg | <0,010 | | §64 LFGB L00.00-34 |
| Fenitrothion | mg/kg | <0,010 | | §64 LFGB L00.00-34 |
| Fenitrothion | mg/kg | <0,010 | | §64 LFGB L00.00-34 |
| Malathion | mg/kg | <0,010 | | §64 LFGB L00.00-34 |
| Mecarbate | mg/kg | <0,010 | | §64 LFGB L00.00-34 |
| Methidathion | mg/kg | <0,010 | | §64 LFGB L00.00-34 |
| Parathion-ethyl | mg/kg | <0,010 | | §64 LFGB L00.00-34 |
| Parathion-methyl | mg/kg | <0,010 | | §64 LFGB L00.00-34 |
| Phosphor-ethyl | mg/kg | <0,010 | | §64 LFGB L00.00-34 |
| Phosphor-methyl | mg/kg | <0,010 | | §64 LFGB L00.00-34 |
| Profenofos | mg/kg | <0,010 | | §64 LFGB L00.00-34 |
| Sulfaprop | mg/kg | <0,010 | | §64 LFGB L00.00-34 |

Other analysis

Nitrite mg/kg <10 according to VOLUFA III 4.10.1

pe) Limit of determination or detection changed in this report.

Explanation: "n.d.", n.d.: not detected, below limit of detection

Explanation: OM = on original matter; DM = on dry matter base



Highest Quality Production

Quality guarantee

INSTITUT DR. ERDMANN
your Institute for food safety and environmental hygiene

Institut Dr. Erdmann GmbH • Ellwanger Straße 50 • D-73574 Crailsheim
J. Rettenmaier & Söhne GmbH + CO. KG
Frau A. Mack
Holzmühle 1
73494 Rosenberg

■ Competence-centre
food manufacturer
Amelsweg 11
D-73578 Rheda-Wiedenbrück
phone +49 (0) 52 43 - 90 63-0
fax +49 (0) 52 43 - 90 63-10

■ Competence-centre
food trade
Ellwanger Straße 50
D-73574 Crailsheim
phone +49 (0) 79 51 - 2 95 07-0
fax +49 (0) 79 51 - 2 95 07-10
kontakt@erdmann-institut.de
www.erdmann-institut.de

Crailsheim, 23.02.2010 / ML

Examination report

Diary No.: **10C001614B**
Trade name: **Räuchergold KL 2-16**
Product category: fibrous materials
Date of receipt: 18.02.2010
Kind of packaging: foil bag
Number of samples: 1
Examination period: 18.02.2010 - 14.04.2010
Labelling of the product:
Manufacturer: Rettenmaier & Söhne 52 01
Identification mark: not declared
Charge: 05110100202, LA 029-10
Best before: not declared

Examination Order:

Microbiological examination

All examinations performed with this product are standardized methods according to § 64 LFG, DIN-, ISO- and validated own methods.

Test spectrum is given by the client

■ Institut Dr. Erdmann GmbH

Managing director
Dr. med. vet. Thomas Wille
tax no. 347584200
local court of Crailsheim
Commercial Register B No 67 41
Kreissparkasse Wiedenbrück
account no. 2 096 234
BIC WELADEDW33
IBAN DE59 47853200000000000000
Südwestbank Stuttgart
account no. 254 580 003
BIC SWISSDE33
IBAN DE61 60090700000000000000

page 1 of 2, examination report diary no.: 10C001614B

The above examination results do only refer to the examined samples.
Publication and copy has to be authorized by the institute.

INSTITUT DR. ERDMANN
your Institute for food safety and environmental hygiene

date of examination

18.02.2010

microbiological examination:

| | |
|--|--------------------------------|
| aerobic total count (L06.00-18) | 2,0 x 10 ⁻¹ cfu/g |
| enterobacteriaceae (L06.00-24) | < 1,0 x 10 ⁻¹ cfu/g |
| Enterokokken (L06.00-32) | < 1,0 x 10 ⁻¹ cfu/g |
| staphylococci (L00.00-55) | < 1,0 x 10 ⁻¹ cfu/g |
| koagulase-pos. staphylococci (L00.00-55) | < 1,0 x 10 ⁻¹ cfu/g |
| pseudomonas (L06.00-43) | < 1,0 x 10 ⁻¹ cfu/g |
| yeast (L01.00-37) | < 1,0 x 10 ⁻¹ cfu/g |
| moulds (L01.00-37) | 7,0 x 10 ⁻¹ cfu/g |
| shigella | non-isolated |
| clostridium perfringens (L00.00-47) | < 1,0 x 10 ⁻¹ cfu/g |
| mycobacteria | non-isolated |
| salmonella in 25 g (L00.00-20) | non-isolated |

Responsible for the test report:

Nadja Mischler
(division manager microbiology)

Examinations carried out on this product have been accomplished according to accredited examination methods.

page 2 of 2, examination report diary no.: 10C001614B

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Publication and copy has to be authorized by the institute.

Highest Quality Production

● **Quality guarantee**

ostalbkreis

Landratsamt Ostalbkreis - Veterinärwesen und Lebensmittelüberwachung - Julius-Bausch-Str.12, 73430 Aalen, Tel.
07361/503 1830

Gesundheitsbescheinigung & Unbedenklichkeitserklärung

Health Certificate & Free Sales Certificate
Certificado de Salud & Certificado de Libre Venta

Der Unterzeichner als Leiter des Büros für Veterinärangelegenheiten und allgemeine
Lebensmittelüberwachung bescheinigt, dass /

The undersigned as director of the office for Veterinary affairs and General Food Inspection certifies that
El suscrito Director de la Oficina de Asuntos Veterinarios e Inspección General de Alimentos certifica que

für die Verwendung von
RÄUCHERGOLD® KL-2/16 xx / smoking chips xx / virutas de ahumado xx

Räucherspäne, zum Räuchern von Wurstwaren, im Sinne des Europäischen Rechts, aufgrund
der Herstellerangaben und sonstigen vorliegenden Daten, keine Einwände bestehen/

based on producer data and other available data, there are no objections against the use of Wood Chips to cure
sausage products (in accordance to European Law)/
basado en datos del productor y otros datos disponibles no existen objeciones contra el uso de las virutas de
ahumado para el curado de embutidos (conforme a la Ley Europea).

Charge Nr.: / lot-No.: / 05110100505
Produktionsdatum: / production date 05.05.2010
Haltbarkeitsdatum: / Expiry date 05.05.2013
Menge: / Quantity 3150,00 kg (5 Pq.- á 630 kg)
Ursprungsland: / country of origin Deutschland / Germany
für den Export nach: / for the export to

Hersteller: / Producer: J. RETTENMAIER & SÖHNE; Holzmühle 1, D-73494 Rosenberg
Importeur: / Importer:

Ausgefertigt für: / Issued for:

J. Rettenmaier & Söhne GmbH & Co. KG
Holzmühle 1
73494 Rosenberg / Germany

Aalen, 27. Juni 2011
Ort, Datum / Place,



[Signature]
Dr. Roman Herzog

Leiter des Büros für allg. Lebensmittelüberwachung.
- director of the office for General Food Inspection -



Highest Quality Production

● **Quality guarantee**

CERTIFICATE

Page 1 of 1 / Cert.-No.: C-114-7111-12-01



Office (Germany): HALAL CONTROL, e.K., D-65428 Rüsselsheim, Koblenz, 2-4, Tel.: +49 (0) 6142 301 987-0, Fax.: +49 (0) 6142 301 987-1, e-mail: info@halalcontrol.eu

HALAL CONTROL حلال كنترول

Inspection- and Certification Body for Halal-Food (Germany) شركة لمراقبة وترخيص الحلال
hereby certifies, that the products: تشهد الشركة بأن المنتجات أدناه

| Pos | Product name | Pos | Product name |
|-----|----------------------------|-----|----------------------------------|
| 001 | VITACEL Wheat Fibre | 014 | VIVAPUR MCG |
| 002 | VITACEL Oat Fibre | 015 | VITACEL Wheat Fibre Gel |
| 003 | VITACEL Potato Fibre | 016 | VITACEL Plus HF 0010 |
| 004 | VITACEL Pea Fibre | 017 | VITACEL L0017 |
| 005 | VITACEL Apple Fibre | 018 | VITACEL WF 0024 |
| 006 | VITACEL Corn Fibre | 019 | VIVASTAR MSW 200 |
| 007 | VITACEL Orange Fibre | 020 | FILTRACEL Extract Free Cellulose |
| 008 | VITACEL Powdered Cellulose | 021 | FILTRACEL Active Cellulose |
| 009 | VITACEL Bamboo Fibre | 022 | ARBOCEL Powdered Cellulose |
| 010 | VITACEL Cotton Seed Fibre | 023 | LIGNOCEL Natural Wood Fibres |
| 011 | VITACEL Psyllium | 024 | REHOFIX Natural Vegetable Grain |
| 012 | VIVAPUR HPMC | 025 | RAUCHERGOLD Smoked Wood Chips |
| 013 | VIVAPUR MC | 026 | --- |

manufactured by المصنعة في
J. Rettenmaier & Söhne GmbH & Co. KG
D-73494 Rosenberg (GERMANY)
are Halal. تحقق معايير الحلال.

A Halal control procedure, documented in an audit report, has verified that the above listed products are complying with the Halal requirements in accordance with the Islamic Law.

Technical notice: The verification and certification have been undertaken in full compliance with guidelines CAC/GL 24-1997 and respectively MS1500:2009. The products and the production system are under supervision of HALAL CONTROL.

إن نظام مراقبة الحلال والموافق في تقرير المعالجة قد أثبت أن المنتجات المذكورة أعلاه تحقق معايير الحلال الشرعية. ملاحظة تقنية: إن عملية الفحص والترخيص تمت بمراعاة ثمانية لمعايير CAC/GL 24-1997 وكذلك MS1500:2009. وتقوم شركة حلال كنترول بمراقبة عملية التصنيع والمنتجات.

This certificate is valid until: 2012-08-09
Certificate Registration No.: C-114-7111-12-01
Ruesselsheim 2011-08-09

تاريخ انتهاء صلاحية الشهادة
رقم سجل الشهادة
تاريخ إصدار الشهادة في مدينة رويسل هيلم

Approval:
أسماء فريق مراقبة المنتجات وعملية التصنيع ومذايبهم
Prof. Dr. Muhammad Hassan Mtou, Director, Board of Scholars, Islamologist, IC
Dr. Ali Fanous, Food Technologist, TA, IC, ECM
Dr. Rachid Fetouki, Chemist, IC, ECM



DI Mahmoud M. Tattari م. محمود ظفري
General Manager المدير العام

Highest Quality Production

● **Quality guarantee**

RABBI T. HOD-HOCHWALD
Expert for Kosher Foods & Ingredients
Bad Kissingen, Germany

Son of: RABBI ABRAHAM HOCHWALD Z"l
Landesrabbiner von Nordrhein
Founder of the Kashruth Organisation

Belgium: Tel/Fax: (+32)-3-281.12.32 Israel: Tel/Fax: (+972)-3-922.63.71 Germany: Tel: (+49)-172-531.63.71
Address: Gricysstr. 7, B-2018 Antwerp, Belgium E-mail: kosher@pandora.be / hodkosher@vodafone.de

Ref 11221 f

ב"ה

הרב ט. הוד-הכווילד

מומחה לכשרות מזון וחמרי גלם
באד קיסינגן, גרמניה
בני של: הרב אברהם הוואלד ז"ל
הרב למדינת צפון הרין
מייסד מערכת הכשרות



כ"ג ניסן תשע"א - 27.04.2011

תעודת כשרות

הנני מאשר בזה כי בדקתי את הרכיבים ותהליך הייצור והאריזה של המוצרים:

המוצרים המשמשים לפילטריציה המפורטים בחלק הלועזי של תעודת זו

המוצרים עיי חברת רעסענמאיר ב-רוזנברג, גרמניה ואין הם מכילים, וגם אינם באים במגע עם שום חמרים לא-כשרים בעת הייצור והאריזה.

לפיכך המוצרים הני"ל כשרים - ימהדרין פרווה לכל ימות השנה כולל ימי חג הפסח

תוקף תעודת כשרות זו הוא לשנה אחת.

ועל זה באתי על החתום היום, כ"ג ניסן תשע"א:



הרב ט. הוד-הכווילד
ב"ה, אב"ד הרב א. הוואלד ז"ל

Kosher Certificate

I hereby certify that I inspected the ingredients and the production and packing process of:

FILTRACEL Cellulose
LIGNOCEL Wood Fibres
REHOFIX
RÄUCHERGOLD Wood Fibres
BEST OAK Wood Fibres

produced by RETTENMAIER & Söhne GmbH & Co. in Rosenberg (Germany) and I found that they do not contain, nor come in contact with any non-kosher substances in the course of production and packing.

They are therefore KOSHER - Mehadrin parve for the all year including for the Passover days.

This certificate is valid for one year, until end of April 2012.

In witness thereof I sign today 27/04.2011

Rabbi T. Hod-Hochwald
Son of Rabbi A. Hochwald Z"l

References

● *Smoke House Producers*



Friction logs

● *Premium quality*

- optimized for continuous production
- technical dried
- various dimensions
- different grades



Friction logs

● *Premium quality*

- batch number system
- traceability
- certified production



Sales Support

● *Small packaging units*

- restaurants
- hunter / fishermen
- barbecue



Barbecue Aroma-Chips

● *Give power to your party!*



Barbecue Aroma-Chips

● *Give power to your party!*

Enjoy perfect barbecues with Barbecue Aroma Chips

Make your barbecue even more delicious and indulge your guests' palate with an extraordinary taste.

Within minutes **RÄUCHERGOLD® BARBECUE AROMA CHIPS** add a special smoke flavor to your grillables, only with a few steps. Simply fill the measuring container with the liquid up to the blue line, soak for 30 minutes, and shake occasionally to distribute the liquid. Then place the wet chips in the barbecue according to the instructions.

Create your personal taste by adding not only water. You may add other cooking liquids such as watered down wine, cognac, or beer.

Make your barbecue party a very special event with **RÄUCHERGOLD® BARBECUE AROMA CHIPS**.

Taste it!

Recipes Ideas

Trouts smoked over chips soaked in beer

Ingredients

4 extremely fresh, ready-to-cook trouts, approx. 250 – 300 g each

1 twig each of rosemary and thyme
pepper freshly milled, lemon
40 ml olive oil

1 portion **RÄUCHERGOLD® BARBECUE AROMA CHIPS** soaked in beer (about 1 hour)

Preparation

- Using a sharp knife, make incisions on both sides of the trout right through to the bones. Chop the herbs and mix them with pepper, lemon and the olive oil. Coat the trouts on both sides with the spiced oil and marinate for 20 minutes at room temperature.
- Clean the barbecue grill rack thoroughly. Remove the **RÄUCHERGOLD® BARBECUE AROMA CHIPS** from the beer, drain them and place them on the hot coals.
- Apply indirect medium heat and keep the cover closed, and grill the fish for 5-6 minutes per side or longer if necessary, depending on the size and thickness of the trouts. Until the fish is completely cooked and feel firm when you press them with your thumb.
Put the fish on plates and serve warm.



Instructions for Use



Fill the container of 200 g of **RÄUCHERGOLD® BARBECUE AROMA CHIPS** with water (you may substitute water with watered down wine, whisky, beer to add different flavors) up to the blue line and soak for at least 30 minutes. Shake occasionally to distribute the liquid evenly. Then, pour any excess liquid out. Heat up the barbecue and once the correct temperature for barbecuing has been reached, spread the **RÄUCHERGOLD® BARBECUE AROMA CHIPS** evenly over the charcoal. You should now start to barbecue your food immediately. The flavor penetrates the food being barbecued more effectively in a closed barbecue. If your barbecue does not have a cover, please place some aluminium foil over the food being barbecued.

If you have a gas barbecue, after the chips have been soaked, please place the **RÄUCHERGOLD® BARBECUE AROMA CHIPS** in an aluminium dish. Make sure the dish does not have any holes. Then place it over the lava stones or the heating element. You can now barbecue the food you want as described above until it is cooked to your preference. Enjoy your meal!

According to HACCP



WARNING:

Do not spread **RÄUCHERGOLD® BARBECUE AROMA CHIPS** directly on the food being barbecued. Only use in well-ventilated rooms or outdoors. Smoke inhalation can cause poisoning!

J. RETTENMAIER & SÖHNE
GMBH+CO.KG
73494 Rosenberg (Germany)

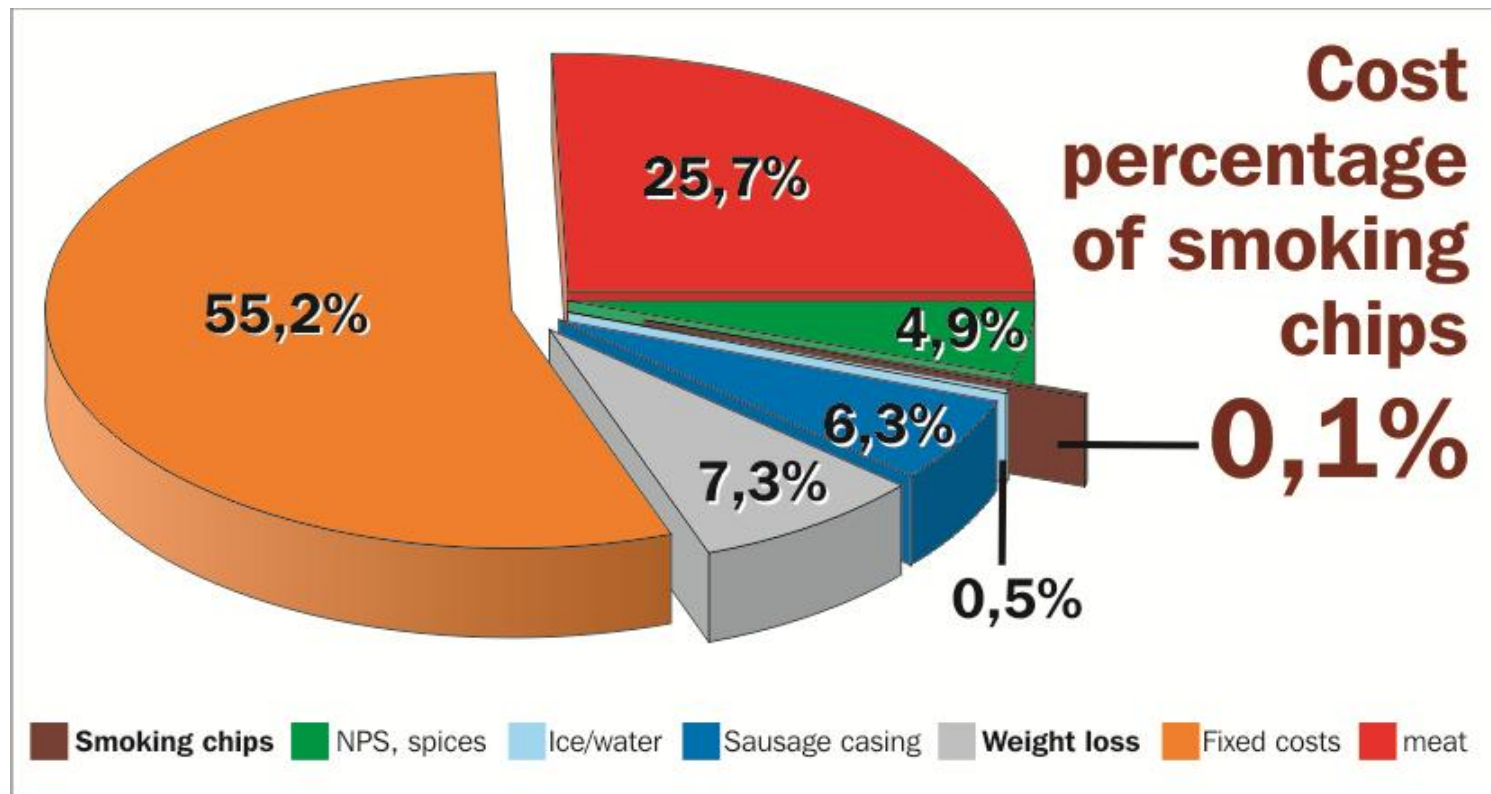


Fasern aus der Natur
Fibers designed by Nature

by all leading
smoke system
manufacturers
recommended!

Practical example

● *Cost estimation*



by all leading
smoke system
manufacturers
recommended!

Practical example

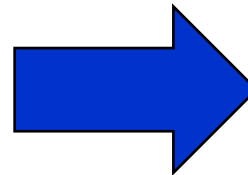
● Upgrade smoking chips



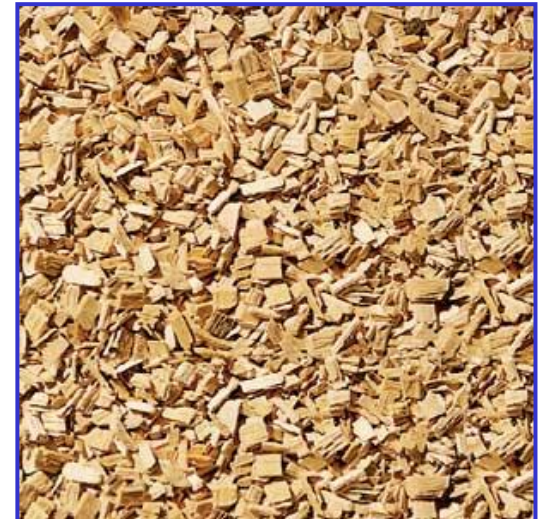
by all leading
smoke system
manufacturers
recommended!

Practical example

● Upgrade smoking chips



HBK 750 / 2000





Practical example

● Upgrade smoking chips

Recipe & Costs

| Emulsion | In % | Price in €/mt |
|---|-------|----------------|
| Ice | 22,0 | 77,00 |
| Pork meat 11% fat | 28,0 | 780,00 |
| Beef 12% fat | 20,0 | 650,00 |
| Jowl without neck fat rindless 50% fat | 13,1 | 245,00 |
| Neck fat rindless 78% fat | 14,0 | 185,50 |
| Curing salt, 0,5% Sodium Nitrate (E250) | 1,9 | 11,40 |
| Chopping additives and curing agent | 0,5 | 18,25 |
| Spice mix | 0,5 | 20,25 |
| Casing | 100,0 | 512,00 |
| Total | | 2499,40 |



Practical example

● Upgrade smoking chips

Smoking process

| step | function | time in min |
|------|---------------------------|-------------|
| 1 | steam | 12 |
| 2 | drying | 5 |
| 3 | smoking | 12 |
| 4 | drying | 03 |
| 5 | smoking | 16 |
| 6 | drying | 1 |
| 7 | cooking | 25 |
| 8 | shower / cooling | 5 |
| 9 | interval-shower / cooling | 10 |



Practical example

● Upgrade smoking chips

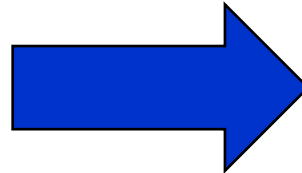
Sawdust

Consumption: 6,2kg / mt

Costs: € 0,00

Weight loss: 11,9%

Weight loss: € 297,43



Consumption: 3,9kg / mt

Costs: € 5,00

Weight loss: 9,2%

Weight loss: € 229,94

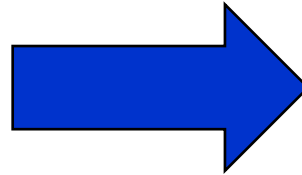
Investment of € 4,68 but savings of € 67,49



Practical example

● Upgrade smoking chips

Sawdust



Improvement of product quality

by all leading
smoke system
manufacturers
recommended!

Practical example China

● Upgrade smoking chips

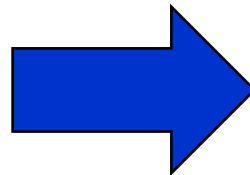


by all leading
smoke system
manufacturers
recommended!

Practical example China

● Upgrade smoking chips

Local



KL 2/16





Practical example China

● Upgrade smoking chips

Cooking/Smoking-Process – batch size ~900kg

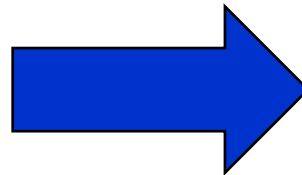
| step | function | time in min | temperature in °C |
|------|------------------|-------------|-------------------|
| 1 | drying | 30 | 58 |
| 2 | smoking | 20 | 58 |
| 3 | drying | 10 | 58 |
| 4 | smoking | 15 | 58 |
| 5 | cooking | 25 | 78 |
| 6 | shower / cooling | 5 | |



Practical example China

● Upgrade smoking chips

Local



Improvement of product quality



Practical example China

● Upgrade smoking chips

Process  RÄUCHER GOLD®

| step | function | time in min | temperature in °C |
|------|------------------|-------------|-------------------|
| 1 | drying | 20 | 56 |
| 2 | smoking | 15 | 56 |
| 3 | drying | 5 | 56 |
| 4 | smoking | 10 | 56 |
| 5 | cooking | 25 | 78 |
| 6 | shower / cooling | 5 | |



Practical example

● Upgrade smoking chips

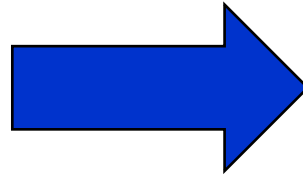
Local

Consumption: 8,6kg

Costs chips: € 2,58

Process time: 100min

Weight loss: 11,1%



Consumption: 6,1kg

Costs chips: € 7,32

Process time: 80min

Weight loss: 8,6%

Investment of € 4,74

-20% time

-25% weight loss



Practical example China

● *Upgrade smoking chips*

Local



Improvement of product quality



Summary

- **RÄUCHERGOLD® - More than chips !**

The Original





Summary

- ***RÄUCHERGOLD® - More than chips !***

- Selected raw material
- PEFC – green product !
- Automated closed process

The Original



Summary

● **RÄUCHERGOLD® - More than chips !**

- Highest quality production
- Certification ISO / HACCP
- Traceability

The Original



Summary

● **RÄUCHERGOLD® - More than chips !**

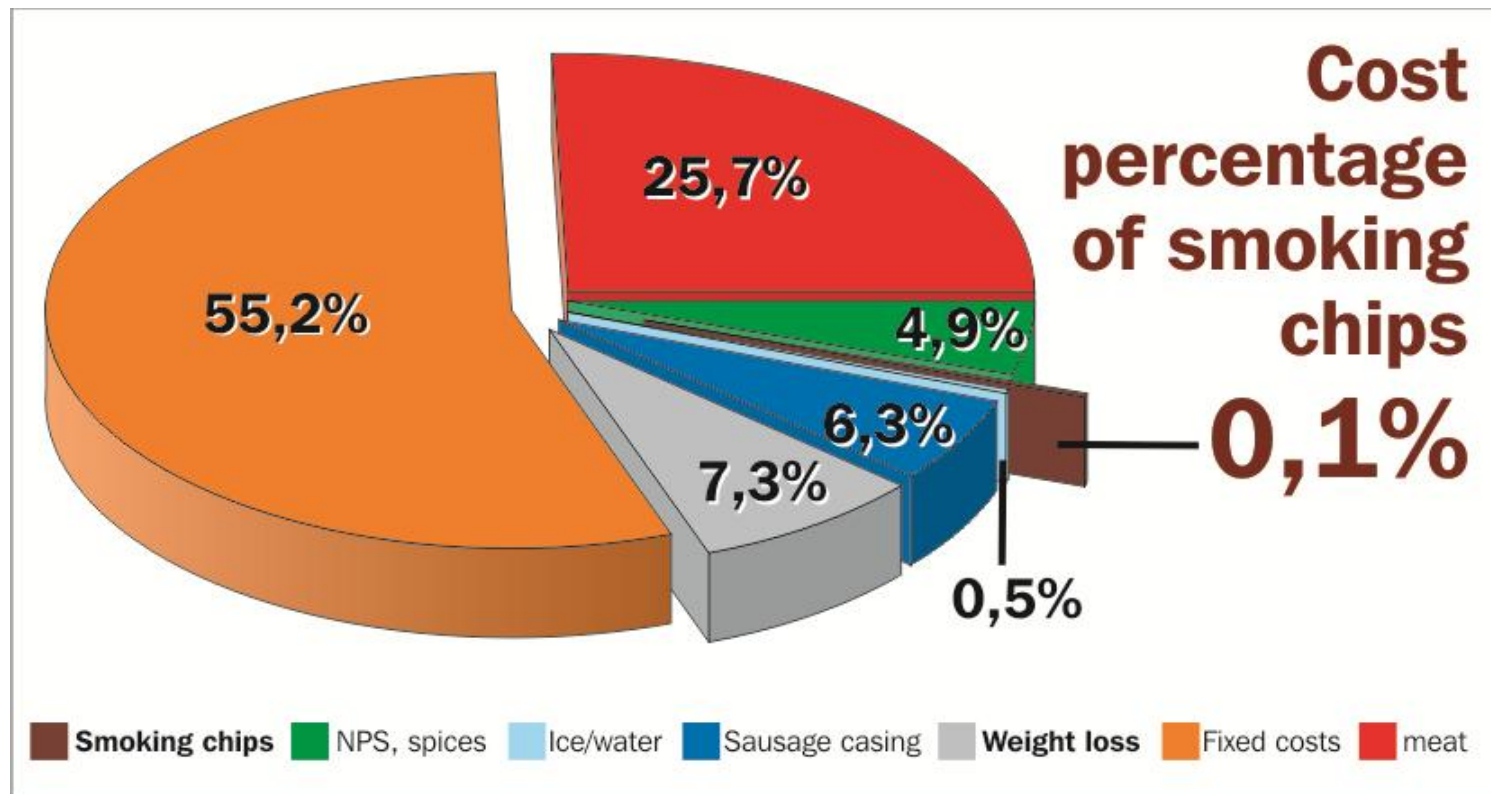
- Excellent performance
- Cost efficiency
- Wide choice of flavours

The Original

by all leading
smoke system
manufacturers
recommended!

Practical example

● Cost estimation



by all leading
smoke system
manufacturers
recommended!

The Original

