

## REINERT Products for raw cured Products

Also with raw cured products, you can rely on our exclusive and know-how which has grown for years: „**we offer more than only standard solutions**“.

### Our Products at a Glance:

<b>SCHINKIN<sup>®</sup></b> Types	Curing Aids
<b>SCHMAKIN<sup>®</sup></b> and <b>REINERTOSE<sup>®</sup></b>	Taste Refiners
<b>RAUCHIN</b> and <b>SCHINKENGEWÜRZEXTRAKT</b>	Flavours

### Curing Aids

#### **SCHINKIN<sup>®</sup> CUM**

- provides intense and stable reddening
- avoids maturing errors
- provides longer shelf life
- improves the consistency
- gives a delicious ham flavour
- equalizes varying meat quality

SCHINKIN<sup>®</sup> CUM is the universal ingredient for all raw cured products. Especially with this group, unsatisfactory or even defective products come up frequently. The cause is varying quality of the meat resp. limited possibilities to influence the curing and maturing process. You can avoid these problems thanks to SCHINKIN<sup>®</sup> CUM.

Product	Usage	Dosage in g
<b>Agent for Raw cured Products (SCHINKIN<sup>®</sup> CUM)</b>		

<b>SCHINKIN<sup>®</sup> CUM R with Salpetre</b>	for the refinement of raw cured products, for the improvement and stabilisation of colour and taste	80/ 1 l brine
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**SCHINKIN® CUM R „FINESSE“ with Salpetre** for salting of raw ham,  
recommended for injected, wet or dry curing, with ph-value adjustment

30/ 1 l brine

**SCHINKIN® CUM R 11 with Salpetre** for better stabilisation of colour with cured  
products, with well-rounded flavour, gives a safe curing 100/ 1 l brine

**SCHINKIN® CUM SPEZIAL without Salpetre** with taste refiner and colour  
stabilisation for the optimal manufacture of raw ham. Particularly suited for small  
pieced product. 100/ 1 l brine

**SCHINKIN® CUM R 11 without Salpetre** for attractive colour and it's stabilisation,  
gives a firm meat structure 100/1 kg salt mixture

**SCHINKIN® CUM R 11 with Salpetre and broken spices** composed according to  
traditional recipes under consideration of the latest findings, brings exquisite flavour,  
tenderness and outstanding shelf life 100/1 kg salt mixture

**SCHINKIN® CUM R 11 without Salpetre and with broken spices**

guarantees excellent curing result, especially aromatic and delicate flavour, intense  
curing colour and firm meat structure 100/1 kg salt mixture

# Taste Refiners and Flavours for Raw cured Products

## SCHMAKIN®

- improves the flavour
- allows a lower salt dosage

and is suited for all sausages and canned meat products. SCHMAKIN® Produkte are various mixtures of taste enhancers, sugars, flavours and herbs. SCHMAKIN® intensifies the typical individual taste, the salt taste is mildened.

## And REINERTOSE®

- mildenes the Salt Taste
- improves the Reddening
- intensifies the typical individual flavour

REINERTOSE® is a well-balanced sugar combination for meat and sausage products, fulfils important technological functions and contributes to the shelf life considerably. The special sugar combination moderates the salt content needed from technological reasons to a level that it is felt as pleasant. Furthermore, the generation of the colour is stabilised.

<b>Product</b>	<b>Usage</b>	<b>Dosage in g</b>
Taste Refiners		
<b>SCHMAKIN®</b>	taste refiner for all sausages and canned meat products, intensifies and guarantees the full flavour even at high sterilisation temperatures	1 – 2 / 1 kg total mass
<b>SCHMAKIN® PLUS</b>	taste refiner with fine herbs flavour for all sausages and canned meat products, gives a full-flavoured and delicate taste.	1 – 2/ 1 kg total mass
<b>SCHINKENGEWÜRZ-EXTRAKT</b>	natural spice extracts for ham, with or without smoke flavour	3/ 1 l brine
<b>RAUCHIN® NEU</b>	natural smoke flavour	0,5 – 1