

Reddening Agents

Today, attractive curing colours are an important quality indicator for all meat products. REINERT offers approved natural ingredients for this purpose.

RECORBIN®

- guarantees a secure and fast reddening
- improves the colour stability
- retards the spoilage of fat

RECORBIN® is an universal reddening aid for meat products. The generation of curing colour due to the reddening of meat respectively a blood is a complicated biochemical process. In certain ph-ranges the curing resp. reddening is accelerated in the presence of reduced substances like ascorbic acid. This leads to a longer freshness, too. The respective **RECORBIN®** types are adjusted to various products (thin calibre wieners/ frankfurters, raw cured products or salami) to produce a strong and stable curing colour.

Product	Usage	Dosage in g per kg of mass
RECORBIN®	For all boiled, cooked and raw sausages made with nitrite curing salt, for secure reddening and stable colour	1
RECORBIN® EXTRA STARK	For quick reddening, lasting colour, with ph-value controller and colour stabilizer	1
RECORBIN® SPEZIAL	For quick reddening of all boiled and cooked sausages made with nitrite curing salt	1
RECORBIN® NEU	For very quick reddening and deep colour	1,5
RECORBIN® for Wieners	Secures the reddening, allows quick manufacturing methods, gives deep colour	2