

REINERT Special Products

Thanks to own research and development activities and in consideration of latest technological findings, we can offer always special „trouble-shooters“ to solve individual problems resp. for the manufacture of particular products to the food industry.

<u>Product</u>	<u>Comments</u>
RAUCHIN NEU	Smoke flavour on natural basis
Pea Fibre	for the binding of meat and sausage products
Citric Fibre	” ”
Lupine Protein	” ”
Wheat Fibre	” ”
REINO-PUR	For all meat and sausage products. Gives a deep red colour and does not contain E-numbers! REINO-PUR can be declared as <i>spice extract</i> in the label, is neutral in taste and very well water-soluble.
REINOFRESH	
REINOVIT [®] NEU	Brightener for black pudding
REINO-ROSE [®]	Food dye
LIBLOPLAST [®]	Casing treatment with softening agent
WURSTIN [®] ULTRA	High-viscous milk protein

<u>Product</u>	<u>Comments</u>
GEN PH[®]	Thickening and binding agent for all kinds of cooked meat and sauces
PROTEIN 98	Protein hydrolysate made from collagen (cold soluble) of porcine origin, for all foods
PROTEIN „ES“	Protein hydrolysate based on porcine (cold emulsifying) particularly for pasteurised meat, fish and poultry products, with high binding capacity for water and fat
HAMZYM[®] MEATZYM[®]	enzymatic binding agents for fish and meat products
KOMUNELL FG 87[®]	neutral disinfection agents based on aldehydes with a broad micro-biocide spectrum, to cover all fields of the food industry
KONSAMAT[®] KONSAMAT[®] PLUS	Production aids with bactericide and fungicide effects. For buffering and supporting the ph-value. For deli food salads, colouring baths and wash baths along with the usage of ANTIBAC[®] AC-PH
FUNGAZOL[®] F	For the outside surface treatment of meat and sausage products to avoid mould, for upgrading baths for the pre-treatment of deli food salads and shrimps
Anti-Foaming Agent	Production aid for the effective foam prevention in brine
REINOSAL[®]	Agent with micro-biocide and fungicide effects for the conditioning of salt brines for hot smoked products
ACS-Fruchtsäure-Kombination[®] /	Additive with massive preserving effect for all damageable or sensitive foods
ACS Forte[®]	Additive with massive preserving effect for all sensitive foods
PCN-Reiniger, sauer	Sour cleansing agent for machines, rooms, plants