

## Curing/ Pickling Agents

Many notable producers of ham in Europe use our reliable curing agents for optimal results.

### SCHINKIN® CUM

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

**SCHINKIN® CUM** is the universal ingredient for all raw cured products. Especially with this group, unsatisfactory or even defective products come up frequently. This is caused by not stable qualities of the meat resp. limited possibilities to influence the curing and maturing process. You can avoid these problems thanks to **SCHINKIN® CUM**.

Product	Usage	Dosage in g
<b>SCHINKIN® CUM R with Salpetre</b>	For the refinement of raw cured products for the improvement and stabilisation of colour and taste	80/ l brine
<b>SCHINKIN® CUM R „FINESSE“ with Salpetre</b>	for salting of raw ham, recommended for injected, wet or dry curing, with ph-value adjustment	30/ l brine
<b>SCHINKIN® CUM R 11 with Salpetre</b>	for better stabilisation of colour with cured products, with well-rounded flavour, gives a safe curing	100/ l brine

Product	Usage	Dosage in g
<b>SCHINKIN® CUM SPEZIAL without Salpetre</b>	with taste refiner and colour stabilisation for the optimal manufacture of raw ham. Particularly suited for small pieced product.	100/ l brine
<b>SCHINKIN® CUM R 11 without Salpetre</b>	for attractive colour and it's stabilisation gives a firm meat structure	100/ kg salt mixture
<b>SCHINKIN® CUM R 11 with Salpetre and broken spices</b>	composed according to traditional recipes under consideration of the latest findings, for exquisite flavour, tenderness and outstanding shelf life	100/ kg salt mixture
<b>SCHINKIN® CUM R 11 without Salpetre and with broken spices</b>	guarantees excellent curing result, especially aromatic and delicate flavour, intense curing colour and firm meat structure	100/ kg salt mixture

#### **SCHINKIN® SINE**

- accelerates the cooking process
- reduces the cooking loss
- improves the cohesion of slices
- enhances and stabilizes the colour
- prolongs freshness

**SCHINKIN® SINE**, ham injection agent for the safe production of all cooked cured products. **SCHINKIN® SINE** products are constantly evolved to keep up with the development of curing technology and the devices and machines used. This guarantees for the achievement of outstanding results when using **SCHINKIN® SINE**, regardless the process technology.

Product	Usage	Dosage in g
<b>SCHINKIN® SINE K</b>	for cooked ham, spare ribs, „ <i>Kaiserfleisch</i> “. Provides even and thorough curing, good development and stabilisation of colour. Cooking losses are reduced	60/ l brine
<b>SCHINKIN® SINE K Pikant</b>	for spiced ham with the typical country house flavour for cooked ham and hot cured products, intensifies the reddening.	50/ l brine

<b>Product</b>	<b>Usage</b>	<b>Dosage in g</b>
<b>SCHINKIN® SINE K 100</b>	For spiced ham, intensifies reddening, colour and flavour, reduces cooking loss	100/ l brine
<b>SCHINKIN® SINE SPEZIAL</b>	Brine additive to intensify the colour and flavour and for increased yield	60/ l brine
<b>SCHINKIN® SINE Aromat</b>	For natural meat structure, specific intensity of colour and taste	60/ l brine
<b>SCHINKIN® SINE K Neu</b>	Provides a mild delicate taste and finest curing flavour, brings out exquisite colour stability	100/ l brine
<b>SCHINKIN® PERFEKT</b>	For mild delicate taste, stabilizes meat colour, avoids the falling apart, reduces losses and accelerates curing, has phosphate for good sliceability	100/ l brine
<b>SCHINKIN® PERFEKT 40405</b>	For all cooked cured products with typical curing flavouring and enhanced reddening with phosphate	60 – 80/ l brine plus 9 – 10 % nitrite curing salt
<b>SCHINKIN® PERFEKT EE</b>	For cooked ham; increases security, guarantees success in curing process, improves yield, has phosphate and protein, stabilizes the meat flavour	100/ l brine
<b>SCHINKIN® PERFEKT N</b>	For ham with particular flavour, brings safe production and profitability by essential reduction of cooking loss	100/ l brine
<b>SCHINKIN® PHOS K</b>	Brine additive with phosphate for juicy and tender cured products and reduction of cooking losses	50/ l brine
<b>SCHNELLPÖKELMITTEL K 4 (= Agent for Instant Curing)</b>	Special product to give cured products a well-balanced taste. Deep curing colour and the outstanding fresh keeping give cooked cured products a sale-promoting appearance	90/ l brine
<b>SCHINKENSPRITZ-MITTEL „HAUSMISCHUNG“</b>	Ham injection agent, composed according to traditional recipes under consideration of the latest knowledge in cooked products manufacture. Gives excellent taste, tender structure and outstanding shelf life.	100-150 / l brine

## Product

## Usage

## Dosage in g

**SCHINKENSPRITZ-  
MITTEL "SPEZIAL"**

For the development and conservation of attractive colour and best meat structure. The seasoning can be added separately or incorporated.

120/ l brine

**HAM POWER 60  
HAM POWER 120**

Especially designed for good colour stabilisation, firmness and stability, in case of usage of high-speed slicers