Top-Quality

has a name:

REHO **RÄUCHER GOLD®**

Smoking Chips Räucherspäne



Certified Quality from the Market Leader

by all leading smoke system manufacturers recommended!

J. RETTENMAIER & SÖHNE GMBH + CO KG JRS Fibers designed by Nature

REHO RÄUCHER GOLD®
Smoking Chips Räucherspäne
The Original

Delicious Flavor from Nature

Quality has a Name

Quality, flavor and the appearance of smoked products essentially depend on the smoking agent used.
The same is true for a smooth system operation.

RÄUCHERGOLD® Smoking Chips offer best quality and smoking features.

RÄUCHERGOLD® products have been highly appreciated by deli smoke-houses, butchers and meat and fish industries for its unique fine smoke taste.

The **RÄUCHERGOLD®** Smoking Chips program was developed in cooperation with the leading smoke system manufacturers.

Therefore, all leading smoke system manufacturers recommend **RÄUCHERGOLD®** Smoking Chips to their customers for a perfect smoking result and a smooth system operation.

RÄUCHERGOLD®– the Successful Solution

Higher cost efficiency

- Shorter smoking times lead to lower loss of weight in the end product
- Efficient system operation

Optimized system operation

- Shorter machine runtimes lead to a higher smoking system capacity
- Longer intervals between system cleanings due to a decrease in soot development, leads to less effort and costs for cleaning agents, personnel and water/sewage
- Shorter system downtimes
- Preserving system operation, lower repair expenses

Improved environmental values

- Optimized smoking process for less emissions
- Reduced energy demand
- Less cleaning agents and water/sewage is required

Better end product quality

- Tested quality with certified quality management for safety in the production chain

RÄUCHERGOLD® *gives our meat and sausages an extremely delicate, mild smoke flavor.*



by all leading smoke system manufacturers recommended!

Country of Origin: Nature

For **RÄUCHERGOLD®** products, only selected natural wood from domestic forests is used.
This ensures best quality from natural resources.

We comply with the green idea: our raw materials are from sustainable forestry – we are PEFC-certified.

The wood trunks are treated in a special procedure.
The wood is cut up, fractioned into different grains, de-dusted, cleaned and dried.

Unique for the application field of smoking chips are traceability of the batch as well as external and internal analyses of our products.

ISO and HACCP Audited Safety For Better End Products and Optimized Usability on State of the Art Systems.

Decades of Proven Quality for:

- Deli smokehouses
- Butchers
- Meat industry
- Fish industry
- Cheese industry
- Breweries

Delivery through Authorized Retailers:

On request, we will provide you with a reference source.

Certified Quality

For first-class finished products and a more efficient, smooth production.
This makes the huge difference !

- DIN EN ISO 9001:2008 certified company
- HACCP and PEFC production
- DIN EN ISO 50001:2011 energy management system



PEFC
PEFC/04-31-1223

JRS

REHO RÄUCHER GOLD®
Smoking Chips Räucherspäne
The Original

We give you the choice

For Best Operating Ability even on State of the Art Systems and Highest Quality Requirements

Basis Program
Beech Wood
Smoking Chips – the ‘Smoking Classic’



RÄUCHERGOLD®
KL 2 - 16
Particle size 6.0 mm to 12.0 mm

Application profile:
Smoldering smoke for fully automated smoke generation in closed and partially opened smoking systems



RÄUCHERGOLD®
KL 1 - 4
Particle size 2.5 mm to 3.5 mm

Application profile:
Condensate smoke for fully automated smoke generators



RÄUCHERGOLD®
HBK 750 - 2000
Particle size 0.75 mm to 2.5 mm

Application profile:
Smoldering smoke for fully automated smoke generation in closed and partially opened smoking systems



RÄUCHERGOLD®
HB 500 - 1000
Particle size 0.5 mm to 1.0 mm

Application profile:
Smoldering smoke for bulk, cartridge and cold smoking systems

Oak Wood
Smoking Chips – the ‘Regional Touch’



RÄUCHERGOLD®
E 2 - 16
Particle size 6.0 mm to 12.0 mm

Application profile:
Smoldering smoke for fully automated smoke generators in closed and partially opened smoking systems



RÄUCHERGOLD®
E 1 - 4
Particle size 2.5 mm to 3.5 mm

Application profile:
Condensate smoke for fully automated smoke generators



RÄUCHERGOLD®
E 750 - 2000
Particle size 0.75 mm to 2.5 mm

Application profile:
Smoldering smoke for fully automated smoke generators in closed and partially opened smoking systems



by all leading smoke system manufacturers recommended!

REHO RÄUCHER GOLD®
Friction Logs Reibehölzer
The Original

Spruce/Pine Wood
Smoking Chips – ‘Black Forest Style’



LIGNOCEL® FS 14
Particle size 2.5 mm to 4.0 mm

Application profile:
Chopped granulate for automated systems



LIGNOCEL® RG S 8 - 15
Particle size 1.2 mm to 2.0 mm

Application profile:
Fine grain for bulk and wood flour smoking systems



LIGNOCEL® RG 9
Particle size 0.8 mm to 1.1 mm

Application profile:
Finest grain for bulk and wood flour smoke generators

Packaging Options

Standard Euro pallet: 42 bags,
pallet net weight: 630 kg.

Standard Euro pallet: 48 bags,
pallet net weight: 720 kg.

Double pallet: 2 x 21 bags,
pallet net weight: 2 x 315 kg.

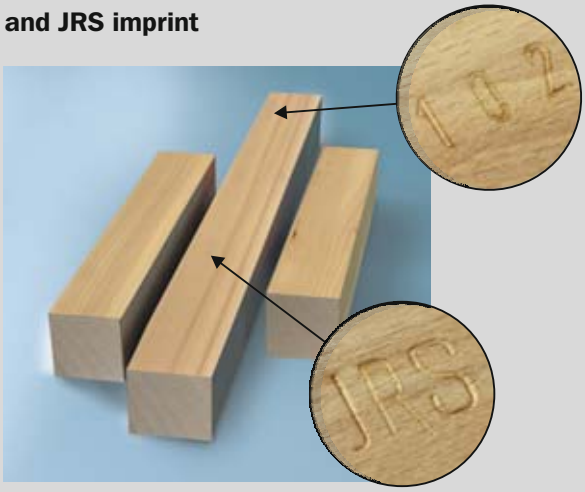
2 Big Bags à 400 kg on one pallet each,
pallet net weight: 800 kg.

Alternatively: bulk in a silo truck.

Premium Quality Friction Logs

RÄUCHERGOLD® Friction Logs
in premium quality:
Almost free of branches, dry, planed, no mold, optimized for safe operating processes on state of the art systems for industrial use.

The original with batch number and JRS imprint



Your advantage:
Premium quality –
optional elective from selected German beech wood or other wood types.
For an excellent system operation.

In coordination with leading smoke system manufacturers we deliver a wide range of suitable friction logs. Depending on the machine type and requirements, we offer different qualities, dimensions and types.

RÄUCHERGOLD® Friction Logs
stand out due to their long shelf lives.

JRS

REHO RÄUCHER GOLD®
Smoking Chips Räucherspäne
The Original

Loss of weight is optimized due to the short smoking times.



Decades of Market Experience

RÄUCHERGOLD®– the Successful Solution

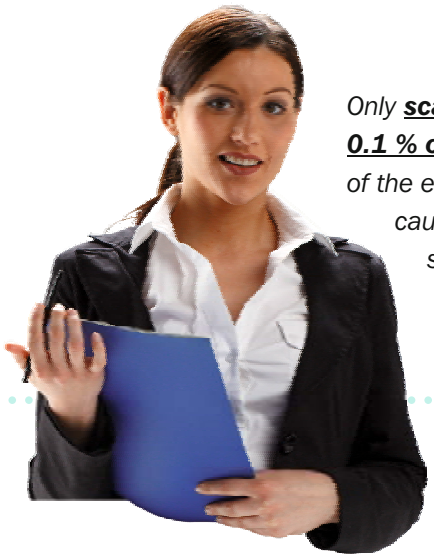
Advantages Leading to Better End Products:

- **RÄUCHERGOLD®** – constant quality at the highest level
- **RÄUCHERGOLD®** is highly smoke active
- **RÄUCHERGOLD®** gives meat and sausages an appealing, appetising flavor and color
- With a moisture content of approx. 13 %, **RÄUCHERGOLD®** chips offer a truly excellent smoldering behavior
- **RÄUCHERGOLD®** is delivered dry, free of dust and in different particle sizes
- The goods are packed in convenient PE bags suitable for long-term storage

You have a great selection of **RÄUCHERGOLD®** types and sorts with different specifications:
This enables you to control the smoking process in a differentiated fashion according to your individual requirements and ideas.

Ensure your Competitive Advantage with the Recommended Industry Standard !





*Only **scarcely***
0.1 % of the costs
of the end product are caused by the smoking material.

by all leading
smoke system manufacturers
recommended !

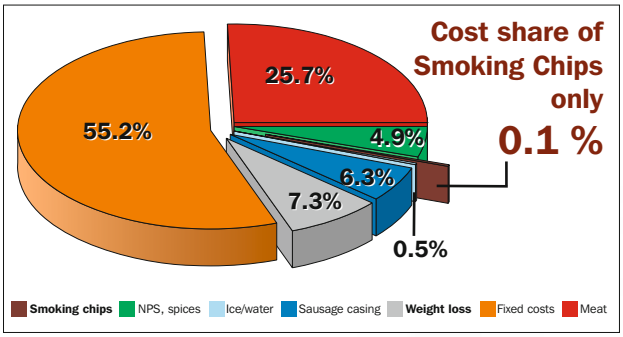
Saving Money where it Counts

A typical calculation example from experience shows a frequent thinking error:

Only scarcely 0.1 % of the costs of the end product are caused by the smoking material.

Even small errors in this area can, however, lead to great loss at the end product or have a great effect on the costs of the overall manufacturing process.

Save money by using high-quality certified **RÄUCHERGOLD®** smoking materials and avoid unpredictable risks in production and calculation.



Avoiding Risks

Contaminated or moldy smoking material must never be used for smoking.

Contamination with mold leads to a sweet, moldy, carbolic taste. At the same time, the smoke will introduce fungus spores and (aerobic spore forming) germs into the smoke chamber.

Wood waste like saw dust or shavings may contain toxins, e.g. from glue, preservatives or pesticides. The consequences of any introduction of toxins or undesired effects on smell or taste will make consumption of the smoked products impossible.

If the smoking chips are too fine and moist, a sharp, bluish smoke with an increased tar content results. This is caused by a too slow smoking process at a too low temperature.

The smoked goods may be covered with a layer of soot.

State of the art smoke systems suffer from the resulting contamination. High cleaning and downtime costs, that will by far exceed those of the smoking chips, as well as air extraction and increased end product complaints are the expensive consequences of this !

Our Team of Specialists will Gladly Offer Advice on all Questions Regarding Technology, Materials and Applications.



REHO RÄUCHER GOLD®
Smoking Chips Räucherspäne
The Original



by all leading smoke system manufacturers recommended!

High Quality Products with Best Benefit

JRS – your competent, economic partner – around the world



JRS- headquarters and plant Rosenberg, Germany

- **SMOKING CHIPS in different particle sizes, made of beech wood, oak wood and spruce/pine wood**
- **PREMIUM QUALITY FRICTION LOGS in different types and sizes**

Advantages with Added Value:

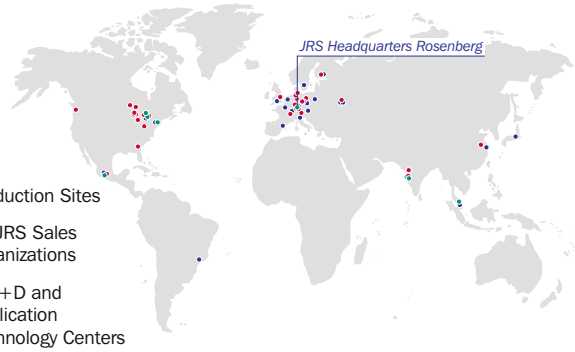
- Profit from our decades-long experience and our know-how in state of the art smoking technology
- Use the power of the worlwide leading manufacturer of natural fibers
- All leading smoking system manufacturers recommend our quality products as standard smoking agents for an economic, failsafe operation
- Selected domestic resources from sustainable forestry
  DIN EN ISO 9001:2008 certified company, HACCP and PEFC production
- DIN EN ISO 50001:2011
  energy management system
- Safety and locational advantages of the JRS group due to 31 production sites with over 2000 employees in Europe and the U.S.
- Global logistics system
- Competent consulting and support as well as global presence by JRS sales organizations and over 250 competent representatives

We are looking forward to receive your questions !

Please also take note of our further product range:
VITACEL®: Diatary fibers and compounds with added value
VIVAPUR®: Multifunctional celluloses and fat replacers
for better and healthier meat and sausages.



JRS-owned development centre with food pilot plant



- 31 Production Sites
- 25 JRS Sales Organizations
- 7 R+D and Application Technology Centers

RÄUCHERGOLD® Info-Hotline: + 49 (0) 7967 / 152 414

J. RETTENMAIER & SÖHNE GMBH + CO KG
JRS Fibers designed by Nature

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