

REINERT Products for Cooked cured Products

By tradition, products and solutions for cooked ham are a focal point in our range of products. Use our long-termed know-how to optimize your products in quality and processing.

Our Products at a Glance:

SCHINKIN[®] SINE	Ham Injection Agent
SCHINKIN[®] PERFEKT	Ham Injection Agent with Phosphate
ANTIBAC	Fresh-keeping agents
SCHMAKIN[®], SCHMAKIN[®] PLUS, RAUCHIN	Taste refiners

Ham Injection Agents

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/ 1 litre of brine
SCHINKIN® SINE K	for cooked ham, spare ribs, „Kaiserfleisch“. Provides even and thorough curing, good development and stabilisation of colour. Cooking losses are reduced	60
SCHINKIN® SINE K Pikant	for spiced ham with the typical country house flavour for cooked ham and hot cured products, intensifies the reddening	50
SCHINKIN® SINE K 100	for spiced ham, intensifies reddening, color and flavour, reduces cooking loss	100
SCHINKIN® SINE Spezial	Brine additive to intensify the colour and flavour and for increased yield	60
SCHINKIN® SINE Aromat	for natural meat structure, specific intensity of colour and taste	60
SCHINKIN® SINE K Neu	provides a mild delicate taste and finest curing flavour, brings out exquisite colour stability	100

SCHINKIN[®] PERFEKT Injection Agents for cooked Ham

SCHINKIN[®] PERFEKT

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

SCHINKIN[®] PERFEKT is a series of ham injection agents for the safe production of all cooked cured products. **SCHINKIN[®] PERFEKT** products are constantly evolved to keep up with the development of curing technology and the devices and machines used. These articles are even more effective than **SCHINKIN[®] SINE** but the usage is subject to the local legal situation, due to the content of proteins and hydrolysates.

Product	Usage	Dosage in g/ 1 litre of brine
SCHINKIN[®] PERFEKT	for mild-spicy taste, stabilizes meat colour, avoids the disintegration, diminishes the losses and accerates the curing, provides good sliceability thanks to phosphate	100
SCHINKIN[®] PERFEKT 40405	for all cooked cured ham products with typical curing flavour and enhanced reddening, with phosphate plus plus 9 – 10 % nitrite curing salt	60 to 80
SCHINKIN[®] PERFEKT EE/ON	for cooked ham: gives safety, guarantees for successful curing, rises the yield thanks to phosphate and protein, stabilizes meat taste	100

Some more Injection Agents recommended for special Applications with cooked cured Products

Product	Usage	Dosage in g / litre of brine
SCHNELLPÖKELMITTEL K 4	is a special ingredient to give a well-balanced flavour to cooked cured products. Intense curing colour and an outstanding fresh keeping give an attractive look	90
SCHINKENSPRITZMITTEL HAUSMISCHUNG	is composed according to traditional recipes under consideration of the latest understandings in the manufacture of cooked ham. Gives exquisite taste, tenderness and outstanding shelf life.	100 – 150
SCHINKENSPRITZMITTEL SPEZIAL	provides attractive colour, stabilisation and meat structure. The seasoning can be added by the user or can be incorporated by us.	120
HAM-POWER® 60 resp. 120	is especially designed for good colour stabilisation, stability and cohesion when high-speed slicers are used.	
SCHINKIN® PHOS K	is a brine additive with phosphate for juicy and tender cured products and reduced cooking losses	50

Fresh Keeping Agents

Product	Usage	Dosage in g/ litre of brine
ANTIBAC® 200	is a fresh keeping compound for all boiled sausages and ham products	3
ANTIBAC® Neu	prolongs the freshness considerably, improves shelf life	5

Taste Refiners and Flavours for cooked Ham

Product	Usage	Dosage in g
SCHMAKIN®	taste refiner, enhances and guarantees the full flavour	1 – 2 / total mass
SCHMAKIN® PLUS	taste refiner with an exquisite herbs-flavour, gives a full-flavoured delicate taste	1 – 2 / total mass
RAUCHIN® NEU	natural smoke flavour	0,5 – 1
SCHINKENGEWÜRZ-EXTRAKT	are natural spice extracts for ham, with or without smoke flavour	3 g/ litre of brine