



RÄUCHER GOLD®

MASTER of SMOKE

SMOKING VARIETY FROM NATURE



BEECH

Smoke flavor:
balanced

Application examples:
suitable for all
kinds of food



ALDER

Smoke flavor:
mild with a
sweet nuance

Application examples:
poultry, fish,
vegetables



OAK

Smoke flavor:
strong

Application examples:
pork, fish



CHERRY

Smoke flavor:
mild with a
fruity nuance

Application examples:
pork, lamb, fish,
poultry, vegetables



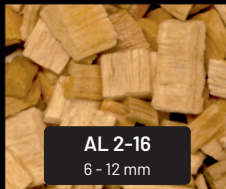
SPRUCE

Smoke flavor:
intense

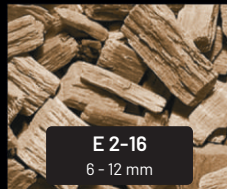
Application examples:
pork



KL 2-16
6 - 12 mm



AL 2-16
6 - 12 mm



E 2-16
6 - 12 mm



CH 2-16
6 - 10 mm



FS 14
2.5 - 4 mm



KL 1-4
2.5 - 3.5 mm



AL 1-4
2.5 - 3.5 mm



E 1-4
2.5 - 3.5 mm



CH 1-4
2.5 - 3.5 mm



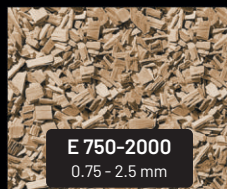
S 8-15
1.2 - 2 mm



HBK 750-2000
0.75 - 2.5 mm



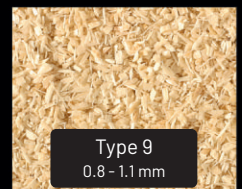
AL 750-2000
0.75 - 2.5 mm



E 750-2000
0.75 - 2.5 mm



CH 750-2000
1.2 - 1.8 mm



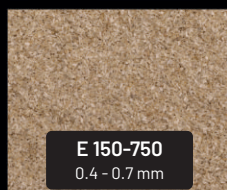
Type 9
0.8 - 1.1 mm



HB 500-1000
0.5 - 1 mm



AL 500-1000
0.5 - 1 mm



E 150-750
0.4 - 0.7 mm



CH 500-1000
0.5 - 1 mm



NATURAL SMOKING TECHNOLOGY



- Perfect smoking results
- Process optimization
- Natural & Sustainable

- Cost reduction
- Food safety
HACCP, ISO,
KOSHER, HALAL

www.raeuchergold.com

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NATURAL
SMOKING TECHNOLOGY



RÄUCHER GOLD®

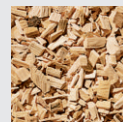
Recommended by leading
smoking equipment manufacturers



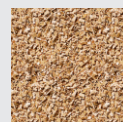
2 - 16 coarse
Smoldering smoke, BBQ



1 - 4 medium
Condensate smoke



750 - 2000 fine
Smoldering smoke



500 - 1000 extra fine
Smoldering smoke



Certified Food Safety
HACCP, ISO,
KOSHER, HALAL



Fibers for Life.

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