

SMOKING VARIETY FROM NATURE






MASTER of SMOKE



 <p>BEECH</p> <p>Smoke flavor: balanced</p> <p>Application examples: suitable for all kinds of food</p>	 <p>ALDER</p> <p>Smoke flavor: mild with a sweet nuance</p> <p>Application examples: poultry, fish, vegetables</p>	 <p>OAK</p> <p>Smoke flavor: strong</p> <p>Application examples: pork, fish</p>	 <p>CHERRY</p> <p>Smoke flavor: mild with a fruity nuance</p> <p>Application examples: pork, lamb, fish, poultry, vegetables</p>	 <p>SPRUCE</p> <p>Smoke flavor: intense</p> <p>Application examples: pork</p>
 <p>KL 2-16 6 - 12 mm</p>	 <p>AL 2-16 6 - 12 mm</p>	 <p>E 2-16 6 - 12 mm</p>	 <p>CH 2-16 6 - 10 mm</p>	 <p>FS 14 2.5 - 4 mm</p>
 <p>KL 1-4 2.5 - 3.5 mm</p>	 <p>AL 1-4 2.5 - 3.5 mm</p>	 <p>E 1-4 2.5 - 3.5 mm</p>	 <p>CH 1-4 2.5 - 3.5 mm</p>	 <p>S 8-15 1.2 - 2 mm</p>
 <p>HBK 750-2000 0.75 - 2.5 mm</p>	 <p>AL 750-2000 0.75 - 2.5 mm</p>	 <p>E 750-2000 0.75 - 2.5 mm</p>	 <p>CH 750-2000 1.2 - 1.8 mm</p>	 <p>Type 9 0.8 - 1.1 mm</p>
 <p>HB 500-1000 0.5 - 1 mm</p>	 <p>AL 500-1000 0.5 - 1 mm</p>	 <p>E 150-750 0.4 - 0.7 mm</p>	 <p>CH 500-1000 0.5 - 1 mm</p>	



NATURAL SMOKING TECHNOLOGY



-  Perfect smoking results
-  Process optimization
-  Natural & Sustainable

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

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NATURAL
SMOKING TECHNOLOGY



RÄUCHER GOLD®

Recommended by leading
smoking equipment manufacturers



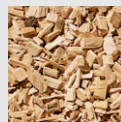
2 - 16 coarse

Smoldering smoke, BBQ



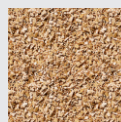
1 - 4 medium

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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