



Fibers for Life.

# Premium Smoking Technology by the Master of Smoke

Recommended by All Leading Smoking System Manufacturers

RÄUCHERGOLD® Smoking Chips and Friction Logs



**RÄUCHER  
GOLD®**

MASTER of SMOKE





*"Smoking tradition refined for professional food technology"*

# The Safe Ingredient Smoke – HACCP Certified

## Original RÄUCHERGOLD® Smoking Chips for Food-safe Smoking

JRS has been setting standards in professional natural smoking technology for decades. The innovative RÄUCHERGOLD® smoking chips program is based on the company's 150 years of experience and expertise in plant fiber technology.

Master of Smoke: With the RÄUCHERGOLD® product range we have successfully transferred the tradition of natural smoking into the modern food industry. This result is consistently reliable processes in high-performance smoking systems, paired with a perfect taste and flavor of the finished products.

### Natural smoking technology

When chips turn to the ingredient smoke, HACCP certified original RÄUCHERGOLD® smoking chips ensure maximum food safety. For JRS, "Smoked in the true tradition" means 100 % natural smoke from selected woods.

Our purity commitment guarantees the exclusive use of natural raw materials and mechanical, thermal processes without chemicals or additives.



### Matching the highest standards in food safety

HACCP certified: JRS takes proactive measures to manage all potential hazard points, overseeing everything from raw material selection to production and final quality control. Our specialized and advanced plant fiber processing technology ensures exceptional properties of the smoking chips and delivers a distinctive premium quality!

### Certified quality and food safety





MASTER of SMOKE

# Premium Smoking Chips

## Perfect functionality in all smoking systems

RÄUCHERGOLD® certified smoking chips are perfectly matched to modern high-performance smoking systems, ensuring reliable operation. Our deep technological collaboration with leading smoking system manufacturers and constant exchange with industry experts guarantee products that are trusted for their high level of functionality already during the start-up of smoking systems at the customer's premises.



Discover our HACCP  
certified production



### BEECH

Balanced smoke flavor,  
suitable for all kinds of food



### ALDER

Mild with a sweet nuance,  
suitable for poultry, fish,  
vegetables

2 - 16 coarse Smoldering smoke, BBQ

KL 2-16  
6 - 12 mm



AL 2-16  
6 - 12 mm



1 - 4 medium Condensate smoke

KL 1-4  
2.5 - 3.5 mm



AL 1-4  
2.5 - 3.5 mm



750 - 2000 fine Smoldering smoke

HBK 750-2000  
0.75 - 2.5 mm

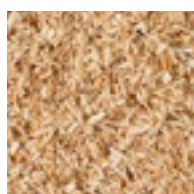


AL 750-2000  
0.75 - 2.5 mm



500 - 1000 extra fine Smoldering smoke

HB 500-1000  
0.5 - 1 mm



AL 500-1000  
0.5 - 1 mm





## OAK

Strong smoke flavor  
best used for pork, fish



## CHERRY

Mild with a fruity nuance,  
suitable for pork, lamb, fish,  
poultry, vegetables



## SPRUCE

Intense smoke flavor  
suitable to use for pork

**E 2-16**  
6 - 12 mm



**CH 2-16**  
6 - 12 mm



**E 1-4**  
2.5 - 3.5 mm



**CH 1-4**  
2.5 - 3.5 mm



**FS 14**  
2.5 - 4 mm



**E 750-2000**  
0.75 - 2.5 mm



**CH 750-2000**  
0.75 - 2.5 mm



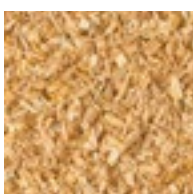
**S 8-15**  
1.2 - 2 mm



**E 150-750**  
0.5 - 1 mm



**CH 500-1000**  
0.5 - 1 mm



**Type 9**  
0.8 - 1.1 mm

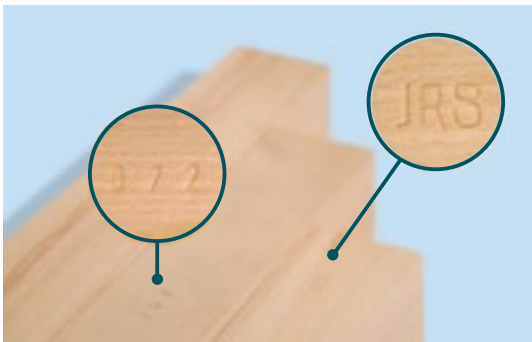




## FRICTION LOGS

- for all friction smoke generators

In consultation with the leading smoking system manufacturers, we developed a wide range of friction logs to ensure the best possible application and food-safe production.



### The Original!

Only with batch number and JRS imprint.

A variety of dimensions is available depending on the type of machine.

Standard dimensions:

950 x 80 x 80 mm

500 x 80 x 80 mm

950 x 100 x 80 mm

500 x 100 x 80 mm

950 x 100 x 100 mm

We are happy to review the production of different friction log dimensions for you.

# Unique Technology from the Master of Smoke

## RÄUCHERGOLD® Engineering System

JRS  
**RGE**  
Engineering



### Food Safety & Certified Quality

- > HACCP certified food safety
- > DIN EN ISO 9001
- > HALAL certified
- > KOSHER certified



### Perfect Smoking Results

- > Highly smoke active
- > Dedusted and debarked
- > Optimized moisture content



### Process Optimization

- > Highest standardization in production
- > Shorter smoking times
- > Higher production capacity
- > Reduced formation of tar
- > Less downtimes for cleaning



### Cost Reduction

- > Highest production efficiency
- > Minimized weight loss of end product



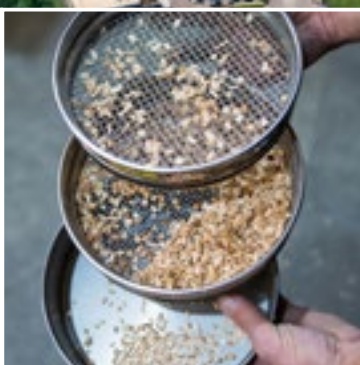
### Natural & Sustainable

- > Country of origin: Nature
- > Selected, untreated, fresh wood
- > Domestic, sustainable forestry
- > PEFC certified



## The World's Leading- Manufacturer of Smoking Chips

Specialized  
Manufacturing  
Expertise



Quality  
Meets  
Innovation



As a global manufacturer and supplier of food ingredients, JRS has an outstanding sales network in addition to well-equipped food technology facilities across several locations. This allows us to continuously test, evaluate and tailor ingredients to a wide range of food applications. A large number of production sites ensure security of supply and short distances around the globe.

*"Reliable top performance  
from the Master of Smoke."*



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