



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



A man with a beard and short brown hair, wearing a white chef's coat, stands in a professional kitchen. He is looking towards the camera with a slight smile. The kitchen features stainless steel walls, shelves with red containers, and a large window in the background. The lighting is bright and even.

*„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

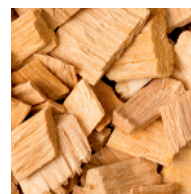
Mild with a sweet nuance,
suitable for poultry, fish,
vegetables

2 - 16 coarse Smoldering smoke, BBQ

KL 2-16
6 - 12 mm



AL 2-16
6 - 12 mm

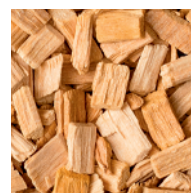


1 - 4 medium Condensate smoke

KL 1-4
2.5 - 3.5 mm



AL 1-4
2.5 - 3.5 mm

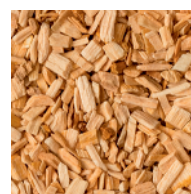


750 - 2000 fine Smoldering smoke

HBK 750-2000
0.75 - 2.5 mm

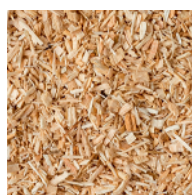


AL 750-2000
0.75 - 2.5 mm

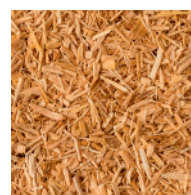


500 - 1000 extra fine Smoldering smoke

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



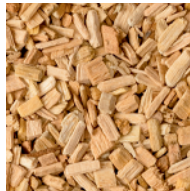
FS 14
2.5 - 4 mm



E 750-2000
0.75 - 2.5 mm



CH 750-2000
0.75 - 2.5 mm



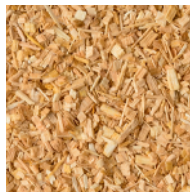
S 8-15
1.2 - 2 mm



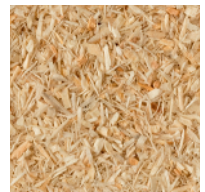
E 150-750
0.5 - 1 mm



CH 500-1000
0.5 - 1 mm



Type 9
0.8 - 1.1 mm

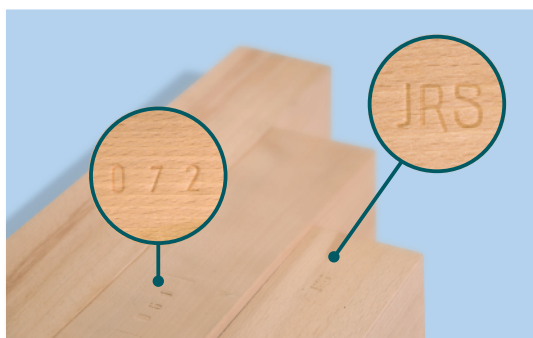




FRICTON LOGS

- 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



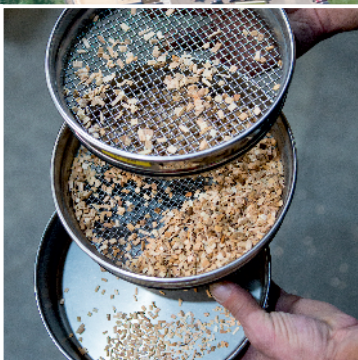
Natural & Sustainable

- › 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."*



Fibers for Life.



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