



RUITENBERG

FOOD INGREDIENTS AND MORE

Phone: +31 (0)571-270 000 | Fax: +31 (0)571-270 217
E-mail: info@ruitenberg.com | Internet: www.ruitenberg.com

RUDIN®
A RUITENBERG BRAND

Rudin® Vega Casing
Rudin® Filling
Rudin® Liquorice
and more

Okt 2011

[Ruitenberg meat applications]



RUDIN®
A RUITENBERG BRAND



[Ruitenberg a partner in meat solutions]

Ruitenberg Ingredients is a pioneer in finding creative, innovative solutions for the food industry. Every day our passionate team inspires our clients to transform ingredients and process technology into specific process and product improvements. With them we look at their specific application and process to find the most efficient, quality solution. This requires a long term relationship based on trust. We offer a broad range of high quality products in different markets and invest continuously in the development of existing and new products.

The implementation of our solutions is done with the help of the technologists of Ruitenberg Ingredients to guarantee that it works. The success of this formula is what makes Ruitenberg an established name in the meat industry, worldwide.

[Ruitenberg meat applications, make you stand out]

Ruitenberg presents a wide range of applications for the industrial preparation of meat, fish, poultry and vegetarian products. A dedicated team of product developers and technologists work daily on functional ingredients.

Whether it's about VegaCasing, liquid smoke, grill flavours, meat mixes or meat fillings, our products bring added value through their innovative and high quality properties. Our concepts are catalysts that allow you to make a product in the price/quality combination you want. All of this is without compromising on the culinary characteristics of your product.

Ruitenberg products are brought to you under the name of Rudin®.





[Rudin®VegaCasing]

The new standard in sausage production

Rudin®VegaCasing is a healthy, food-safe casing, allowing a clean and simple continuous sausage production process. The economics can be very attractive. The efficiency of using the Rudin®VegaCasing will give you the advantage of consistent finished product with a significant economic advantage of traditional casing technologies.

Safe and healthy

Rudin®VegaCasing is a 100% vegetable paste based on alginate technology. Made of seaweed extract, fibres and stabilisers, Rudin®VegaCasing improves food safety by avoiding risks of animal diseases like BSE. The vegetable ingredients also make it eminently suited for the production of vegetarian, halal or kosher sausages.

Using alginate technology has more advantages. The ingredients have a sustained availability and a stable price level. The shelf life of Rudin®VegaCasing is at least 9 months under recommended storage conditions.

Increase productivity by continuous production

By using a special co-extrusion technology, Rudin®VegaCasing makes it possible to fill sausages continuously on a fully automated line. Reduced manual intervention not only improves food safety, but also ensures consistent sausages in term of appearance and weight as well as an increase in productivity. Various levels of automation are available, so volumes can be increased significantly.

Total versatility

The possibilities of applying Rudin®VegaCasing are surprising. It is being successfully applied to meat, fish, poultry, vegetarian and cheese products, processed into fresh, cooked, dried or smoked sausages. The co-extrusion process offers a wide range of calibres. For small calibres the costs of VegaCasing are particularly advantageous against other casings. All sausages can be produced on the same machine with the same casing. Can you see your stock reducing?

Rudin®VegaCasing guarantees a sausage production that is consistent in terms of appearance and weight. The attractive shiny, transparent skin contains no fat or calories. It has a pleasant mouth feel and a natural bite. In short: a sausage that is easy to sell.

Ruitenbergh: know-how in ingredients and processing

The implementation of Rudin®VegaCasing is done with the help of the technologists of Ruitenbergh Ingredients. In partnership with our clients we guarantee a solution that works, in order to assure a long term relationship. The success of this formula is what makes Ruitenbergh an established name in the meat industry, worldwide.

[Liquid Smoke]

Own production in the Netherlands

The wide knowledge as well as test and production facilities of Ruitenbergh in The Netherlands make it possible to offer not only standard but also tailor made solutions all over Europe. Limited only by imagination, we are able to create your specific taste or colour for a wide variety of food products - from fine whiskey to frankfurters, from corn chips to salsa. Every single compound can be clearly proclaimed "smoke flavour" for the ultimate truth in labelling. All smokes are available in Clean Label version, this means they do not contain undesirable additives or allergens. At your request we are able to adapt pH-value to improve your process. Our technologists are specialists in the cross-linking of smoke and collagen. This makes us experts in fixation of the casing during the coex process.

Liquid smoke solutions:

- *Aqueous smokes for external application*
To be used for atomisation, drenching or showering.
- *Release agents*
Smoke formulations mixed with a release agent are also used to treat netting for whole muscle meat products. They transfer smoke flavour and colour and allow for easy release of the netting.
- *Anti-bacterial smoke*
With or without taste, this product can be applied to all types of food. The shelf life extending smokes are applied on the product by showering. They extend the shelf life without adding sodium chloride, which leads to a significant salt reduction in your final product.
- *Browning agents*
We offer a range of low to no flavour smokes specifically for their browning properties to use on all type of products.
- *Brine injection*
These concentrated aqueous smokes can be incorporated directly into the meat together with the brine. Besides taste, brine injection can also be applied to achieve a desired colour.





[Rudin® Fillings for meat]

Rudin® Fillings for meat combine years of experience in meat, filling and process technology to make a wide variety of fillings for meat, poultry, fish and snack products. One of the most impressive aspects of our fillings is the attractive appearance. Even after freezing and/or baking the product, the filling keeps its shape and remains stable inside the product. All this technology is combined with the craft of culinary finesse. This results in a range of fillings with excellent flavour and texture.

Why now?

The idea of filled meat is not new. We all know the stuffed turkey served on special occasions. Rudin® Fillings for meat, makes it possible to produce filled products on a fully automated line. This gives you the opportunity to make your brand stand out and expand your existing customer base. Filled meat products take into consideration the latest trends of “healthy food” when adding vegetables and “convenience” offering an all-in solution. And what about the savings on your purchasing side by replacing meat by an attractive filling?

Product characteristics:

- Bake stable
- Freeze-thaw stable
- Attractive and rich appearance
- Excellent flavour and texture
- Easy to use, cold mixing process

Assortment

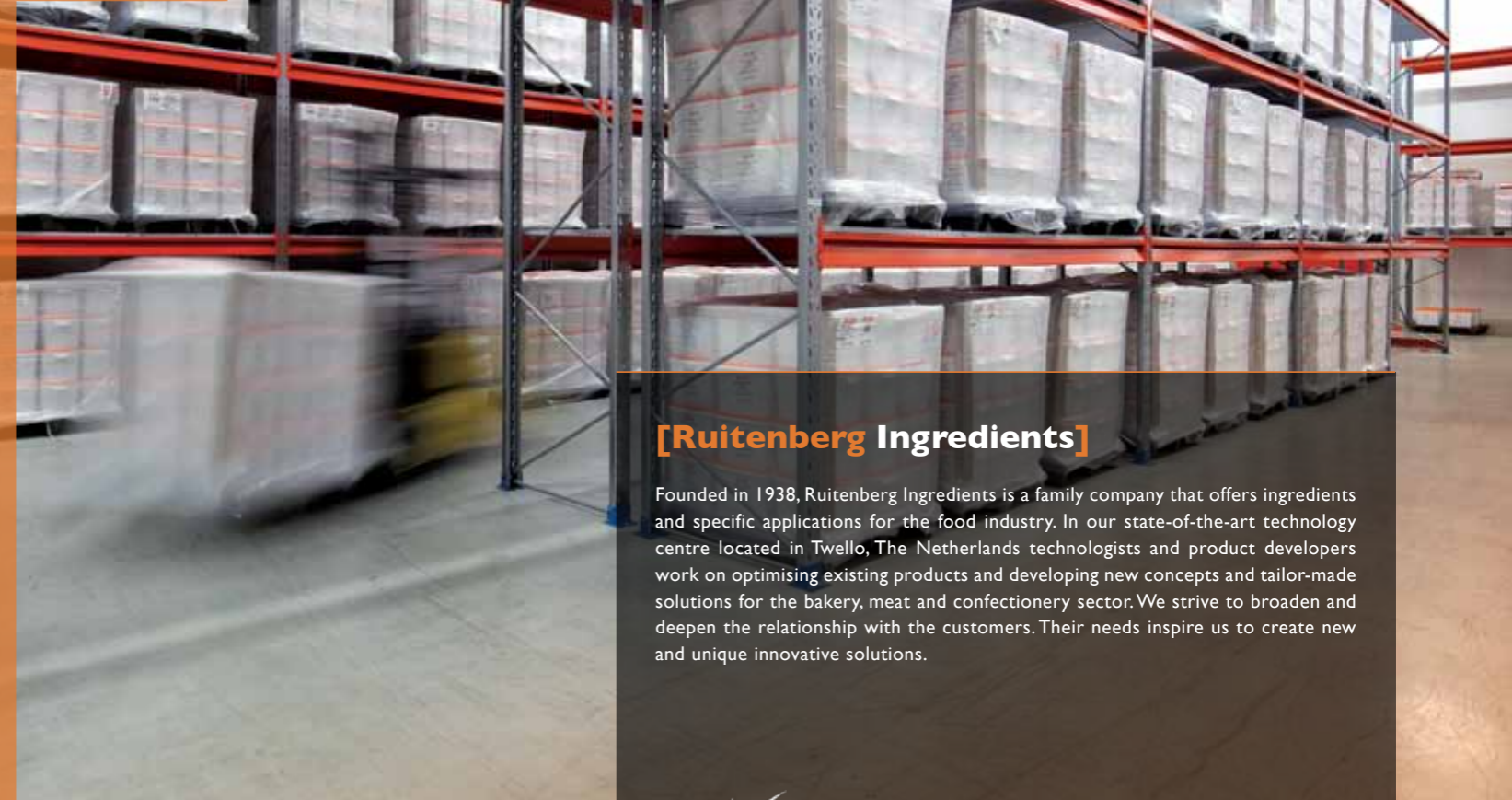
Rudin® Filling for meat consists of a wide range of products, available in different controlled viscosity profiles, which makes it suitable for different applications. Please talk to our experts to find out about the possibilities.



[And more...]

Functional mixes

Functional mixes can be used for different purposes. Whether it's for tenderising, colour, taste, shelf life, yield extension or efficiency improvement, the right mix for your product is essential. Ruitenberg applies its technological knowledge to offer a solution that suits your product (including present preservatives and flavours). This can be one of our standard mixes or a tailor made blend.



[Ruitenberg Ingredients]

Founded in 1938, Ruitenberg Ingredients is a family company that offers ingredients and specific applications for the food industry. In our state-of-the-art technology centre located in Twello, The Netherlands technologists and product developers work on optimising existing products and developing new concepts and tailor-made solutions for the bakery, meat and confectionery sector. We strive to broaden and deepen the relationship with the customers. Their needs inspire us to create new and unique innovative solutions.



RUITENBERG
FOOD INGREDIENTS AND MORE