

GOLDSPAN® smoke – Quality that Sets Standards

Many well-known customers from the meat and fish product industries, along with delicatessen smokehouses, have trusted GOLDSPAN® smoke for decades. GOLDSPAN® smoke doesn't just provide perfect smoked product results, it also guarantees the most trouble-free smoking performance.

- GOLDSPAN® smoke uses high-quality beech logs. They are chipped, dried, removed of dust, and sterilized. This produces a smoking product with extremely high quality.
- GOLDSPAN® smoke is thermally treated in a special process to make it free of yeast and mold.
- Proven, sophisticated grinding, filtering, and drying processes produce GOLDSPAN® smoke wood chips that have an extremely high consistency. This quality is essential. It's the only way that you can make sure your smoking processes have the best results every single time.

GOLDSPAN® smoke – A natural product from the best company.



Brandenburg – Your Specialist for Meat Smoking Wood Chips

GOLDSPAN® smoke is a Brandenburg product. The Brandenburg Group is one of the leading specialists in wood fibers, and offers the latest technology, the highest, most consistent quality, reliable delivery, and many years of experience.

For more information, and useful tips for your smoking process, visit:

www.goldspan-smoke.de

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Contact your local dealer for sales and assistance:



GOLDSPAN® smoke

Meat Smoking Wood Chips for an Exquisite Smoke Aroma



*The best thing that can happen to meat

BRANDENBURG
Group

GOLDSPAN® smoke – Making Your Food Exquisite

Connoisseurs and professionals alike simply love Brandenburg's GOLDSPAN® smoke. Our high-quality meat smoking wood chips are made from beechwood logs, and give your products a feathery, delicious aroma and a delicate smoked color. This gives a noble taste and appearance to sausage, meat, fish, and cheese.

GOLDSPAN® smoke ensures an optimal smoking process:

- Natural beechwood logs
- Freed of dust through our technical process
- Outstanding smoldering properties
- Very smoke-active
- Short smoking times
- Efficient in its use
- Suitable for all conventional smoking equipment
- Unlimited storage
- Very hygienic

GOLDSPAN® smoke turns your smoked products into delicacies!



GOLDSPAN® smoke – Four Varieties for an Exquisite Smoke

GOLDSPAN® smoke meat smoking wood chips are offered in four different qualities that can be used in all conventional smoking equipment. Regardless of the GOLDSPAN® smoke product you choose, consistent high quality is guaranteed.

GOLDSPAN® smoke B 5/10

Chip thickness:
0.4 – 1.0 mm
Smoldering smoke chips for
feed-in and cartridge systems



GOLDSPAN® smoke B 7/20

Chip thickness:
1.0 – 2.5 mm
Smoldering smoke chips for
fully automatic systems



GOLDSPAN® smoke B 10/40

Chip thickness:
3.0 – 5.0 mm
Smoke chips for condensate
systems



GOLDSPAN® smoke – For All Conventional Smoking Equipment

GOLDSPAN® smoke B 20/160

Chip thickness:
3.0 – 10.0 mm
Smoldering smoke chips for
fully automatic systems



Additional thicknesses available upon request.

Do you use a friction smoke generator?

We have a wide variety of beechwood friction smoke products in all conventional sizes and qualities for every kind of machine.

We deliver GOLDSPAN® smoke in solid, easy-to-handle 15 kg polyurethane sacks on standard European pallets. The pallets are sealed with a waterproof and UV-resistant shrink wrap, and secured in place with straps.

GOLDSPAN® smoke – Made only from the best beechwood.

