

Discover the future of smoked taste

Smoke has always given our food an individual taste and flavour and adds that certain something. The use of smoke condensates, which has been common up to now, is no longer possible due to the new EU regulation.

Discover our alternatives!



Our concepts



REPLACEMENT OF SMOKED FLAVOURS BY A SMOKED INGREDIENT

To achieve the traditional smoked flavour and comply with the new legal requirements, you as a manufacturer can replace smoke condensates with a smoked ingredient.

Current declaration: Flavour, smoke flavour

New declaration: Flavour, smoked maltodextrin

This alternative allows you to continue using the established word '**smoked**' in the list of ingredients.

NEW DEVELOPED FLAVOURS BASED ON THE CLASSIC SMOKING FLAVOURS.

Smoked taste gives your product an authentic flavour - we can provide you with the appropriate flavours.

Declaration: Flavour or natural flavour

Consistence: Liquid or powder

Solubility: Water or oil soluble

This innovative solution from our portfolio opens up a wide range of application options for manufacturers and fulfils a variety of requirements for use in **meat**, **sausages**, **seasoning** and **sauces**.

If **hickory** or **beech wood**, **fatty** or **woody** – our portfolio offers a wide range of choices.

Contact us!

Our team will be pleased to answer your questions and provide you with detailed information and samples.

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