# **TRADISMOKE®**

## nactis flavours

High performance beechwood smoke flavours.

# Beechwood Smoke

NACTIS has developed a patented system for the production of liquid smokes from beechwood. The smoke concentrates and its derivatives are known under the Tradismoke<sup>®</sup> brand. Nactis' Tradismoke<sup>®</sup> stands for the taste of traditional smoking.

### **A**PPLICATIONS

- Meat : poultry, pork, beef...
- Charcuterie : ham, bacon, sausages...
- Fish : salmon, haddock, mackerel, herring...
- Processed cheese
- Seasonings (snacks, ready meals)
- Sauces & dressings, soups
- Alcoholic beverages

## USAGE

- Spraying
- Drenching
- Dipping
- Churning
- Direct addition
- Flavour and seasoning formulation

## **T**ECHNICAL SPECIFICATIONS

- Natural origin (100% beech wood)
- Traditional smoking organoleptic profile
- Water or oil soluble
- Acid or neutral pH
- Available in liquid or powder form on various carriers

## CERTIFICATIONS

- European approval SF007- EC 1321/2013 Regulation
- Kosher
- Halal









# Our service

## **T**RADISMOKE<sup>®</sup> : A PATENTED PROCESS



## Advantages of Tradismoke<sup>®</sup> products

#### THE ALTERNATIVE TO TRADITIONAL SMOKING TECHNIQUES

- Included in the positive list established by the European Commission in December 2013
- Strict control of benzopyrenes levels (PAH) according to EC 2065/2003 Regulation
- Reduced smoking time
- Smoking homogeneity and reproducibility of flavouring profile
- Easy cleaning of smoking cells
- No wood in the factory, easy storage, no fire risk

#### FLAVOUR INGREDIENT FOR THE FOOD AND FLAVOUR INDUSTRY

- Easy application
- Available in powder or liquid form, in oil- or water-soluble versions
- Well-balanced smoked taste, similar to traditional smoking

	TRADISMOKE®	COMPETITORS	TRADITIONAL
Sawdust	Beech	Hickory, Maple, Mesquite	All types
PYROLYSIS Temperature Heating rate Oxygen level	Low Slow Low	High Fast Low	Low Low Uncontrollable



# Product Range

#### ALTERNATIVE TO TRADITIONAL SMOKING

Usage Techniques	Applications	Selected Ranges
SPRAYING	Ham, sausages, dried deli-meats, fish	TRADISMOKE <sup>®</sup> A
DRENCHING / DIPPING	nam, sausages, dheu deu-meats, fish	TRADISMOKE <sup>®</sup> D
CHURNING	Bacon, processed meats	TRADISMOKE <sup>®</sup> B
DIRECT INJECTION	Ham brines	TRADISMOKE <sup>®</sup> I

#### SMOKE FLAVOURS

Physical form	Water Soluble	Oil soluble	Carrier: dextrose	Carrier: salt	Carrier: Polysorbate	Carrier: Triacetin	Carrier: MPG	Selected Products
LIQUID	Х				Х			TRADISMOKE <sup>®</sup> SMAX
	Х					Х		TRADISMOKE <sup>®</sup> S2
	Х				Х			TRADISMOKE <sup>®</sup> XG1
							Х	TRADISMOKE <sup>®</sup> XPG1
		Х						TRADISMOKE <sup>®</sup> XH1
		^						TRADISMOKE <sup>®</sup> XH3
POWDER	Х		Х					TRADISMOKE <sup>®</sup> XP7
	Х			Х				TRADISMOKE <sup>®</sup> XP12
SPRAY-DRIED POWDER	Х							TRADISMOKE <sup>®</sup> CWS1

#### FLAVOURING RAW MATERIALS

Formulation of	Carrier	Selected Products
	Triacetin	TRADISMOKE <sup>®</sup> F2
LIQUID FLAVOURS	PG	TRADISMOKE <sup>®</sup> FG1
	Sunflower Oil	TRADISMOKE <sup>®</sup> FH
POWDER FLAVOURS	No carrier	TRADISMOKE <sup>®</sup> FMAX

#### NACTIS FLAVOURS, SUPPLIER OF TASTE

Nactis Flavours creates tailormade functional taste solutions everywhere in the world. In partnership with our customers, we contribute to mutual success with the quality of our products, our service oriented culture and flexible approach.