

Smoké flavours

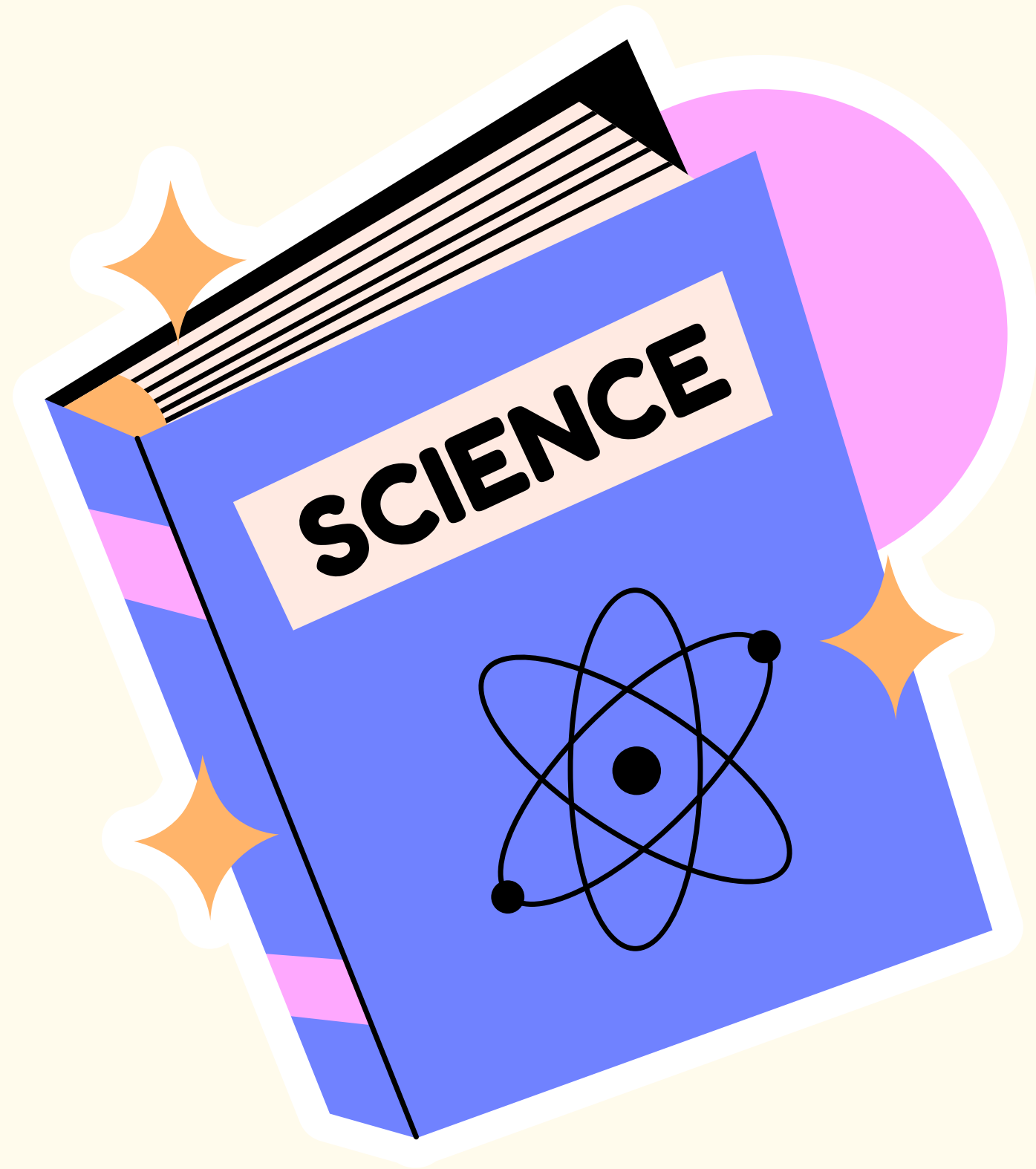


What?



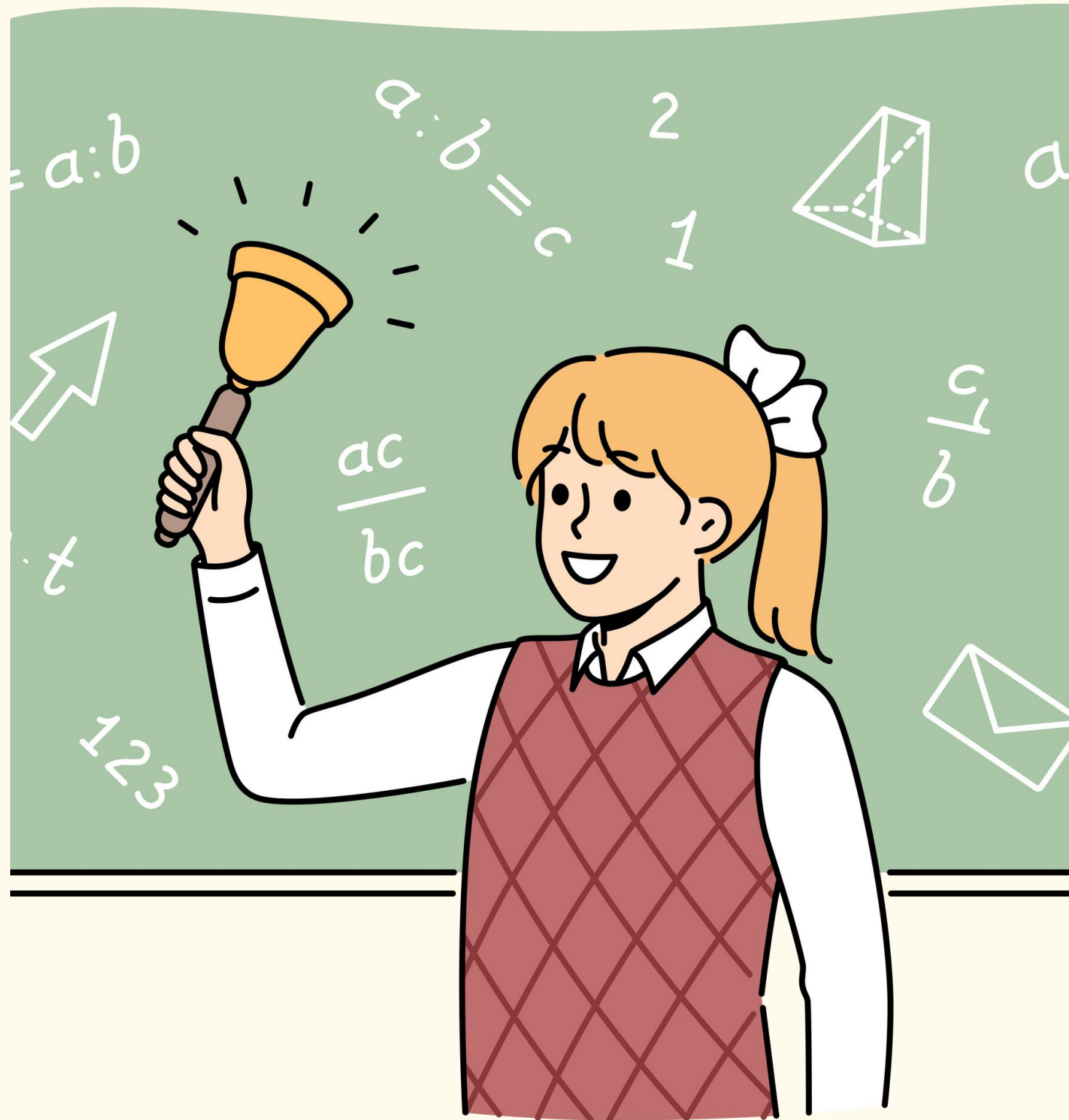
- Is an artificial or natural extract used to give foods a smoky flavor, without actually smoking them.
- It is made by burning wood and condensing the smoke into a liquid. This liquid is then purified and can be processed into foods such as meat products, cheese, sauces and snacks
- Moreover, fewer harmful substances are often formed than with traditional smoking, although some smoke flavorings still contain genotoxic substances, which has led to stricter EU regulations
- Smoke flavors are today labeled as “smoke flavor” in the ingredients list.

What are genotoxic substances?



- Genotoxic substances are chemicals that can damage the genetic material (DNA) of cells.
- This damage can lead to mutations, chromosome abnormalities, or other forms of genetic instability.
- This process can disrupt cell function and in some cases contribute to the development of diseases such as cancer.

Examples of genotoxic substances



- Chemical compounds: Such as polycyclic aromatic hydrocarbons (PAHs), which occur in smoke or exhaust fumes.
- Natural toxins: For example, mycotoxins produced by fungi.
- Medicines or pesticides: Some cancer treatment drugs are also genotoxic.

Our proposal



- Restyled flavours with a “natural flavour” declaration!
- Liquid or powder
- Fat or water soluble
- Also useful for:
 - All veggie preparations
 - All organic preparations

Standard product available



**BBQ
Powder
Liquid**



**Burnt wood
Powder
Liquid**



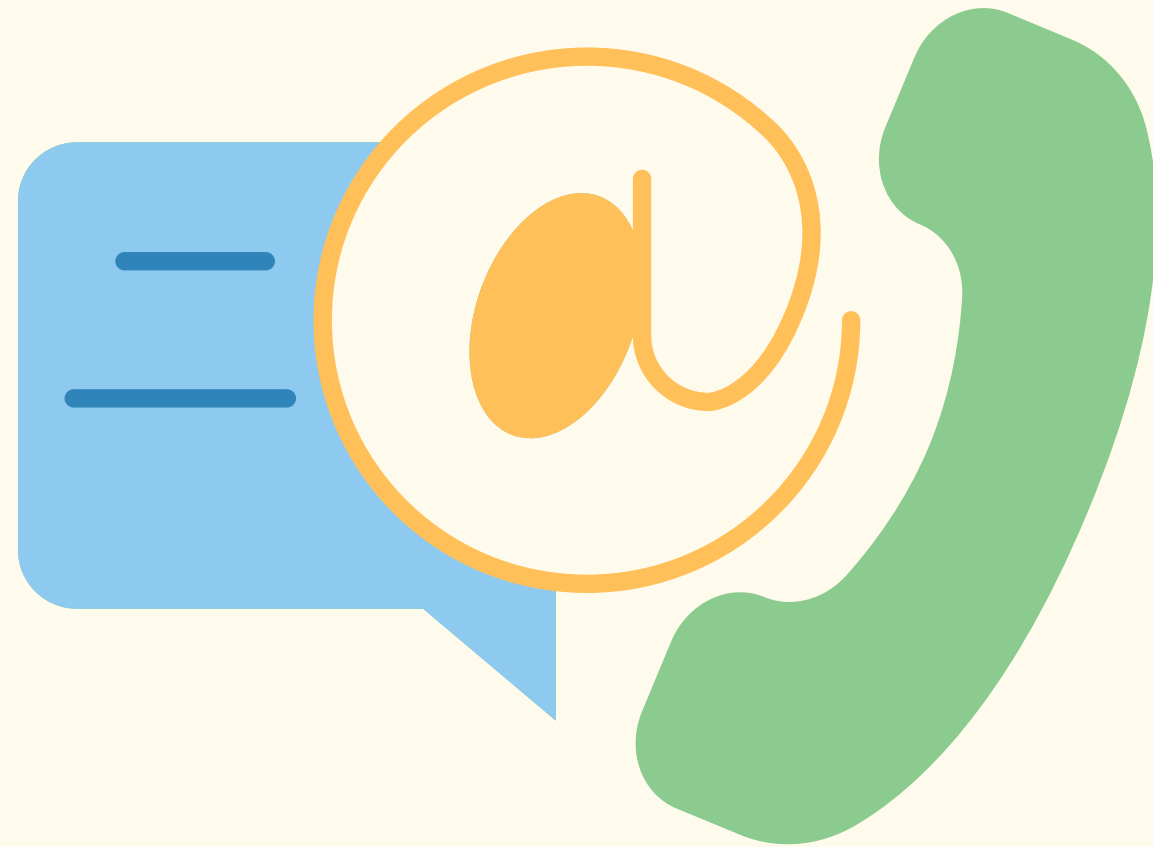
**BBQ taste
Powder
Liquid**



**FLAME-
KISSED
Liquid**



Contact data



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