

# NATURAL SMOKE FLAVOUR RANGE



## WHAT IS NATURAL SMOKE FLAVOUR?

From hickory smoked chicken breasts to BBQ sauces, Grayson's natural smoke range allows you to conveniently replace the traditional smoking process without sacrificing flavour, colour formation or browning capabilities. Suitable for a wide range of products from processed meat to liquid sauces and marinades.

It is also available in a dry powder form for applications in snacks and dry mixes along with an oil based formulation for addition to cheeses, canned foods and dry sausages.

## OUR TECHNOLOGY

Grayson's natural smoke is the direct result of condensing cleaned natural wood smoke vapour with water, to produce a range of high quality smoke flavours.

By varying the type of wood chips that creates the smoke vapour or simply adjusting the concentration, we can develop products with unique taste and colour profiles.

Liquid smoke also has the additional benefit of acting as both an antioxidant and antimicrobial agent, helping to preserve food, and extend shelf life of products.

## PRINCIPAL APPLICATIONS

- + Sauces
- + Marinades & rubs
- + Seasonings & snacks
- + Processed meats & poultry
- + Convenience foods
- + Pet food treats & seafood

## KEY BENEFITS

- + Improved productivity & efficiency
- + Environmentally friendly
- + Greater consistency in colour and flavour
- + Adjustable flavour strengths and profiles
- + Versatile application
- + Longer shelf life



## ATOMIZING LIQUID SMOKES

Atomizing with liquid smoke is a commercially viable option to replicate traditional smoking methods. Pressurised air is used to vaporize the condensed liquid smoke to create the same smoke environment as a smokehouse, without burning actual wood.

This process is similar to traditional smoking, however offers a reduced processing time, greater flavour and colour consistency, while producing higher end yields, without emissions to atmosphere. These liquid smokes are suitable for applying to meat, seafood, poultry and vegan preparations.

*Application Rate: 100% undiluted.*

## INTERNAL SMOKE

These smokes are highly effective when applied internally to increase smoke flavour consistency throughout the product and to ensure no premature loss of nitrates or effect on binding properties.

*Application Rate: Emulsion 0.2-0.5g per kg.  
Pumping pickle 1-2% by volume.*

## EXTERNAL SMOKE

External liquid smokes are highly economical and can be easily applied by showering, drenching or dipping, offering shorter processing times and a decrease in cook shrinkage. This method of application is environmentally friendly, providing opportunity to recycle and minimize the use of harsh chemicals.

These types of liquid smokes offer flavour, colour and preserving qualities, which can be tailored to meet specific product requirements. They are a suitable application for meat, poultry, seafood, jerky and vegan preparations.

*Application Rate: 1 part smoke to 2 parts water.*



## DIRECT ADDITION - SMOKE & GRILL OIL

Smoke and grill oils provide a smoky meat or grill flavour without the colour formation. These products give you the flavour of smoke without the colour formation. With a unique, subtle smoke flavour and natural antioxidant properties, smoke oils are particularly popular in snack foods, cheeses, dry sausages, canned foods and canned vegetable dishes where a smoke flavour is desired.

*Application Rate: Direct addition: 0.2 – 2.0g per kg finished product.*

## DIRECT ADDITION - SMOKE POWDERS

Grayson's dry smoke powders are ideal for enhancing the natural flavour of food. Smoke powders can be easily applied directly to the surface or as an emulsion and are suitable for blending with snack seasonings, meat rubs, stuffings and dry curing mixes.

*Application Rate: 0.5 -1.5g per kg finished product.*

## BROWNING AGENT (GOLDEN ROAST)

Golden Roast offers products a rich roasted appearance without extensive cook time or impact on flavour profile. Application can be on poultry, roasted meats, bakery items, fish and microwaveable products.

Browning agents are a natural sugar base ingredient easily applied to the surface of poultry, roasted meats, breaded items, cheese, fish and microwaveable meals.

*Application Rate: 1 part Golden Roast to 2 parts water.*

## ANTIMICROBIALS - SYRINGOL

NATURAL MICROBIAL INHIBITOR - White Lightning is a natural antimicrobial agent with no E number, proven to inhibit bacterial growth upon application to offer increased shelf life and to improve overall product quality. White Lightning can be easily applied to fresh meat, poultry, seafood and smallgoods.

### KEY BENEFITS

- + All natural product
- + Easy to apply
- + Cost effective
- + No impact on flavour or nutritional value

*Application Rate: Spraying and Dipping: dilute 50% with water.  
Atomizing: 100% undiluted*

## PRODUCT RANGE & PACKING

+ External Smoke	+ Internal Smoke	+ Smoke Powder & Oil	+ Browning Agent	+ Antimicrobials
<b>Pack Sizes: 20kg &amp; 220kg Drums</b> Mallee Ash, Royal A, Native Hickory and Deli Black	<b>Pack Sizes: 20kg &amp; 220kg Drums</b> Sugar Gum, Royal S, Ham Flavour GF (10kg only), Snow Gum and Honey Myrtle	<b>Powder Pack Size: 10kg Buckets</b> <b>Oil Pack Sizes: 18kg &amp; 195kg Drums</b>	<b>Pack Sizes: 20kg &amp; 220kg</b> Golden Roast	<b>Pack Sizes: 20kg &amp; 220kg</b> Syringol



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