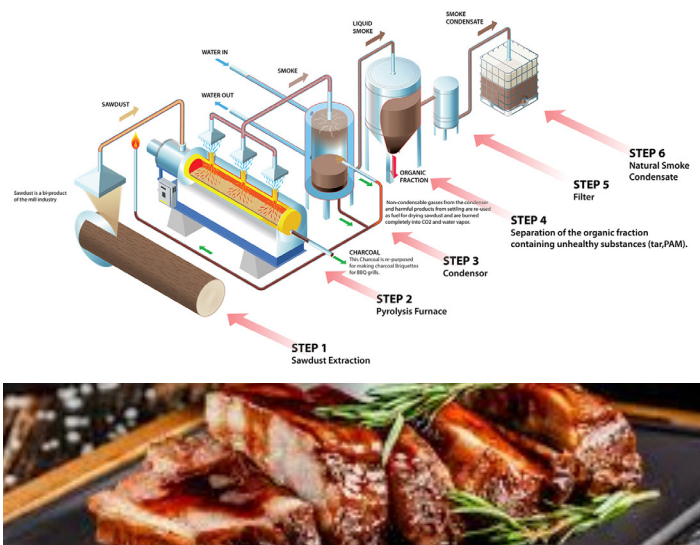


Making Liquid Smoke versus Traditional Smoke

When it comes to infusing that unmistakable smoky flavor into food, two methods stand out: traditional smoking and liquid smoke. While both methods achieve the desired result, they differ significantly in their processes and outcomes.

Below are the differences between traditional smoking and liquid smoke, focusing on their production methods, environmental impact, equipment degradation, and the consistency of the final product.

LIQUID SMOKE



TRADITIONAL SMOKE



- Generated by controlled pyrolysis of hardwood sawdust.
- Contains only the soluble phase of smoke, ensuring product consistency.
- Consistent product flavour and colour.
- Lower environmental impact and reduced equipment degradation.

- Produced through burning a mixture of sawdust from several sources of wood types.
- Soluble and insoluble phases of smoke come in contact with the product.
- Variations in smoke flow result in inconsistent colour and flavour.
- Smoke is pumped into the environment causing unfavourable environmental impacts, and causes equipment degradation

Advantages of Liquid Smoke

- Safer alternative, eliminating exposure to harmful smoke particles
- Saves valuable resources and reducing overhead costs
- Reduce your carbon footprint.
- Delivers that authentic smoky flavour in a fraction of the time.
- Products maintain their smoky goodness for longer periods, reducing waste and increasing profitability.

DID YOU KNOW?

The health hazards associated with traditional smoked foods are related to the presence of carcinogenic components in wood smoke and smoked meats – PAH, N-nitroso compounds, and possibly heterocyclic aromatic amines, as well as to the toxic effects of pathogenic microflora not eliminated in the whole manufacturing process.

Source: Science Direct

