



# FIRESTREAM

Flavourstream's Firestream portfolio encompasses a sophisticated selection of traditionally smoked food ingredients, utilizing the pure essence of various wood species. The carefully selected species, which include beech, hickory, maple, apple, and mesquite, impact each product with a distinctive flavor profile of smoky flavors—from the intensity of a robust smoke to the subtle nuances of sweet, fruity, or spicy undertones.

In our state-of-the-art smoking process, we ensure that the smoke is carefully purified, removing tar and ash, to guarantee that only the finest smoke infuses our ingredients. Precisely controlled production parameters result in superior, premium smoked products.

Our expansive range includes diverse ingredients such as salt, maltodextrin, and powders derived from garlic and onion, as well as vinegars, each acquiring a unique flavor profile. The smoked garlic powder, for instance, exhibits a rich, smoky, and nutty taste, while the smoked white onion powder offers layers of smoky sweetness with caramelized depth. For more neutral carriers like salt and maltodextrin, the choice of species plays a pivotal role, allowing for a robust smoky presence with hints of sweetness or the distinctively spicy and earthy notes that only authentic wood smoking can provide. Flavourstream can also create tailor-made smoked ingredients for any customer that has special requirements. Please contact your Flavourstream representative for more information how we can assist with product development.



## TYPE OF WOOD

- Apple wood
- Beech wood
- Cherry wood
- Hickory wood
- Maple wood
- Oak wood
- Mesquite

## FLAVOR PROFILE

- Smoky, fruity, slightly sweet taste
- Mild and smoky
- Smoky, sweet and fruity
- Strong smoked with notes of bacon
- Mild smoky and sweet taste
- Medium smoked taste, between hickory and apple
- Strong smoky, spicy and earthy taste

PRODUCT NAME	DESCRIPTION	FLAVOR PROFILE	DOSAGE (g/kg of final product)	CARRIER	LABELING
Firestream Savoury Beech	Traditionally beechwood smoked salt	Traditional strong smoky	1,0 - 3,0	Salt	"smoked salt" or "beechwood smoked salt"
Firestream Savoury Hickory	Traditionally hickory wood smoked salt	Strong traditional smoke and slightly sweet	1,0 - 3,0	Salt	"smoked salt" or "hickory wood smoked salt"
Firestream Savoury Mesquite	Traditionally mesquite wood smoked salt	Strong traditional smoke, spicy and earthy.	1,0 - 3,0	Salt	"smoked salt" or "mesquite wood smoked salt"
Firestream Sweet Smoke M	Traditionally beechwood smoked maltodextrin	Strong traditional smoke profile with slightly sweetness	1,0 - 3,0	Maltodextrin	"smoked maltodextrin" or "beechwood smoked maltodextrin"
Firestream Sweet Hickory M	Traditionally hickory wood smoked organic maltodextrin	Strong traditional smoke profile and slightly sweet	1,0 - 3,0	Maltodextrin	"smoked maltodextrin" or "hickory wood smoked maltodextrin"
Firestream Chipotle Beech	Traditionally beechwood smoked chipotle	Smoky, spicy and slightly sweet	1,0 - 3,0	Chipotle	"smoked chipotle powder" or "beechwood smoked chipotle powder"
Firestream G	Traditionally beechwood smoked garlic powder	Smoky, nutty and roasted	1,0 - 3,0	Garlic	"smoked garlic powder" or "beechwood smoked garlic powder"
Firestream SRP	Traditionally beechwood smoked sweet red pepper	Smoky and slightly fruity, sweet and warm	1,0 - 3,0	Sweet red pepper	"smoked chipotle powder" or "beechwood smoked chipotle powder"
Firestream Applewood S U	Traditionally Applewood smoked sugar	Smoky, slightly fruity and sweet	2.0 - 4.0	Sugar	"smoked sugar" or "applewood smoked sugar"
Firestream Sweet S U	Traditionally hardwood smoked sugar	Smoky and slightly sweet	1,0 - 3,0	Sugar	"smoked sugar" or "hardwood smoked sugar"
Firestream Sweet MS U	Traditionally mesquite wood smoked sugar	Smoky, spicy and earthy flavor	1,0 - 3,0	Sugar	"smoked sugar" or "mesquite wood smoked sugar"
Firestream Smoked white Onion	Traditionally beechwood smoked white onion powder	Smoky, sweet and caramelized	1,0 - 3,0	White onion powder	"smoked white onion powder" or "beechwood smoked white onion powder"

## APPLICATIONS

- Seasonings for e.g. snack blends.
- All types of savoury flavours.
- BBQ sauces.
- Marinades and rubs.
- Soups both meat and vegetable like tomato, leek, onion etc.
- Savoury spreads like sandwich spreads.
- Pizza either added in the dough or in the tomato sauce.
- Meat delicatessen.
- Injection brines for meat, fish and poultry.
- Meat emulsions / plant-based meat replacers.



**FSSC 22000**  
Food Safety System Certification

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Ethical Member

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