



Flavourstream offers an extensive portfolio of natural smoke flavors, serving as foundational elements for a wide array of culinary applications including savory flavorings, seasonings, sauces, meat products and various food formulations. These natural smoke flavors are complex blends, with each group of components adding distinct nuances to the overall taste profile. Utilizing an array of wood sources such as mixed hardwoods, mesquite, hickory, apple, maple, and beech, Flavourstream Americas has developed a significant spectrum of natural smoke flavors, ranging from intense and robust smoky to the subtleties of spicy, umami, meaty, earthy as well as sweet and fruity notes.

Single component groups impart the smoke flavor characteristic and an array of undertones from pungent and bitter to woody, spicy, vanilla, clove-like & sweet to notes reminiscent of coffee and brandy. The choice of species and the processing steps help to shape the final flavor profile in each product.

Our natural smoke flavors are particularly effective in meat emulsion and injection processes, where they are formulated for complete water solubility. For brine applications, these flavors are pH-adjusted to prevent any interaction with nitrites in the brine mixture. Additionally, we provide a comprehensive range of natural smoke flavors for BBQ sauces, marinades, rubs and soups, featuring a variety of top notes. For the flavor and seasoning industry, more concentrated smoke flavors, such as those derived from European beech woods, are also available.

With many years of expertise in providing natural smoky flavors to the food, flavor, and seasoning sectors, Flavourstream Americas is adept at offering customer support for bespoke flavor solutions tailored to specific needs. We invite you to reach out to our representatives for more information and to discover how our flavors can enhance your products.

APPLICATIONS

- Brines for injection into meat, fish and poultry.
- Meat emulsions.
- BBQ sauces, marinades and rubs.
- Snack formulations.
- Plant based meat replacers.
- Seasoning and flavourings.
- Smoky Kansas City Style BBQ Sauce
- Chipotle BBQ Sauce
- Mesquite BBQ Sauce
- Hickory BBQ Sauce
- Smoked Honey BBQ Sauce
- Smoked Bourbon BBQ Sauce



PRODUCT NAME	DESCRIPTION	APPLICATION	DOSAGE (g/kg of final product)	CARRIER	LABELING
Smokestream 10P U	Mixed hardwood natural smoke flavor. A typical US type smoke flavor profile from red oak, hickory and maple woods.	Flavorings, seasonings, sauces, rubs, soups, ready meals, meat emulsions.	1,0 - 3,0	Water, polysorbate 80	Natural smoke flavor
Smokestream 10 AP U	Applewood natural smoke flavor adding smoky and slightly sweet and fruity notes.	Flavorings, seasonings, sauces, rubs, soups, ready meals, meat emulsions.	1,0 - 3,0	Water, polysorbate 80	Natural smoke flavor
Smokestream 10 MP U	Mesquite wood natural smoke flavor adding strong smoky and spicy, earthy flavor notes.	Flavorings, seasonings, sauces, rubs, soups, ready meals, meat emulsions.	1,0 - 3,0	Water, polysorbate 80	Natural smoke flavor
Smokestream 10 MAP U	Maple wood natural smoke flavor with a mild smoky and slightly sweet flavor profile.	Flavorings, seasonings, sauces, rubs, soups, ready meals, meat emulsions.	1,0 - 3,0	Water, polysorbate 80	Natural smoke flavor
Smokestream 10 HP U	Hickory wood natural smoke flavor with a stronger more robust smoky flavor.	Flavorings, seasonings, sauces, rubs, soups, ready meals, meat emulsions.	1,0 - 3,0	Water, polysorbate 80	Natural smoke flavor
Smokestream 10 P E	Beech wood natural smoke flavoring with a mild, clean but quite robust smoky flavor.	Flavorings, seasonings, sauces, rubs, soups, ready meals, meat emulsions.	1,0 - 3,0	Water, polysorbate 80	Natural smoke flavor
Smokestream 10 BSP U	Standard buffered and water-soluble hardwood natural smoke flavor	Brines for injection and tumbling.	2.0 - 4.0	Water, polysorbate 80	Natural smoke flavor
Smokestream RED U	Polysorbate 80 based natural smoke flavor. Strong, clean smoky flavor.	Brines for injection and tumbling and for flavoring in food formulations.	0.1 - 0.3	Polysorbate 80	Natural smoke flavor
Smokestream SO U	Soybean based natural smoke flavor.	Flavorings, seasonings, sauces, rubs, soups, ready meals, meat emulsions.	0.5 - 2.0	Soybean oil	Natural smoke flavor
Smokestream SFO U	Sunflower oil based natural smoke flavor.	Flavorings, seasonings, sauces, rubs, soups, ready meals, meat emulsions.	0.5 - 2.0	Sunflower oil	Natural smoke flavor
Smokestream Super RED 75	High concentrated buffered and water-soluble natural beech wood smoke flavor.	Brines for injection and tumbling and for flavoring in food formulations.	0.3 - 0.5	Water, polysorbate 80	Natural smoke flavor
Smokestream DRY H U	Beech wood natural smoke powder.	Flavorings, seasonings, sauces, rubs, soups, ready meals, meat emulsions.	0.5 - 2.0	Maltodextrin	Natural smoke flavor
Sunstream TS03	Natural flavour expressing grilled, fatty, oily and meaty notes. Please check the full range of natural grill flavors.	Flavorings, seasonings, sauces, rubs, soups, ready meals, meat emulsions.	0.8 - 1.8	No carrier - manufactured from sunflower oil	Natural Flavor
Firestream Sweet Smoke M	Traditionally smoked maltodextrin. Please check the full range of wood smoked ingredients.	Flavorings, seasonings, sauces, rubs, soups, ready meals, meat emulsions.	2.0 - 4.0	Maltodextrin	Smoked maltodextrin
Smokestream A	A concentrated European beechwood natural smoke flavor.	Flavouring and seasonings.	0.025 - 0.1	No carrier	Natural smoke flavor
Smokestream B	A semi-concentrated European natural smoke flavor.	Flavouring and seasonings.	0.1 - 0.3	No carrier	Natural smoke flavor

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