



BESMOKE®

PRODUCT LIST 2025

Our brands

We've developed a unique and versatile range of safe, compliant smoked food ingredients and taste enhancers to support the needs of the global food industry.

THE TASTE OF SMOKE

Our smoke collection offers diverse solutions that deliver the true, authentic flavour of smoke for any application.



PURESMOKE®

Our Revolutionary clean and flavoursome smoked food ingredients.

Key Features:

Cutting edge patented 3-stage PureTech® smoke filtration innovation

Removes over 95% of PAH's

Clean declaration smoked ingredients

Wide range of wood smoke flavours and strengths

Applications:

Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery, Plant Based

Formats Available:

Oils, Dehydrates, Salt, Pastes, Yeast, Spices, Sugar, Water & Vinegar



SMOAX® Woodsmoke

High strength smoked profiles in powder formats that delivers the true and authentic taste of wood smoke.

Key Features:

Clean & safe alternative to smoke flavourings

Intense flavour delivery from 0.2%

Wide range of authentic wood smoke flavours

Blendable to create unique and signature flavour profiles

Applications:

Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery

Formats Available:

Smoked Starch Powders



SMOKECREATE™

Besmoke's signature smoke, for large-scale SKU creation and versatile smoked ingredients.

Key Features:

Authentic smoke infused into a range of food ingredients

Natural, low temperature, and traditional smoking techniques to create the finest smoke taste

Large volume smoke capacity to meet the needs of the global food industry

Wide range of authentic wood smoke flavours

Applications:

Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Dairy, Bakery, Plant Based

Formats Available:

Oils, Dehydrates, Salt, Pastes, Yeast, Spices, Sugar, Water & Vinegar



FUMODO® Woodsmoke

The next generation of natural flavourings in smoke.

Key Features:

Cutting edge FumoTech® smoke innovation

Ultra clean declaration

High intensity flavour impact

Wide range of authentic wood smoke flavours

No primary smoke flavourings

Applications:

Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery

Formats Available:

Aqueous, Oil & Powders

Our brands

THE TASTE OF GLOBAL GRILLING

Our grill collection delivers the authentic taste of fire cooking techniques from around the world.



PUREGRILL®

Our revolutionary, clean, and flavoursome smoked ingredients delivering authentic grill and open-fire flavours.

Key Features:

Cutting edge patented 3-stage PureTech® smoke filtration innovation

Removes over 95% of PAH's

Clean declaration smoked ingredients with PureGrill tastes

Wide range of authentic wood smoke flavours

Applications:

Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery

Formats Available:

Sunflower Oil, Ground Pepper, Paprika, Garlic Granules



SMOAX®
Fire & Flame

High strength grill profiles in powder formats that delivers the true and authentic taste of barbeque, grilling, and rotisserie.

Key Features:

Clean & safe alternative or grill flavourings

Intense flavour delivery from 0.2%

Wide range of authentic grill flavours

Essential flavours for authentic barbeque

Applications:

Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery

Formats Available:

Smoked Starch Powders



FUMODO®
Fire & Flame

The next generation of natural flavourings in grill.

Key Features:

Cutting edge FumoTech® smoke innovation

Ultra clean declaration

Wide range of authentic grill flavours

High intensity flavour impact

No primary smoke flavourings

Applications:

Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Dairy, Bakery, Plant Based

Formats Available:

Aqueous, Oil, Powders



PUREMAMI®

Innovative taste enhancement technology that elevates savoury flavours with umami and kokumi depth.

Key Features:

Clean declaration

Neutral taste with a powerful flavour boost

Masks bitterness and elevates sweetness naturally

PureMami® Zero - Yeast Free Range available

Applications:

Snacks, Soups, Seasonings, Sauces, Meats, Plant Based, Bakery

Formats Available:

Maltodextrin, dry powder



SALTEX®

Our breakthrough sodium reduction solution without compromising on taste.

Key Features:

Sodium free natural flavouring

Achieve up to 50% sodium reduction

Low cost in use

Neutral flavour with no bitterness or metallic taste

Applications:

Meat, Brines, Sauces, Spice Blends, Snacks

Formats Available:

Sea Salt & Flavourings



Our revolutionary clean and flavoursome smoked food ingredients.

PureSmoke® Product	Product description	Carrier or format	Recommended dosage	PureTech™ Enhanced	Clean Declaration (EU)	Natural Declaration (UK only)	Kosher	Halal	Vegan	Suggested application	Markets available
PureSmoke® Beech	Beech smoke is a European favourite famous for creating the distinct smoky flavours in bacons and hams. This robust, meaty taste stands up well to strong flavours and processing.	Oils, Dehydrates, Salt, Pastes, Yeast, Spices, Sugar, Water & Vinegar	Unlimited, dose as required	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery, Plant Based	UK - EU - US - ROW
PureSmoke® Cherry	Cherry smoke is a delicious, delicate but distinctive flavour with a sweetness that blends well with deeply savoury profiles such as Asian cuisine.	Oils, Dehydrates, Salt, Pastes, Yeast, Spices, Sugar, Water & Vinegar	Unlimited, dose as required	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery, Plant Based	UK - EU - US - ROW
PureSmoke® Hickory	Hickory is an American favourite thanks to its spicy and punchy profile that matches well with the barbecue and low 'n' slow movement.	Oils, Dehydrates, Salt, Pastes, Yeast, Spices, Sugar, Water & Vinegar	Unlimited, dose as required	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery, Plant Based	UK - EU - US - ROW
PureSmoke® Mesquite	Mesquite has a unique and powerful presence that blends well with spice and seasonings thanks to its lingering flavour profile that leaves the consumer wanting more.	Oils, Dehydrates, Salt, Pastes, Yeast, Spices, Sugar, Water & Vinegar	Unlimited, dose as required	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery, Plant Based	UK - EU - US - ROW
PureSmoke® Maple	Maple delivers a sweet, rich, and caramelised smoke for a smooth and balanced flavour.	Oils, Dehydrates, Salt, Pastes, Yeast, Spices, Sugar, Water & Vinegar	Unlimited, dose as required	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery, Plant Based	UK - EU - US - ROW
PureSmoke® Oak	Oak is a traditional staple favoured for its characterful and hearty flavour. Robust yet complimentary, Oak is a reliable product that often delivers where other smoke flavours fail.	Oils, Dehydrates, Salt, Pastes, Yeast, Spices, Sugar, Water & Vinegar	Unlimited, dose as required	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery, Plant Based	UK - EU - US - ROW
PureSmoke® Apple	Apple is quickly becoming a favourite smoke flavour thanks to its sweet, delicate, but utterly delicious flavour. It compliments every occasion and creates unforgettable products.	Oils, Dehydrates, Salt, Pastes, Yeast, Spices, Sugar, Water & Vinegar	Unlimited, dose as required	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery, Plant Based	UK - EU - US - ROW
PureSmoke® Spruce	Made with German Black Forest pine and delivers the authentic flavours of the regions delicacies as well as provenanced smoke for winter festive developments	Oils, Dehydrates, Salt, Pastes, Yeast, Spices, Sugar, Water & Vinegar	Unlimited, dose as required	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery, Plant Based	UK - EU - US - ROW

Our flavour innovation team can prepare unique combinations of our products for even more tailored and refined flavours



High strength smoked profiles in powder formats that delivers the true and authentic taste of wood smoke.

SMOAX® Product	Product description	Carrier or format	Recommended dosage	PureTech™ Enhanced	Clean Declaration (EU)	Natural Declaration (UK only)	Kosher	Halal	Vegan	Suggested application	Markets available
SMOAX® Apple	SMOAX® Apple delivers a lighter, sweeter smoke that is great for poultry and cheese.	Smoked Starch Powders	0.2 to 2%	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
SMOAX® Oak	SMOAX® Oak delivers a deep, rich, smoky flavour that is versatile and robust with a British heritage.	Smoked Starch Powders	0.2 to 2%	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
SMOAX® Beech	SMOAX® Beech delivers a flavour that is bacony, robust in character, and a European favourite.	Smoked Starch Powders	0.2 to 2%	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
SMOAX® Hickory	SMOAX® Hickory packs a punch to deliver the big American taste of barbecue.	Smoked Starch Powders	0.2 to 2%	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
SMOAX® Hickory Two	SMOAX® Hickory Two packs a punch with intensified strength and acidity, delivering a bold and familiar smoke profile.	Smoked Starch Powders	0.2 to 2%	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
SMOAX® Maple	SMOAX® Maple delivers a sweet, rich, and caramelised smoke for a smooth and balanced flavour.	Smoked Starch Powders	0.2 to 2%	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
SMOAX® Mesquite	SMOAX® Mesquite is uniquely flavoursome, deeply tasty, and authentic.	Smoked Starch Powders	0.2 to 2%	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
SMOAX® Cherry	SMOAX® Cherry is robust and sweet smoke favoured in Asian developments thanks to the way cherry wood smoke elevates barbecue and the aromatics of this savoury cuisine.	Smoked Starch Powders	0.2 to 2%	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
SMOAX® Spruce	SMOAX® Spruce is made with German Black Forest pine and delivers the authentic flavours of the regions delicacies as well as provenanced smoke for winter festive developments	Smoked Starch Powders	0.2 to 2%	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW



Besmoke's signature smoke for large-scale SKU creation and versatile smoked ingredients.

SMOKECREATE™ Product	Product description	Carrier or format	Recommended dosage	PureTech™ Enhanced	Clean Declaration (EU)	Natural Declaration (UK only)	Kosher	Halal	Vegan	Suggested application	Markets available
SMOKECREATE™ Oak	This well-loved smoke suits many applications. From the famous crystal sea salt flakes to the tomatoes that make delicious smoked ketchups, it's reliable, time-honoured, and our most popular wood smoke.	Oils, Dehydrates, Salt, Pastes, Yeast, Spices, Sugar, Water & Vinegar	Unlimited, dose as required	✗	✓	✓	✓	✓	✓	New SKU's, retailer & branded products	UK - EU - US - ROW
SMOKECREATE™ Hickory	Hickory is synonymous with American barbecue and creates the famous pit master flavours in slow-cooked meats and BBQ sauce. We smoke a variety of ingredients including salt, water, tomato paste, and chipotle.	Oils, Dehydrates, Salt, Pastes, Yeast, Spices, Sugar, Water & Vinegar	Unlimited, dose as required	✗	✓	✓	✓	✓	✓	New SKU's, retailer & branded products	UK - EU - US - ROW
SMOKECREATE™ Apple	This well-balanced, slightly sweet smoke flavour works well across numerous applications, especially poultry, bakery and cheese. It's a must-try product that is fast becoming a favourite with consumers.	Oils, Dehydrates, Salt, Pastes, Yeast, Spices, Sugar, Water & Vinegar	Unlimited, dose as required	✗	✓	✓	✓	✓	✓	New SKU's, retailer & branded products	UK - EU - US - ROW
SMOKECREATE™ Beech	Want to add a signature flavour to your product? We can use any wood type (mesquite, beech, cherry or a unique blend) to smoke almost any food ingredient.	Oils, Dehydrates, Salt, Pastes, Yeast, Spices, Sugar, Water & Vinegar	Unlimited, dose as required	✗	✓	✓	✓	✓	✓	New SKU's, retailer & branded products	UK - EU - US - ROW
SMOKECREATE™ Cherry		Oils, Dehydrates, Salt, Pastes, Yeast, Spices, Sugar, Water & Vinegar	Unlimited, dose as required	✗	✓	✓	✓	✓	✓	New SKU's, retailer & branded products	UK - EU - US - ROW
SMOKECREATE™ Mesquite		Oils, Dehydrates, Salt, Pastes, Yeast, Spices, Sugar, Water & Vinegar	Unlimited, dose as required	✗	✓	✓	✓	✓	✓	New SKU's, retailer & branded products	UK - EU - US - ROW
SMOKECREATE™ Maple	Maple delivers a rich, sweet, and caramelised smoke that enhances a wide range of applications, offering a smooth and balanced flavour.	Oils, Dehydrates, Salt, Pastes, Yeast, Spices, Sugar, Water & Vinegar	Unlimited, dose as required	✗	✓	✓	✓	✓	✓	New SKU's, retailer & branded products	UK - EU - US - ROW
SMOKECREATE™ Spruce	Made with German Black Forest pine and delivers the authentic flavours of the regions delicacies as well as provenanced smoke for winter festive developments	Oils, Dehydrates, Salt, Pastes, Yeast, Spices, Sugar, Water & Vinegar	Unlimited, dose as required	✗	✓	✓	✓	✓	✓	New SKU's, retailer & branded products	UK - EU - US - ROW
SMOKED SALT	Designed to match the specification of US smoked salt, this is an easy and cost-effective replacement.	Salt & Silicon Dioxide	0.2% - 2%	✗	✓	✓	✓	✓	✓	Use in seasonings to deliver strong barbecue and smoky notes. Works well in barbecue sauces and glazes.	UK - EU - US - ROW



The next generation of natural flavourings in smoke

FUMODO® Product	Product description	Carrier or format	Recommended dosage	PureTech™ Enhanced	NEW Technology FUMOTECH	Clean Declaration (EU)	Natural Declaration (UK only)	Kosher	Halal	Vegan	Suggested application	Markets available
FUMODO® Hickory	FUMODO® Hickory packs a punch to deliver the big American taste of barbecue.	Aqueous, Oils & Powders	From 0.2%	✓	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
FUMODO® Hickory Two	FUMODO® Hickory TWO packs a punch with intensified strength and acidity, delivering a bold and familiar smoke profile.	Aqueous, Oils & Powders	From 0.2%	✓	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
FUMODO® Apple	FUMODO® Apple delivers a lighter, sweeter smoke that is great for poultry and cheese.	Aqueous, Oils & Powders	From 0.2%	✓	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
FUMODO® Mesquite	FUMODO® Mesquite is uniquely flavoursome, deeply tasty, and authentic.	Aqueous, Oils & Powders	From 0.2%	✓	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
FUMODO® Maple	FUMODO® Maple delivers a sweet, rich, and caramelised smoke for a smooth and balanced flavour.	Aqueous, Oils & Powders	From 0.2%	✓	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
FUMODO® Oak	FUMODO® Oak delivers a deep, rich, smoky flavour that is versatile and robust with a British heritage	Aqueous, Oils & Powders	From 0.2%	✓	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW



Revolutionary, clean, and flavoursome smoked ingredients delivering authentic grill and open-fire flavours.

PureGrill® Product	Product description	Carrier or format	Recommended dosage	PureTech™ Enhanced	Clean Declaration (EU)	Natural Declaration (UK only)	Kosher	Halal	Vegan	Suggested application	Markets available
PureGrill® Three	The cleanest, most pure taste of grill available. Well-rounded, delicious, and deeply savoury, PureGrill® Three is the building block of all our grills and creates an authentic barbecue experience.	Sunflower Oil, Black Pepper, Paprika, Garlic, Sugar, Dried Glucose Powder	Unlimited, dose as required	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
PureGrill® Sear	Developed to comply specifically with German legislation, this popular profile is a more complex, deeper and dirtier grill with unique and distinctive notes of burnt coffee and searing beef fat.	Sunflower Oil, Black Pepper, Paprika, Garlic, Sugar, Dried Glucose Powder	Unlimited, dose as required	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
PureGrill® Rotis	This well-rounded and authentic profile is suited to poultry development. PureGrill® Rotis infuses the aromatic, meaty grill taste of spit roasting a chicken over open embers.	Sunflower Oil, Black Pepper, Paprika, Garlic, Sugar, Dried Glucose Powder	Unlimited, dose as required	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
PureGrill® Jerk	Jerk recreates the unmistakable profile of cooking in a traditional jerk drum over pimento wood and coconut charcoal on a Caribbean beach.	Sunflower Oil, Black Pepper, Paprika, Garlic, Sugar, Dried Glucose Powder	Unlimited, dose as required	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
PureGrill® Tandoor	With smoke and grill and hints of the sub-continent, PureGrill® Tandoor was developed to recreate that truly unique flavour only captured in a traditional charcoal-fired clay oven.	Sunflower Oil, Black Pepper, Paprika, Garlic, Sugar, Dried Glucose Powder	Unlimited, dose as required	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
PureGrill® Portugrill	Portugrill delivers the cooking flavours of Piri Piri chicken traditionally cooked over charcoal, just like you'll find in the best Frango restaurants across Portugal.	Sunflower Oil, Black Pepper, Paprika, Garlic, Sugar, Dried Glucose Powder	Unlimited, dose as required	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
PureGrill® Sardinia	Sardinia is specifically for fish developments. Delivering the flavour of a typical Mediterranean charcoal fired grill, cooking the freshest catch, brushed with olive oil, herbs and garlic.	Sunflower Oil, Black Pepper, Paprika, Garlic, Sugar, Dried Glucose Powder	Unlimited, dose as required	✓	✓	✓	✓	✓	✓	Fish	UK - EU - US - ROW
PureGrill® Hibachi	Hibachi creates the flavours of a traditional Japanese skewer barbecue used for poultry, fish and vegetable yakitori. A gentle infusion of authentic Japanese charcoal smoke with the sizzle of the grill.	Sunflower Oil, Black Pepper, Paprika, Garlic, Sugar, Dried Glucose Powder	Unlimited, dose as required	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
PureGrill® Street Food	Asian Street was developed following an exploration of the Bangkok street food scene. Full of flavour, rich in depth, perfect on poultry to create an authentic taste of the vibrant food scene found on every street in the Thai Capital.	Sunflower Oil, Black Pepper, Paprika, Garlic, Sugar, Dried Glucose Powder	Unlimited, dose as required	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW



High strength grill profiles in powder formats that delivers the true and authentic taste of barbeque, grilling, and rotisserie.

SMOAX® Product	Product description	Carrier or format	Recommended dosage	PureTech™ Enhanced	Clean Declaration (EU)	Natural Declaration (UK only)	Kosher	Halal	Vegan	Suggested application	Markets available
SMOAX® Grill	SMOAX® Grill delivers deep, savoury, fatty grill notes. Blend with smoke for truly authentic flavours.	Smoked Starch Powders	0.2 to 2%	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
SMOAX® Sear	SMOAX® Sear delivers a deep savoury grill profile with burnt fatty notes and roasted coffee aromas.	Smoked Starch Powders	0.2 to 2%	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
SMOAX® Rotis	SMOAX® Rotis infuses the aromatic, meaty grill taste of spit roasting a chicken over open embers, a well-rounded and authentic profile suited to poultry development	Smoked Starch Powders	0.2 to 2%	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
SMOAX® Jerk	SMOAX® Jerk recreates the profile of cooking in a traditional jerk drum over pimento wood and coconut charcoal on a Caribbean beach.	Smoked Starch Powders	0.2 to 2%	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
SMOAX® Tandoor	SMOAX® Tandoor was developed to recreate that truly unique flavour only captured in a traditional charcoal fired clay oven, smoke and grill with hints of the sub-continent.	Smoked Starch Powders	0.2 to 2%	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
SMOAX® Portugrill	SMOAX® Portugrill delivers the cooking flavours of Piri Piri chicken traditionally cooked over charcoal, just like you'll find in the best Frango restaurants across Portugal.	Smoked Starch Powders	0.2 to 2%	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
SMOAX® Sardinia	SMOAX® Sardinia is specifically for fish delivering the flavour of a typical Mediterranean charcoal fired grill, cooking the freshest catch, brushed with olive oil, herbs and garlic.	Smoked Starch Powders	0.2 to 2%	✓	✓	✓	✓	✓	✓	Fish	UK - EU - US - ROW
SMOAX® Hibachi	SMOAX® Hibachi creates the flavours of a traditional Japanese skewer barbecue used for poultry, fish and vegetable yakitori. A gentle infusion of authentic Japanese charcoal smoke with the sizzle of the grill.	Smoked Starch Powders	0.2 to 2%	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
SMOAX® Street Food	SMOAX® Street Food was developed following an exploration of the Bangkok street food scene. Full of flavour, rich in depth, perfect on poultry to create an authentic taste of the vibrant food scene found on every street in the Thai Capital.	Smoked Starch Powders	0.2 to 2%	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW



The next generation of natural flavourings in grill

FUMODO® Product	Product description	Carrier or format	Recommended dosage	PureTech™ Enhanced	NEW Technology FUMOTECH	Clean Declaration (EU)	Natural Declaration (UK only)	Kosher	Halal	Vegan	Suggested application	Markets available
FUMODO® Grill	FUMODO® Grill delivers deep, savoury, fatty grill notes. Blend with smoke for truly authentic flavours.	Aqueous, Oils & Powders	From 0.2%	✓	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW
FUMODO® Sear	FUMODO® SEAR delivers a deep savoury grill profile with burnt fatty notes and roasted coffee aromas.	Aqueous, Oils & Powders	From 0.2%	✓	✓	✓	✓	✓	✓	✓	Meat, Poultry, Fish, Brines, Seasonings, Coatings, Sauces, Cheese, Bakery	UK - EU - US - ROW



Innovative taste enhancement technology that elevates savoury flavours with umami and kokumi depth.

PureMami® Product	Product description	Carrier or format	Recommended dosage	PureTech™ Enhanced	Clean Declaration (EU)	Natural Declaration (UK only)	Kosher	Halal	Vegan	Suggested application	Markets available
PureMami® SWEET	Powerful taste enhancers that naturally elevates taste and sweetness so that you can reduce sugar by 30% or more without compromising taste and mouthfeel.	Dry powder, Maltodextrin	0.3% - 1%	✓	✓	✓	✓	✓	✓	Snacks, Soups, Seasonings, Sauces, Meats, Plant Based, Bakery	UK - EU - US - ROW
PureMami® TWO	The pinnacle of taste enhancement. It supercharges the flavour, enhances the taste, improves the mouthfeel, and masks the bitterness of a broad spectrum of products.	Dry powder, Maltodextrin	0.3% - 1%	✓	✓	✓	✓	✓	✓	Snacks, Soups, Seasonings, Sauces, Meats, Plant Based, Bakery	UK - EU - US - ROW
PureMami® KOKU	Enhances the culinary experience with a fulfilling explosion of flavour that combines umami and kokumi (Japanese for 'rich taste') to trigger a delicious mouthfeel.	Dry powder, Maltodextrin	0.3% - 1%	✓	✓	✓	✓	✓	✓	Snacks, Soups, Seasonings, Sauces, Meats, Plant Based, Bakery	UK - EU - US - ROW
PureMami® MAI-50	Delivers taste elevation and flavour intensity in one power-packed product. This versatile meat taste enhancer supercharges coatings, seasonings, marinades, sauces, stocks, and gravies.	Dry powder, Maltodextrin	0.3% - 1%	✓	✓	✓	✓	✓	✓	Snacks, Soups, Seasonings, Sauces, Meats, Plant Based, Bakery	UK - EU - US - ROW
PureMami® MAI BEEF	MAI BEEF is a vegan meat precursor delivering deep meaty flavours once heated in application.	Dry powder, Maltodextrin	0.3% - 1%	✓	✓	✓	✓	✓	✓	Plant Based, Soups, Sauces, Meats, Gravy, Stock	UK - EU - US - ROW
PureMami® MAI CHICKEN	MAI CHICKEN is a vegan meat precursor delivering deep meaty flavours once heated in application.	Dry powder, Maltodextrin	0.3% - 1%	✓	✓	✓	✓	✓	✓	Plant Based, Soups, Sauces, Meats, Gravy, Stock	UK - EU - US - ROW
PureMami® MAI BACON	MAI BACON is a vegan meat precursor delivering deep meaty flavours once heated in application.	Dry powder, Maltodextrin	0.3% - 1%	✓	✓	✓	✓	✓	✓	Plant Based, Soups, Sauces, Meats, Gravy, Stock	UK - EU - US - ROW



Taste enhancement technology with ZERO Yeast content

PureMami® Product	Product description	Carrier or format	Recommended dosage	PureTech™ Enhanced	Clean Declaration (EU)	Natural Declaration (UK only)	Kosher	Halal	Vegan	Suggested application	Markets available
PureMami® ZERO ONE	A blend of intense umami boosting technologies combine to deliver true PureMami power without any yeast. Deeply savoury.	Dry powder, Maltodextrin	0.3% - 1%	✓	✓	✓	✓	✓	✓	Plant Based, Soups, Sauces, Meats, Gravy, Stock	UK - EU - US - ROW
PureMami® ZERO TWO	A blend of intense umami boosting technologies combine to deliver true PureMami power without any yeast. Created to deliver a more neutral savoury enhancement within developments.	Dry powder, Maltodextrin	0.3% - 1%	✓	✓	✓	✓	✓	✓	Plant Based, Soups, Sauces, Meats, Gravy, Stock	UK - EU - US - ROW
PureMami® ZERO TOMATO	Supercharge tomato based developments, both wet and dry, with Puremami TOMATO to deliver distinct and intense tomato notes.	Dry powder, Maltodextrin	0.3% - 1%	✓	✓	✓	✓	✓	✓	Plant Based, Soups, Sauces, Meats, Gravy, Stock	UK - EU - US - ROW



Breakthrough sodium reduction solution without compromising on taste.

SALTEX® Product	Product description	Carrier or format	Recommended dosage	PureTech™ Enhanced	Clean Declaration (EU)	Natural Declaration (UK only)	Kosher	Halal	Vegan	Suggested application	Markets available
SALTEX®	Intense salt enhancement with very low dosage rates. Delivers excellent sodium reduction while offering extremely low cost in use.	Sea Salt & Flavourings	0.1 - 0.3%	×	✓	✓	✓	✓	✓	Meat, Brines, Sauces, Spice Blends, Snacks	UK - EU - US - ROW



Discover how we can help bring your flavours to life

For more information about the Besmoke range, call our sales team on +44 (0)1903 733368 or email sales@besmoke.com to order your samples or to arrange a master class for your team.



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