
SPRAY DRIED *Smoke*

TRU SMOKE DRY

TRU SMOKE APPLEWOOD DRY

TRU SMOKE BEECH DRY

TRU SMOKE BTX DRY - Natural beech wood smoke fraction with a heavy traditional flavor and a harsh finish.

TRU SMOKE MESQUITE DRY

TRU SMOKE OSN-7 DRY - Natural hardwood smoke, neutralized for a smoother, subtle flavor.

TRU SMOKE PYA DRY - Hardwood smoke fraction with a light, slightly smoky profile, ideal for cheese powders & seasoning blends.

***All products are spray-dried on NON-GMO (IP) maltodextrin.**

MOQ
20 kg box
(44 lbs.)

Usage Rate
0.2 - 0.4%



Adding dry smoke powder allows developers to add a range of unique smoke flavors to their products. Spray dried smoke can be used in seasoning blends, dry rubs, and marinades. They can also be added directly to meat emulsions in formulations that cannot tolerate added moisture.