



MOQ

17 Kg/
5 gallon cube

Also available

189 Kg/
55 gallon drum

Usage Rate

0.02 - 0.05%
0.01 - 0.03% (XX)

Smoked oils can be used in marinades, sauces, processed meat applications, vegan/vegetarian items, compounded flavors, plated products (salt, sugar, etc.) and to flavor other oils.

Our smoked oils are made with expeller pressed NON-GMO Soybean oil, the following products are available.

TRU SMOKE OIL- Made with a hardwood blend including Hickory, this has a refined, smooth smoke profile.

TRU SMOKE OIL XX - Double strength version of TS OIL.

TRU SMOKE MESQUITE OIL - Made with 100% Mesquite with a characteristic earthy, full bodied flavor.

TRU SMOKE BEECH OIL - Traditional flavor profile reminiscent of old-world style processed meats.

TRU SMOKE BEECH OIL XX - Double strength of TS Beech Oil.

TRU SMOKE OAK OIL- Heavier, slightly more acidic, tannic smoke profile.

TRU SMOKE OIL LB - Traditional smoke flavor w/meaty finish.