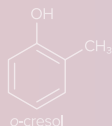




BESMOKE®

ABOUT US

# We are smoke innovators



As flavour leaders, we are the experts at combining the art and science of smoke. Through continuous innovation and our advanced patented filtration technology, we create truly authentic, versatile and clean declaration smoked and grilled food ingredients, and natural, powerful taste enhancers that heighten and boost flavour, to change the perception of taste, safely.

We help the food industry innovate and push the culinary boundaries of their products, with our flavour expertise and understanding of future changes in legislation and culinary and consumer trends and demand.

**We see smoke beyond just flavour.**

**We combine the art and science of smoke to deliver flavour leadership within culinary.**



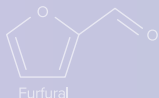
# We understand smoke

Besmoke's founder Huw Griffiths' obsession with smoke began in 2004 smoking garlic in an old tin ballot box, endlessly experimenting with the process to achieve the perfect result. His high-quality artisanal products took off at delis and food markets around the UK and the Besmoke brand was born.



It was the combination of Huw and global flavour expert Professor Dave Baines that was the catalyst for the brand's innovative approach to the art and science of smoke and flavour helping them become a leading large-scale supplier of clean, safe, naturally smoked food products to the global food industry.

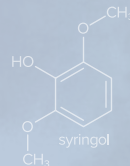
**It's this passion for smoke and flavour innovation that has led Besmoke to become one of the world's most forward-thinking, creative ingredients companies in the global food industry.**



**Founder, smoke creative & innovator.**  
Huw's obsessive drive to create the best products and processes has inspired his team to create the best smoke company in the world!



**Huw Griffiths**  
Founder & CEO



**Professor Baines, world renowned food chemist and flavour scientist.**  
Dave's wealth of knowledge drives our innovation and technology.



**Prof. Dave Baines**  
Director of Innovation



# We bring flavour to life... safely

As flavour leaders, we help the food industry to innovate and push their culinary boundaries, enabling you to create incredible results that are natural, healthy, clean and compliant; to create food that heightens the experience of flavour and taste across all food sectors.



# Smoke. Engineered.

We thrive on challenges and have long recognised the need to revolutionise the smoke industry to meet modern consumer demands and stringent EU legislation. In partnership with the University of Reading Flavour Centre and Professor Dave Baines, we developed PureTech™—a groundbreaking filtration technology launched in 2017.

Using a patented three-stage process PureTech™, removes up to 95% of carcinogenic Polycyclic Aromatic Hydrocarbons (PAHs) from smoke. This innovation not only ensures the cleanest, safest smoke and grill flavour profiles but also enhances taste, creating flavours that are not only clean and healthy but tasted way better too!

**It's our unique ability to mix, blend and control the patented 3-stage PureTech™ process to create the cleanest, safest smoke and grill flavour profiles and revolutionary taste enhancers that has made Besmoke a global flavour leader.**



PURETECH™

## THE PURETECH™ 3 STAGE PROCESS

### Smoke Creation

#### Stage 1: The Art

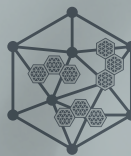
A blend of select wood chips and combustibles are added to the furnace for low-temperature pyrolysis to release only the finest smoke and grill flavour.



### Smoke Filtration

#### Stage 2: The Science

Smoke is filtered to selectively remove the harmful PAHs and smoke tar, releasing the PureSmoke® and PureGrill™ volatiles.



### Smoke Infusion

#### Stage 3: The Art and Science

Creativity comes to life when we infuse these volatiles into the most diverse and flavoursome food ingredients available to create versatile ranges of products from dry, oil-based, or aqueous ingredients.





# Bio-engineered high intensity flavour

FumoTech® is Besmoke's innovation in natural smoke and grill flavour. A process that creates clean, safe and flavoursome products that deliver the authentic taste of traditional smoke and fire cooking into all applications.

Based on the revolutionary PureTech™, the FumoTech® process further enhances the profiles of smoke and grill by crafting a blend of unique natural flavourings and top notes which come together to elevate the fundamental flavours to new heights.

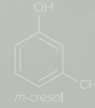




## Natural Top Note Creativity

01

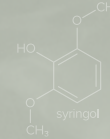
A complex blend of top notes that compliment and impact the characteristics of smoke and grill flavour.



## Natural Flavourings Manipulation

02

Select natural flavour compounds are bio-engineered to create enhanced profiles that boost the flavour of smoke and grill volatiles.



## PureSmoke® & PureGrill® Base Notes

03

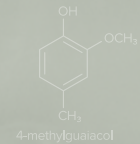
FumoTech® harnesses isolated natural smoke and grill compounds to deliver deep, rich, and complex flavour profiles.



## The FumoTech® Process



04



The final process involves each development being carefully blended to create a unique range of smoke and grill natural flavourings.

# 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 Besmoke brands.

## THE TASTE OF SMOKE...

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



### 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



### 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 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

Wide range of authentic wood smoke flavours

High intensity flavour impact

No primary smoke flavourings

#### Applications:

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

#### Formats Available:

Aqueous, Oil, Powders



### S M O A X® Woodsmoke

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

#### Key Features:

Clean and 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

## 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 Granule



### 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  
grilling 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



### S M O A X® Fire & Flame

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

#### Key Features:

Clean and safe alternative  
to grill flavourings

Intense flavour delivery  
from 0.2%

Wide range of authentic  
grilling flavours

Essential flavours for  
authentic barbecue

#### Applications:

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

#### Formats Available:

Smoked Starch Powders



### BESMOKE®

Our sample service can support  
your product innovation and  
development program helping you  
bring your flavours to life.

Contact us for more information.





## TASTE ENHANCEMENT

Our pioneering collection of flavour enhancers harnesses the synergy between smoke volatiles, glutamate, and ribonucleotides for enhanced taste.



### 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

# The flavour of smoke reclaimed

The extreme temperatures of Industrial methods that furnace wood dust and condense the emissions into liquid, fail to capture the true essence and delicate complexities of natural smoke.

We honour nature — low temperatures, natural airflow, smouldering woodchips, and time.

The result? A deep, satisfying flavour that excites the senses and awakens a primal connection.

For over twenty years, Besmoke has led the way in perfecting the art and science of natural smoke.

Let's reclaim its true flavour together.

**RECLAIM**  
THE FLAVOUR OF  
**SMOKE**





# Smoke solutions



## New Product Development

As flavour leaders, we are driven to innovate, continually striving to improve our products to make them tastier, healthier and give our customers a flavour advantage, pushing the culinary boundaries to meet future trends, new legislation and consumer demands.



## Flavour Collaboration

We collaborate with brands by providing access to our smoke innovation and technical expertise to create, develop and re-invent flavours to improve products for your customers; safely and commercially.



## Compliance

Food legislation is constantly evolving. Our experience and understanding of industry, markets and governance enables us to stay at the forefront of food innovation, EU legislations and FSA guidance, keeping us ahead of future demands and providing customers with a commercially competitive flavour advantage.

# Beyond smoke

## Sustainability

Our thinking and innovation goes beyond smoke. We look for solutions to limit our carbon footprint from sourcing raw materials and re-purposing bi-products and waste to distribution, supply chain and powering our plant and office with renewables and green energy. Our products are created to be healthy, safe and sustainable alternative to other harmful elements; helping reduce the impact on the human environment.



CARBON  
NEUTRAL  
PROCESSING



WE STRIVE FOR  
SUSTAINABILITY  
(ECOVADIS)



ALL TIMBERS  
SOURCED  
SUSTAINABLY

# A world of flavour and smoke innovation

We're bringing smoke innovation to the world through our global network of food ingredients distribution partners.

## Australia & New Zealand

Langdon: +61 3 8360 2600  
hjangdon.com

## Europe

Azelis: +32 3 613 01 20  
azelis.com

## China

QD Taste: +86 13646394718  
qdtaset.com

## Egypt

ACG: +20 100 1460289  
acg-eg.co

## Greece

Pastel Solutions: +30 216 0033033  
en.pastell.gr

## Israel

AFI: +972 04 6571257  
afingredients.com

## Spain

PHH: +34 934 79 58 00  
phh.es/en-gb

## South Africa

Carst & Walker: +27 11 489 3600  
carst.com

## United States of America

WTI: +1 800 827-1727  
wtiinc.com



Wherever you are in the world, people love the taste of food cooked over an open fire. Our products, innovation and technology bring diverse solutions that deliver the true, authentic flavour of smoke and grill to a global audience.

# Besmoke devotion



No matter how big or small your operation we will look after you and the needs of your business. Establishing strong and successful partnership is a value we truly believe in.

Based in Sussex, England, our world-class facilities and dedicated team of flavour and smoke experts ensure you and your specific needs are in safe hands.

With a centrally located operations, customer service and sales team, we provide customers with the highest quality service, commercial efficiency and uncompromising support. Our unwavering commitment to excellence across every aspect of what we do are the cornerstones of Besmoke.

Our production capability and capacity provide our customers with the reassurance of consistency and quality the food industry demands. We can deliver a short lead-time and replenishment service of orders and samples.







Welcome to the Besmoke experience - our purpose built 'Smokeademy' of open fire cooking, flavour development, smoke innovation and fun.

We've created a unique flavour leadership facility where we invite you to join us to learn, collaborate and sample first hand, why smoke is our passion and innovation is our lifeblood.

It's a uniquely personal approach that encapsulate the essence of Besmoke: sharing, laughing and learning with others while celebrating the very best in flavour and fire cooked foods.





BESMOKE®

SMOKE INNOVATORS

## 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](mailto:sales@besmoke.com) to order your samples  
or to arrange a master class for your team.



Besmoke Ltd, B1 Ford Airfield, Arundel, West Sussex BN18 0HY

T: +44 (0)1903 733368 - W: [besmoke.com](http://besmoke.com)

Sales Enquiries: [sales@besmoke.com](mailto:sales@besmoke.com)

Technical Enquiries: [technical@besmoke.com](mailto:technical@besmoke.com)