

DRY SMOKES

PRODUCT	DESCRIPTION	USAGE	MOQ
TRU SMOKE DRY	Spray dried version of our natural hardwood smoke with a traditional smoke flavor perfect for seasoning blends, rubs, and direct addition applications. (NON-GMO maltodextrin carrier)	0.10%	20 kg
TRU SMOKE DRY 50	Lighter version of our regular TRU SMOKE DRY for applications that require a milder smoke flavor. Can also be used as a direct replacement for other products on the market if formulation changes are not an option.	0.10%	20 kg
TRU SMOKE OSN-7 DRY	A natural hardwood smoke with less acid that results in a smoother, more subtle smoke flavor, spray dried on a NON-GMO maltodextrin carrier.	0.10 %	20 kg
TRU SMOKE MESQUITE DRY	Our 100% Mesquite wood smoke spray dried on NON-GMO maltodextrin. Unique, earthy Mesquite wood flavor Ideal for BBQ seasonings for snacks or chips.	0.10%	20 kg
TRU SMOKE EUROPEAN BEECH DRY	European Beech wood smoke spray dried on NON-GMO maltodextrin. Provides a robust traditional flavor complementary to a variety of applications. Made from 100% European Beech wood.	0.10%	20 kg
TRU SMOKE APPLEWOOD DRY	Traditional Applewood smoke flavor spray dried on NON-GMO maltodextrin.	0.10%	20 kg
TRU SMOKE PYA DRY	A light, delicate smoke flavor spray dried on NON-GMO maltodextrin carrier. This flavor is ideal for cheese powders and other seasoning blends where a slight smoky or acidic profile provides some differentiation. Also works well as a flavor enhancer in certain applications.	0.10%	20 kg
TRU SMOKE MAPLE SUGAR DRY	Spray dried version of our liquid smoked maple sugar, made with 100% maple wood sawdust and pure cane sugar. Softer, sweeter flavor profile for applications that require a more delicate blend of sweetness & smokiness, ideal for clean label applications.	0.15%	20 kg