



Kerry Red Arrow Liquid smokes and smoke flavors

Smoke safely and in an eco-friendly way using Kerry Red Arrow™ liquid and purified CleanSmoke smoke condensates.

Barentz Finland Oy offers smoke condensates for surface smoking using the spraying or dipping method, smoke flavors for direct addition, and naturally smoked ingredients.

Kerry Red Arrow™ smoke flavors for direct addition and smoked raw ingredients

Red Arrow smoke flavors can be used to add the flavor, and in some cases also color, of smoke to food without the time-consuming smoking process. Smoke flavors are available in liquid and powder form. Liquid smoke flavors are either plant oil-based or water-soluble. Corresponding powder smoke flavors are available with a range of carriers, such as e.g., dextrose, maltodextrin, barley malt, or Torula yeast.

Red Arrow also manufactures naturally smoked food ingredients. These include sugar, onion, garlic, and maltodextrin. These ingredients are smoked using traditional methods, using American hardwoods, mesquite, or applewood. As the method used is traditional, these are not classed as smoke flavors and are marked as “naturally smoked [ingredient]” on foodstuff ingredients lists.

Key Red Arrow™ purified smoke condensates for industrial smoking

Red Arrow is a pioneer in liquid smoke technology. Liquid smokes, known as smoke condensates, are manufactured by burning sawdust. The smoke generated from the burning is cooled using clean drinking water. All of the

important components for smoking are bound to the water, and harmful compounds such as tar and ash are removed. The result is a purified and environmentally friendly smoke condensate. Liquid smoke condensates can be returned to their smokey form in smoking cabinets with special pressurized spraying devices. Another option is to wet the surface of the food with diluted smoke condensate.

For more information:

Mauri Saarenketo
+358-40-589 0230
mauri.saarenketo@barentz.fi
www.barentz.com/finland