

LIQUID SMOKE PLANTS



Liquid smoke plants are industrial facilities that produce liquid smoke, a flavoring agent commonly used in the food industry to add a smoky taste to various food products. Liquid smoke is typically made from wood chips or sawdust that is burned in a closed chamber, where the smoke is captured and condensed into a liquid form.

Uses

1. Processed meats

Used in processed meats such as bacon, ham, sausages, and hot dogs.

2. Barbecue sauces

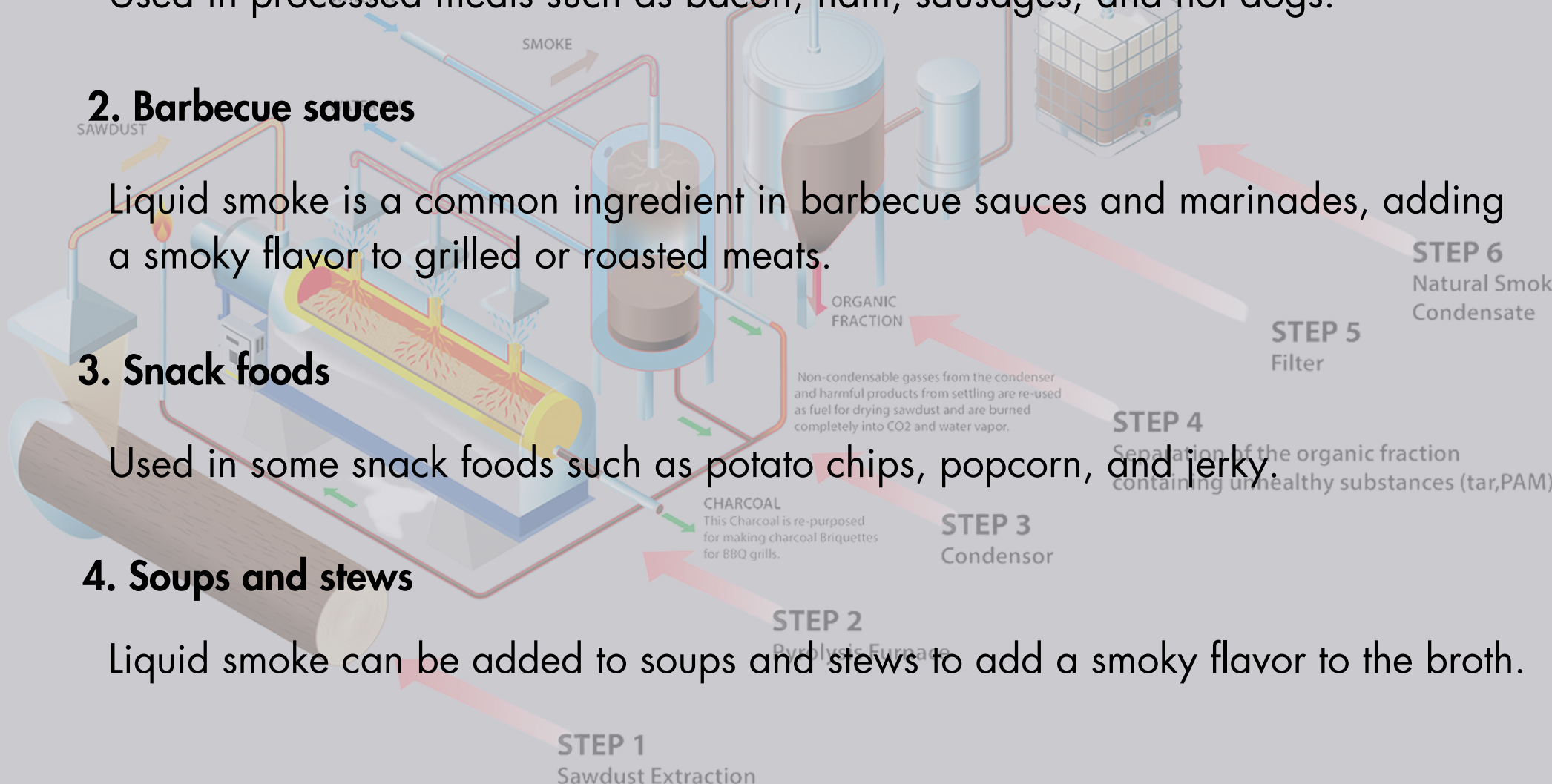
Liquid smoke is a common ingredient in barbecue sauces and marinades, adding a smoky flavor to grilled or roasted meats.

3. Snack foods

Used in some snack foods such as potato chips, popcorn, and jerky.

4. Soups and stews

Liquid smoke can be added to soups and stews to add a smoky flavor to the broth.



5. Vegan and vegetarian foods

Used in some vegan and vegetarian foods, such as veggie burgers and tofu, to provide a smoky flavor reminiscent of meat.

Steps

1. Wood preparation

The wood is first dried to a specific moisture level, which is important for consistent smoke production.

2. Smoke generation

The dried wood is burned in a combustion chamber, where it is heated to a high temperature to produce smoke.

3. Smoke cooling and filtering

The smoke is then cooled and passed through a series of filters to remove unwanted impurities and particulates.

4. Condensation

The filtered smoke is then passed through a condenser, where it is cooled and condensed into a liquid form.

5. Collection and storage

The liquid smoke is then collected and stored in containers, such as barrels or bottles, for shipment to food manufacturers.