

FLAVOUR, COOK & PRESERVE

SMOKED PRODUCTS





"Smoked products" typically refer to items that have been exposed to smoke, often for the purpose of flavoring or preserving them.

Smoking: It is a traditional culinary technique used to flavor, cook, or preserve food products by exposing them to smoke derived from burning or smoldering wood or other combustible materials. It imparts distinct flavors, aromas, and colors to the food, enhancing its sensory characteristics.



Smoked Meats

Various types of meats can be smoked, including beef, pork, chicken, turkey, and fish. Some popular smoked meats include smoked bacon, smoked sausages, smoked ham, and smoked salmon.

Smoked Cheese

Certain types of cheeses, like cheddar, gouda, or mozzarella, can be smoked to add a distinct smoky flavor.

Smoked Seafood

Apart from smoked salmon, other seafood like trout, mackerel, and eel can also be smoked.



Smoked Vegetables

While less common, some vegetables can be smoked to create unique flavors. Examples include smoked eggplant, tomatoes, and bell peppers.

Smoked Nuts

Nuts like almonds, cashews, and peanuts can be smoked to infuse them with smoky notes.

Smoked Spices

Occasionally, spices such as paprika, salt, and pepper are smoked to impart smokiness to various dishes.

Smoked beverages

Smoked beverages include cocktails with smoky glass, ingredients and beers with smoky malt, buttermilk, Chinese plum tea etc.

