

A close-up photograph of meat being smoked. The meat is covered in a dark, glossy sauce and is garnished with fresh green rosemary sprigs. Wisps of white smoke are rising from the meat, creating a sense of heat and flavor. The background is dark and out of focus.

SMOKING

IN MEAT PRODUCTION

Smoking is a common method used in meat production to add flavor and preserve meat. It involves exposing meat to smoke from burning wood or other materials, which gives the meat a distinct smoky flavor and helps to prevent spoilage.

- **Formaldehyde and acetic acid**, among other chemicals, are found in wood smoke that slow the growth of microbes.
- In an enclosed space, the meats are hung or arranged on racks to prevent smoke from escaping and allow it to permeate the food instead.
- Steam pipes or convection ovens are occasionally used in commercial smoking as an addition to wood fires.

SMOKE ROOMS



- **Smoke rooms are typically enclosed spaces that are well-ventilated to allow for the proper circulation of smoke and heat.**
- **They may be constructed using materials such as brick or concrete to help retain heat and smoke and may be outfitted with special equipment such as smokers or smoke generators.**

A close-up photograph of several pieces of meat, likely ribs, hanging from a rack and smoking over a bed of glowing blue and orange charcoal briquettes. The meat is glistening with smoke and fat. The background is dark and out of focus.

In commercial settings, smoke rooms are often used for smoking large quantities of meat or other foods for sale to consumers. They may be required to comply with health and safety regulations, including guidelines for ventilation, temperature control, and sanitation.

Types of smoking



Wood Smoking

This is the traditional method of smoking in which meat is exposed to smoke generated by burning wood. Different types of wood, such as hickory, oak, and mesquite, are used to create different flavors.

Cold Smoking

Cold smoking is used primarily to add flavor to meats rather than to cook or preserve them. This involves smoking meat at temperatures below 100°F (38°C) for an extended period, often several days.

Hot Smoking

In this method, meat is smoked at temperatures of 165°F (74°C) or higher. This temperature is sufficient to both cook the meat and add flavor.

Liquid Smoking

This is a process in which liquid smoke is added to the meat during the cooking process. Liquid smoke is made by burning hardwood sawdust or chips and capturing the smoke in water, which is then condensed and bottled.



COMMON SMOKED PRODUCTS



Pork and beef hams



Sausages



Bacon bellies



Smoked beef



Smoked Pork



Smoked Jerky



**Smoked Pulled
pork**



Smoked lamb

HEALTH RISKS ASSOCIATED WITH MEAT SMOKING

SMOKING CAN POSE HEALTH RISKS IF NOT DONE PROPERLY.

The smoke generated during the smoking process can contain harmful chemicals such as polycyclic aromatic hydrocarbons (PAHs) and benzopyrene, which are known carcinogens. Overconsumption of smoked meats may also lead to an increased risk of certain types of cancers, heart disease, and other health problems.

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