

NATURAL
ADDITIVES

Pure Smoke Flavourings

Pure Smoke for Fine Food

pro Qualität · pro Natur

proFagus®

Portfolio Highlights

Our wide range of smoke flavouring products offer a variety of flavour profiles as well as different colour intensities. On this page we have created a selection of some of our favourite flavours.

"DARK SAVOURY" (R725)

- Subtle **smoke flavour**, dominated by scents of charcoal
- Intensive, **sooty, slightly burnt scent**



"OL'TIMES BARBECUE" (R712)

- Distinct **hickory smoke flavour**, best known from traditional BBQ sauces
- **Strong savoury flavour** with a dominant umami taste



"LIGHT BEECHWOOD" (R760)

- **Distinct umami flavour**, bringing out the intense savoury touches
- **Pleasant wood taste perception** with a hint of beechwood



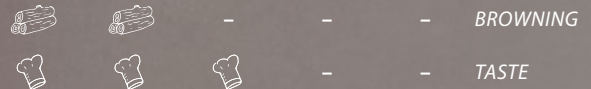
"SMOKY WOOD" (R718)

- **Very intensive smoke flavour** with distinct wood taste and **strong savoury touches**
- Distinct dark, **slightly burnt charcoal** flavours



"TASTY UMAMI" (R715)

- Well-rounded, **subtle smoke flavour**
- Intensifies savoury touches with **distinct umami flavour**





Where we come from

WHO WE ARE & WHAT WE DO

Since 1896, proFagus produces high-quality charcoal products „made in Germany“. Two decades ago we added a range of Pure Smoke Flavourings to our portfolio. Being the only manufacturer specialized in beech wood worldwide and also using a unique retort carbonization process, proFagus stands for sustainably manufactured products with a low ecological footprint.

Why we are different

Our production site based in Germany exclusively uses regional beech wood. This way we ensure the unique quality of our products – and we also guarantee that our pure smoke flavourings „made in Germany“ are perfectly suited to the tastes of european customers.

Our unique retort process allows optimal use of all material flows. We directly extract our flavour basics from the carbonization process, while saving energy, reducing waste to a minimum and protecting our environment – no additional emissions occur.

Quick facts

- *unique beech wood flavours*
- *german in-house production*
- *regionally harvested beech wood*
- *environmentally friendly production and hence low CO₂ footprint*

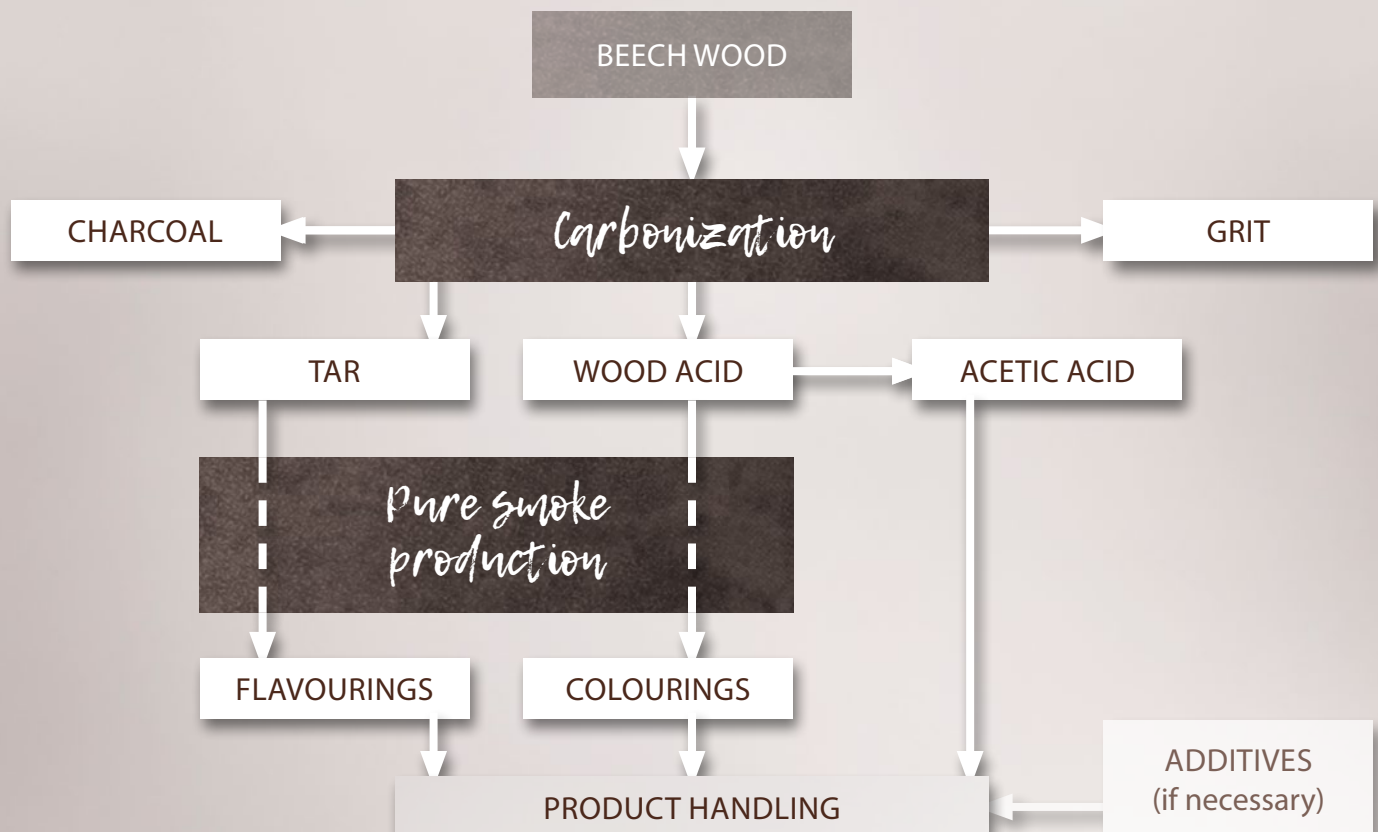


What you gain

YOUR ADVANTAGES WITH PROFAGUS PURE SMOKE FLAVOURINGS

- **beechwood aromas** – customers' favourite flavour in Europe
- **consistent smoke levels**
- **economical in use** through concentrated products
- **low tar** – prevents clogging of nozzles and hence less cleaning required
- **low formaldehyde** with subsequent advantages for health and safety
- **suitable for various applications**, such as atomization, drenching and direct admixture
- **dedicated blends** available on request (depending on volume)

HOW IT WORKS – THE PRODUCTION OF NATURAL ADDITIVES



How to use them



WHAT OUR PURE SMOKE & NATURAL ADDITIVES ARE

It's our goal to create the best and purest products. That's why we use the environmentally friendly retort process. By extracting gas, acids and tar during carbonization, only charcoal with a very high carbon level remains in the retorts. The separated extracts are purified and processed elaborately into high-quality products like Acetic Acids, Taroil, Grit, and Pure Smoke Flavourings.

We call these products our Natural Additives – the best natural substances from beech wood, ready-made for your immediate application!

WHICH APPLICATION METHODS & PRODUCTS ARE MOST SUITABLE

The main application methods for our pure smoke flavourings are **Atomization** (vaporizing and applying liquids with pressured air in smoking chambers), **Drenching** (coating products with liquid solutions for consistent flavour and colouring) and **Direct Admixture** (adding flavourings directly into products like meat emulsions, cheese, or snacks). Our Pure Smoke Flavourings are already suitable for a wide range of products, but we would love to help you create new tastes and experiences!





pro Qualität • pro Natur

proFagus®

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