

## ALL NATURAL FLAVOR

Danwood Liquid Smoke® is a full flavored natural concentrated wood smoke.

It is used to replicate the flavor produced by smoke-curing without the need to use a BBQ, a smoker or smoke house.



SCAN FOR LOCATION



#### COMPANY

PT TOLERO RENEWABLES INDONESIA

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TOP IN THE WORLD  
**PREMIUM**  
TRY NOW

# DANWOOD LIQUID SMOKE

100% ALL NATURAL  
PREMIUM FOOD FLAVORING





## A BETTER & SAFER LIQUID SMOKE

Tolero Renewables Indonesia is producing a high quality liquid smoke using a new and patented process technology with a breakthrough in the pyrolysis of wood for food industries.

Liquid smoke is a water soluble liquid with clear brown color, used for food flavoring and coloring.

It is used as a substitute for smoking with wood smoke while retaining a similar flavor. It can be used to flavor any meat, vegetable, soup, stew, etc.

**Danwood Liquid Smoke®** by Tolero Renewables is certified HALAL and follows strict GHP, GMP and HACCP protocols for the food industry.

## PRODUCTION

Tolero Renewables has developed new technologies for fast pyrolysis of wood so it is clean and energy efficient, while providing a wide range of chemicals available for extraction.

In order to produce a superior quality liquid smoke for food flavoring, only selected hardwood timber species are used as feedstock in the process.

## USE

Applications for liquid smoke as food flavoring are many. Liquid smoke can be added to brines, liquids, brushed, dipped, injected and even atomized in a spray chamber.

In addition to flavoring, liquid smoke is also used for coloring, anti-microbial, and texture effects that are obtained by topical application followed by thermal processing.

**Danwood Liquid Smoke®** flavorings are available in a water based solution, an edible oil and in solid powder form.

Use **Danwood Liquid Smoke®** with:

- ~ Meat
- ~ Fish
- ~ Cheese & dairies
- ~ Meat casings
- ~ Sauces
- ~ Dry seasoning
- ~ Vegetables
- ~ Fruits
- ~ Traditional food
- ~ Other dishes

## HEALTH BENEFITTS

Using a new developed technology for production of liquid smoke, the Tolero process now eliminates *Poly Aromatic Hydrocarbons (PAH)*.

**Danwood Liquid Smoke®** flavor is free from PAH, MSG, or Gluten and can be used in a vegetarian menu.

## FORMAT

**Danwood Liquid Smoke®** flavor is available in a wide selection of packages for both retail, restaurants and industry.

- ~ 100 mL PET plastic bottle with snap cover
- ~ 150 mL Glass bottle with screw cap
- ~ 100 mL Spray bottle for easy application
- ~ 250 mL Spray bottle for easy application
- ~ 1 L PET plastic bottle
- ~ 5 L Jerry can
- ~ 20 L Jerry can
- ~ 1000 L Tanks on pallets

ALL THE TASTE AND AROMA OF REAL BBQ SMOKE WITHOUT ANY HARM TO YOUR HEALTH & THE ENVIRONMENT.

