



Smoky Frankfurters

Regulatory compliant smoke-flavored sausages

Sausages can shine beyond the bun, becoming dinner-at-home staples. Whether slathered with gravy, incorporated into pasta sauce, or sautéed with vegetables, sausages offer versatile culinary options. Recently, the European Union banned several primary smoke extracts used in popular foods such as sausages, cheese, barbecue sauce, and ham due to potential health concerns raised by the European Food Safety Authority. In response, dsm-firmenich has developed new smoke flavor solutions that comply with the latest EU regulations while maintaining the same great taste.



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Enhance sausages with the irresistible appeal of smoky notes that consumers love. The recent regulation on smoke extracts has a significant and immediate impact on final products and consumer satisfaction. A versatile range of smoky flavors was developed that comply with the new regulations. We've tested three types of smoke profiles in sausages, and the results are truly impressive.



Flavor profile

Smoky: oak, hickory, mesquite

Benefits

Taste

Our smoky flavor solutions deliver the deep, authentic taste that consumers crave, without any regulatory concerns.

Texture

Our solutions enhance the bite and chew of frankfurters, providing a satisfying eating experience.

Sustainability

Preserving Food, Protecting the Planet: by preventing food waste, we contribute to a more sustainable future.

Front of pack claims

- Source of fibers
- 30% less salt content
- GMO free
- No artificial colorings
- Contains natural flavor



Manufactured in a facility that also processes milk, eggs, peanuts, nuts, sesame, mustard, soy and wheat and therefore may contain traces of all the above.

dsm-firmenich solutions

- ✓ **Smoky flavors** bring smoky, ashy & woody notes to the sausages, reminiscent of cooking on fire and complementary to consumers' interest in ancient and traditional foods.
- ✓ **Novameat 90 FG**, derived from low-collagen proteins of European pigs, improves texture while ensuring complete traceability of raw materials.
- ✓ **Reactyn M-1** is a TG, functional enzyme which improves physical properties of frankfurters by binding proteins together.
- ✓ **Shield 600 NS** improves food properties during the shelf-life by controlling the bacterial growth, without affecting smell and taste of the finished product.
- ✓ **Oxyplus 301** is a synergic and antioxidant composition based on sodium ascorbate and vegetable extracts.
- ✓ **Replisalt K Plus** is a salt replacer based on a new technology that improve masking capacity allowing to obtain higher salt reduction.
- ✓ **Fibra B** is an innovative vegetable fibres blend to increase the dietary fiber content in processed meat products.

Nutrition facts per 100 g

Energy	176 kcal
Proteins	13.90
Fat	11.60
of which saturated fatty acids	4.80
Carbohydrates	3.00
of which sugars	1.00
Dietary Fibers	3.00
Salt	1.15

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