

Smoke flavors and alternatives



NovaTaste - IFFA 2025



What are Smoke Flavoring Primary Products (SFPPs)

Definition

Purified, aqueous fractions of condensed smoke, obtained by pyrolysis of wood and subsequent condensation.

Production:

- controlled thermal decomposition (pyrolysis) of wood under low-oxygen conditions
- smoke gases are cooled and dissolved in water
- undesirable substances (e.g. polycyclic aromatic hydrocarbons, PAHs) are removed

Application:

- serve as the primary product for the manufacture of smoke flavorings in food
- impart smoke flavor without direct smoking

The use and approval of Smoke Flavoring Primary Products in food is strictly regulated in the EU and is subject to a safety assessment by the European Food Safety Authority (EFSA).



Overview - New EU regulation

Smoke Flavoring Primary Products (SFPPs)

Background:

- The EU has not renewed the authorization for ten primary smoke condensates (SF-001 to SF-010) with Regulation (EU) 2024/2067.
- Reason: The European Food Safety Authority (EFSA) could not rule out genotoxic risks for eight products.
- Two products (SF-007, SF-010) were already removed from the list at the beginning of 2024, as no renewal applications were submitted.

Impacts:

- Affected products may no longer be used after the transition periods expire.
- Manufacturers must adapt recipes and develop alternatives.



Overview - New EU regulation

Affected products

The approval of these eight smoke flavors will not be extended:

- SF-001
- SF-002
- SF-003
- SF-004
- SF-005
- SF-006
- SF-008
- SF-009

The approval for these eight smoke flavors will not be extended:

- SF-007
- SF-010



Transition periods

Smoke Flavoring Primary Products (SFPPs)

In order to give producers time to adjust to the new requirements, transitional periods have been set

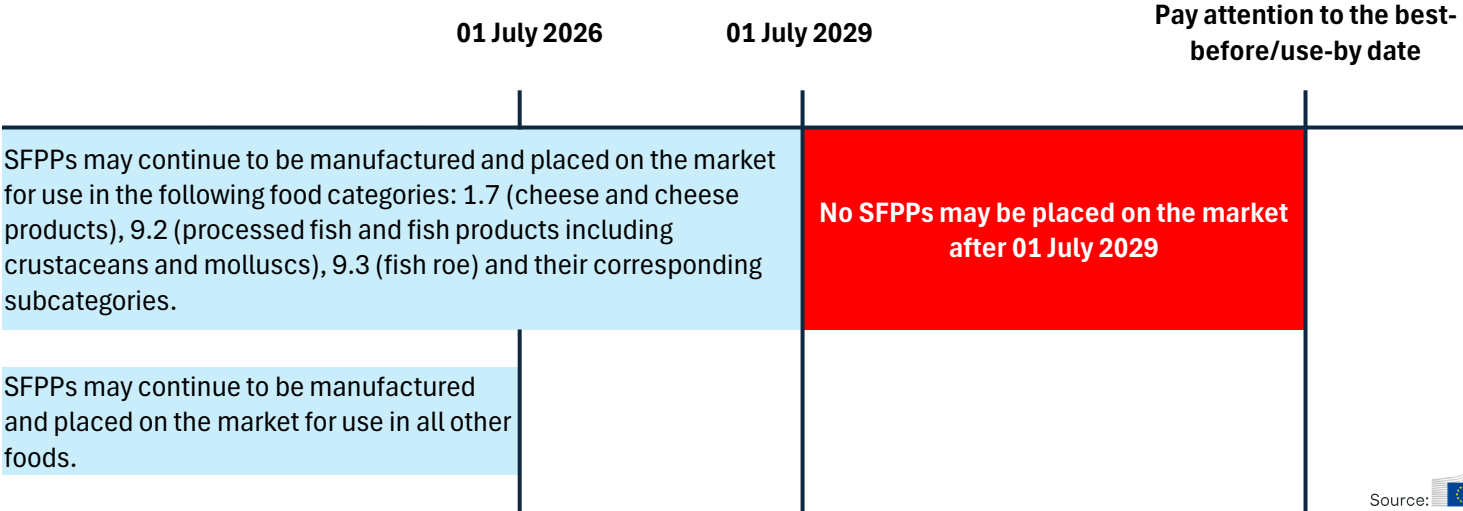
- **Deadline July 1st, 2029** for products in which traditional smoking is replaced
Food categories: 1.7 (Cheese and cheese products), 8 (Meat), 9.2 (Fish and fishery products), 9.3 (Fish roe)
- **Deadline July 1st, 2026** when used for additional flavor:
all other food categories



Transition periods

Smoke Flavoring Primary Products (SFPPs)

Timeline for SF-001, SF-002, SF-003, SF-004, SF-005, SF-006, SF-008 and SF-009 (SFPPs - Smoke flavoring primary products)



Source:  European Commission



Product solutions from our core assortment



Fumy Rauchwürze II

Product details:

Product description: Smoke salt

Product benefits:

- smoky
- to be added directly into the sausage mass
- without allergens (according to EU regulations)
- without added taste enhancing additives

Labelling recommendation: salt, spices, smoke

Dosage: 1-2 g/kg mass

Item no.: 227713, 1 kg



Fumy 2000 Rauchsalz

Product details:

Product description: Smoke salt

Product benefits:

- smoky
- for scalded sausages and cooked ham brines
- without allergens (according to EU regulations)
- without added taste enhancing additives

Labelling recommendation: salt, smoke

Dosage: 1-2 g

Item no.: 227166, 1 kg



Caramel sugar syrup

Product details:

Product description: Caramel sugar syrup

Product benefits:

- characteristic
- water dispersible
- available in canisters
- without allergens (according to EU regulations)
- without added taste enhancing additives

Labelling recommendation: caramel sugar syrup

Dosage: according to application

Item no.: 241351, 25 kg



Solario

Product details:

Product description: Preparation for brown surfaces for foodstuffs or flavoring

Product benefits:

- smoky, mild
- to intensify the surface color
- spray, brush or dip Solario directly onto food
- available in canisters
- without allergens (according to EU regulations)
- without added taste enhancing additives

Labelling recommendation: flavoring

Dosage: according to application

Item no.: 135017, 6 kg



Individual solutions

Smoke

- We offer a wide variety of smoked raw materials:
 - salt
 - sugar
 - paprika
 - etc.
- Furthermore: (natural) flavors
- Contact us and together we will find the ideal solution for your product.



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NovaTaste