

RANGE 3



MISSING THE SMOKE?

**Smoke Flavours are currently dealing with some legal issues...
(EU Reg. 2065/2003)**



**Discover our flavours with a smoky profile
(EU Reg. 1334/2008 – Bell's smoke replacers)**



**Free from real smoke or SFPP's (smoke
flavour primary products)**

Bell Flavors & Fragrances – 2025

Get in touch with taste.

What do you need to know about smoke?

If you want to give your product a smoky taste, there are generally 3 paths you can take:

1

The traditional way: Smoking

Smoking is a traditional method used to help preserve certain foods as fish, meat and dairy products by exposing it to smoke from burning or smoldering material, most often wood. The process also changes the flavour and colour of the foods. (EFSA)

Declaration: Smoke

2

By adding smoke flavours based on primary products (EU Regulation 2065/2003)

As an alternative to traditional smoking, smoke flavours may be added to foods to give them a smoky flavour. (Source: EFSA) They are based on so-called primary products (SFPP), which are obtained by fractionation and purification of condensed smoke. (Source: DVAI). Smoke flavourings are produced by a wood-burning process called pyrolysis (Source: EFSA).

Declaration: Smoke Flavour

3

By adding flavours with a smoky taste – that don't require real smoke or primary products (EU Regulation 1334/2008)

Another alternative to smoking your product or adding smoke flavours based on SFPP's is to add **flavours** as per (EU Regulation 1334/2008) that contain ingredients and raw materials that ultimately also create a smoky taste sensation, but are completely free of smoke or smoke flavour primary products.

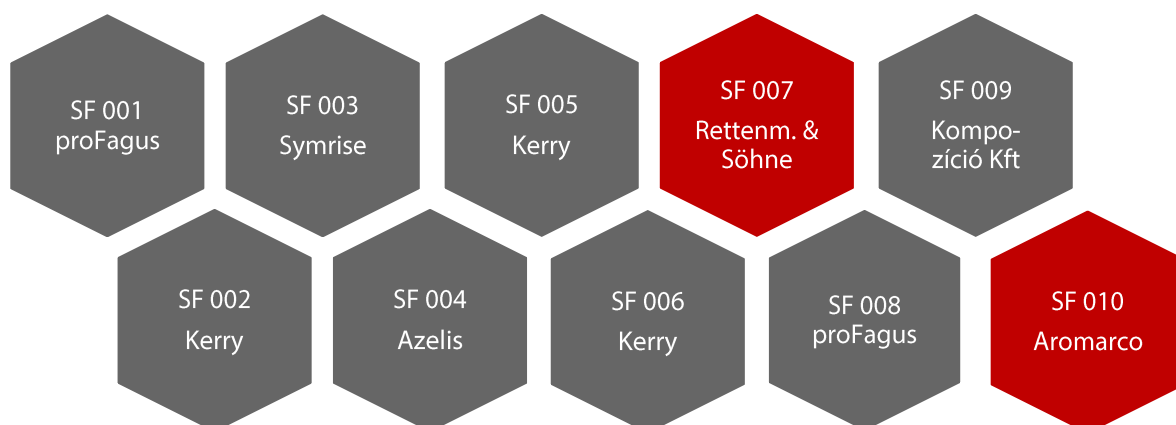
Declaration: e.g. Flavour, Natural Flavour

Intensity of smoky taste

Why is smoke currently such a hot topic?

Regarding **2** “Adding smoke flavours based on primary products (EU Regulation 2065/2003)” there is a subordinate regulation in place: 1321/2013 which says that SFPPs must undergo a **safety assessment** before they can be placed on the market. As these approvals needed to be renewed until 2024 certain **toxicological data** (according to EFSA Guidance Document, 2021) like the **genotoxicity** of the substances had to be collected. As the first toxicological studies now showed, all the primary products seem to have genotoxic effects which led to the necessary decision whether these products should further be placed on the market.

On 24 April 2024, the EU Commission published a draft of the new regulation, which states that the use of smoke flavourings, including primary products, will be banned, although transitional periods will be put in place depending on the application.



*in **red**: renewals of the existing approvals have **not** been requested

When will the ban become effective according to the draft regulation?

Given the widespread use of primary smoke products in a variety of foods and the necessary adjustments in production and recipes, the transitional periods could be as follows:

Foods of **all categories except for cheese, fish and meat products** that contain smoke flavourings (including primary products) may be placed on the market until **1 July 2026** and may remain on the market until their best-before or use-by date.

2026

Smoke flavourings (including primary products) in the categories **cheese** (1.7), **meat** (8.), **fish products** (9.2 and 9.3) may be placed on the market until **1 July 2029** and may remain on the market until their best-before or use-by date.



2029

Bell's offering – **Smoke Range 3**



Route 3 – Bell's SF-Replacers for the use of flavours with a smoky taste – that don't require real smoke or primary products

Declaration:	Flavouring
Flavour format:	Liquid
Standard smoke profiles:	Replacement of primary products type 1, 2, 5, 6 and 8
Dosage:	0.1% - 0.25%

Discover our brand-new flavour creations in-line with legal requirements and exceptional, authentic taste attributes nearly identical to classic smoke flavours (primary products).

Are you ready to start the next chapter for smoky product developments? **Get in Touch with Taste and get to know our new creations!**



Smoke Range 3 – Newly developed smoke flavour profiles

Specific smoke profiles – declaration: flavouring, application: **BBQ sauce**

1. Replacement of SF-001 4500833 Smoke Flavour Type 1 Declaration: flavouring Dosage (BBQ Sauce): 0.25 : 100 Taste profile: caramel, fatty, honey-like, waxy ☒ Halal ☒ Palm oil free ☒ Kosher ☒ Allergen-free ☒ Vegan	Notes:
2. Replacement of SF-008 4500830 Smoke Flavour Type 8 Declaration: flavouring Dosage (BBQ Sauce): 0.25 : 100 Taste profile: sweet, fruity, slightly acidic, woody ☒ Halal ☒ Kosher ☒ Allergen-free ☒ Vegan	Notes:
3. Replacement of SF-005 4500774 Smoke Flavour, Type 5 Declaration: flavouring Dosage (BBQ Sauce): 0.10 : 100 Taste profile: brown, smoky, slightly woody ☒ Halal ☒ Palm oil free ☒ Kosher ☒ Allergen-free ☒ Vegan	Notes:

Smoke Range 3 – Newly developed smoke flavour profiles

Specific smoke profiles – declaration: flavouring, application: **BBQ sauce**

4. Replacement of SF-002

4500831 Smoke Flavour Type 2

Declaration: flavouring

Dosage (BBQ Sauce): 0.20 : 100

Taste profile: smoky, spicy, meaty, tarry, woody

- ☒ Halal
- ☒ Palm oil free
- ☒ Kosher
- ☒ Allergen-free
- ☒ Vegan

Notes:

5. Replacement of SF-006

4500817 Type 6 Smoke Flavour

Declaration: flavouring

Dosage (BBQ Sauce): 0.20 : 100

Taste profile: tarry, ashy, smoky

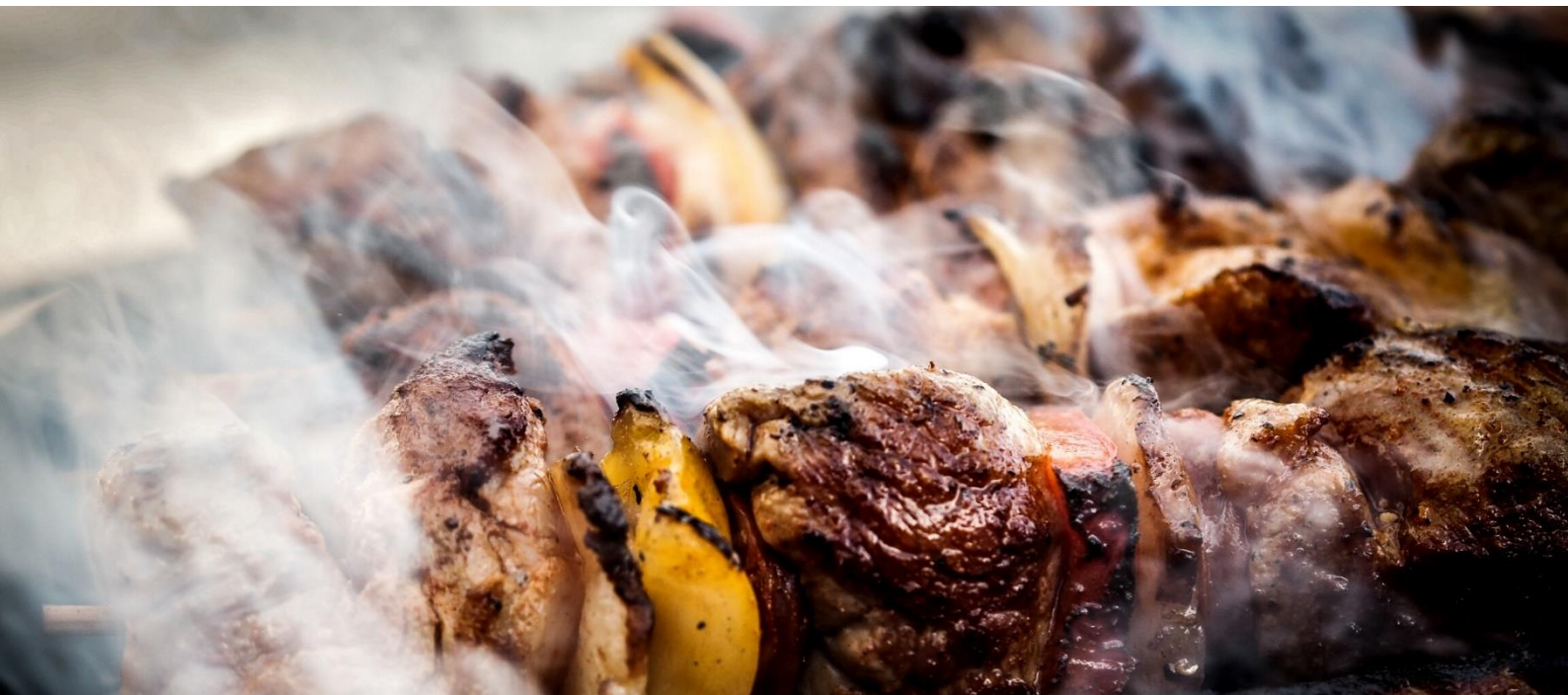
- ☒ Halal
- ☒ Palm oil free
- ☒ Kosher
- ☒ Allergen-free
- ☒ Vegan

Notes:

YOUR PARTNER IN FLAVOUR EXCELLENCE

Bell's tailor-made flavours and extracts are created by combining the most diverse of components: the creativity and technological expertise of our flavourists, the development of market-relevant applications and focus on lifestyle-driven consumer demands.

Delivering solutions based on authenticity, naturalness (clean labelling) and palatability, Bell's portfolio of flavour profiles for provides both excellent taste attributes and functionality.



Get in touch with taste.

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