



E T I A



*PYRO***SMOKE**

Pyrolysis process for **food grade liquid smoke** production

Patented technologies

www.pyrosmoke.com

PYROSMOKE

Equipment for food grade premium liquid smoke production



What is liquid smoke?

Liquid smoke is a purified concentrate of wood oils extracted in the pyrolysis process. Due to absence of pollutants and carcinogenic substances, it can successfully replace the traditional smoking methods that are currently restricted due to environmental and health concerns.

Smoking is one of the oldest and most traditional methods of food preparation. A variety of recipes and ingredients derived from nature has been fascinating people through the centuries, making food smoking an art involving skills, experience and aspiration for highest quality products.

Sustainable. Natural. Quality focused.

Biogreen© pyrolysis technology is easy to operate and highly efficient solution for producing the high quality liquid smoke.

Advantages of our solution:

- fully repeatable process for liquid smoke production
- compact and easy to build technology
- advanced process control
- high efficiency of pyrolysis conversion
- proven technology with long track record
- various capacities and treatment parameters

Reliable technology proven for over a decade of operation.

Biogreen© is a technology with proven experience in working with biomass. First unit was built in 2003 and operates efficiently till today. This experience positions Biogreen© as most reliable technology for producing the best concentrates for rich, natural and tasty smoke flavours.

Highest quality meeting the food industry standards

Increasing food safety requirements and search for natural and healthy alternatives for traditional smoking has led to developing of liquid smoke, which is a product that brings together the traditional taste of smoke and health security for the consumers.

Unique construction of pyrolyser guarantees controllable and repeatable parameters of process which results in homogenous, standardised product that can be certified by local food safety authorities.

In particular, the Pyrosmoke process fulfills the requirements set in the Guidance on submission of a dossier on a Smoke Flavouring Primary Product for evaluation by EFSA (European regulation 2065/2003/EC).

Safe alternative to traditional smoking

Food markets are facing a new challenges providing the maximum health security and high standardisation of products. Traditional smoking methods are often demonstrated as posing risk to human health due to high amount of pollutants, tars and polycyclic aromatic hydrocarbons (PAHs).

Pyrosmoke provides precise control of the operating conditions. This control allows reduction of pollutants while optimising the food flavour profile.



Think sustainable.

PYROSMOKE

Range of products

Model	PYROSMOKE 300	PYROSMOKE 450
Processing capacity (<10% moisture)	280 kg/hr	500 kg/hr
Processed wood particle size	< 10 mm	< 10 mm
Apparent density of processed product	> 300 kg/m ³	> 300 kg/m ³
Plant size (L x W x H in meters)	14.5 x 4.5 x 7.5	18 x 6 x 8
Primary smoke production*	98 kg/hr	175 kg/hr
Charcoal production	84 kg/hr	150 kg/hr
Heat production	275 kWh	490 kWh

* Yield after filtration and decantation

Process includes: hopper and dosing system, pyrolysis unit, char cooler, oil condenser, primary smoke filtration, primary smoke decantation, transformer and control cabinet, chiller, syngas combustion chamber, support and frame.



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