



Naturally Smoked

Naturally smoked over a proprietary blend of woods, Sensient Natural Ingredients' smoked vegetables and chili peppers offer subtle smoke aroma with lingering smoky notes, adding a gentle, smooth and savory element without any added chemical.

Available in powder, granulated, and diced forms.



Smoked Green Bell Pepper

The smoked green bell pepper has the classic camp-fire aroma, with green, piney notes.



Smoked Red Bell Pepper

The smoked red bell pepper has mellow smoked sweet aroma with a hint of tannin.



Smoked Onion

The mellow smokiness softens the sharp fresh onion notes, giving the smoked onion a rich, earthy tone.

Also available: Smoked Paprika and Smoked Jalapeño (Chipotle).

Tomato Pie with Smoked Marinara

Real
Produce
Naturally
Smoked

Smoked Marinara Sauce

Crushed Tomatoes	58.48%
Water	35.09%
Sugar	1.75%
SNI Smoked Red Bell Pepper, Powder	1.32%
SNI Smoked Red Bell Pepper, Diced	0.88%
SNI Smoked Onion, Powder	0.88%
Salt	0.88%
SNI Smoked Green Bell Pepper, Diced	0.58%
SNI Roasted Garlic, Powder	0.15%

Hydrate diced SNI Smoked Red Bell Pepper and Smoked Green Bell Pepper in warm water for 5 minutes, drain and set aside. Combine all other ingredients, add the diced bell peppers, mix and then simmer for 15 minutes.


SENSIENT
NATURAL INGREDIENTS
Understand. Innovate. Deliver.

For sample request, recipes, and additional product information, contact your local Sensient representatives, or email sni.sales@sensient.com.