

# Naturally Smoked



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NATURAL INGREDIENTS

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## Smoky Trends

From sauces to coffee drinks, smoke flavor is in almost every food and beverage category. Mintel placed “smoked” at the top of the flavor trends two years in a row, and now consumers want clean label smoke. Like how chefs char foods in wood-burning ovens, our vegetables are cold-smoked naturally for the authentic smokiness with no chemical added.

Product Line	Available Format	Certifications
Smoked Tomato	Flakes, Granulated	Gluten-free, Kosher, Halal
Smoked Onion	Powder, Granulated, Diced	Gluten-free, Kosher, Halal Non-GMO Project Verified Organic available
Smoked Green Bell Pepper	Granulated, Diced	Gluten-free, Kosher, Halal
Smoked Red Bell Pepper	Granulated, Diced	Gluten-free, Kosher, Halal
Smoked Paprika	Powder	Gluten-free, Kosher, Halal
Smoked Jalapeño (Chipotle)	Ground, Granulated, Diced	Gluten-free, Kosher, Halal

# Smoked Tomato Tapenade

- Rehydrate the smoked tomato flakes and smoked tomato granules in warm water (1 tomato: 2 water) for about 10 minutes, or until softened
- Add the rehydrated tomatoes and the remaining ingredients to a food processor; pulse for about a minute until coarsely chopped

Ingredients as Prepared	Usage Level
Kalamata Olives (Pitted)	58.03%
Water	23.35%
SNI Smoked Tomato Granules	6.67%
Olive Oil	6.30%
SNI Smoked Tomato Flakes	5.00%
SNI Ground Garlic	0.33%
Salt	0.20%
Oregano	0.08%
Basil	0.02%





# Smoked Tomato and Onion Salmon Cake

- Bake raw Atlantic salmon with olive oil, salt, and pepper at 350°F for 15-20 minutes
- Cool for 10 minutes, then refrigerate until cold
- Meanwhile, rehydrate the smoked tomato and onion at 1 parts of tomato/ onion: 2 parts water
- In a separate bowl, combine the salmon mixture, mayonnaise, egg, mustard, smoked tomato, smoked onion, and bread crumbs
- Shape into a disk, and pan-sear over medium heat in a non-stick skillet with olive oil

Ingredients as Prepared	Usage Level
Cooked Salmon	48.82%
Mayonnaise	17.57%
Egg	17.57%
Bread Crumbs	6.97%
SNI Smoked Tomato Minced	3.87%
SNI Smoked Onion Minced	1.93%
Olive Oil	1.95%
Mustard	1.07%
Salt	0.19%
Pepper	0.01%

# Smoked Tomato Ketchup

- Combine all ingredients in a slow cooker
- Simmer for 4 hours
- Using an immersion blender, puree the mixture
- Strain the solids and discard
- Chill and serve

Ingredients as Prepared	Usage Level
Water	61.07%
SNI Smoked Tomato Granules	13.49%
Distilled Vinegar	13.10%
Sugar	11.69%
Kosher Salt	0.35%
SNI Granulated Garlic	0.22%
Clove	0.04%
Mustard, Ground	0.03%
Black Pepper	0.01%



For sample request - contact your local  
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