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Spill for smoking

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The spill for smoking is the wood particles received by crushing of wood raw materials by a chipper and which can be used as a smoking material. The spill from hardwood trees (such as oak, beech, hornbeam, maple and fruit woods) is considered to be the best smoking material.

As a rule, conifers and birches should not be used for smoking due to excessive resinous substances.



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Production process

The standard spill is divided on several fractions (a small (1-3 mm), a heart (4-7 mm) and a large (8-12 mm)). After division to fractions, it is exposed to drying process. The spill, which humidity is more than 75%, can't burn steadily, the humidity of smoke will increase and there will be an excessive sticking of soot to a smoking product. At the same time, the spill shouldn't be too dry in order to avoid a strong flame.



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Beechen spill

- In most cases, fabricators of smoked products use a beech for their purposes (to smoke cheese or fish). Such products have a pleasant golden shade, but the beech doesn't affect taste qualities in no way



Alder spill

- It gives a dish a slightly sour taste, tart flavor, has dark yellow or brown color. The alder spill is especially good for smoking a rabbit and seafood



Apple spill

- It contains more essential oils therefore you can use less spill to prepare products; it gives a lot of fragrant smoke, and there is no soot at all. Such smoked products have a pleasant and intense flavor



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Advantages

An increased shelf life of cooked dishes

A smoke, which is released during the preparation of meals, gives products excellent preservative properties. These properties increase the shelf life of smoked meat or poultry

A uniform and dense smoke during spill incandescence

It gives an opportunity to prepare a high-quality dish not only from meat, poultry and fish, but also from the delicacies made on their basis and packed into a food wrapper

A low resin content

A little amount of resin is allocated during smoking process, therefore, the use of spill is safe for equipment

Gentle taste of dishes

It makes tough meat more soft

Delicate flavor

It allows you to achieve a unique and delicate flavor of prepared dishes



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Details for foreign companies

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