Smoking powderDeclaration of contents

Producer: Dansk Træmel

Plant: Gl. Lifstrupvej 1-3, 6715 Esbjerg N.

Raw materials/

wood type: 100% pure beech

Contents per sack: 75 litre approx. 22-24 kg

Water percent: Approx. 8%

Working

environment: Products go through a special dust cleaning process that

makes the dust content extremetly low.

Purity: Continual sampling analysed by the Department of

Foodstuffs show an extremely low content of germs,

yeast and mould fungus.

Salmonella free: All analyses taken by the Department of Foodstuffs have

shown "Salmonella not present ".

Efficiency: Uniform corn size from sack to sack, same procedure

every time.

Disposable pallets: No risk of spreading disease. **Economics:** Uniform - effective - labour saving.

Aroma guarantee: 100% pure beech, no risk of damaged smoked goods.

Assortment types smoking powder:

Corn size mm	<0,250	<0,500	<0,710	<1,000	>1,001
DT 20	0%	2%	15%	45%	38%
DT 40	1%	12%	27%	60%	0%
DT 50 (B5)	3%	20%	26%	33%	18%
DT 55 NY	4%	24%	28%	44%	0%
DT 60	4%	35%	60%	1%	0%
DT 64 (S24)	18%	76%	6%	0%	0%
Uniformity to within plus/minus 5% point.					

Assortment ensures optimal production for various types of smoking.

Problem free production of smoked goods. A mild and piquant aroma.



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Smoking products

COKE BREEZE CHARCOAL CHIPS



Clean and environmentally correct Natural products





Raw materials Dansk Træmel

Good raw materials are essential for producing high quality, uniform wood flour

Unique raw materials

Such high quality and uniformity would not be possible using sawdust from the furniture industry or from other wood scraps.

We do not compromise with our raw materials. To ensure the highest quality of our products, we use 100% pure beech, despite the almost double raw material cost.

Raw material suppliers

We use only 100% pure beech from Pollmeier, Germany, Europes largest beech sawmill.

To ensure even high quality, Pollmeier has recently invested approx. 8 million Danish Kroner in a new drying and heat treatment installation.



High tech installation

Drying and heat treating is carried out according to the newest high tech and most environmentally correct principles, using clean hot air without any form of smoking gasses and so on.

Treatment of beech logs

At Pollmeier, the logs are treated optimally to ensure that attacks by germs, yeast and mould fungus are reduced to a minimum.

The logs are de-barked before being sawn (there is no bark in the sawdust).

New drying and heat treatment process.

The sawdust produced when the logs are sawn:

- 1 Go directly to the new drying and heat treatment installation
- 2 Thereby ensuring a very light quality
- 3 Germs, yeast and mould fungus are killed by the heat treatment

Subsquently the raw material is almost sterile.

Result:

- A totally unique, quality raw material
- A 100% pure raw material, without glue, chemicals, bark, etc.
- A light and uniform environmentally correct product

As an additional assurance of high quality, our products are continually analysed by the Department of Foodstuffs.



We are Denmark's largest producer of wood flour, and now wish to strengthen our market position on the "smoking side". We have therefore initiated new activities; including increasing our production capacity and ensuring we have plenty of raw materials.

We have a modern, computer controlled production plant that ensures the production of high quality products.

Continuous quality control checks are carried out on raw materials and at every point of production, and the Department of Food continually analyses our products.

Our products fulfill 100% all requirements made by official authorities, and can without any problems be used in the Food and Delicatessen Industry.

Product facts:

- 100% pure raw beech, without glue, chemicals, etc.
 The beech sawdust is dried and heat treated according to the newest principles.
 (see Raw materials Dansk Træmel)
- Water percent approx. 8%.
- A uniform and thereby labour saving product.
- Extremely low dust content good working environment.
- An almost sterile product, where the glue, yeast and mould fungus content is at an absolute minimum.
- Salmonella free, all Department of Food analyses have shown: "Salmonella not present".
- Delivered on disposable pallets.
- Suitable for smoking many food products.
 For example: fish, meat, sausages, etc.

With our products, you can be sure of:

Problem free production of smoked goods.

A mild and piquant aroma.

Competitive prices.

