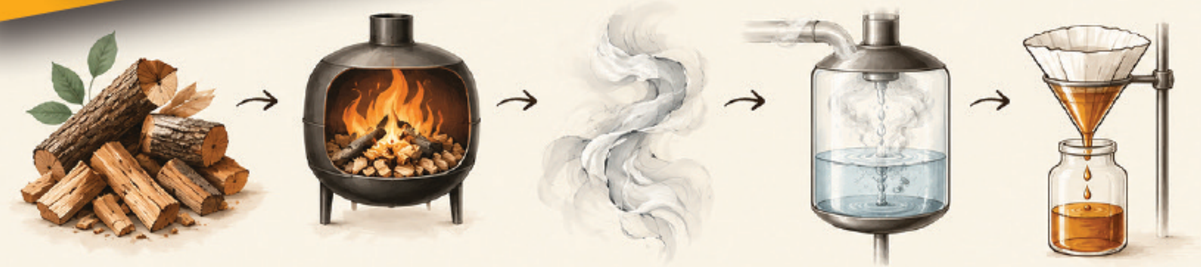
THE SCIENCE OF SMOKE

REAL WOOD.
REAL SMOKE.



Liquid smoke begins with real hardwood.
The wood is heated under controlled conditions to create smoke. The smoke is captured in water, then separated and filtered to create a refined smoke condensate.

SMOKE DOES MORE THAN TASTE SMOKY

- **AROMA** wood-smoke character
- **FLAVOUR** sweet, toasted and savoury notes
- **COLOUR** rich golden to reddish-brown tones
- **BROWNING** helps develop a roasted, grilled-looking finish

WHY DOES IT BROWN?

Smoke contains natural carbonyl compounds. In the air fryer's heat, these react at the food surface, enhancing Maillard-type browning and developing rich colour and roasted flavour.

BLAZING FOX SPICE CO.



HOW TO

INFUSE THAT SMOKEY GOODNESS

1. **CHOOSE YOUR BLAZING FOX SMOKE FLAVOUR** and **FILL THE CUP** approximately **HALFWAY** with liquid smoke.
2. **SEAL THE TOP OF THE CUP** with the sticker. The sticker has a small hole to let steam out.
3. **PREHEAT FOR 5 MINS [optional]**
   For best results, place the filled, sealed cup in the air fryer for about 5 minutes at 180°C.
4. **ADD FOOD** beside the smoke cup and air fry as normal to let the magic happen! Keep the cup upright.

FIND YOUR SMOKE

Different woods bring different smoke character

Food pairing guide

1 = Adventurous
5 = Great match!

	APPLEWOOD	CHERRYWOOD	HICKORY	MESQUITE
Fish	5	5	2	2
Chicken	5	5	5	4
Pork	5	5	5	4
Beef	3	4	4	5
Lamb	3	3	3	5
Vegetables	5	5	5	3
	Mild • Sweet • Fruity	Smooth • Sweet • Rounded	Rich • Woody • Savoury	Bold • Earthy • Intense

SUBTLE ← **SMOKE CHARACTER** → ROBUST

	PORK NECK STEAK	CHICKEN WINGS	ROAST POTATO	CAULIFLOWER
Liquid	**Applewood**	**Cherrywood**	**Hickory**	**Applewood**
Preheat	5 min @ 180°C	5 min @ 200°C	None	5 min @ 180°C
Prep	Olive oil, salt & pepper	Olive oil, salt & pepper	Boiled and chopped. Olive oil, salt & pepper	Chop smaller. Olive oil, salt & pepper
Cook	180°C, 7 minutes a side.	200°C, 15-20 minutes depends on the size.	200°C, 20 minutes	180°C, 20 minutes. Shake half way.