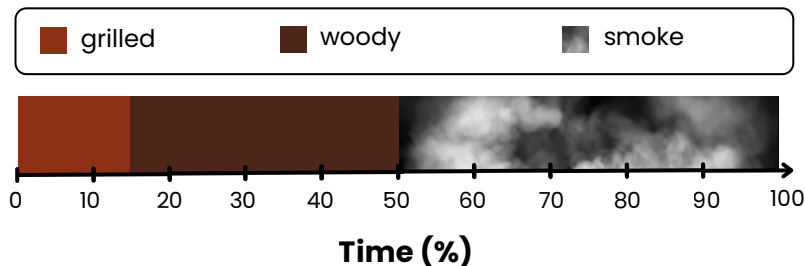


AMS2512

Smoke Booster



TEMPORAL DOMINANCE OF SENSATIONS



DOSAGE IN YOUR PRODUCT

- 0.10% Beverage & jam
- 0.20% Sauce & marinade
- 0.20% Ice cream
- 0.40% Dessert
- 0.50% Meat & plant-based alternative



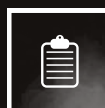
Manufactured in Sydney
5-day lead time (+transit)



DAP shipping fees per PO
Metro **AUS**: A\$100 flat
NZ & regional **AUS**: A\$100 + A\$5/kg

ABOUT

Elevate your creations to craft a memorable **smoky** experience. With a **rich, burnt-woody** aroma that capture the essence of slow-smoked meat.



NATURAL FLAVOUR

FREE FROM: ADDITIVE, ALLERGEN, GLUTEN, GMO & SUGAR



KOSHER & HALAL CERTIFIED
VEGAN & AUSTRALIAN-MADE



CARRIER: MPG
WATER SOLUBLE & HEAT STABLE



LIQUID IN 10KG DRUM
NON FLAMMABLE
BB: 12 MONTHS

PRICE BREAKS

PO	\$/kg
10 kg	\$64.00
20 kg	\$54.00
40 kg	\$44.00
100 kg	\$37.40
200 kg	\$35.20
400 kg	\$33.00
1000 kg	\$30.80

