

Innovative Browning Technology

<i>Red Arrow Product Name</i>	<i>Product Description</i>	<i>Suggested Starting Usage Level (wt. of finished product)</i>	<i>Form</i>	<i>Vegetarian</i>	<i>Kosher Status</i>
CharSol® 7200	Natural smoke flavor with the flavoring component optimized at a low level. This liquid smoke is specifically designed to impart a range of smoked color effects without overpowering the finished product with smoke taste.	0.25 – 1.0% of product weight	Water-soluble	Yes	Kosher Certifiable
CharSol® VSA	Natural smoke flavor with the flavoring component optimized at a low level. This almost transparent liquid smoke is specially designed to impart a range of smoked color effects without overpowering the finished product with smoke taste.	0.25 – 1.0% of product weight	Water-soluble	Yes	Passover
RA03036	A natural smoke flavor that will impart excellent browning without the flavor impact.	0.25 – 1.0% of product weight	Water-soluble	Yes	Pareve
RA04010	An aqueous solution of natural smoke flavors produced by controlled pyrolysis of mixed hardwoods, with additional processing to minimize flavor and enhance browning capabilities.	0.25 - 0.5 % for end use	Water-soluble	Yes	Pareve
Maillose® Maillose® Dry	A non-smoke browning agent that provides oven-baked, golden-brown color upon heating. Available in liquid and dry forms, Maillose® provides stable browning with no flavor effect. Maillose® is ideal for applications to product with delicate flavor profiles that could be adversely affected by smoke taste.	0.25 - 0.5 % for end use	Water-soluble & Dry	Yes	Pareve

To learn how Red Arrow's revolutionary browning agents can further the visual appeal of your cooked foods contact us at sales@redarrowusa.com or **920.769.1227**.
Also visit us at RedArrowUSA.com.

