

BBQ rub with a genuine smoke flavour

Ingredients used

ProFlavor™ P BF

Product contribution

ProFlavor™ P BF makes up a pleasant addition in many condiments, ketchups, seasonings and blends where a genuine smoke flavour is desired.

Ingredient(s)	Percentage
ProFlavor™ P BF	50.55
Brown sugar	26.96
Salt	8.42
Onion powder	4.21
Mustard powder	3.38
Garlic powder	2.95
Black pepper powder	1.68
Lovage root salt	0.84
Cinnamon	0.84
Cayenne pepper powder	0.17
Total	100.00

Production procedure

1. Weigh out all dry ingredients.
2. Mix dry ingredients thoroughly.

Use the smoke barbecue rub, ProFlavor P BF, by rubbing in desired pieces of meat. Alternatively, the rub can be mixed with oil to achieve a liquid substance; easy to disperse.

Let the meat rest for enhanced taste and flavour.