

FOREST FLAVORS INTERNATIONAL, INC.

AmCan Forest Smoke is committed to offering our customers, and the international food industry, a first class range of smoke flavors that are unique, environmentally friendly and healthy. This is supported by a company who offers the highest level of service and is recognized for their ability and expertise. **AmCan Forest Smoke** has a very wide range of smoke flavors, owing to the variety of different wood types we have available to use as raw materials. Our extensive experience means we are able to identify and profile almost any smoke flavor presented to us.

Forest Flavors International develops and manufactures natural smoke flavours for **AMCAN**. The factory is located in the Cumberland Mountains of Tennessee amid abundant hardwood forests.

The company is a family owned by the Craces who trace their smoke making experience through five generations.



The Crace family pioneered technology that has been an essential factor in producing their distinctive blends of smoke flavors.

The Craces introduced the Zesti Process to the meat industry in the early 1970's. This revolutionary development made it possible for smoked meat operations to shift from burning wood chips for smoke to the cleaner, more controllable smoke flavor atomization process.

Sam Crace, the current president, installed and operated the first rotary furnace used in the production of smoke flavor in 1976.

This technology has now become an industry standard.



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