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Joly et al.

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(54) **METHOD AND APPARATUS FOR SMOKING FOOD PRODUCTS**

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USPC 426/231, 233, 235, 314, 465–466, 469, 426/478–481
See application file for complete search history.

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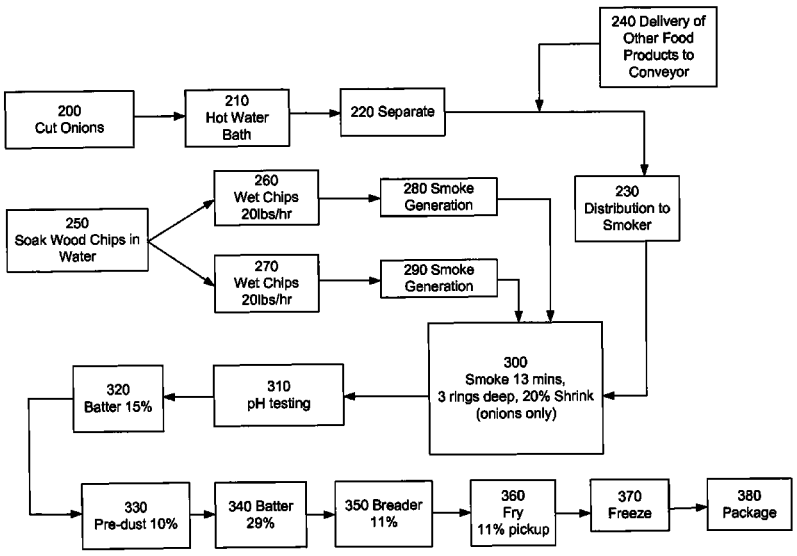
(57) **ABSTRACT**

A method and apparatus for smoking food products includes a method or apparatus configured to provide a pH level of a smoked food product. The determination of the pH level of the smoked product provides an objective measure of the amount of smoke received by the food product, as well as an indication of the agreeability of the flavor of the food product. Based on the determination of the pH level, the method and apparatus can be adjusted to provide a more consistent, high quality smoked food product.

20 Claims, 7 Drawing Sheets