

## Boortmalt Introduces Ionsmoked Technology to Reduce Peat Use in Peated Malt

*New ionisation process cuts peat consumption by up to 40% while preserving the authentic flavour profile of peated whisky.*

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Boortmalt, a global leader in malt production, has unveiled Ionsmoke, a new application designed to significantly reduce peat consumption in the production of peated malt.

Developed in partnership with ionisation specialist **EBSmoke**, the technology enhances the transfer of peat smoke compounds onto malted barley. This allows distillers to achieve the same phenolic levels and flavour profile while using 30–40% less peat.

«The partnership with Boortmalt is a major step forward. Peat smoking of malt is becoming significantly more sustainable. Thanks to Boortmalt's experience and innovation drive, Ionsmoke is now making the move from industrial meat production into malt smoking» — **Philipp Berchtold, EBSmoke CEO**

Peat smoke is essential to the distinctive character of many Scotch whiskies. However, peatlands are a finite natural resource and their extraction is increasingly scrutinised due to environmental concerns. By improving the efficiency of smoke deposition during the kilning process, Ionsmoke helps address these sustainability challenges while maintaining the traditional taste profile valued by distillers.

*“Ionsmoke is an exciting process innovation. It offers a practical solution to the sustainability challenges associated with peated malt while preserving the smoky character that defines many Scotch whiskies.”*

— **David Cooke, Group Continuous Improvement Manager**

Independent testing conducted by the **Scottish Whisky Research Institute (SWRI)** confirmed that malt produced with the Ionsmoke system delivers an identical flavour profile to conventionally peated malt, despite the reduction in peat use.

Boortmalt believes the technology can play an important role in the future of peated whisky production by helping **reduce environmental impact** while safeguarding a centuries-old tradition.

### **About EB Smoke**

EBSmoke from Switzerland builds controllers and process technology for industrial meat production. At the forefront of their portfolio is lonsmoke: a worldwide unique and patented smoking process using ionisation. The smoke particles in the smokehouses receive an electrostatic charge, shortening the smoking time up to 60% while significantly reducing fine dust in the exhaust air. They have 150+ active lonsmoke installations worldwide.

Marco Peter, EBSmoke Press Manager

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### **About Boortmalt**

Boortmalt is a global malting company with a 3 million tonnes production capacity. The group is present on 5 continents with 25 malting plants. Boortmalt's expertise is widely acknowledged by brewers, distillers, and food industries, who rely on the supply of top-quality barley malts. The Boortmalt Group is a fully owned subsidiary of the agricultural and agribusiness cooperative Axereal. Our relationship with Axereal, Europe's largest grain cooperative, ensures us access to high-quality barley year-round.

Visit <https://www.boortmalt.com/> for more information.

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