



COOK IN WOOD

The most innovative barbecue smoking product in the world

Fully Patented

100% Natural

What is Foodie Power Block?

The Product

FPB is a compressed wood block manufactured from **100% pure hardwood chips** — no fillers, additives, artificial flavors, binders, or blends that would change the real wood aroma.

 **Size:** 6 x 4 x 8 cm

Key Characteristics

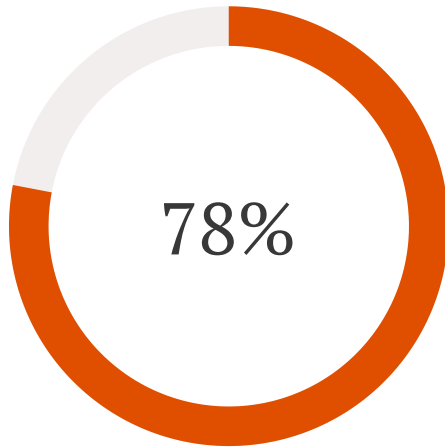
- Pure compressed hardwood — nothing else
- No chemical treatments or artificial enhancers
- Delivers real, authentic wood smoke aroma
- Compact size, powerful performance
- Works for both hot and cold smoking

Advantages

The Foodie Power Block is an exclusive product that we offer in today's market

Clean, Pure & Intense

It's clean, pure, intense, versatile, and it's ready to add more flavor to your food.

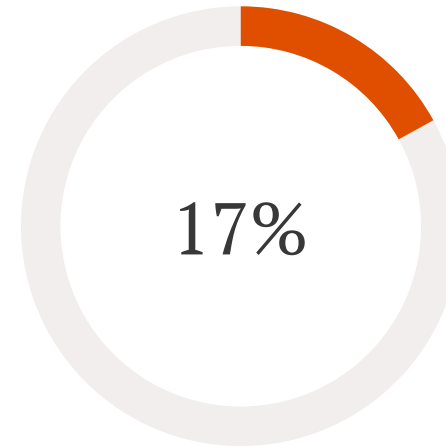


Space-Saving

Takes up significantly less space than traditional wood chunks

HOT & COLD Smoking

Ideal for both **HOT** and **COLD** smoking — the most versatile smoking product on the market.



Waste Reduction

Less waste generated compared to conventional wood smoking products

Why Use Foodie?

Cleaner & Easier

It's cleaner and easier to use than any other smoking accessory on the market.

Tiny but Concentrated

You'll get more flavor and smoke intensity with less product — small size, massive impact.

Incredibly Versatile

Use it for barbecue, smokers, electric grill, ovens, professional cooking, and many more!

How to Use It? Very Easy!

Hot Smoking

Start your fire with charcoal and when it's ready, **place the Foodie Power Block on top of the coals.**

Enjoy 1 to 3 hours of continuous, rich smoke flavor depending on the temperature reached.

 **Pro Tip:** At temperatures above 300°C, position the FPB at the same level as the food — not directly on the embers — to avoid accelerated burn-off.

Cold Smoking

Just **light the Foodie** and wait until it starts to burn, then **put out the flame** — and your smoke is ready!

Cold smoking is ideal for delicate foods at temperatures below 30°C — perfect for salmon, cheese, butter, and salt.

Why Is Foodie Superior?

Our Foodie Power Block has many advantages over traditional wood chunks:

→ **Very Long Smoking Time**

About **2–3 hours** of sustained smoke. Degree of humidity always less than 10%.

→ **Quick & Easy Ignition**

Clean, doesn't generate awful odors, and doesn't produce any sparks.

→ **Free of Bark**

Traditional wood bark can contain molds, insects, and other things that contribute to awful flavor. The Foodie Power Block is completely bark-free.



Flavors & Compatibility

Available Flavors

Barrel: Whisky · Red Wine · Sweet White Wine · Cognac

Mediterranean: Olive · Almond · Citrus · Peach · Oak · Beech · Hickory · Apple · Pear · Cherry · Orange · Grapevine

Foodie Power Blocks — Selection & Compatibility

Food	OAK	WHISKY	RED WINE	SWEET WHITE WINE / GRAPE VINE / BRANDY	OLIVE	CITRUS FRUITS
Beef	X	X	X	X	X	
Pork	X	X	X	X	X	
Poultry	X	X	X	X	X	X
Fish	X		X	X	X	X