



Cook in Wood

Innovators in the Smoking BBQ World



Unique and Long-Lasting.

Cook in Wood is a distinguished brand crafting premium smoking accessories for grill masters, pitmasters, and culinary professionals worldwide. We manufacture a complete range of wood smoking products — chips, chunks, big chunks, dust, pellets, Foodie Power Blocks, aluminum tray chips, planks, and charcoal.

Every product is crafted exclusively from **Mediterranean trees and premium oak barrels** sourced from world-class beverage producers. Our smoke is intense, long-lasting, and 100% natural — with no chemical treatments. Patented and rigorously quality-tested, our products are compatible with all smoker types: BBQ, gas, electric, and professional ovens. From meat and seafood to cheese, vegetables, desserts, and even butter — our smoking products elevate every ingredient.



Barrel Wood Aromas

Our barrel-derived aromas originate from Europe's finest wine and spirits producers. Once the barrels are drained, the oak retains every note of the beverage it held — wine, whiskey, cognac, and more. We carefully select and verify each barrel, then recycle them into **extraordinary smoking products** that combine outstanding quality with truly unique flavor profiles.

Red Wine

Deep, fruity oak with a robust finish

Whiskey

Bold, smoky sweetness with vanilla notes

Cognac

Elegant, woody warmth with rich depth

Porto & Sherry

Sweet complexity and layered smoke

Also available: Sweet White Wine, Muscat, Fino Wine, and more.



Mediterranean Tree Wood

Spain's sun-drenched Mediterranean climate produces exceptional fruit and hardwood trees with naturally concentrated aromatics. For our natural fruit tree aromas, we source wood exclusively from **controlled, sustainable felling** — never chemically treated, always naturally air-dried to preserve the full intensity of each wood's character.



Savory Woods

- Olive
- Oak
- Beech
- Vineyard



Fruit Woods

- Orange & Lemon
- Peach & Pear
- Avocado
- Citrus & Almond

Looking for a specific wood aroma not listed here? **Contact us** — we're happy to accommodate custom flavor requests.

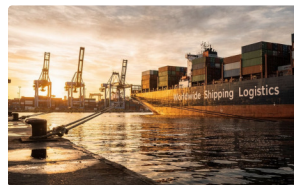
Why Choose Cook in Wood?

With over 20 years of expertise in the barrel and wood smoking industry, we've built our reputation on quality, innovation, and sustainability.



Quality Products

Only the finest materials are used. Every product is hand-inspected to meet our exacting quality standards before leaving our facility.



Worldwide Shipping

We ship globally with speed and reliability. Our trusted logistics partners — UPS, FedEx, TNT, and DHL — ensure your order arrives on time, anywhere in the world.



Sustainable Materials

We recycle premium oak barrels, source from controlled felling, and offer a full line of compostable kraft bags — because protecting the planet matters to us.



Low-Cost Prices

We are committed to delivering the best value on the market. Premium quality doesn't have to come with a premium price tag.

Aromatic Chips

Our **aromatic smoking chips** are the go-to choice for charcoal, gas, and electric grill users who want intense, authentic smoke flavor with every cook. Made entirely from Spanish, French, and Portuguese oak barrels and Mediterranean trees, these chips are 100% natural with zero chemical additives.

Available Flavors

Barrel: Whisky, Sherry Wine, Red Wine, Sweet White Wine, Muscat, Fino, Cognac, Brandy

Mediterranean: Oak, Almond, Avocado, Citrus, Grape Vine, Lemon, Orange, Olive, Peach, Pear, Beech

Pro Tip: Extend Your Smoke

Soak chips in water for **30–60 minutes** before use. This process draws out more smoke and prevents the chips from burning too quickly — delivering a longer, richer smoke profile.

Available Sizes

- 340g — Kraft bag
- 360g — Plastic bag
- 900g — Cardboard box
- 2.7 kg — Kraft bag

Aromatic Chunks

When you need a longer, more sustained smoke, our **aromatic chunks** deliver. Larger than chips and built for medium-to-long smoking sessions, they're perfect for charcoal and gas barbecues, electric grills, and ovens alike. Entirely natural, sourced from Spanish, French, and Portuguese oak barrels and Mediterranean hardwoods.

Available Flavors

Barrel: Whisky, Sherry Wine, Red Wine, Sweet White Wine, Muscat, Fino, Cognac, Brandy

Mediterranean: Oak, Almond, Avocado, Citrus, Grape Vine, Lemon, Orange, Olive, Peach, Pear, Beech

Pro Tip: Soak for Sustained Smoke

Soak chunks in water for **30–90 minutes** before placing on the grill. The added moisture generates more smoke and prevents chunks from igniting too rapidly, giving you consistent flavor throughout your cook.

Available Sizes

- 450g — Kraft bag
- 1.2 kg — Cardboard box
- 3.5 kg — Paper bag
- 5.5 kg — Paper bag

Aromatic Big Chunks

For serious, low-and-slow smoking sessions, our **big chunks** are the professional's choice. Designed for long-lasting smoke in charcoal and gas barbecues, electric grills, and professional ovens, these oversized pieces deliver hours of rich, uninterrupted smoke flavor. Entirely natural — no chemicals, no compromise.

Soak Time for Maximum Output

For best results, soak big chunks in water for **120–180 minutes** before use. This extended soak ensures a slow, steady smoke release — ideal for briskets, whole birds, and competition-level cooks.

Available Sizes

- 3 kg — Paper bag
- 6 kg — Paper bag

Full Flavor Range

Barrel: Whisky, Sherry Wine, Red Wine, Sweet White Wine, Muscat, Fino, Cognac, Brandy

Mediterranean: Oak, Almond, Avocado, Citrus, Grape Vine, Lemon, Orange, Olive, Peach, Pear, Beech

Aromatic Dust

Cold smoking has never been easier or more flavorful. Our **aromatic dust** is purpose-built for cold smoking applications, delivering long-lasting, intensely smoky results at low temperatures. The ideal cold smoking temperature is **below 30°C**, making it perfect for delicate foods like salmon, cheese, butter, and salt. We recommend pairing it with our dedicated cold smoking accessory for optimal performance.

Available Flavors

Barrel: Whisky, Sherry Wine, Red Wine, Sweet White Wine, Muscat, Fino, Cognac, Brandy

Mediterranean: Oak, Almond, Avocado, Citrus, Grape Vine, Lemon, Orange, Olive, Peach, Pear, Beech

Available Sizes

- 450g — Kraft bag
- 1 kg — Kraft bag
- 3 kg — Kraft bag

100% natural, sourced from oak barrels and Mediterranean trees from Spain, France, and Portugal.

Aluminum Tray Chips

The most convenient way to add smoke to any grill. Our **aluminum tray chips** are ready to place directly on charcoal, gas, or electric grills — and in professional ovens. What sets them apart? **Each tray can be used twice**, and a single tray delivers smoke for up to **5 full meals**. No soaking, no mess — just intense, long-lasting smokiness on demand.

Sizes Available

150g cardboard box or
550g cardboard display
box

Reusable

Each aluminum tray can
be used twice for
incredible value

Multi-Meal Capacity

One tray smokes up to 5
meals — perfect for
entertaining

Full Flavor Range

All barrel and
Mediterranean tree flavors
available



Foodie Power Block

PATENTED INNOVATION

Meet our most innovative product — the **Foodie Power Block (FPB)**. This patented, one-of-a-kind smoking product works for both cold and hot smoking across all grill and oven types. Simply place it directly in the coals and enjoy **1 to 3 hours of continuous smoke**, depending on the temperature reached.

  **Pro Temperature Tip:** At temperatures above 300°C, do not place the FPB directly on the embers. Instead, position it at the same level as the food to avoid accelerated burn-off and ensure optimal smoke delivery.

Available Weights

- 65g — Single serving
- 100g — Medium sessions
- 200g — Long smoking

Full Flavor Range

All barrel flavors (Whisky, Red Wine, Cognac, Sherry, and more) and all Mediterranean tree flavors available.

100% natural — no binders, no chemicals, just pure smoke.



Grilling Planks

Our grilling planks are among the most **premium products in our lineup** — and for good reason. Because we only use genuine oak barrel staves, each barrel yields just **two planks** wide enough to qualify. The result is a rare, restaurant-quality smoking surface that imparts deep, complex barrel character directly into your food as it cooks.

Perfect For

Charcoal and gas barbecues, electric grills, and professional ovens. Exceptional for fish, chicken breasts, salmon, and vegetables.

Available Sizes

- 1 plank — Plastic wrap
- 3 planks — Plastic wrap

Barrel Origins

Sourced exclusively from **Whisky, Red Wine, and Cognac** barrels from Spain, France, and Portugal.

100% natural oak — no additives, no treatments. Just pure, barrel-aged wood character.

Aromatic Pellets

Precision-compressed for consistent burn and even smoke, our **aromatic pellets** are crafted for charcoal grills, gas barbecues, pellet grills, and electric grills. For the longest-lasting smoke, we recommend using them with a pellet smoker accessory — this slows the burn rate and extends your smoke session significantly. 100% natural compressed wood, no binders or fillers.

Available Flavors

Barrel: Whisky, Sherry Wine, Red Wine, Sweet White Wine, Muscat, Fino, Cognac, Brandy

Mediterranean: Oak, Almond, Avocado, Citrus, Grape Vine, Lemon, Orange, Olive, Peach, Pear, Beech

Available Sizes

- 700g — Kraft bag
- 2 kg — Kraft bag
- 7 kg — Paper bag
- 9 kg — Paper bag

Sourced from oak barrels and Mediterranean trees across Spain, France, and Portugal.



Premium Charcoal

A great smoke starts with great charcoal. Our **premium natural hardwood charcoal** is made from 100% natural Marabou or Holm Oak, and our 3kg box is made from coconut shells — no additives, no fillers. It burns cleanly, produces **no smoke or sparks**, and provides the ideal heat base for use alongside our full range of smoking products. The ultimate foundation for superior BBQ results.

Coconut Briquette

3 kg box — Clean, consistent heat from premium coconut shells. Long burn time, low ash.



Hardwood Charcoal

4 kg plastic bag — Natural Marabou or Holm Oak. Intense heat with authentic wood character.



Bulk Hardwood

10 kg polypropylene bag — Professional-grade volume for restaurants, caterers, and serious pitmasters.



Fire Up the Flavor.

Barbecue is more than a cooking method — it's a celebration. Whether you're hosting a backyard cookout for family or a full competition-level smoke session with friends, **Cook in Wood smoking products** bring deep, satisfying flavor to every bite. Our woods add character, color, and complexity that elevates every recipe — from the simplest grilled sausage to the most ambitious slow-smoked brisket. Smoke also contributes a beautiful, appetizing color to your grilled food that no other technique can match.



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Custom wood aromas and bulk
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through our website.