

COOK IN WOOD

🌿 FSC CERTIFIED – 100% NATURAL

MADE IN SPAIN

Premium Smoking Wood – Made in Spain FSC Certified – 100% Natural

COOK IN WOOD produces high-quality smoking wood for barbecues, professional ovens, smokers and the food industry. Our products are crafted from Mediterranean hardwoods and recycled oak barrels previously used for the aging of wines and spirits such as; Whiskey, Cognac, Sherry, Red Wine...

The result is a consistent, clean smoke with distinctive aromatic profiles.

BARREL WOODS

Smoking wood sourced from barrels previously used for aging wines and spirits, with unique and distinctive flavor profiles.

Wood	Hardness	Flavor Profile	Recommended For
Whiskey	Hard	Oak, Vanilla	Beef, Pork, Lamb, Game
Red Wine	Hard	Fruity, Tannic	Beef, Duck, Lamb
Cognac	Hard	Sweet Oak	Pork, Poultry, Duck
Fino Wine	Hard	Dry, Delicate	Fish, Shellfish, Chicken

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BARREL WOODS (cont.)

Smoking wood sourced from barrels previously used for aging wines and spirits, with unique and distinctive flavor profiles.

Wood	Hardness	Flavor Profile	Recommended For
Sherry Wine	Hard	Nutty, Complex	Pork, Poultry, Ribs
Moscatel Wine	Hard	Floral, Sweet	Fish, Poultry, Cheese
Brandy	Hard	Sweet & Warm Oak	Beef, Pork
Sweet White Wine	Hard	Sweet Fruity	Chicken, Fish, Vegetables

FRUIT & MEDITERRANEAN WOODS

Fruit Woods – sourced from fruit trees and Mediterranean species, with unique aromatic profiles that bring sweet, citrus and floral nuances to the smoke.

Wood	Hardness	Flavor Profile	Recommended For
<i>Citrus & Grapevine</i>			
Citrus	Medium	Fresh Citrus	Fish, Chicken, Shellfish
Grapevine	Hard	Wine Aromatic	Lamb, Beef, Game
<i>Peach & Pear</i>			
Peach	Medium	Delicate Sweet	Poultry, Pork
Pear	Medium	Mild Sweet	Fish, Poultry

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FRUIT & MEDITERRANEAN WOODS (cont.)

Fruit Woods – sourced from fruit trees and Mediterranean species, with unique aromatic profiles that bring sweet, citrus and floral nuances to the smoke.

Wood	Hardness	Flavor Profile	Recommended For
<i>Apple & Cherry</i>			
Apple	Medium	Mild Fruity	Pork, Poultry, Fish
Cherry	Medium	Sweet Fruity	Pork, Poultry, Duck
<i>Hickory & Almond</i>			
Hickory	Very Hard	Intense Bacon	Pork Ribs, Beef, Steak
Almond	Hard	Mild Nutty	Pork, Poultry, Cheese

HARDWOODS FOR SMOKING

Classic hardwoods for smoking, with profiles ranging from mild and delicate to intense and robust, suitable for all types of meats and foods.

Wood	Hardness	Flavor Profile	Recommended For
Oak	Very Hard	Classic BBQ, Balanced	Beef Steak, Ribs, Pork, Poultry, Sausages
Hickory	Very Hard	Intense Bacon	Pork Ribs, Beef, Steak
Beech	Hard	Classic Smoke	Fish, Pork, Cheese
Chestnut	Medium-Hard	Nutty	Pork, Poultry
Walnut	Hard	Strong, Intense	Beef, Game

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HARDWOODS FOR SMOKING (cont.)

Classic hardwoods for smoking, with profiles ranging from mild and delicate to intense and robust, suitable for all types of meats and foods.

Wood	Hardness	Flavor Profile	Recommended For
Alder	Soft	Very Mild	Fish, Salmon
Birch	Medium	Light Sweet	Pork, Poultry
Apple	Medium	Mild Fruity	Pork, Poultry, Fish
Cherry	Medium	Sweet Fruity	Pork, Poultry, Duck
Grapevine	Hard	Wine Aromatic	Lamb, Beef, Game

PRODUCT FORMATS — AROMATIC CHIPS

Aromatic Chips

Quick ignition, ideal for gas grills, charcoal grills and smokers. Fast release of aroma, recommended for short cooking sessions.



- **Available Flavors:** Oak, Beech, Almond, Avocado, Citrus, Grapevine, Olive, Peach, Pear, Apple, Cherry, Hickory
- **Barrel Chips sizes:** 360 g, 900 g, 2.4 kg and AL Tray
- **Fruit Chips sizes:** 500 g and 2.4 kg
- **Kraft bag:** 2.4 kg

 **Suitable For:** BBQ Grills • Smokers • Kamado • Professional Ovens • Industrial Smoking Chambers

PRODUCT FORMATS — CHUNKS & BIG CHUNKS

Chunks



Larger pieces for long smoking sessions. Perfect for offset smokers, kamado grills and charcoal grills. Stable and long-lasting smoke.

- **Available Flavors:** Oak, Beech, Almond, Avocado, Citrus, Grapevine, Olive, Peach, Pear, Apple, Cherry, Hickory

Big Chunks



Extra-large pieces for extended, low-and-slow smoking sessions. Ideal for large offset smokers and professional setups.

- **Available Flavors:** Oak, Beech, Almond, Avocado, Citrus, Grapevine, Olive, Peach, Pear, Apple, Cherry, Hickory



Suitable For: BBQ Grills • Smokers • Kamado • Professional Ovens • Industrial Smoking Chambers

PRODUCT FORMATS — SMOKING DUST & FOODIE POWER BLOCK



Smoking Dust

Fine particle size for cold smoking. Ideal for cheese, fish, cured meat and professional smoke generators.

- **Available Flavors:** Oak, Beech, Almond, Avocado, Citrus, Grapevine, Olive, Peach, Pear, Apple, Cherry, Hickory



Foodie Power Block (FPB)

The most versatile Cook in Wood product. Perfect for users seeking flexibility in long-duration sessions or technical applications in smoke generators.

- **Available Weight:** 200 g only
- **Available Flavors:** Oak, Beech, Almond, Avocado, Citrus, Grapevine, Olive, Peach, Pear, Apple, Cherry, Hickory

 **Suitable For:** BBQ Grills • Smokers • Kamado • Professional Ovens • Industrial Smoking Chambers

PRODUCT FORMATS — AL TRAY & PELLETS



AL Tray

Aluminum tray format for easy use on any grill or smoker. Ready to use, no soaking required.

- **Available Flavors:** Oak, Beech, Almond, Avocado, Citrus, Grapevine, Olive, Peach, Pear, Apple, Cherry, Hickory



Pellets

High-density compressed wood. Clean combustion, low ash, ideal for pellet grills and professional ovens.

- **Available Flavors:** Oak, Beech, Almond, Avocado, Citrus, Grapevine, Olive, Peach, Pear, Apple, Cherry, Hickory

 **Suitable For:** BBQ Grills • Smokers • Kamado • Professional Ovens • Industrial Smoking Chambers

PREMIUM CHARCOAL



Marabu Briquette

Premium hardwood briquettes made from Marabu wood. Exceptional heat output, long burn time and low ash. Ideal for professional grills, kamado and high-temperature cooking.

- **Available formats:** 4 kg and 10 kg



Suitable For: BBQ Grills • Kamado • Professional Ovens • High-Temperature Cooking