



Natural Wood Smoking Solutions

Chips, Chunks, Dust, Pellets & Power Blocks

100% Natural

Gastronómico
Smoking

Recycled Wood

What We Offer

Premium gastronómico smoking products made from the finest natural sources

100% Recycled Natural Wood

Sourced from wine & whisky barrels and Mediterranean trees — no artificial inputs, ever.

Zero Additives

No fillers, no binders, no artificial flavors.
Pure wood. Pure aroma. Pure flavor.

Gastronómico Smoking Focus

Designed for chefs, BBQ lovers, and food artisans who demand authentic, repeatable results.

Why This Is Different

Not another random charcoal product — a genuinely differentiated smoking solution.

→ **Recycled Barrel Wood**

Made from wine, whisky, cognac, and brandy barrels — natural residual aromas already infused into the wood.

→ **Real Aroma → Real Flavor Impact**

Natural wood smoke translates directly into depth of flavor — no chemical shortcuts.

→ **Sustainable Sourcing**

Salvage logging approach — giving recycled material a second premium life.

→ **Complete Versatility**

Works for hot BBQ, cold smoking, professional kitchens, and home grilling alike.



Product Range Overview

Five formats, one mission: authentic wood smoke for every application

1

Chips

Small & fast

2

Chunks

Big & lasting

3

Dust

Ultra-fine & slow

4

Pellets

Precise & stable

5

Foodie Power Block

Compact & premium

PRODUCT FORMAT

Chips

Format Details

- Size: 1–1.5 cm pieces
- Fast ignition, quick smoke output
- Compatible with gas, charcoal & electric grills



Pro Tip: Soak in water before use for more smoke and slower burn.

Best For

- Fish & seafood
- Vegetables
- Chicken & poultry
- Quick-cook sessions

"More smoke fast, less duration."

PRODUCT FORMAT

Chunks

Format Details

- Size: 3–5 cm (up to 10 cm for Big Chunks)
- Designed for direct fire use
- Longer burn than chips



Place directly on hot coals for deep, sustained smoke.

Best For

- Red meat & pork
- Longer cook sessions
- Open fire & charcoal grills
- Flavor-intensive smoking

"Bigger = longer burn = deeper flavor."

PRODUCT FORMAT

Dust

Format Details

- Ultra-fine particle size
- Designed for cold smoking systems
- Recommended temperature: below 30°C

 **Cold smoking:** Light the dust, wait for smoke to start, extinguish flame.

Best For

- Cheese & butter
- Smoked salmon & fish
- Charcuterie & cured meats
- Salt & delicate gourmet products

"For gourmet products and slow processes."

PRODUCT FORMAT

Pellets

Format Details

- Size: ~6 mm cylinders
- Consistent density = consistent burn
- Stable, prolonged combustion

 Compatible with pellet smokers and charcoal setups.

Best For

- Pellet smoker systems
- Long smoking sessions
- Precision temperature control
- Professional kitchen environments

"Total control over your smoke."

PRODUCT FORMAT

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 — compact but powerful

Key Characteristics

- Compacted block → slower, richer burn
- Duration: 1–3 hours of sustained smoke
- Works for both hot and cold smoking
- Bark-free — no mold, no insects, no off-flavors
- Humidity always below 10%

"The most premium and long-lasting format."

Flavors Available

A full palette of natural wood aromas — each one unlocking a unique flavor profile



Wine Barrels

- Red Wine
- Sherry
- Muscat / Sweet White Wine
- Grapevine



Spirits Barrels

- Whisky
- Cognac
- Brandy



Mediterranean Woods

- Oak
- Olive
- Almond
- Beech · Hickory



Fruit & Citrus Woods

- Lemon & Orange
- Apple & Pear
- Cherry & Peach

How to Use It — Simple

No complicated setups. No special equipment required.

1

Soak (Chips & Chunks)

Soak in water before use to generate more smoke and extend burn time.

2

Direct to Coals

Place chips, chunks, or Power Block directly onto hot charcoal. Smoke begins immediately.

3

Cold Smoking (Dust)

Light the dust, let smoke begin, extinguish the flame. Maintain below 30°C for delicate foods.

4

Any BBQ Setup

Compatible with gas, charcoal, electric, pellet smoker, and professional ovens.

Who Is It For?

Designed for anyone who takes flavor seriously

Restaurants & Chefs

Consistent, repeatable smoke flavor in professional kitchens.
Bark-free and additive-free for food-safe use.

BBQ Enthusiasts

Elevate home grilling with authentic premium wood smoke —
from quick chips to long-burn power blocks.

Catering & Events

Reliable, portable, and powerful — perfect for high-volume
smoking in any outdoor setting.

Food Industry

Scalable supply, consistent quality, and full traceability — ideal for
artisan producers and food manufacturers.

Value Proposition

Everything you need. Nothing you don't.

Premium & Natural

100% recycled hardwood. Zero additives.
Fully patented. Authentically pure.



Full Range of Formats

Chips, Chunks, Dust, Pellets, and Power
Blocks — a format for every technique
and application.



Flavor Differentiation

Barrel-infused and Mediterranean wood
aromas that no other product on the
market can replicate.



Effortless to Use

No learning curve. Works with any grill or smoker. Clean ignition,
no sparks, no harsh odors.



Truly Versatile

Hot BBQ, cold smoking, professional ovens, outdoor catering —
one product line covers it all.



Not just smoke. It's flavor.

Let's talk distribution, collaboration, or your custom catalog.

Distribution

Partner with us to bring premium smoking products to your market.

Collaboration

Custom formats, private label, and co-development available.

Full Catalog

Request our complete product catalog with all formats and flavors.