

A piece of salmon is cooking on a wooden plank inside a smoker. The salmon is topped with three slices of lemon and some green herbs. The plank is resting on a metal grate. The background is dark and smoky, with a glowing light source behind the plank. The text 'COOK IN WOOD' is written in white, with a flame icon above the word 'IN'.

  
COOK IN WOOD

INNOVATORS IN  
THE SMOKING  
BBQ WORLD



# UNIQUE AND LONG-LASTING.

“Cook in Wood” is a unique brand producing smoking accessories. We are a successful manufacturer of wood products like chips, chunks, big chunks, dust, pellets, food power blocks, aluminum tray chips, planks, and charcoal.

Our products use only quality materials coming from Mediterranean trees or oak barrels from different beverages.

We offer an exotic range of flavors. Our smoke is intense and long-lasting. As a patented and 100% natural product, it guarantees the finest quality.

All our smoking products are suitable for BBQs, BBQ smokers, gas smokers, electric smokers, charcoal smokers, and professional ovens.

Our products are ideal for all types of food like meat, sausages, chicken, cheese, vegetables, seafood, mushrooms, pizzas, desserts, fruit, butter, and even salt. We always offer the highest excellence in the quality of our products.



## BARRELS WOOD

Our barrel aromas originate from the European finest wine and spirits producers. When we drain the barrels, the oak remains infused with the aroma and flavor of the wine or liquor. These barrels are carefully selected and verified, then we recycle them and turn them into a unique smoking product that combines outstanding quality and unique flavor. We offer wood from oak barrels that have contained magnificent Red Wine, Whiskey, Cognac, Sweet White Wine, Muscat Wine, Porto Wine, Fino Wine, and Sherry Wine.



For the natural fruit tree's aromas, we use wood from controlled felling. Spain enjoys a sunny Mediterranean climate, so our wood is naturally air-dried and has no chemical treatments. We offer a wide range of flavors such as Olive, Almond, Citrus, Orange, Lemon, Avocado, Pear, Peach, Vineyard, Oak, and Beech. Please, contact us if you demand additional types of tree aromas.

## MEDITERANEAN TREE WOOD

# WHY CHOOSE US

We have over 20 years of experience working in the barrel industry and have successfully developed a range of intensely flavored smoking products. In addition, we have expanded our range of aromas with Mediterranean tree flavors. Also, we like to innovate, and that's why we developed and patented an unique product in the smoking sector, our Foodie Power Block.



## QUALITY PRODUCTS

We are using only the finest materials when manufacturing our products. Each of our products is carefully inspected by hand in order to pass the quality test.



## WORLDWIDE SHIPPING

We are shipping worldwide using the fastest and inexpensive transports. Our partners are UPS, FedEx, TNT and DHL.



## SUSTAINABLE MATERIALS

We like to protect the planet, so we recycle used barrels and turn them into our products. Our trees come from controlled felling. And we also offer a line of compostable kraft bags.



## LOWCOST PRICES

We are always competing and providing the best prices on the market.



# AROMATIC CHIPS

Our aromatic chips are ideal for charcoal, gas barbecues, and electric grill.

They come in a wide range of barrel flavors like Whisky, Sherry Wine, Red Wine, Sweet White Wine, Muscat Wine, Fine Wine, Cognac, and Brandy. Also available in Mediterranean tree flavors like Oak, Almond, Avocado, Citrus, Grape Vine, Lemon, Orange, Olive, Peach, Pear, and Beech.

The chips are entirely natural, made from oak barrels and Mediterranean trees from Spain, France, and Portugal.

To extend the smoking time, we recommend soaking the chips in water for 30-60 minutes. After removing the water, they are ready to be used. This process benefits the product to produce more smoke and not burn instantly.

The chips are available in five sizes: 340g in a kraft bag, 360g plastic bag, 900g in a cardboard box, 2,7KG in a kraft bag,





# AROMATIC CHUNKS

Our aromatic chunks are ideal for charcoal, gas barbecues, electric grill and ovens.

They come in a wide range of barrel flavors like Whisky, Sherry Wine, Red Wine, Sweet White Wine, Muscat Wine, Fine Wine, Cognac, and Brandy. Also available in Mediterranean tree flavors like Oak, Almond, Avocado, Citrus, Grape Vine, Lemon, Orange, Olive, Peach, Pear, and Beech.

The chunks are entirely natural, made from oak barrels and Mediterranean trees from Spain, France, and Portugal.

They are ideal for medium-long smoking. To extend the smoking time, we recommend soaking the chunks in water for 30-90 minutes. After removing the water, they are ready to be used. This process benefits the product to produce more smoke and not burn instantly.

The chunks are available in four sizes: 450 gr in a kraft bag, 1,2 kg in a cardboard box, 3,5 kg in a paper bag, and 5,5 kg in a paper bag.





# AROMATIC **BIG CHUNKS**

Our aromatic big chunks are ideal for charcoal, gas barbecues, electric grill and professional ovens.

They come in a wide range of barrel flavors like Whisky, Sherry Wine, Red Wine, Sweet White Wine, Muscat Wine, Fine Wine, Cognac, and Brandy. Also available in Mediterranean tree flavors like Oak, Almond, Avocado, Citrus, Grape Vine, Lemon, Orange, Olive, Peach, Pear, and Beech.

The big chunks are entirely natural, made from oak barrels and Mediterranean trees from Spain, France, and Portugal.

We suggest using them for long-lasting smoking. To extend the smoking time, we recommend soaking the big chunks in water for 120-180 minutes. After removing the water, they are ready to be used. This process benefits the product to produce more smoke and not burn instantly.

The chunks are available in two sizes: 3 kg in a paper bag and 6 kg in a paper bag.



# AROMATIC DUST

Our aromatic dust is ideal for cold smoking. We recommend using it with our cold smoking accessory. It provides long-lasting and intense smokiness. The ideal temperature for cold smoking should be less than 30°C.

The dust comes in a wide range of barrel flavors like Whisky, Sherry Wine, Red Wine, Sweet White Wine, Muscat Wine, Fine Wine, Cognac, and Brandy. Also available in Mediterranean tree flavors like Oak, Almond, Avocado, Citrus, Grape Vine, Lemon, Orange, Olive, Peach, Pear, and Beech.

Dust is entirely natural, made from oak barrels and Mediterranean trees from Spain, France, and Portugal.

It is available in three sizes: 450 gr in a kraft bag, 1 kg in a kraft bag, and 3 kg in a kraft bag.





# ALUMINUM TRAY

Our aluminum tray chips are ideal charcoal, gas barbecues, electric grill, and professional ovens. And can be used twice! It provides long-lasting and intense smokiness. The ideal temperature for cold smoking should be less than 30°C.

They come in a wide range of barrel flavors like Whisky, Sherry Wine, Red Wine, Sweet White Wine, Muscat Wine, Fine Wine, Cognac, and Brandy. Also available in Mediterranean tree flavors like Oak, Almond, Avocado, Citrus, Grape Vine, Lemon, Orange, Olive, Peach, Pear, and Beech.

The chips is entirely natural, made from oak barrels and Mediterranean trees from Spain, France, and Portugal. The aluminium tray can be used in any situation and can smoke up to 5 meals with a single tray.

They are available in two sizes: 150 grams in cardboard box, and 550 grams in cardboard display box.





# FOODIE POWER BLOCK

Our Foodie Power Block (FPB) is ideal for cold and hot smoking in charcoal, gas barbecues, electric grill, and professional ovens.

The foodie comes in a wide range of barrel flavors like Whisky, Sherry Wine, Red Wine, Sweet White Wine, Muscat Wine, Fine Wine, Cognac, and Brandy. Also available in Mediterranean tree flavors like Oak, Almond, Avocado, Citrus, Grape Vine, Lemon, Orange, Olive, Peach, Pear, and Beech.

The foodie is entirely natural, made from oak barrels and Mediterranean trees from Spain, France, and Portugal. Place it directly in the coals. It provides long-lasting smoke between 1 to 3 hours, depending on the temperature reached. We recommend that for temperatures from 300°C onwards, don't try to put it directly on the embers. Place the product on the same level as the food.

The foodie is available in tree weights : 65gr, 100gr, and 200gr.





# GRILLING PLANKS

Our planks are a premium smoking product. From each barrel, we can obtain only two staves wide enough to be made into planks. The planks come from barrels like Whisky, Red Wine, and Cognac.

Ideal for charcoal, gas barbecues, electric grill, and professional ovens.

Our planks are entirely natural, made from oak barrels from Spain, France, and Portugal.

The planks are available in two sizes: 1 plank in plastic wrap, and 3 planks in plastic wrap.





# AROMATIC PELLETS

Our aromatic pellets are ideal for charcoal, gas barbecues, pellet grills, and electric grills. We recommend using them with an accessory such as the pellet smoker so that the smoke lasts longer without burning them too quickly.

Pellets come in a wide range of barrel flavors like Whisky, Sherry Wine, Red Wine, Sweet White Wine, Muscat Wine, Fine Wine, Cognac, and Brandy. Also available in Mediterranean tree flavors like Oak, Almond, Avocado, Citrus, Grape Vine, Lemon, Orange, Olive, Peach, Pear, and Beech.

They are entirely natural compressed wood, made from oak barrels and Mediterranean trees from Spain, France, and Portugal.

The pellets are available in four sizes: 700 gr in a kraft bag, 2 in a kraft bag, 7 kg in a paper bag, and 9 kg in a paper bag.





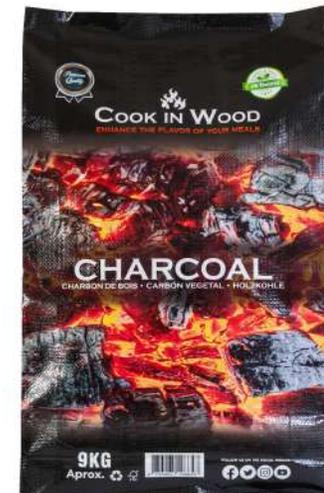
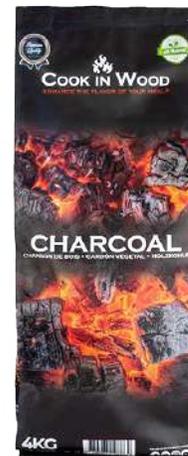
# PREMIUM CHARCOAL

Our charcoal is 100% natural hardwood from Marabou or holm oak and for 3kg box coconut shells. It is premium charcoal, ideal for use in conjunction with our smoking products.

It will give the best results for your barbecue, especially when it comes to smoking!

The charcoal does not produce smoke or sparks.

Our charcoal is available in tree sizes: 3 kg, 4 kg in a plastic bag and 10kg in a polypropylene bag.





BARBEQUE IS ONE OF THE BEST IDEAS THAT YOU CAN THINK OF WHEN IT COMES TO HOSTING ENJOYABLE, FUN-FILLED LUNCHEON OR DINNER WITH FAMILY OR FRIENDS. IF YOU LOVE GRILLED FOOD AND YOU WANT TO SURPRISE YOUR FRIENDS AND FAMILY, THEN THE BARBEQUE IS AN EXCELLENT IDEA. OUR SMOKING PRODUCTS ADD A DEEP, SATISFYING FLAVOR TO YOUR GRILLED FOOD. IT COMPLEMENTS THE ESSENTIAL PREPARATION AS WELL AS MORE COMPLICATED RECIPES CHOCKFULL OF DIFFERENT SPICES. SMOKE ALSO CONTRIBUTES AN ATTRACTIVE COLOR TO THE GRILLED FOOD.



For more information, visit our website or follow us on social media.

[WWW.COOKINWOOD.COM](http://WWW.COOKINWOOD.COM)