



# FLAVORFUL HARDWOOD PELLETS

**Sourced from the hardwood forests of North America.**

The natural lignin found in the hardwood binds the pellets together under heat and pressure. No glues or binders are ever used in the process.

All flavor comes from the wood – No artificial scents or sprays are used to mislead the consumer.

Provides great smoke flavor.

*Available in 20 & 40lb bags.*

Competition Blend | Hickory Blend | Apple Blend | Cherry Blend  
Whiskey Barrel Blend | Mesquite Blend

## BURN CLEANER • LONGER • HOTTER





## PELLET PAIRING GUIDE

<b>HICKORY BLEND</b>									
<b>APPLE BLEND</b>									
<b>MESQUITE BLEND</b>									
<b>CHERRY BLEND</b>									
<b>WHISKEY BARREL BLEND</b>									
<b>COMPETITION BLEND</b>									

		LOUISIANA GRILLS		TRAEGER		LUMBERJACK	
1	100% Hardwood	Yes		Yes		No	
2	Adds Tree Bark to Mixture	No		No		Yes	
3	Uses Oils, Additives or Binders	No		Yes		No	
4	BTU Output Level	High		Average		Low	
5	Ash Level	0.30%		0.40%		>1.0%	

1	Using 100% hardwood is paramount in peak grill performance. Any use of soft wood or bark compromises the pellet and pulls down performance and flavor.
2	Adding tree bark leads to higher residual ash levels and lower BTU values.
3	Using actual flavor woods produces a deep and richer flavor of smoker. Using oils, additives or binders compromises grill performance and leads to flavor and BTU deficits.
4	BTU output is very important. High output allows the user to get the full spectrum of temperature from low to high. High level BTU provides lower temperature for better smoke and higher temperature for searing.
5	Higher residual ash level can lead to decreased grill performance if not cleaned regularly, but also creates fly ash which can get seated on food.