

GRILLING WOODS



From Flame Grilling Products

Flame Grilling Products takes extra care in using only the highest quality natural woods, from Maine. They work with local family farms that practice the sustainable harvesting that has helped Maine to remain 90% forested. A family business that has been started by the pioneers in the grilling wood business, Flame takes great pride in delivering consistent, quality planks, in both traditional smooth rectangle shapes, as well as the more rustic ovals, with the original bark still on them.



Toss two or three Flame Grilling Products chunks or chips on the grilling surface. DO NOT SOAK in water because you want them to smoke and burn as quickly as possible. Place your protein on the grill beside the smoking chunks. Cover both with a serving tray cover. Finish cooking as usual while keeping the protein and chunks covered. The smoke will flavor the meat every bit as good as an expensive smoker.....and you do not have to tie up your entire grill for unique smoking orders!



Place soaked planks in a cookie sheet; the longer that you soak planks the better, but at least two hours is the rule of thumb. Coat the surface of the plank with olive oil and heat in oven until plank reaches oven temperature. When cooking with planks you should protect them from flame but not heat. Therefore, cookie sheets on your grill or in your broiler oven is essential. It matters not whether the heat comes from the bottom or top, but rather that the heat is contained in a small area. A broiler or convection oven is best because the meat or fish and plank will smoke a little because the heat is from the top, adding just a hint of smoke to the natural flavor of the wood.

Grilling Chips & Chunks

Grilling Chips

A-Code	Description	Pack Size
1859438	Northern White Oak	30-35# Cs
1859347	Black Cherry	30-35# Cs
1859388	Atlantic Hickory	30-35# Cs
1859271	Yellow Alder	30-35# Cs
1859396	Northern Sweet Mesquite	30-35# Cs
1859149	High Mountain Olive	30-35# Cs
1859370	North Atlantic Beechwood	30-35# Cs
1859305	Sugar Maple	30-35# Cs
1859339	Maine White Cedar	25# Cs
1859289	Wild Apple	30-35# Cs
1858877	Sampler, 10 Varieties	5# Cs

Sampler includes: Golden Alder, Wild Apple, Sugar Maple, White Cedar, Black Cherry, Northern Beechnut, Downeast Hickory, Mountain Mesquite, Acadian Oak, North Atlantic Olive.

Grilling Chunks

A-Code	Description	Pack Size
1859230	Northern White Oak	40-45# Cs
1859198	Black Cherry	40-45# Cs
1858844	Atlantic Hickory	40-45# Cs
1859115	Yellow Alder	40-45# Cs
1858851	Northern Sweet Mesquite	40-45# Cs
1859248	High Mountain Olive	40-45# Cs
1858836	Northern Beechnut	40-45# Cs
1859131	Sugar Maple	40-45# Cs
1859156	Maine White Cedar	35# Cs
1782689	Wild Apple	40-45# Cs
1859099	Sampler, 10 Varieties	8# Cs

Sampler includes: Golden Alder, Wild Apple, Sugar Maple, White Cedar, Black Cherry, Northern Beechnut, Downeast Hickory, Mountain Mesquite, Acadian Oak, North Atlantic Olive.

Grilling Planks

A-Code	Description	Pack Size	A-Code	Description	Pack Size
3752730	Black Cherry, 4" X 6" Oval Planks	60 Ct	3752680	High Mountain Olive, 5" X 7" Oval Planks	50 Ct
3752664	Black Cherry, 5" X 7" Oval Planks	50 Ct	3752706	Maine White Cedar, 4" X 6" Oval Planks	60 Ct
3752714	Atlantic Hickory, 4" X 6" Oval Planks	60 Ct	3752250	Maine White Cedar, 5" X 7" Oval Planks	50 Ct
3752268	Atlantic Hickory, 5" X 7" Oval Planks	50 Ct	3752722	Wild Apple, 4" X 6" Oval Planks	60 Ct
3752698	Maple Sugar, 4" X 6" Oval Planks	60 Ct	3752656	Wild Apple, 5" X 7" Oval Planks	50 Ct
3752177	Maple Sugar, 5" X 7" Oval Planks	50 Ct	8723744	Maine White Cedar, 4" x 6" Rectangular Planks	60 Ct
3752748	Northern Sweet Mesquite, 4" X 6" Oval Planks	60 Ct	7858764	Maine White Cedar, 5.5" x 6" Rectangular Planks	100 Ct
3752672	Northern Sweet Mesquite, 5" X 7" Oval Planks	50 Ct			
3752763	High Mountain Olive, 4" X 6" Oval Planks	60 Ct			

Plank sizes are an approximate. All Grilling Wood Delivers within 3-5 Business Days



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If you have any questions, please call a Food Innovations Culinary Advisor at
888-352-FOOD (3663)
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