

## Pitmaster Select™ Pellets

Pitmaster Select pellets are 100% hardwood with no artificial flavors or additives. Each variety contains a unique blend of our featured wood and select hardwoods to create a savory balance of flavors. Each wood imparts a different strength of flavor; therefore, our blends do not follow a "cookie-cutter" recipe. We were approached by Pitmasters of competition smoking teams that were dissatisfied with most of the blends available on the market. As a result of working with competition smoking teams, our blends contain 30% to 60% featured flavor woods and are balanced with primarily oak wood (and other secret formula complementary hardwoods) to deliver exceptional flavor.

## Why Blends & Not 100% Flavor Woods?

Just as a Pitmaster uses a balance of spices and herbs in the Rub, the same principal holds for smoking woods. Using only one spice or herb can be over-powering and not very pleasing to the pallet, and again, the same holds true for smoke woods. A Pitmaster generally will start with a hardwood charcoal or chunk wood (such as oak or alder) and then adds selected flavor woods to achieve a desired taste. Our blends allow you take advantage of years of experience and experimental blending by Award-Winning Pitmasters. That is not to say that one cannot create their own blends. It is not uncommon for Pitmasters to combine our flavor wood blends to create their own signature blend. We can provide custom blends, upon request.

## Food Grade Wood Pellets

We are very committed to providing a safe, top-quality product, but it's time to cut through all the Bull. After several conversations with the FDA/USDA, THERE IS NO CERTIFICATION OR STANDARDS FOR FOOD GRADE WOOD PELLETS! It is a marketing ploy to convince the consumer that their product is much safer than those who don't use this misleading terminology. On the other end of the spectrum, if you are using the same product in the land of fruit and nuts, the State of California requires the posting of **California Proposition 65 Warning – Combustion of this product, like other wood and charcoal products, results in the emission of carbon monoxide and other substances known by the State of California to cause cancer, birth defects or reproductive harm**, (which would seem to imply it does not meet food grade standards). We do think most people would agree it is probably O.K. to cook or smoke food with the same natural, pure wood sources our ancestors have used since they first figured out how to harness fire. It is important though to use wood pellet products that are explicitly intended and labeled for use as Hardwood Smoking or BBQ Pellets. Heating pellets are not intended to be used to smoke or bbq foods. Wood heating pellets may contain softwoods, and other recycled wood products such as pallets, glued or laminated woods and treated lumber.

## Directions for Use — NO PRE-SOAKING REQUIRED

~ **Pellet Grills** – fill grill hopper with Pitmaster Select Hardwood Smoking Pellets. Start grill per manufacturer's instructions and set to desired temperature or smoke setting.

~ **Charcoal, Gas or Electric Grills** – for best results, place about 1-1/2 cups of Pitmaster Select Hardwood Smoking Pellets between two pieces of heavy-duty foil. Crimp/fold all sides to form a pouch and limit air to the pellets. Cut a small 1/4" slit with knife point into top of pouch. Place pouch (with slit facing upward) as close to heat source as possible (Charcoal – directly on hot coals, Gas grill – on deflector shield or lava rock, Electric Grill – next to heating element.) Wait for packet to begin smoking and then grill as usual.

~ **Smokers** – use foil pouch or place foil over chip box to limit air, then smoke as usual.

## Pitmaster Select™ Smoke Wood Flavors

~ Apple                      ~ Cherry                      ~ Hickory                      ~ Maple  
~ Mesquite                      ~ Mulberry                      ~ Oak                      ~ Pecan

Check out our website for Limited Reserve Blends – Custom Blends Available (call for details)

## Nature of the Business

Bar-B-Ques and smoking bring about images of a festive gathering of friends and family, sharing great food, drinks and company. We thoroughly enjoy this business, knowing we are a part of those memory-making gatherings. We feel blessed that the Lord has given us the opportunity to use His gifts to make our products available to our customers. Thank you for choosing Pitmaster Select Hardwood Smoking Pellets.

God Bless,

Jeff Schoeneck, President



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