

HICKORY

(75% Hickory/25%Oak)

The king of smoke woods. Hickory smoked foods have a rich, faintly sweet flavor. The hands-down favorite for pork and ribs, but it also pairs well with beef and chicken.

20 lb bag – 85967300020-2

40 lb bag – 85967300040-0

OAK

(100% Oak)

Most versatile of the hardwoods blending well with most meats. A mild smoke flavor with no aftertaste. Oak gives food a beautiful smoked color. Good with red meat, pork, fish and big game.

20 lb bag – 85967300026-4

40 lb bag – 85967300046-2

MESQUITE

(60% Mesquite/40% Oak)

This southwest favorite has become one of the most popular smoking woods in the country. Too much mesquite can be strong and overpowering; we tame the flavor a bit by blending it with the mellow flavor of oak. Mesquite is an excellent complement to beef, fish, pork, and poultry.

20 lb bag – 85967300021-9

40 lb bag – 85967300041-7



At Branch Creek, we produce High Quality pellets in our factory located on our family farm in rural Missouri. Branch Creek Smoking Pellets contain a High Percent of the Actual Flavor Woods with no filler woods, artificial flavors or additives. You go to a lot of time, effort and expense to provide the best smoking results for your friends and family; Branch Creek provides the flavor.

Some of the 100% flavor wood pellet products have a reputation for producing low heat and a lot of ash. Most of the big name manufacturers use a low percentage of flavor wood (as low as 20%) with cheap filler wood (such as alder) and flavoring oils. Alder is one of the softest of the hard woods, thus, it produces a low heat requiring more pellets every time you smoke. At Branch Creek, we blend only with oak. We add oak to either increase the BTU's of a flavor wood or to take the edge off a stronger flavor such as mesquite or hickory. We use no oils to enhance the flavor our wood; that isn't what smoking is about and it isn't us. While these tricks are very effective for the bottom line; it does not perform as well as a 100% true wood pellet; like we produce at Branch Creek.

- 100% wood product
- No additives or oils
- Authentic wood flavor
- Less ash buildup
- Higher BTU output
- Longer lasting product which saves money
- Fill hopper less frequently

PECAN

(75% Pecan/25% Oak)

This cousin to hickory has a similar but sweeter, mild flavor. Perfect wood for long smokes as it will not create an overpowering smoke taste. The subtle character makes pecan an all-around smoking wood for most meats including poultry, beef, pork and even cheese.

20 lb bag – 85967300024-0

40 lb bag – 85967300044-8



CHERRY

(70% Cherry/30% Oak)

Slightly sweet fruity smoke that's great with poultry and pork. This smoke is a mild, sweet and fruity; it gives a noticeable rosy tint to light-colored meats. Blends well with oak or hickory. Good with all meats.

20 lb bag – 85967300022-6

40 lb bag – 85967300042-4



APPLE

(50% Apple/50% Oak)

Slightly sweet, but a denser, fruity smoke flavor. The strongest flavor of all the fruitwoods. To increase the BTU's of this soft wood, we add oak; the mild oak flavor provides the perfect complement to the fruity apple. Commonly used for pork, poultry and game birds.

20 lb bag – 85967300023-3

40 lb bag – 85967300043-1

