

ESTD  1995

**WILDWOOD
GRILLING**

HANDCRAFTED IN USA

*Soak.
Smoke.
Flavor.*

Why buy from us

Wildwood Grilling provides the product, the customer service, and the expertise to ensure your grilling plank, smoking chip or grilling wrap program is successful. Whether you are a value-add manufacturer, a small grocery retail store or a national brand, our family-owned and operated company will strive to meet your needs. We are located in beautiful Sandpoint, Idaho where we manufacture grilling planks and other smoking products with a team of 60+ employees. Each of our employees is invested in reconnecting you and your customer with home. No matter where you are, Wildwood Grilling planks, chips, and wraps elevate your most basic and elaborate gatherings with the deep, toasty flavor of fire - because what is home if you can't share a meal there.



MADE IN THE USA

All of our products are sourced and made in the USA in beautiful Sandpoint, Idaho.



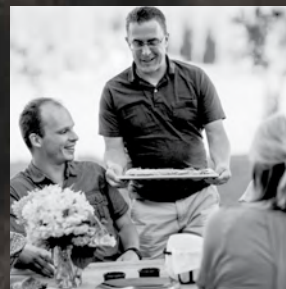
SOURCING

With the sourcing expertise of our on-staff certified foresters, we are able to have consistent supply.



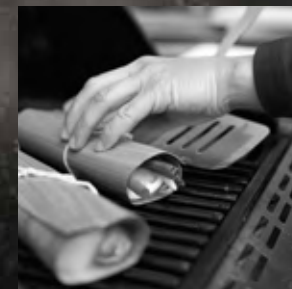
THE ORIGINAL

In 1995, our family-owned company introduced the first retail-ready grilling planks to the market. We are the originals.



ENTERTAINING

Our easy-to-use planks provide consumers with an opportunity to connect and eat with a group.



FLAVOR

Add delicious smoky flavor quickly and keep your grill cleaner at the same time.



PRESENTATION

Serving on a plank will impress your dinner party guests.



MAPLE

The sweetest smoke of the grilling woods, maple is subtle and balanced. Pairs well with pork, pizza, soft cheeses with a rind, pineapple, and vegetables.



CEDAR

Spicy and fragrant, the aromatic and full-bodied smoke flavor pairs wonderfully with salmon, steelhead, pork chops, chicken, soft cheeses with a rind, mushrooms, tofu, and vegetables.



CHERRY

Cherry gives fantastic flavor with its sweet and fruity smoke. Cherry is one of the most popular choices and pairs well with poultry, turkey, Cornish game hens, peaches, and vegetables.

MAPLE GRILLING PLANKS

5 x 11" Retail 2-Pack

CEDAR GRILLING PLANKS

3.5 x 7" Retail 4-Pack

5 x 8" Retail 2-Pack

5 x 11" Retail 2-Pack

5 x 15" Retail 2-Pack

7 x 7" Retail 2-Pack

7 x 11" Retail 2-Pack

7 x 15" Retail 2-Pack

CHERRY GRILLING PLANKS

5 x 11" Retail 2-Pack

RED OAK GRILLING PLANKS

5 x 11" Retail 2-Pack

HICKORY GRILLING PLANKS

5 x 11" Retail 2-Pack

ALDER GRILLING PLANKS

5 x 8" Retail 2-Pack

5 x 11" Retail 2-Pack

GRILLING PLANK FLAVORS



RED OAK

The most versatile of the woods with a medium to full-bodied, sweet, nutty flavor. Red Oak gives a beautiful color and pairs nicely with beef, pork, lamb, wild game, and fish.



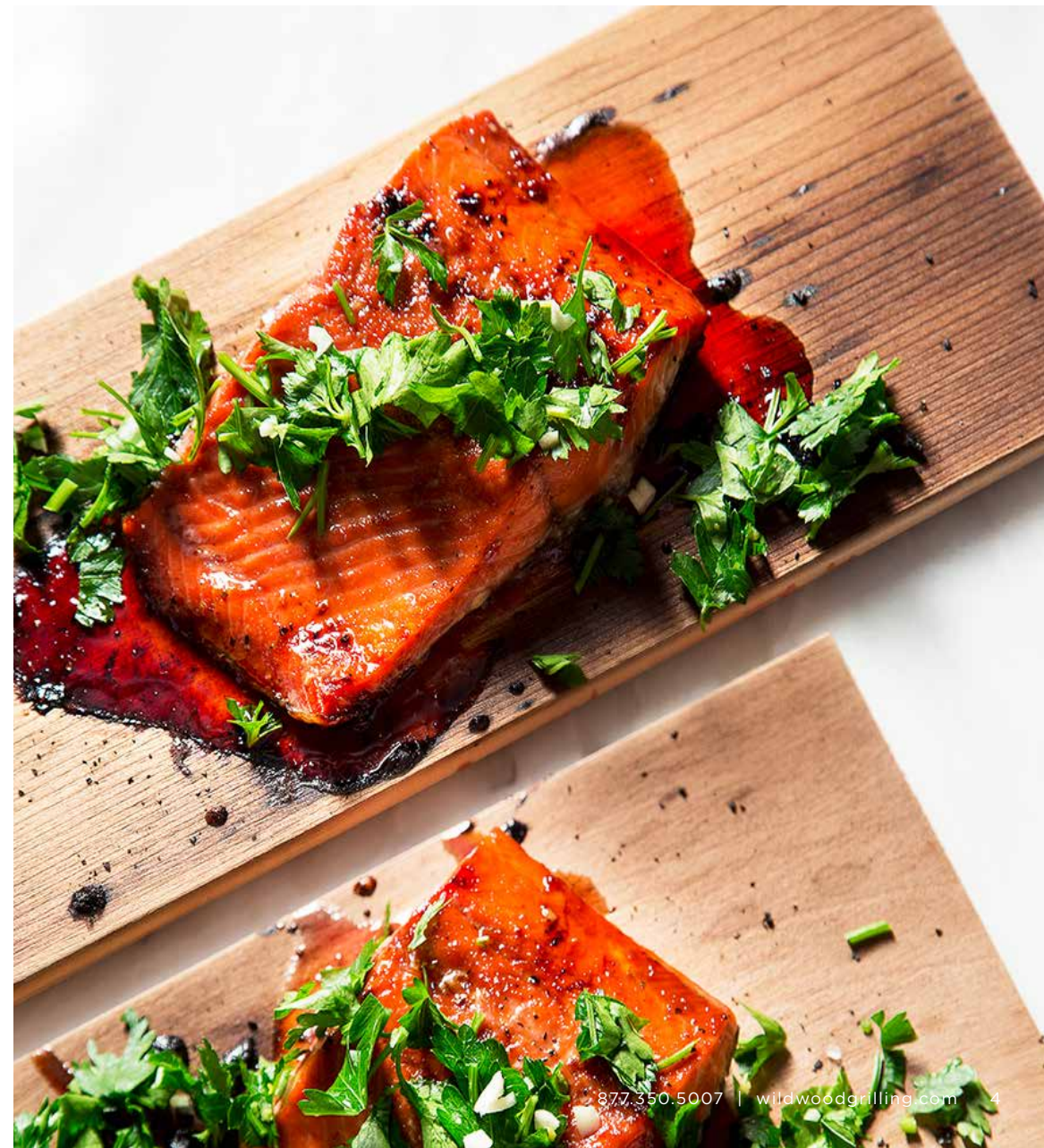
HICKORY

Strong and bold, hickory is ideal when you want a distinctive, savory smoke. It pairs well with beef, lamb, wild game, bacon, portobello mushrooms, and dark fruits.



ALDER

Another favorite with its delicate, earthy flavor and a hint of sweetness. The subtle smokiness pairs especially well with white fish, seafood, vegetables, and fruit.



Food safety

Wood-grilling products come in contact with food, so safety is important. Our grilling planks are 100% pure and clean with no pesticides, herbicides, or foreign matter. Plus, we use food-safe production processes and operate our facilities to the highest sanitary standards.

SPICE RUBS

Our signature spice rubs are original formulas that have been custom blended by our Executive Chef. Focused on both classic BBQ and exciting world flavors, our blends will appeal to the home chef looking to elevate their meal in a convenient way. Our rubs are salt and brown sugar-based and can be used on the grill, smoker, oven, or stove top.

BOOM BOOM CHICKEN

6.3 oz. Retail Shaker Tin

RIB RUB NUMBER 6

6.4 oz. Retail Shaker Tin

HIPPIE GOLD

6.2 oz. Retail Shaker Tin

AMERICAN JERK

5 oz. Retail Shaker Tin



GRILLING WRAPS

Wrap grilling adds a smoky flavor to your favorite food while keeping it moist and juicy. Use to infuse fish, meats and vegetables with flavor.

CEDAR WRAPS

7.25 x 8" Retail 8-Pack

MAPLE WRAPS

7.25 x 8" Retail 8-Pack

CHERRY WRAPS

7.25 x 8" Retail 8-Pack





RETAIL SMOKING CHIPS

Our retail smoking chips are available in 6 different types of wood. Our award-winning packaging design is sure to stand out on your shelves.

Varieties:

Northwest Blend

Wild Cherry

Apple

Maple

Hickory

Alder



GRILLING PLANK SAMPLER

Our grilling plank sampler packs include 5 wood types: Cedar, Alder, Cherry, Maple, and Hickory. Each wood has its own unique smoke flavor and food pairings. This is the perfect gift for the grilling newbie, as well as the experienced home chef looking for new flavors.

5 x 8" Retail 5-Pack

5 x 11" Retail 5-Pack

5 x 15" Retail 5-Pack



GRILL MASTER COLLECTION

Complete your grilling category offering with this gift set - perfect for a Father's Day present, hostess gift or holiday gift. Try smoking chips and planks at once. Also available in an all cedar plank option.

Set includes:

5x8" Cedar Grilling Plank

5x8" Alder Grilling Plank

5x8" Hickory Grilling Plank

5x8" Maple Grilling Plank

5x8" Cherry Grilling Plank

50 Cubic Inches Hickory Smoking Chips

50 Cubic Inches Cherry Smoking Chips



Our bulk products are unencumbered by additional packaging. Bulk products - along with being the most cost-effective option - lend themselves to being used in several capacities.

VALUE-ADDED:

Our products are great for made in-store value-added items. Seafood, meat, and cheese can be merchandised directly on a grilling plank and sold out of the fresh case.

CO-PACKING:

Our products have been used to create frozen, protein-plus-plank creations that are sold in retailers nationwide. We specialize in food-safe cedar planks specifically for this use.

CUSTOM SIZES:

Since we are the manufacturer, we can make nearly any size square or rectangular plank you want. Pallet orders only please!

SMOKING CHIPS FLAVOR PROFILES



ALDER

Pacific Northwest favorite offering a delicate, earthy flavor with a hint of sweetness. Alder's subtle, all-purpose smokiness pairs especially well with halibut and other mild fish, seafood, pork and poultry.



NORTHWEST BLEND

The best of all worlds and a perfect blend that will light up your taste buds. Maple provides the sweet notes, cherry complements the maple and the alder rounds it all out with a mild smokiness.



CHERRY

Cherry gives fantastic flavor with its sweet and fruity smoke. Cherry is a popular choice and pairs well with poultry, turkey and Cornish game hens.



HICKORY

Strong and bold, hickory is ideal when you want a distinctive, savory smoke. Hickory pairs well with beef, lamb and wild game.



APPLE

Apple wood produces a sweet, fruity smoke that is the strongest and most popular of the fruit woods. It pairs well with fish, poultry and pork.



MAPLE

Maple is the sweetest smoke of the grilling woods. It is subtle, balanced and shares a special alchemy with pork and ham.

Sustainability

We take our role as stewards of this planet very seriously, so we have a goal of 100% wood fiber utilization. Wood by-products are used to create display units or fuel our biomass generator. In addition, our mill is located in the heart of the botanical range of many of our wood species to minimize the fossil fuel needed for transport. Part of using all of the wood fiber is turning resources unusable for planks into smoking chips.



MEAL KITS

Elevate any dish by including sustainably sourced wood products in your meal kit offering. Instructions for use can be conveniently branded onto the plank itself, eliminating the need for additional marketing materials or packaging. Our products are oven-friendly, so can be used by grilling enthusiasts as well as home kitchen chefs.

FOOD SERVICE

Grilling planks and grilling wraps, make great menu additions. Infuse your dishes with delicious smoky flavor and add beautiful presentation value to any meal.



CHARCUTERIE

Did you know that charcuterie shops originated in France and that the practice of curing and preserving meats dates back to the 15th century? Use our food-safe planks as a beautiful foundation for medieval-gone-modern masterpieces. Cheeses, meats, nuts and fruit all look lovely merchandised in the deli or cold case on 100% wood.



DISPLAY STAND OPTIONS

In addition to our handmade wooden displays, we offer beautiful modular corrugated shippers tailored to your program's needs.

Go to wildwoodgrilling.com/displays to see our display configuration options.



MODULAR CORRUGATED DISPLAYS

Our headers feature crisp litho-printed imagery to educate consumers about product usage and sustainability. These thoughtfully designed and sturdy displays can hold a variety of Wildwood Grilling products for what suits your unique product offering - whether it's planks, wraps, spice rubs, smoking chips or a mix of all of these. The well-designed display base makes sure our food-related products don't touch the floor. This truly is a winning combination from top to bottom.



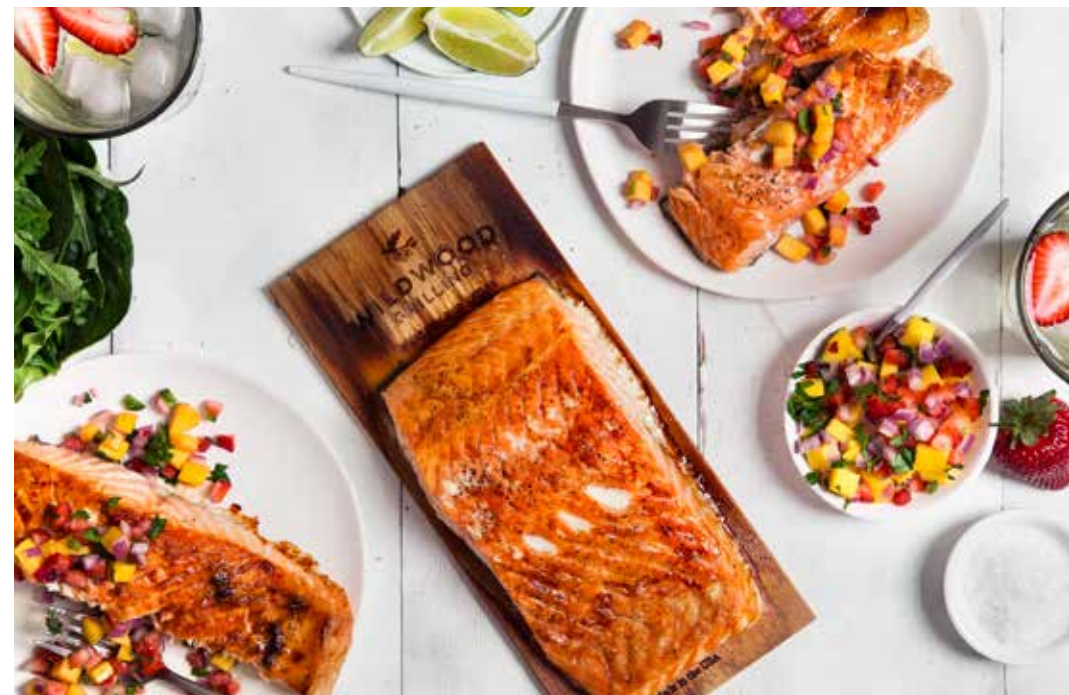
PRIVATE LABELING

Private labeling is what we do best.

Our high-speed branders can burn detailed art, graphics, and logos directly onto the face of our grilling planks.

As the manufacturer, private labeling is fast and cost-effective. The set-up process is a one-time charge of \$200. Formatting and proof approval take 2-3 weeks from the time we receive your artwork to when the branding plate is cast.

To get the ball rolling on private labeling, send your logo, name or message to us via e-mail to sales@wildwoodgrilling.com



CEDAR PLANKED SALMON WITH FRUIT SALSA RECIPE

Total Time: 35 minutes **Servings:** 4

2 Cedar Planks
3 lbs. Salmon Fillet (2 large pieces)
2 large Mangoes, diced
8-10 Strawberries, diced
1/2 small Red Onion, diced
1 small Jalapeño (add to taste), diced
3-5 Sprigs of fresh Parsley, finely chopped
Salt & pepper to taste

1. Soak the Cedar planks in hot water for at least 15 minutes.
2. Combine mango, strawberries, jalapeño, red onion, parsley, and lemon juice in a medium bowl. (It should be kept in the fridge until ready to use, and it tastes even better after it sits for a few hours.)
3. Preheat the oven or grill to 400°F.
4. Season salmon fillets with salt and pepper and place skin side down on the planks. Add to grill or oven.
5. Cook for 15 minutes or until desired degree of doneness. Keep a spray bottle of water handy in case of flare-ups.
6. Cut each fillet in half lengthwise and serve with fruit salsa.
7. Enjoy!





Get inspired

For more planking, wrapping and grilling inspiration, follow us on social media or go to our website.



Ordering

So, you're ready to place an order - great!
We can help you with that.

First things first - how many do you need?

We can (and will) sell you any amount you need from just one item to an entire boat load. We have a mill after all and you are buying directly from the producer, so we can tailor an order to fit your needs.

Need just a couple?

Go to **wildwoodgrilling.com** and place your order via our online store.

Need more than just a couple?

You'll want to talk to someone in our sales department.

208.265.4480

877.350.5007

For pricing, questions and answers, contact us at **sales@wildwoodgrilling.com**



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GRILLING

HANDCRAFTED IN USA

726 EAST SHINGLE MILL ROAD,
SANDPOINT, ID 83864 USA