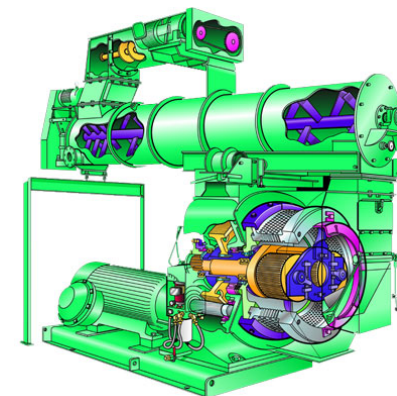




FOOD GRADE BARBECUE PELLETS



General Pellet Specifications

Diameter.....1/4"
Length.....1/2" - 3/4"
Hardwood content.....100%
Density.....40-46 lbs/cubic ft.
Moisture content..... 8%
Caloric Value.....8000 to 9000 BTU/lb
Ash Content.....Less than 1%

Barbecue Pellets vs Heating Pellets

Traeger barbecue pellets are "FOOD GRADE". They are specifically produced to be used to cook food. Heating pellets are produced to be burned in a stove or furnace for home heating. Barbecue pellets are made from hard woods that contain fewer resins and are produced in a controlled process to insure a food grade product. Heating pellets don't need to pass these same rigid requirements because their combustion products go up the chimney, not onto your chicken.

How Barbecue Pellets are made

We transport dry hardwood sawdust directly from the source to our pellet mills. The hardwood sawdust is then pulverized, and extruded to a uniform density through a rotating die under enormous heat and pressure (400 degrees @ 10,000 PSI). The natural "lignin" in the wood binds the pellets into their shape. The pellets are then cooled, bagged into 20 lb bags, and stacked 100 to a pallet (2000 lbs). Barbecue pellets are available locally at Authorized Traeger Dealers, approved grocery stores, and on line.

FOR MORE INFORMATION ABOUT TRAEGER BARBECUE PELLETS CONTACT:

TRAEGER PELLET GRILLS, LLC / P.O. BOX 829 / MT. ANGEL, OR 97362 1-800-872-3437 www.traegergrills.com