

# MASTERBUILT®

## WOOD CHIPS

“The more  
smoke the  
better.”

Actually, too much **white** smoke produces creosote on your food and can leave food with a bitter flavor.

The best tasting BBQ comes from thin, **blue** smoke - a light, almost invisible trail of smoke that is a byproduct of clean-burning wood. Thin, blue smoke results in the purest smoky flavor.



VS



### WHY MASTERBUILT®?

The compact size of Masterbuilt® wood chips fit easily into the patented wood chip loader, allowing room for more individual chips in each load. With this increased volume of wood chips in the loader, oxygen flow is reduced, allowing the chips to smolder instead of burning up quickly. Just one handful of chips lasts 75% longer than other wood chip brands.\* Masterbuilt® wood chips are also free of debris and bark, allowing them to burn clean. Our long-lasting chips are sure to help you master the art of smoking.

\*TESTED IN A MASTERBUILT® DIGITAL ELECTRIC SMOKER