



WHY **TRAEGER** WOOD PELLETS?

100% ALL-NATURAL HARDWOOD

NO FILLERS, NO UNNATURAL ADDITIVES, JUST PURE HARDWOOD FOR PURE FLAVOR.

WOOD FIRED TASTE & SMOKE SCIENCE

JUST THE RIGHT MOISTURE RATIO RESULTS IN HIGHEST-QUALITY PURE HARDWOOD FLAVOR.

USA TRAEGER OWNED MILLS & PELLET PRODUCTION PROCESS

AFTER 30 YEARS IN BUSINESS, WE'VE CREATED THE "GOLD STANDARD" IN PELLET PRODUCTION.



GOOD WITH ANYTHING. GREAT WITH:

	BEEF	CHICKEN	PORK	LAMB	SEAFOOD	BAKED	VEGGIES	WILD GAME
ALDER								
APPLE								
CHERRY								
HICKORY								
MAPLE								
MESQUITE								
OAK								
PECAN								
BIG GAME BLEND								
TURKEY BLEND								
TEXAS BEEF BLEND								
SIGNATURE BLEND								

TASTE THE WOOD FIRED DIFFERENCE



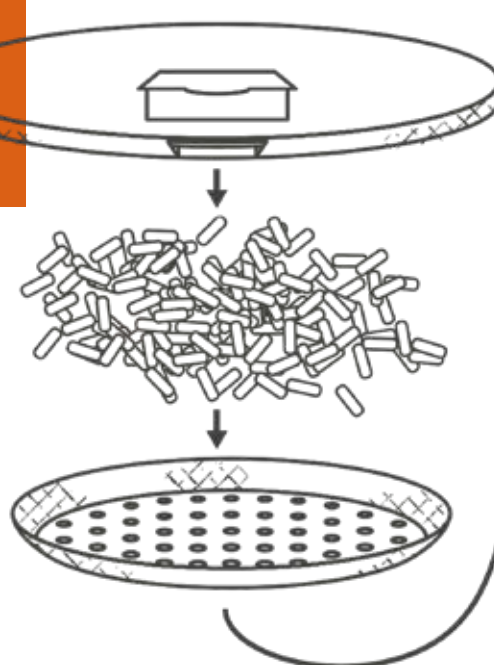
PELLET STORAGE TIPS

Keep your Traeger hardwood pellets crisp and fresh with our Pellet Storage Metal Bucket and Pellet Storage Lid & Filter Kit.

Proper pellet storage will ensure maximum quality smoke and higher temperatures for that perfect wood-fired flavor.

Avoid leaving the pellets in the bag they came in and take them out of the hopper once you're done cooking for best results.

BAC370 PELLET STORAGE LID & FILTER KIT



BAC430 PELLET STORAGE METAL BUCKET

