



# THOMSEN-SPÄNE

Your Partner for Wood Fiber Products



## High Quality – FOOD SMOKING WOOD CHIPS



With many years of experience we are one of the leading producers of high quality food smoking wood chips and friction logs for the food industry. Using the latest technology a high consistent quality and fast reliable delivery is guaranteed.

### Our woodchips ensure an optimal smoking process:

- Natural wood logs from PEFC-certified forestry
- Carefully dried to 13 % moisture
- Freed of dust through technical process
- Perfect smoldering properties
- Smoke active – short smoking times – efficient in its use
- Recommended by „SCHRÖTER Technologie“ and „BORNIAC“
- Storable and hygienic packaging
  - Optionally packed in 15kg or 25kg polybags or BigBags, on EURO or H1 pallets

### Available in:

**Beech, Alder, Oak, Cherry, Birch, Spruce, Hickory**

Other types of wood on request.

We also provide Beech friction logs in all common sizes!



We supply the **RIGHT SIZE**  
FOR EVERY common  
smoke generator!



**Smoking Chips no. HBK 500-1000**  
Chips thickness: 0,4 - 1,0 mm



**Smoking Chips no. HBK 750-2000**  
Chips thickness: 0,75 - 2,0 mm



**Smoking Chips no. 2 (1-4)**  
Chips thickness: 3,0 - 5,0 mm



**Smoking Chips no. 3 (2-16)**  
Chips thickness: 4,0 - 10,0 mm

Find more information and all  
sizes on our homepage:  
[www.thomsen-kg.de](http://www.thomsen-kg.de)

