# Rub-ology University

# WOOD SMOKING FLAVOR TABLE

Each type of wood offers a unique flavor profile and intensity level, allowing for a wide range of culinary possibilities when smoking food. Experimenting with differentg wood varieties can add depth and complexity to your dishes, catering to you personal preferences and the specific type of food you are preparing.

| TYPES OF WOOD | FLAVOR PROFILE | INTENSITY | BEEF | PORK | POULTRY | SEAFOOD | LAMB | VENISON | VEGETABLES | CHEESE |
|---|---|---|---|---|---|---|---|---|---|---|
| ALDER | Light, sweet, with a hint of woodiness | Low | | X | X | X | | | X | |
| APPLE | Sweet, fruity, with mild and delicate aroma | Medium | | X | X | X | X | X | X | |
| CHERRY | Sweet, mild, with hints of tartness | Medium | X | X | X | | X | X | | |
| HICKORY | Strong, hearty, with a slightly sweet, bacon-like flavor | High | X | X | X | | | X | | X |
| LILAC | Lightm floral, with subtle sweet notes | Low | | X | X | X | | | | X |
| MAPLE | Sweet, subtle, with hint of caramel | Low-medium | | X | X | X | | | X | X |
| MESQUITE | Bold, earthy, with a distinctively smoky flavor | High | X | X | | | | | | |
| MULBERRY | Sweet, fruity, with a hint of tanginess | Medium | | X | X | X | X | X | | |
| OAK | Neutral, smoky, with a subtle earthiness | Medium-high | X | X | X | X | X | X | | |
| ORANGE | Citrusy, mildly sweet, with a hint of tanginess | Medium | | X | X | | | | | |
| PEACH | Sweet, fruity, with a delicate aroma | Medium | | X | X | | | X | | |
| PEAR | Sweet, subtle, with a hint of floral notes | Low-medium | | X | X | | | X | | |
| PECAN | Rich, nutty, with a slight sweet undertone | Medium | X | X | X | | | | | |
| PLUM | Sweet, slightly tart, with a rich, fruity aroma | Medium | | X | X | X | | | | |
| WALNUT | Rich, nutty, with a slightly undertone | Medium-high | X | X | | | | | | |

**CAUTION:** Do not use Cedar, Cypress, Elm, Eucalyptus, Fir, Liquid Amber, Pine, Redwood, Spruce or Sycamore for smoking food products.