

NATURALHARDWOOD

WHY IS OUR HARDWOOD BRIQUETTES SUPERIOR TO OTHER CHARCOAL?

Our natural hardwood Briquettes are made from 100% mangrove wood. Mangrove wood is a reliable source of fuel for cooking and heating which burns hotter than most charcoal and is good for high-speed cooking or cooking that requires consistent heat over a long period of time.

The dense wood of mangrove trees contains a high carbon content, which translates into a hotter and more intense flame. This intense heat allows you to sear meats quickly, locking in their juices and creating a flavorful crust on the outside while keeping the inside tender and juicy.

This product is a great alternative to Binchotan charcoal for its similar benefits at a lower cost.

KEY BENEFITS

- Environmental friendliness: Briquettes are made from compressed wood shavings that would otherwise be waste, and they don't require chemicals or glue.
- High burning temperatures and consistent heat: Briquettes burn at high temperatures and provide consistent heat, making them a great choice for better flavor and textures in grilled foods.
- Efficient combustion: Briquettes have a low moisture content, which means they burn reliably and efficiently, producing less smoke and particulate matter.
- Long burn time: Briquettes are denser and more compact than firewood, so they burn longer and have a higher energy density.
- Easy to light: Briquettes light quickly and burn consistently.
- Low ash: Briquettes produce very little ash, which means less cleaning and maintenance.
- Cost efficient: Briquettes are cost efficient compared to hardwood binchotan charcoal and provide similar benefits.







ASH CONTENT	<6.5%	THIS PRODUCT COMES IN
MOISTURE	<3.2%	99100
FIXED CARBON	80%	22 LBS.
CALORIFIC VALUE	7600KCAL/KG	BOX
BURNING TIME	>5 HOURS	BUX

