

Japanese-Style

PRODUCT DESCRIPTION

Ogatan Charcoal is a premium, eco-friendly charcoal crafted from natural hardwood, renowned for its high density and long-lasting burn. Perfect for grilling, barbecuing, and even traditional Japanese cooking, Ogatan Charcoal provides superior heat retention and an aromatic, smoky flavor that enhances the taste of your food.

KEY BENEFITS

- **All-Natural:** Made from sustainable hardwood without the use of chemicals or additives.
- Efficient and Long-Lasting: Burns hotter and longer than conventional charcoal, ensuring your grill stays at optimal temperatures.
- **Clean Burning:** Minimal smoke and ash, making it ideal for both indoor and outdoor cooking.
- Authentic Flavor: Infuses food with a rich, smoky taste, perfect for meat, seafood, and vegetables.

• **Eco-Friendly:** Sourced responsibly, providing a sustainable choice for grilling enthusiasts. Whether you're an amateur cook or a seasoned grill master, Ogatan Charcoal offers an exceptional cooking experience. Get ready to elevate your grilling with the power and flavor of Ogatan!





ASH CONTENT	3.2%	THIS PRODUCT COMES IN
MOISTURE	2%	
FIXED CARBON	91.2%	22 LBS. BOX
VOLATILE MATTER	4.72	
BURNING TIME	4-5 HOURS	

