



MARABÚ VEGETAL COAL (Dichrostachys cinerea)

Restaurant Quality

Elaboration: Traditional or metallic furnaces. Processing manual through sieves or packing machines.

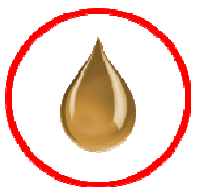
Physical-Chemistry characteristics:



to be able Caloric: not less than 6400 Kca/Kg



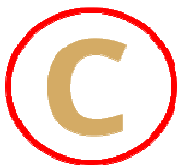
burning time 4 – 5 hours



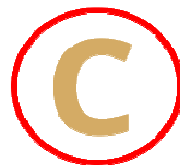
maximum humidity allowed: 6%



ash : 2%



fixed carbon: 80-90%



Volatile 5 - 10%



Uniform Color; Metallic sound

Charcoal does not spark nor explode - burns with flame without smoke.



Dimensions: length: up to 20 cms (not less than 4 cms).
thickness: up to 5-6 cms (not less than 2 cms).

The Charcoal is packed in four kraft paper bags of 12 kgs. properly sealed by hand or sewn to machine.

It must appear with 80% of Coal between 10 - 20 cms.

Exported: in 40` HQ containers without palletizing with not less than 18.5 tons.



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