



The "Grill" line charcoal briquettes are made from hardwood which undergoes a carbonisation process and is subsequently reduced to powder.

After the addition of a natural binder (vegetable starch), the latter is pressed and turned into a regular shape that ensures even heat distribution.

By burning more slowly and therefore having a longer duration than charcoal, charcoal briquettes are ideal for barbecues

Strengths

- Long-lasting grill
- 100% natural



Encoding	3
Trademark	Grill
Item code	BSGRI04-001
EAN code	8054726040408
TARIC code	44029000

Characteristics		
Raw material	Quebracho blanco	
Origin	South America	
Fixed carbon conten	nt 65% ca.	
Ash	5,5% ca.	
Moisture	3,5% ca.	
Volatile particles	20% ca.	
Calorific value	6.800 Kcal/kg ca.	
Notes	Subject to natural weight loss ± 5% of the indicated weight	

Sales unit		
Description	Paper (PAP22) outer bag and inner paper	
Net/gross weight	Kg. 4,000 / Kg. 4,100 ca.	
Measures (L/W/H)	cm 23,5 x cm 12 x cm 47 ca.	

Palletizing		
Net/gross weight	Kg. 720 ca. / Kg. 753 ca.	
Measures (L/W/H)	cm 120 x cm 80 x cm 190 ca.	
No. pieces per layer	no. 18 bags in no. 3 masterbags	
No. layers per pallet	no. 10 layers	
No. pieces per pallet	no. 180 bags in no. 30 masterbags	



