



BBQ FLAVOUR

CHARCOAL & SMOKE WOOD



At BBQ Flavour, we strive to provide both professionals and home grillers with high-quality, restaurant-quality charcoal. Our range has been carefully selected to make a difference in your barbecue experience. With a deep passion for barbecuing and expertise, we are ready to provide advice on which charcoal best suits your specific needs and barbecue setup.

Our charcoal is far from ordinary; it is an essential ingredient for achieving the perfect taste when barbecuing. Whether you are a seasoned chef or just starting out, we offer a complete and high-quality range, including briquettes, smokewood, chunks and accessories.

Discover the art of grilling like a pro with BBQ Flavour!



CHARCOAL

The overview

	LIGHTING*	AVERAGE BURN TIME (HOURS)**	MAXIMUM TEMPERATURE (°C)	TYPE OF WOOD	CARBON PERCENTAGE (%)	SUITABLE FOR***
BINCHOTAN WHITE MAITHIEW	🔥🔥🔥🔥	🔥🔥🔥🔥🔥🔥	1200	MAITIEW	98	3 - 4 - 5 - 7
BINCHOTAN WHITE KONIA	🔥🔥🔥🔥	🔥🔥🔥🔥	1100	KONIA	95	3 - 4 - 5 - 7
BINCHOTAN WHITE LYCHEE	🔥🔥🔥🔥	🔥🔥🔥🔥🔥	1000	LYCHEE	90	3 - 4 - 5 - 7
BINCHOTAN WHITE EUCALYPTUS	🔥🔥🔥🔥	🔥🔥🔥🔥	1000	EUCALYPTUS	90	3 - 4 - 5 - 7
MARABU CHARCOAL	🔥🔥	🔥🔥🔥🔥🔥	700	HARDWOOD	90	1 - 2 - 3 - 5 - 6
ACACIA CHARCOAL	🔥🔥	🔥🔥🔥🔥	800	HARDWOOD	75	1 - 2 - 3 - 5 - 6
HEXAGON SAWDUST BRIQUETTES	🔥🔥	🔥🔥🔥🔥	800	HARDWOOD	90	1 - 2 - 3 - 5 - 6 - 7
QUICK KOKO BRIQUETTES	🔥	🔥	300	COCONUT HUSK	80	7
COCONUT BRIQUETTES	🔥	🔥🔥	300	COCONUT	70	3 - 6 - 7

* LIGHTING

🔥 = easy / 🔥🔥🔥🔥🔥 = difficult

** BURN TIME

🔥 = 1 hour

*** SUITABLE FOR:

- Charcoal ovens**
such as Josper, Mibrasa
- Kamado's**
such as Green Egg, YAKINIKU®, The Bastard
- Open barbecues**
such as African braais, Weber
- Plancha barbecues**
such as Ofyr
- Smokers**
such as offset smokers, Joe's BBQ Smoker, Oklahoma Smoker
- Kettle barbecues**
such as Weber, Napoleon, Barbecook
- Shichirins / Table grills / Portable barbecues**
such as Cobb, Joy Stove, YAKINIKU®, Konro Grill



Binchotan White Eucalyptus
(article number 100200) in the
YAKINIKU® Binchopan.

BINCHOTAN

Japanese charcoal



Discover the Japanese taste with binchotan charcoal, made from high-quality wood, traditionally produced in 9 days. At temperatures between 1000 and 1200 °C it retains its ceramic-like structure, burns extremely long and promotes the juiciness of food. Binchotan, is versatile for barbecuing and other applications, with an unrivalled burn time of 4 to 6 hours.

Suitable for: open ceramic barbecues, plancha barbecues, smokers and table barbecues.

BINCHOTAN WHITE MAITIEW

Type of wood **Maitiew**
Maximum temperature (°C) . **1000 - 1200**
Average burn time **6 hours**
Carbon percentage. **>98%**
Smoke development. **no**
Box contents **5 kg**
Article number **100204**

BINCHOTAN WHITE KONIA

Type of wood **Konia**
Maximum temperature (°C) . **1000 - 1100**
Average burn time **5 hours**
Carbon percentage. **>95%**
Smoke development. **no**
Box contents **7 kg**
Article number **100203**

BINCHOTAN WHITE LYCHEE

Type of wood **Lychee**
Maximum temperature (°C) . **870 - 1000**
Average burn time **4,5 hours**
Carbon percentage. **>90%**
Smoke development. **no**
Box contents **5 kg**
Article number **100205**

BINCHOTAN WHITE EUCALYPTUS

Type of wood **Eucalyptus**
Maximum temperature (°C) . **870 - 1000**
Average burn time **4 hours**
Carbon percentage. **>90%**
Smoke development. **no**
Box contents **5 kg / 1 kg**
Article number 5 kg **100202**
Article number 1 kg. **100216**

TIP: Binchotan is tricky to light. Use a binchopan to easily light your binchotan.

CHARCOAL

Hardwood



Marabu charcoal offers a high-quality barbecue experience with a high calorific value, long burning time and gives little smoky taste to your ingredients. Marabu can be easily regulated in temperature, making it suitable for different barbecue styles. Choose Marabu for purity, efficiency and environmental friendliness in your Kamado experience.

Suitable for: various barbecue styles, both hot & fast and low & slow. Barbecuing in steel and ceramic barbecues, both open and closed, charcoal ovens and kettle barbecues.

MARABU CHARCOAL

Type of wood. **Hardwood**
Maximum temperature (°C) . **700**
Average burn time **4,5 hours**
Carbon percentage. **80 - 90%**
Smoke development. **no**
Bag contents. **10 kg / 5 kg**
Article number 10 kg. **100200**
Article number 5 kg **100201**



Acacia charcoal, made from the fast-growing Australian Acacia tree, offers effortless ignition due to the softness of the charcoal. It generates intense heat and excellent combustion at high temperatures. Acacia charcoal is ideal for a quick barbecue session or searing the meat.

Suitable for: hot & fast barbecuing in steel and ceramic barbecues, both open and closed, charcoal ovens, smokers and kettle barbecues.

ACACIA CHARCOAL

Type of wood. **Hardwood**
Maximum temperature (°C) . **700 - 800**
Average burn time **3,5 hours**
Carbon percentage. **>75%**
Smoke development. **no**
Bag contents / doos **10 kg / 5 kg**
Article number 10 kg. **100102**
Article number 5 kg **100101**

TIP: Acacia charcoal is also very nice as a soft charcoal bed for lighting binchotan.

SAWDUST

Pressed hardwood



The Hexagon Sawdust Briquettes are an environmentally conscious choice. The briquettes are made exclusively from pressed hardwood sawdust, resulting in a tasteful experience with various wood tones. Thanks to their unique hexagon shape, they are stackable and burn for a long time, perfect for various barbecue styles. Because Hexagon hardly reacts to oxygen, this type of charcoal is extremely suitable for open grills.

Suitable for: steel and ceramic barbecues, both open and closed, such as plancha barbecues, African braais and table grills. Also suitable for charcoal ovens, smokers and kettle barbecues.

HEXAGON SAWDUST BRIQUETTES

Type of wood	Hardwood
Maximum temperature (°C)	700 - 800
Average burn time	4 hours
Carbon percentage	>90%
Smoke development	no
Box contents	10 kg
Article number	100206



BRIQUETTES

Coconut husk



The Quick Koko briquettes, made from sustainably harvested coconut husks, ignite quickly and create intense heat. With built-in lighter fluid, you don't need separate firelighters. A burning time of 45 - 60 minutes and an ignition time of only 5 minutes make them an efficient and convenient option.

Suitable for: open steel and compact barbecues. The air- and watertight packaging makes them perfect for barbecue sessions in the park or at the campsite

QUICK KOKO BRIQUETTES

Type of wood	Coconut husk
Maximum temperature (°C) .	300
Average burn time	1 hour
Carbon percentage.	80%
Smoke development.	average
Box contents.	10 kg
Article number	100207

TIP: Quick Koko briquettes are also ideal as starter blocks for binchotan.



The BBQ Flavour Coconut briquettes are made from sustainably harvested coconut husks from the coconut palm. The entire coconut is used without waste. The charcoal undergoes a charring process and is pressed with rice starch, resulting in a unique structure. The purified briquettes are odorless and burn extra long.

Suitable for: open barbecues, braai barbecues, kettle barbecues and table grills. Due to the distinct flavour they add to dishes, they are not suitable for closed barbecues.

COCONUT BRIQUETTES

Type of wood	Coconut
Maximum temperature (°C) .	300
Average burn time	2 hours
Carbon percentage.	70%
Smoke development.	low
Box contents.	3 kg
Article number	100211

BULK

Discover our range of bulk charcoal with volume discounts on pallets and binchotan.

No more worries about fuel shortages, whether you are planning a low & slow, hot & fast, indirect or direct barbecue session. Choose from different quantities for various barbecues. Our eco-logical briquette range, free from harmful chemicals, is a perfect fit for (star) restaurants, large consumers and private individuals. Discover pure grilling pleasure with BBQ Flavour.

More information about large volume?
Contact us:

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FLAVOURINGS

Add flavour with smoke



Food has been smoked for centuries, originally more for preservation than for taste. Nowadays, when almost everyone has a refrigerator at home, the preserving function is less crucial and it's all about that delicious smoky flavour. Restaurants are increasingly adding home-smoked dishes to their menus, and home and hobby chefs are also discovering the art of smoking. Smoking ingredients gives various dishes a delicious and surprising taste.

You can actually smoke anything you like: beef, poultry, fish, vegetables, potatoes, fruit and even cheeses or cream.

Discover unique aromas with our varied smokewood selection, from fruity to spicy. Experiment with lighter woods for poultry and fish, and choose heavier varieties for red meat. Smokewood can be used both wet and dry, which leads to immediate smoke development and a light smoke taste when used dry.

Suitable for: closed, Kamado barbecues, kettle barbecues, smokers, gas and electric barbecues.



SMOKERBOX

Material **RVS**
 Size **31,5 x 16 cm**
 Article number **100323**

The smoker box is very suitable for barbecues where no charcoal is used (electric or gas). Fill the box with soaked or dry smokewood, place on the grill and let it heat slowly. The box prevents combustion, allowing the chips to release their aroma gradually and for a longer period of time.



ROOKPLANK BEECH

Type of wood. **Beech**
 Box contents. **2 planks**
 Size **31,5 x 16 cm**
 Article number **100319**

Barbecuing on a smoking board adds a subtle smoky flavour to your dish. A smoking board is suitable for fires between 175 and 225 °C. Soak the smoking board in water, rum or wine for at least 1 hour. Place the smoking board directly on the grill for direct heat and a more intense smoke flavour or use a heat shield for indirect heat.



WOODWRAPS ALDER

Type of wood. **Alder**
 Box contents. **9 wraps**
 Size **19 x 19 cm**
 Article number **100325**

Wrap your ingredients in wood wraps, place them on the barbecue grill and perfectly retain the juices and flavours of your ingredient. The woodwraps offer a refined, soft, sweet and musky aroma, ideal for smoking poultry, eel and salmon. For an extra flavour dimension, soak the wood wraps in wine or rum.

SMOKEWOOD

Small wood chips



Smokewood is ideal for short, warm smoking sessions, up to about half an hour. Smokewood can be used dry or pre-soaked. Moist smoke wood provides a more intense smoke flavour and steam in the barbecue, while dry chips provide a less intense flavour with immediate smoke development. Please note: damp chips can lower the temperature in the barbecue. Place smoke-wood in a smoker box, or add it directly to the coals, for example with a wood chipper.

Suitable for: closed Kamado barbecues, kettle barbecues, smokers, gas and electric barbecues and in the smoker box

SMOKEWOOD OAK

Type of wood. **Oak**
Bag contents. **± 500 gr**
Article number **100301**

Oak gives ingredients a golden yellow to brown colour and a wonderful aroma. Ideal for turkey, eel, red meat, game, pork sausage and salmon. Oak smokewood provides strong, thick smoke, perfect for larger meat pieces.

SMOKEWOOD BEECH

Type of wood. **Beech**
Bag contents. **± 500 gr**
Article number **100302**

Beech gives all ingredients a beautiful reddish to brown colour and also gives a neutral smoky taste. Beech is ideal for smoking eel, pork, sausage and salmon.

SMOKEWOOD HICKORY

Type of wood. **Hickory**
Bag contents. **± 500 gr**
Article number **100303**

Hickory smoke wood gives a heavy smoke flavour with hints of bacon. It is ideal for smoking cheese, beef, ham and spare ribs. Please note, because of the heavy smoky flavour, hickory wood chips should be used in moderation.

SMOKEWOOD CHERRY

Type of wood. **Cherry**
Bag contents. **± 500 gr**
Article number **100304**

Cherry gives a sweet, fruity strong taste and give all ingredients a beautiful pink colour. Cherry is ideal for smoking poultry, cheese, lamb, beef and pork.



SMOKEWOOD ALDER

Type of wood. **Alder**
Bag contents. **± 500 gr**
Article number **100305**

Alder gives a subtle, mildly sweet and musky aroma to your dish. Ideal for smoking poultry, eel and salmon.

SMOKEWOOD APPLE

Type of wood. **Apple**
Bag contents. **± 500 gr**
Article number **100306**

Apple gives a slightly sweet and fruity taste and gives all ingredients a beautiful dark brown colour. Apple is ideal for smoking poultry, lamb and pork.

SMOKEWOOD ACACIA

Type of wood. **Acacia**
Bag contents. **± 500 gr**
Article number **100307**

Acacia is suitable for smoking poultry, beef and pork due to its spicy and earthy taste.

SMOKEWOOD MAPLE

Type of wood. **Maple**
Bag contents. **± 500 gr**
Article number **100308**

Maple gives a soft and sweet taste and is ideal for smoking poultry, cheese, pork, partridge and vegetables..

SMOKEWOOD APRICOT

Type of wood. **Apricot**
Bag contents. **± 500 gr**
Article number **100309**

Apricot gives a similar bacon flavour to hickory but is slightly softer and sweeter. Apricot is ideal for smoking cheese, chicken, turkey, pork and fish.

SMOKEWOOD PEAR

Type of wood. **Pear**
Bag contents. **± 500 gr**
Article number **100310**

Just like apple and cherry, pear gives a delicious, subtle smoky flavour. Pear is ideal for smoking poultry, game, lamb and pork.



Blackened leek on the BBQ
Flavour table grill (article number
100207)

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CHUNKS

Large woodchunks



For extensive barbecue sessions and larger dishes such as smoked pork belly or spare ribs, chunks are ideal instead of smokewood. Chunks burn less quickly and emit smoke for a long time. You can use chunks both dry and wet. For a more intense taste, soak the chunks in water, wine or other aroma. You use the chunks directly on hot coals. Experiment with lighter woods for poultry and fish, and heavier ones for red meat.

Suitable for: closed Kamado barbecues, kettle barbecues and smokers.

CHUNKS OAK

Type of wood. **Oak**
Box contents. **± 7 l**
Article number **100207**

Oak gives ingredients a golden yellow to brown colour and a wonderful aroma. Ideal for turkey, eel, red meat, game, pork sausage and salmon. Oak chunks provide strong, thick smoke, perfect for larger meat cuts.



CHUNKS BEECH

Type of wood. **Beech**
Box contents. **± 7 l**
Article number **100207**

Beech gives a neutral smoky taste and colours your ingredients reddish to brown. Beech trees are ideal for eel, pork, sausage and salmon.



CHUNKS HICKORY

Type of wood. **Hickory**
Box contents. **± 7 l**
Article number **100207**

Hickory smokewood gives a heavy smoke flavour with hints of bacon. It is ideal for smoking cheese, beef, ham and spareribs. Please note, due to the heavy smoke flavour, the chunks should be used in moderation.



CHUNKS CHERRY

Type of wood. **Cherry**
Box contents. **± 7 l**
Article number **100207**

Cherry gives a sweet, fruity strong taste and give all ingredients a beautiful pink colour. Cherry is ideal for smoking poultry, cheese, lamb, beef and pork.



CHUNKS ALDER

CHUNKS APPLE

CHUNKS ACACIA

CHUNKS MAPLE

CHUNKS APRICOT

CHUNKS PEAR

Type of wood **Alder**
Box contents **± 7 l**
Article number **100207**

Type of wood **Apple**
Box contents **± 7 l**
Article number **100207**

Type of wood **Acacia**
Box contents **± 7 l**
Article number **100207**

Type of wood **Maple**
Box contents **± 7 l**
Article number **100207**

Type of wood **Apricot**
Box contents **± 7 l**
Article number **100207**

Type of wood **Pear**
Box contents **± 7 l**
Article number **100207**

Alder gives a subtle, mildly sweet and musky aroma to your dish. Ideal for smoking poultry, eel and salmon.

Apple gives a slightly sweet and fruity taste and gives all ingredients a beautiful dark brown colour. Apple is ideal for smoking poultry, lamb and pork

Acacia is suitable for smoking poultry, beef and pork due to its spicy and earthy taste.

Maple gives a soft and sweet taste and is ideal for smoking poultry, cheese, pork, partridge and vegetables.

Apricot gives a similar bacon flavour to hickory but is slightly softer and sweeter. Apricot is ideal for smoking cheese, chicken, turkey, pork and fish.

Just like apple and cherry, pear gives a delicious, subtle smoky flavour. Pear is ideal for smoking poultry, game, lamb and pork.

LIGHTING

Fire up your grill

At BBQ Flavour we have two effective lighters for lighting your charcoal. First spread a layer of charcoal or briquettes on the grill and fully open any ventilation holes for optimal air circulation. Place and insert 2 to 3 firelighters deep between the charcoal. Wait for them to catch fire and stack the charcoal pieces close to the flame. After about 15 minutes, check whether the coals are red hot. Now your barbecue is ready for the grilling party!

Suitable for: everything that burns coal or wood.



WOOD WOOL NATURAL FIRE LIGHTERS

Composition **Wood & wax**
Box contents **25 pieces**
Article number **100326**

Ignite your barbecue in no time with the BBQ Flavour Woodwool. Place the woodwool between the coals or briquettes and light it quickly and effortlessly. The barbecue is ready for use as soon as the woodwool has completely burned out. The woodwool is made from wood shavings soaked in vegetable wax. Safe and odorless. Easy to store in the resealable bag and has an unlimited shelf life.



FIRE LIGHTERS

Composition **Wood & wax**
Box contents **12 pieces**
Article number **100209**

The Fire Lighter, an easy to ignite fire starter. Ignite it by rubbing the tip on the side of the package, similar to a match. Odorless and with a burning time of 8 to 10 minutes, perfect for lighting your coals. Unlimited shelf life.



ACCESSORIES

For a complete experience



BBQ Flavour not only offers various fuels and smoking wood, but also the necessary accessories for a professional barbecue experience. Turn your grilling moment into a true culinary experience with our high-quality products and accessories.

SKEWERS

Material **Stainless steel**
Length **30 cm**
Box contents **10 pieces**
Article number **100321**

The BBQ Flavour skewers are made of high-quality stainless steel, which is more hygienic than wooden skewers. The skewers have a flat profile so you can turn ingredients in two directions. With a length of 30 cm and a handy ring handle, these skewers are practical and can be hung.



GLOVES

Size **One size**
Article number **100322**

The BBQ Flavour gloves are made of high-quality heat-resistant materials and have an extra long cuff that protects your hands and forearms against heat and sparks. The silicone structure gives the gloves extra grip. The gloves feature the BBQ Flavour logo.



BBQ TONGS

Material **Stainless steel**
Length **44 cm**
Article number **500558**

The BBQ tongs are made of stainless steel with a silicone, heat-resistant handle, fit very comfortably in the hand and have a lot of grip. This makes it easy to place all ingredients on the barbecue, turn them over and remove them again.



CHARCOAL STORAGE BOX

Material **Steel**
Height **60,5 cm**
Width **47 cm**
Article number **500531**

The BBQ Flavour charcoal storage box is a handy universal portable barrel including lid for practical and moisture-free storage of 5 kg and 10 kg bags of charcoal. The storage box is made of galvanized steel and equipped with handles.

TABLE GRILL

For the whole family



A pleasant evening with family and friends, enjoying delicious food and grilling on the BBQ Flavour table grill. Perfect for summer gourmet or as Japanese yakitori grill, known as Shichirin, Konro and Hibachi. Use binchotan charcoal for a long grilling session or Quick Koko for a short and powerful session. The compact and light size makes it easy to take the grill with you for a grilling session in the park, on the beach or at the campsite. The high-quality ceramic table grill, complete with wooden coaster, is suitable for up to 6 people and is a real eye-catcher in your garden!

TABLE GRILL

Width	42 cm
Depth	21 cm
Height	21 cm
Article number	100400





BBQ FLAVOUR
CHARCOAL & SMOKE WOOD

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Partner

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