

Premium Paraguayan Charcoal

100% GENUINE QUEBRACHO BLANCO HARDWOOD

THE LEGENDARY AXE-BREAKER HARDWOOD

Sourced from the heart of the Paraguayan Chaco region, our **Premium Paraguayan Charcoal** is crafted from the legendary Quebracho Blanco tree. Known as the "Axe-Breaker" because of its extraordinary density, this premier hardwood produces a lump charcoal of unparalleled thermal endurance and clean performance.

Unlike standard softwoods or mixed wood charcoals that burn away rapidly, Paraguayan Quebracho Blanco features a highly concentrated grain structure. It delivers an incredibly intense, steady, and long-lasting heat output, allowing you to sustain perfect cooking temperatures for hours with significantly less fuel.

RESTAURANT-GRADE EXCELLENCE

Favored by professional rotisseries, high-end steakhouses, and backyard pitmasters worldwide, this charcoal produces a beautiful, clean bed of glowing coals. It is meticulously carbonized and double-screened, resulting in generous, consistent lump sizes with virtually no fine dust or sparking.

PURE, BALANCED FLAVOR

We guarantee a 100% natural fuel source completely free of chemical binders, additives, or lighting fuels. Our Paraguayan charcoal releases a subtle, sweet, and authentic wood-smoke aroma that complements and enhances the natural flavor profiles of steaks, briskets, seafood, and vegetables.

PRODUCT HIGHLIGHTS

100% Natural Fuel:
Completely free of chemical binders, additives, or synthetic lighting materials.

■ 100% Paraguayan

Quebracho: Traditional South American hardwood lump charcoal designed for maximum heat and duration.

■ **Intense Heat Output:** Burns hot and steady, easily reaching high searing temperatures.

■ **Extra-Long Burn Time:** Dense hardwood lumps sustain a consistent heat bed for up to 4 to 5 hours.

■ **Minimal Sparks & Ash:** Expert carbonization ensures a calm, clean burn with very little residue.

■ **Double-Screened Lumps:** Carefully sorted to ensure clean, high-grade chunks on every pallet.

Paraguayan Charcoal Datasheet

PHYSICAL, CHEMICAL & LOGISTICS SPECIFICATIONS

TECHNICAL SPECIFICATIONS

Our Premium Paraguayan Charcoal is strictly graded to meet elite commercial culinary standards. View the technical and logistic specifications below:

CHEMICAL & COMBUSTION PROPERTIES	
Product Name	Premium Paraguayan Charcoal (Quebracho Blanco)
Raw Material	100% White Quebracho (<i>Aspidosperma quebracho-blanco</i>)
Origin Country	Paraguay (Sustainable Chaco dry forest reserves)
Fixed Carbon	Highly carbonized (> 80% fixed carbon content)
Moisture Level	Extremely dry (< 5% moisture content) for clean ignition
Ash Content	Super low ash residual (< 2.5% total volume by weight)
Screening Standard	Double-screened premium large lumps (virtually dust-free)
Wholesale Logistics	Distributed globally in secure, wrapped, palletized shipping containers

PROFESSIONAL CULINARY TIPS

Searing & High-Heat Cooking: Arrange your ignited Paraguayan charcoal across the grate with ample airflow. It easily exceeds **350°C** for perfect steak-searing.

Low & Slow Pit Smoking: Regulate your dampers to limit airflow. This dense charcoal can burn at a steady, low temperature (**110°C - 120°C**) for hours without needing replenishment.

B2B SUPPLY & PACKAGING

We offer continuous container and wholesale supply lines packaged in highly durable, multi-ply paper bags. Our bags are engineered to resist moisture and prevent tearing during shipping, warehouse storage, and retail display.

GOLAN SA MA GROUP LTD.
Global Importers and Purveyors of Premium Natural Fuels
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100% Natural Paraguayan Hardwood
Unleash professional-grade, long-lasting heat.