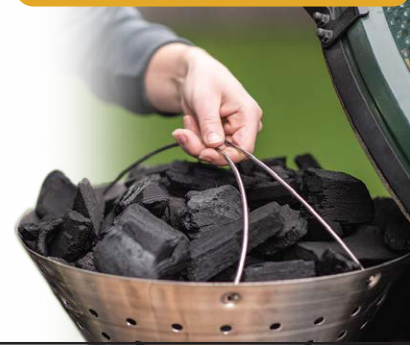




100% Natural Canadian Maple Lump Charcoal



Experience the Natural Maple Difference!

Maple wood infuses foods with a subtle, smooth, sweet flavor. When using our Maple Charcoal and adding smoking chips or chunks, the mild flavor of the charcoal allows more of the added smoking wood aroma to come through. Backyard grillers and professional chefs have tested this product, and it gets high marks for performance and flavor!

Environmentally Friendly in Every Bag

Our Natural Maple Lump Charcoal is manufactured using an environmentally friendly heating process that allows for a maximum charcoal yield and large, uniform lumps. The recovery of gases as a source of clean energy during manufacturing brings a significant reduction in our environmental footprint. The waterless cooling process used minimizes sparks and excess smoke while cooking.

Lights Quickly, Cooks Cleanly

Big Green Egg Lump Charcoal is easy to light and reaches cooking temperature in minutes. Our lump charcoal contains no fillers, nitrates, chemicals, or petroleum products. Our premium lump charcoal produces less ash than briquettes, so there is minimal waste and clean up ... delivering more value and performance in every bag!

17.65 lb (8 kg)

Big Green Egg Lump Charcoal Flavor Profiles

Canadian Maple: A very neutral wood flavor, similar to oak. Works especially well for mixing with smoking chips and chunks to introduce a variety of flavor profiles.

Brazilian Hardwood: Adds a mild, oaky flavor to foods, and works well with smoking chips and chunks for a variety of flavor profiles.

Oak and Hickory Hardwood: Moderate in profile, this blend adds a delicious live-fire flavor to foods. Pair with smoking chips and chunks for subtle flavor variations.



FLAVOR PROFILE	
Canadian Maple	MILD
Brazilian Hardwood	
Oak and Hickory Blend	MODERATE
Mesquite	STRONG

Item Code: 126993