# Big Green Egg | Pure Charcoal

## About Pure Charcoal

**Better for the environment and better for you. Big Green Egg Pure Charcoal makes Big Green Egg even more sustainable. This revolutionary new charcoal, characterised by its unmatched purity, is produced through a unique process, resulting in a product rich in carbon, virtually fine dust free and practically smokeless. Practically, since occasional smoke can emanate from firelighters, dripping fats, or uncharred fragments from the production process. Big Green Egg Pure Charcoal stands out as one of the highest quality, most durable charcoal on the market a top pick for discerning and eco-aware users.**

Pure Charcoal comprises a mix of sustainably sourced FSC®-certified European oak, beech and hornbeam. Beech wood is a softer wood and ignites quickly. while the harder oak and hornbeam ensure an extended, stable burn. Due to its high quality, it is also very neutral in taste. If you want to add an extra smokey nuance to your dishes, consider combining it with some Wood Chips or Wood Chunks.

Big Green Egg Pure Charcoal is available in 9 kg bags.

**The USP's**

- Low fine dust
- Smoke-Free
- Ignites quickly
- Extra long burn time
- FSC®-certified
- Made in Europe
- Oak, Beech & Hornbeam

**Item code:**

9 kg 818924

# Pure Charcoal | Q&A

**At a product launch of an innovative product like Pure Charcoal, you can expect questions to arise. To prepare for this as well as possible, we have formulated the following Q&A.**

## What is Pure Charcoal made of?

Pure Charcoal comprises a mix of sustainably produced FSC®-certified European oak, beech and hornbeam. A conscious choice, each with their characteristic properties.

## Why is Pure Charcoal more expensive?

The price of Pure Charcoal is partly determined by its unique manufacturing process, which is much more time-consuming than standard charcoal (see “How can charcoal be low in fine dust?”)

## How can charcoal be low in fine dust?

Each type of wood (oak, beech and hornbeam) undergoes its own process. During this process, gases and other elements are extracted from the wood. Depending on the type of wood, this process can take 8 to 20 hours. Once the different wood types have undergone the carbonisation process, they are mixed to create the ideal blend of oak, beech and hornbeam. The gases that are removed are responsible for fine dust. By removing them during the carbonisation process, fewer emissions occur during combustion.

## Is the burn time of Pure Charcoal longer than that of 100% Natural Charcoal?

The burn time of charcoal depends on several factors. The density and purity of Pure Charcoal are higher than that of 100% Natural Charcoal. When conditions are the same, the burn time of Pure Charcoal is longer.

## How much fine dust is released compared to other types of charcoal?

We are very proud to introduce an innovative product to the market that emits around 62% less nitrogen and 82% less fine dust compared to other commonly used types of charcoal.

## If I add wood chips or chunks for flavour, will using Pure Charcoal still have an effect?

If you still want to create a smoky touch to the flavour of your dish, you can choose to add some Wood Chips or Wood Chunks. It still has an effect when you use Pure Charcoal because you emit less fine dust overall compared to combining it with other types of charcoal.

## Is the production process more environmentally friendly?

Yes. The production process takes place in patented retort ovens that meet the latest European regulations. Gases extracted from the wood during the production process are used to power other ovens. Excess energy can also be used to heat houses, for example. Elements such as tar are also extracted during the production process, and this is then reprocessed into other products such as plastics and asphalt.

## Why doesn’t Pure Charcoal produce smoke?

Smoke is created partly by burning gases that are stored in the wood naturally. With Pure Charcoal, these gases are removed during the production process so it does not produce smoke. Despite the meticulous, innovative production process, a piece of wood may not char properly in exceptional cases. This can also cause smoke. Also, bear in mind that food residues on the grill or in the charcoal can cause smoke too.

## Is charcoal bad for you?

Ordinary charcoal can release some fine dust during cooking, which can be harmful to health when inhaled, especially for people with respiratory conditions. Fortunately, you use very little charcoal for the Big Green Egg due to the heat conductivity of the ceramic. In addition, you largely cook with the dome closed, which keeps smoke inside. In any case, we always aim to improve and develop. Hence, our new Pure Charcoal. Better for the environment and better for you.