COCONUT

Charcoal Briquettes

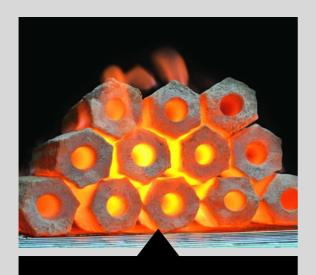




Catalog

exley.international





TUBE

Tube charcoal briquettes are designed for use in specific types of grilling or smoking setups, such as kamado-style grills or smokers that use an indirect heat source. They provide a longer burn time, consistent heat, and superior flavor compared to other types of charcoal due to their cylindrical shape and high-quality composition.

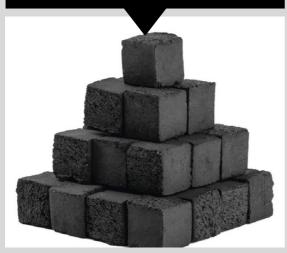


HEXAGON

Hexagon charcoal briquettes allows for better airflow during cooking. The gaps between the briquettes allow for more oxygen to flow through, which helps to create a more consistent temperature throughout the grill or smoker. This can lead to more even cooking and better flavor.

CUBE

Small cube charcoal briquettes are ideal for smaller grilling applications, such as camping or tailgating. They are easy to light and provide a consistent heat source for cooking. Their small size also makes them easy to transport and store, making them a convenient option for on-the-go grilling.



BLOCK

Block charcoal briquettes are a versatile type of charcoal that can be used for a variety of grilling or smoking applications. They are especially useful for high-heat grilling, such as searing steaks or burgers. The block shape allows for easy stacking and efficient burning, providing a consistent heat source for your cooking needs.



Contact us for quotation
Custom size and shapes are available upon order

CHARCOAL BRIQUETTES

Certification

When it comes to grilling or smoking food, the quality of the fuel source can make a big difference in the final product. That's why many manufacturers of charcoal briquettes undergo rigorous testing to ensure their product meets certain standards for performance and safety. One key aspect of this testing is evaluating the smoke and smell produced by the charcoal during use.

Recent lab tests have shown that our charcoal briquettes are certified to be low in smoke and smell. This means that when you use our product, you can enjoy the full flavor of your food without being overwhelmed by unpleasant smoke or odor. In addition, low smoke and smell can be especially important for those with respiratory issues, such as asthma, as it reduces the potential for irritation and exacerbation of symptoms.

To achieve this certification, our charcoal briquettes undergo a range of tests to evaluate their smoke and smell output. These tests measure factors such as the amount of particulate matter in the air, the level of volatile organic compounds released during burning, and the overall level of smoke and odor produced. By meeting these standards, we are able to offer a high-quality product that is not only great for cooking, but also safe and healthy to use.

THIS IS TO CERTIFY that the above mentioned sample have been taken and analysis by us, with the following results:

DATE AND PLACE : April 04, 2022, at shipper godown Kedung Lengkong, RT.03/RW.01,

OF SAMPLING Simo, Boyolali
DATE OF TESTING : April 07, 2022
MARKS & NUMBER : N/M
SAMPLE WEIGHT : 1.00 KGS

RESULT(S) OF TESTING : The result of analysis are following :

NO.	PARAMETER	UNIT	RESULTS	TEST METHODS
1.	Moisture Content	%	5.42	ASTM D 1762-84 (REAPPROVED 2021)
2.	Ash Content	96	1.98	ASTM D 1762-84 (REAPPROVED 2021)
3.	Volatile Matter	96	13.07	ASTM D 1762-84 (REAPPROVED 2021)
4.	Fixed Carbon	%	79.53	BY CALCULATION

THIS CERTIFICATE is issued without prejudice which refers to those points described only and does not deal report of any other matter.

This certificate is valid within 90 days from the date of issued

Bandar Lampung, April 07, 2022 PT. Beckjorindo Paryaweksana Testing Laboratory

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Cyandri Damayanti Head of Laboratory

Ref. No. 0176/BPL/IV/22 CyD/Fern

Our interventation is carried out to the best of our knowledge and ability, and our responsibility is limited to the exercise of reasonable care. It shall neither affect if any way the contractural rights of our Principals nor shall it relieve other parties from their contractual obligations. In the case of claims successfully filled against



Contact Us





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