

A person wearing a dark denim jacket is holding three pieces of lump charcoal. The charcoal pieces are dark, irregularly shaped, and have a textured, layered appearance. The background is dark and out of focus, emphasizing the charcoal and the person's hands.

*Holy Smoke*  
BBQ™

*Premium*  
**LUMP CHARCOAL**

# HOLY SMOKE BBQ - XXL GRADE BIG LUMP CHARCOAL EUROPEAN HARDWOOD, 8 KG

CRAFTED FROM A MIX OF OAK, HORNBEAM, AND BIRCH HARDWOOD,  
SOURCED FROM SUSTAINABLE FORESTRY.

With our XXL big lump charcoal, it's like grilling with logs, thanks to the extremely large blocks. And when we say long burning time, we mean you can cook up a feast and still have charcoal to spare. Clean burn, intense heat, and virtually no ash left behind.

**This isn't just charcoal;  
it's a BBQ powerhouse.**

- RESTAURANT GRADE QUALITY, MADE IN EUROPE
- NO CHEMICALS - 100% NATURAL
- PERFECT FOR LONG LOW AND SLOW COOKING OR BLAZING HOT GRILLING
- FSC CERTIFIED
- 8 KG BAGS

*Best use...* **VERSATILE CHARCOAL**  
*Flavor...* **SMOOTH, NEUTRAL**



# HOLY SMOKE BBQ - RESTAURANT GRADE PREMIUM LUMP CHARCOAL MIX OAK / MAPLE, 8KG

CRAFTED FROM A MIX OF 90% OAK AND 10% MAPLE HARDWOOD,  
SOURCED FROM SUSTAINABLE FORESTRY.

Our lump charcoal burns clean, kicks out serious heat, and leaves you with next to no ashes. Oak brings the classic, wood-smoked grill taste, and maple levels up the flavor with a subtle, sweet kick.

- EASY TO LIGHT - BURNS CLEAN
- RESTAURANT GRADE QUALITY, MADE IN EUROPE
- NO CHEMICALS - 100% NATURAL
- PERFECT FOR LONG LOW AND SLOW COOKING OR BLAZING HOT GRILLING
- FSC CERTIFIED
- 8 KG BAGS

*Best use...* AUTHENTIC AMERICAN BBQ  
*Flavor...* SMOKY OAK WITH A HINT OF SWEETNESS



# HOLY SMOKE BBQ - RESTAURANT GRADE LUMP CHARCOAL MIX OAK / APPLE, 5KG

CRAFTED FROM A BLEND OF OAK AND APPLE HARDWOOD,  
SOURCED FROM SUSTAINABLE FORESTRY.

Oakwood delivers a robust, wood-smoked flavor and burns hot and steady at an even temperature. Applewood adds a touch of sweetness with a fruity and aromatic smoke. Ideal for low and slow cooking and grilling in the culinary BBQ world. Our lump charcoal mix offers a hot and steady burn while leaving behind minimal ash.

- EASY TO LIGHT - BURNS CLEAN
- RESTAURANT GRADE QUALITY, MADE IN EUROPE
- NO CHEMICALS - 100% NATURAL
- PERFECT FOR LONG LOW AND SLOW COOKING OR BLAZING HOT GRILLING
- FSC CERTIFIED
- 5 KG BAGS



*Best use...* CULINARY BBQ – PORK; GAME; FISH  
*Flavor...* SMOKY OAK WITH A SWEETNESS FROM THE APPLE

# HOLY SMOKE BBQ - RESTAURANT GRADE LUMP CHARCOAL MIX BIRCH / CHERRY, 5KG

CRAFTED FROM A BLEND OF BIRCH AND CHERRY HARDWOOD,  
SOURCED FROM SUSTAINABLE FORESTRY.

Birchwood brings a subtle, mild flavor with precise heat control, while cherrywood brings mild, sweet, fruity notes with a light, aromatic smoke. Ideal for low and slow cooking and smoking delicate food. Our lump charcoal mix offers a slow and steady burn while leaving behind minimal ash.

- EASY TO LIGHT - BURNS CLEAN
- RESTAURANT GRADE QUALITY, MADE IN EUROPE
- NO CHEMICALS - 100% NATURAL
- PERFECT FOR LONG LOW AND SLOW COOKING OR BLAZING HOT GRILLING
- FSC CERTIFIED
- 5 KG BAGS



*Best use...* CULINARY BBQ – CHICKEN; SALMON; SCALLOPS; DUCK  
*Flavor...* MILD, WITH A SWEETNESS FROM THE CHERRY