

PREMIUM HEAT, FOR CHARCOAL FLAVOURED PERFECTION



Natuur is an Australian company passionate about your food flavours and all things natural. Our internationally acclaimed charcoal is utilised by some of the best chefs from around the world and is widely accepted in global kitchens with stringent quality standard requirements, such as Japan, Korea, Taiwan, Turkey and Greece. Burning for up to 6 hours, Natuur produces smokeless, odourless and consistent heat resulting in exquisitely flavoured food.

We believe your food deserves the perfect heat and infusion from the charcoal and nothing else. We produce a product that is a 100% natural and environmentally friendly without using additives, bonding agents or chemicals. It is shaped and pressed for high density, intensive heat from tropical hardwood sawdust, utilising a by-product that would other wise be considered a waste product. Natuur is the best choice for your kitchen.

NATUUR CHARCOAL - INTENSE HEAT, NATURALLY.

To order your charcoal please call 0433 757 665 or email hezi.r@natuur.com.au



NATUUR CHARCOAL – INTENSE HEAT, NATURALLY.



✓ HIGH HEAT ✓ HIGH DENSITY & STRENGTH ✓ INCREDIBLY LONG BURNING HOURS ✓ 100% NATURAL ✓ NO SMOKE ✓ NO ODOUR ✓ ENVIRONMENTAL FRIENDLY ✓ WORLDWIDE

There are a number advantages with our premium charcoal over ordinary charcoal.

PROS	
 Spark-less All natural Very consistent High density Even heat distribution Efficient storage Cost Saving 	Our charcoal is UNTREATED NO Pre-fuelling NO Additives NO Chemicals NO Accelerators Your BBQ will taste better & healthier without them!
CONS	
	 Spark-less All natural Very consistent High density Even heat distribution Efficient storage Cost Saving

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