



PRODUCT CATALOGUE 2025

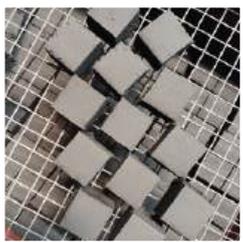
OUR PRODUCT

▶ SISHSA CHARCOAL

Our Shisha Charcoal is crafted from 100% natural coconut shell, designed specifically for hookah and shisha users who demand long-lasting, clean-burning coals. It produces no smoke, no smell, and leaves very low ash, making it a favorite in the Middle East, Europe, and the US. With a high carbon content and uniform shape, this charcoal ensures a smooth, consistent smoking session every time.

SPECIFICATION

- Ash Content : Max 2,5%
- Volatile Matter : Max 12%
- Moisture : Max 5%
- Fixed Carbon : 80% Min
- Total Sulfur : 0,03%
- Gross Calorific Value : 7500 Kcal / KG
- Duration of Burning : 1,5 - 2 Hours



OUR PRODUCT

▶ BBQ CHARCOAL

Zara Charcoal's BBQ Charcoal is engineered for high-performance grilling. Sourced from select hardwoods or coconut shell, this charcoal produces strong, even heat, ideal for both home and restaurant-grade barbecuing. It lights easily and burns cleanly, enhancing the flavor of grilled food without chemical additives.

SPECIFICATION

- Ash Content : 8-10%
- Volatile Matter : Maximum 13%
- Moisture : Maximum 6-10%
- Fixed Carbon : 65-75%
- Total Sulfur : Maximum 0,03%
- Gross Calorific Value : 6500 - 7500 Kcal / Kg
- Duration of Burning : 5 - 6 Hours



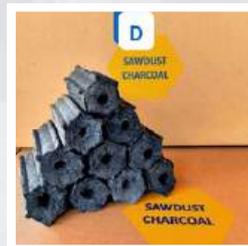
OUR PRODUCT

▶ SAWDUST CHARCOAL

Our Sawdust Charcoal Briquettes are an eco-friendly alternative made from compressed sawdust without chemicals. They are uniform in size, easy to ignite, and perfect for household cooking or commercial grilling. Thanks to their stable burn and affordable price, they're popular in Southeast Asia and Africa.

SPECIFICATION

- Shape : Hexagonal (5 - 15+ cm)
- Volatile Matter : Maximum 13%
- Moisture : 5 - 6 %
- Fixed Carbon : 80%
- Total Sulfur : Maximum 0,03%
- Gross Calorific Value : 7000 - 7500 Kcal / Kg
- Duration of Burning : 6 Hours



OUR PRODUCT

▶ HARDWOOD CHARCOAL

Zara Charcoal's Hardwood Lump Charcoal is made from dense Indonesian hardwoods, resulting in a long-lasting and high-heat fuel perfect for professional BBQ setups. Its large chunks, high carbon content, and low moisture make it ideal for open fire grilling. Unlike compressed briquettes, lump charcoal burns hotter and produces authentic smoky flavor.

SPECIFICATION

- Shape : 5 cm up
- Ash Content : 3%
- Volatile Matter : Maximum 13%
- Moisture : 5 - 6 %
- Fixed Carbon : 80%
- Total Sulfur : Maximum 0,03%
- Gross Calorific Value : 7000 - 7500 Kcal / Kg
- Duration of Burning : 6 Hours



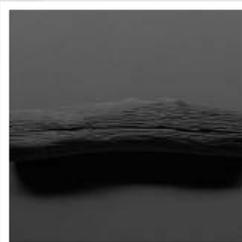
OUR PRODUCT

▶ BINCHOTAN CHARCOAL

Our Binchotan Charcoal is a premium-grade white charcoal traditionally used in Japanese grilling and known for its ultra-long burning time, minimal smoke, and infrared heat. It's made through a specialized slow carbonization process at high temperatures, resulting in hard, glassy charcoal with excellent heat retention. Ideal for high-end yakitori, robatayaki, or Korean BBQ.

SPECIFICATION

- Shape : Hexagonal (5 - 15 + cm)
- Volatile Matter : Maximum 13%
- Moisture : 5 - 6 %
- Fixed Carbon : 80%
- Total Sulfur : Maximum 0,03%
- Gross Calorific Value : 7000 - 7500 Kcal / Kg
- Duration of Burning : 6 Hours



WHY CHOOSE US?

At Zara Charcoal, we go beyond simply supplying charcoal — we deliver value, reliability, and results. With years of experience in manufacturing and exporting premium charcoal products, we understand what global buyers truly need. From strict quality control and fast production to custom packaging and full export support, we are committed to being your trusted long-term partner.

Whether you're a wholesaler, importer, or private label brand, here's why businesses in over 20 countries choose us again and again.



Consistent Export-Grade Quality

Our charcoal is lab-tested and standardized. As a result, our clients receive a dependable product every time.



Fast Production & Delivery

With a streamlined supply chain and large capacity, we deliver quickly—even on high-volume orders.



Custom Packaging for Your Brand

In other words, you can white-label our charcoal with your own logo, design, and specifications.



Complete Export Documentation

We assist with all necessary documents. Therefore, your imports arrive smoothly and on time.

SHIPPING DETAILS



Specification	Details	Checklist
INCOTERMS	EXW	✓
	FOB	✓
	CFR	✓
	CIF	✓
PAYMENT METHOD	L/C (Irrevocable and Confirmed)	✓
	Advance T/T (100%, Full Amount)	✓
	T/T (50% DP + 50% against B/L)	✓
Customized Packaging		✓
Negotiation Price and Terms of Payment		✓

*stuffing container without pallets

MAKING PROCESS



Step	Description
Mixing	Mix the powdered coconut charcoal with a binder like cornstarch and water in a mixer. The binder helps the charcoal pieces bond together.
Blending	Blend the mixture in a blending machine to ripen it.
Resting	Let the mixture rest before feeding it into the briquette machine.
Printing	Feed the mixture into a briquette pressing machine to print it into the desired shape. The mixture may be added to again with water during this step.
Drying	Place the molded briquettes on a tray and let them dry for up to 2 days.

PACKAGING DETAILS

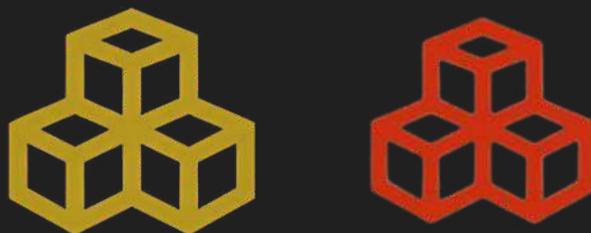


Packaging Type	Details
Inner box / Brand box	1, 2, 5 kg, inner plastic + Carton/brand box, full color printing + Master box 10kg
Master box only	10 kg, inner plastic, b/w printing or full color printing

PRODUCT TYPE

▶ **ZARA CHARCOAL – GOLD**
ZARA CHARCOAL – BBQ

Weight : 1 Kilogram GOLD / BBQ
Contains : 96 Cubes
Size : 25 x 25 x 25 mm



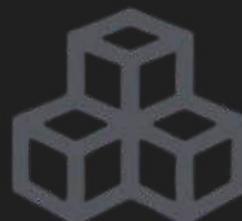
▶ **ZARA CHARCOAL – BLUE**

Weight : 1 Kilogram
Contains : 48 Cubes
Size : 28 x 28 x 28 mm



▶ **ZARA CHARCOAL – HEXA**

Weight : 1 Kilogram
Contains : 64 Pcs
Size : 20 x 40 mm



▶ **ZARA CHARCOAL – GREEN**

Weight : 1 Kilogram
Contains : 96 Cubes
Size : 22 x 22 x 22 mm



▶ **ZARA CHARCOAL – SAWDUST**

Weight : 10 Kilogram





CONTACT US

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