



MARIENBURG

RESTAURANT QUALITY CHARCOAL



KEY PRODUCT BENEFITS

- ❖ Instant ignition - very fast ready to grill time ~ 12-15 minutes
- ❖ Flammable liquids are not necessary - essential when grilling premium beef or fish
- ❖ Has pleasant natural flavor with great tasting
- ❖ Restaurant quality organic charcoal is made only from naturally dried lump wood alder
- ❖ 100% chemical free & environmentally friendly product
- ❖ 80% customers who try Marienburg stop using cheaper charcoal

CUSTOMER EXPERIENCE THAT MAKES DIFFERENCE



THE PRODUCT

Marienburg charcoal is made from alder wood in accordance with the sustainable forest management standards where the wood is dried naturally before production and therefore yielding to a 100% chemical free & environmentally friendly product. The wood for Marienburg charcoal is provided only by local suppliers in Latvia. The charcoal produced conforms to the European Union standards and is REACH registered.

THE COMPANY

Established: 1999

Capacity: 3500 tons per year

Marienburg manufacturer KRK Vidzeme Ltd is the largest charcoal producer in the Baltic States. The factory is located in the northern part of Latvia that is rich with wood resources. The company has proved itself as a reliable, responsible and flexible partner. The company is the largest employer in the area but also a reliable partner for timber suppliers throughout the year. In addition, company value social responsibility and actively participates in the life and activities of local community.

SUCCEFULL MARENBURG DISTRIBUTION

Marienburg charcoal is distributed in the following countries: Latvia, Estonia, Lithuania, Finland, France, Belgium, United Kingdom, Ireland, The Netherlands, Cyprus, Iceland.

PRACTICAL INFORMATION

- For easy ignition we suggest to use splinters or fire starters
- The bag contains 80% of charcoal pieces of caliber 40 - 100mm, 10% over 100mm, 10% less than 40mm
- The charcoal bag of 50 liters is suitable for middle and big size barbeques. There will be enough for 6 —8 barbeques
- High rate of fixed carbon secures longer burning time
- Proper packaging in paper bags with inside plastic layer



CUSTOMER REVIEWS

- I will no longer buy any other charcoal
- Very good barbecue charcoal for medium – fast grilling meat like steak, chicken fillets, hamburger or beef
- Charcoal is big and fire is hot
- After grilling remains a lot of big chunks of charcoal on the bottom of the grill
- Good product. The charcoal pieces are really big

PACKING INFORMATION

	EAN	Pallet size	Pallets in truck	Pieces on pallet
50 liter alder charcoal	4751019170012	90x115x240	28	50
30 liter alder charcoal	4751019170029	90x115x240	28	84
10 kg alder charcoal	4751019170036	80x120x240	32	33

Packing can be done in smaller quantities upon customer request.

CHEMICAL TEST RESULTS OF MARIENBURG CHARCOAL

Nr.	Characteristics of verifications	Unity of measure	Methods	Results	NE 1860-2: 2005 (E) requirements
1.	Moisture	%	ISO 579	4.93	Max 8.0 %
2.	Ash	%	ISO 1171	2.47	Max 8.0 %
3.	Volatiles	%	ISO 562	14.53	No limits
4.	Fixed carbon	%	DIN 51749	83.00	Min 75 %
5.	Heat of combustion, Q_{HHV}	Kkal/kg	NE 14918	7486	No limits
		MJ/kg		31.34	
		MWh/t		8.71	
6.	Bulk density	kg/m ³	NE 15103	151	Min 130 kg/m ³



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