

pro Qualität • pro Natur

**profagus®**



Charcoal Production

**est. 1896**

in Bodenfelde (Germany)

# COMPETENCE IN CHARCOAL



[www.profagus.de](http://www.profagus.de)



## Our guiding principle



proFagus® is at home in the idyllic Weser mountains region, surrounded by green forests and the beauty of nature. This beautiful area is also the habitat of our outstanding natural material: the domestic beech tree – in Latin: Fagus.

We used to belong to the Degussa Group. Today, our name – proFagus® – pays tribute to our valuable natural resource and to our commitment to sustaining the environment. With a tradition that is more than 100 years old, we manufacture products of the highest quality with a deep respect for nature.

As the only barbecue charcoal manufacturer in Germany we produce beechwood barbecue charcoal and beechwood barbecue charcoal briquettes using the environmentally friendly alembic procedure. The tars and acids that result from the charcoaling process are filtered out and processed to acetic acid, smoke flavouring and combustibles.



## Our purity law



You ask yourself, "Does it make that much of a difference?!" Yes, it does! There are differences in the production of barbecue charcoal that affect humans, the environment and the enjoyment of barbecuing. proFagus® manufactures its barbecue charcoal in Germany, whilst other companies import products that are manufactured under other conditions and to other quality standards.

**Our commitment to quality and environment is supported by the following purity laws.**

## We act sustainably

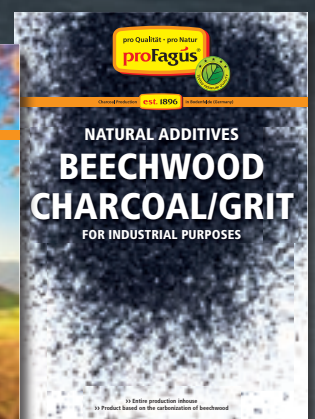
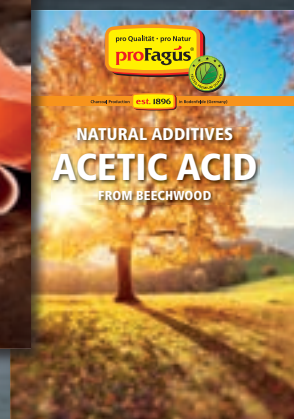


**proFagus® uses the environmentally friendly alembic procedure.**

The by-products from the charcoaling process (wood tar, wood alcohol, wood gas) are used as energy for the entire manufacturing process. This means that 90% of the heating energy is won solely from by-products!

We use our resources with great care, utilizing more than 99.9% of the beechwood for the manufacture of charcoal, briquettes, acetic acid, food additives, tar products and energy. This means that only around 0.06% of the material ends up as waste that is properly disposed of.

Moreover, short transport distances mean less harmful CO<sub>2</sub> emissions.





## We grill more healthily



proFagus® beechwood barbecue charcoal products are free from harmful by-products.

Only natural beechwood products are processed to charcoal. It is well-known that beechwood is the best firewood. This is obviously an advantage for the production of grill charcoal. Imported charcoal made from mixed or even tropical woods burn less well and have a lower carbon content than beechwood.

## We conserve resources



We respect German forests, and thus no tree is felled there for proFagus® charcoal!

We use natural domestic beechwood residues from sustainable German forestry from sawmills and the furniture industry. Production based on imported material often goes hand in hand with serious damage to crops and to the environment. The clearing of tropical forests in particular is irresponsible and gives rise to extreme environmental damage. For this reason, the use of tropical woods is a taboo for proFagus®.

## We act responsibly



We care about the health of our employees and we create workplaces in Germany.

proFagus® barbecue charcoal products are made in Germany according to German standards. Imported products are not made to these standards, often under deplorable conditions and sometimes even with child workers.

## Certified quality

**Guaranteed to be very good by the "ÖKOTEST" consumer magazine**  
proFagus® beechwood barbecue charcoal and proFagus® beechwood barbecue charcoal briquettes have been given the rating "very good" by the consumer magazine "ÖKOTEST" (05/2009 issue).

### TÜV quality certificate

proFagus® beechwood barbecue charcoal products are subject to regular monitoring by the notified body "TÜV Produkt und Umwelt GmbH".

### DINplus certification

The "plus" stands for an exceptionally low ash content and an exceptionally high carbon content.

### PEFC certified

proFagus® beechwood barbecue charcoal products come from sustainable forestry and monitored sources.





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