



JAPANESE WHITE CHARCOAL BINCHOTAN FROM TOSA REGION 12KG BOX, BITOKU SIZE

Binchotan (備長炭), also known as Japanese white charcoal, is considered the most premium charcoal used for traditional cooking. It is produced using Japanese Ubame oak trees in a special Bincho Klin at around 1000 degrees Celsius, for up to 14 days. A very time-consuming process.

SKU: BINC_TOSA_12KG_BITOKU

Categories: [BBQ](#)

Tags: [12kg](#), [Binchotan](#), [Japan](#), [Tosa Region](#), [White Charcoal](#)

GALLERY IMAGES



PRODUCT DESCRIPTION

Binchotan Japanese Charcoal Tosa Region (土佐備長炭), authentic Japanese white charcoal from Shikoku Island. The Binchotan from Tosa is of very high quality and is excellent value for money.



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What is Binchotan

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The resulting charcoal is almost 100% carbon, Binchotan therefore producing very little smoke when burning, and leaving little ash and have a special metallic sound when tapping together. It is able to produce a very high heat (about 1200 degrees) and maintain a steady heat release for several hours. Pure (without odour), high heat and long-lasting heat release really brings out the flavour of the food, as a result, Binchotan is loved by top Japanese Yakitori restaurants.

The total production of Binchotan in Japan is about 1800 tons per year. Consumers should pay attention to those non-authentic “Binchotan” produced outside of Japan with timber other than Ubame Oak using non-traditional techniques. Such charcoal cannot produce enough heat and burns out very quickly.

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Note

- Due to its high hardness, it is quite hard to light up the charcoal. It is advised to first light up the charcoal on a gas burner before transferred into the grill.
- Use outdoors or in a well ventilated area
- The charcoal will light up for hours, please make sure the fire is fully extinguished after use.

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We look forward hearing from you to explore further business opportunities. Should you have further questions or wish to open a trade account with us, please feel free to contact

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**Regards,
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