

Better barbecues with the embers of Namibia

Your partner for premium barbecue charcoal &
specialist in private label products



Why is our charcoal from Namibia so ecologically valuable?

The Namibian savannah is becoming overgrown. Excessive bush encroachment is depriving animals, plants and people of their valuable natural habitat.

The cheetah is a species of particular concern, and there are many other animal and plant species that suffer from bush encroachment. The excess bush wood consists to a large extent of acacia, a particularly dense and heavy wood that has excellent properties for charcoal production.

Due to its high density, it glows for a particularly long time and consistently

produces little smoke and burns up without much residue.

We at DHG support the Namibian de-bushing project together with our partners. From the extracted, abundant bush wood, we produce high-quality barbecue charcoal for relaxed barbecue events using responsibly produced premium barbecue charcoal.

No forests, let alone rainforests, are cleared to produce our charcoal, and it also plays a vital role in protecting natural savannah landscapes.



Member of amfori, the leading global business association for sustainable trade.
For more information visit www.amfori.org.



We work closely with the FSC® and ensure selective bush thinning through FSC® certification (FSC®-C111735). Valuable species and habitats are identified, documented and protected.

Our supply chain is 100% transparent and guarantees that each individual bag can be traced back to just a few hectares of land. The charcoal is produced and packaged in Namibia. The majority of the value added remains within the country and creates many secure jobs.

In addition, all stakeholders in our supply chain are audited by amfori BSCI.

In short, we are pioneers in high-quality premium barbecue charcoal from Namibia. We are the first company in the industry to have calculated our greenhouse gas emissions



in accordance with ISO 14067 and the GHG Protocol, in collaboration with IFAS (Birkenfeld Environmental Campus). The calculation has been independently validated by the DQS and shows that: Throughout the supply chain – from harvest to our factory gates – our charcoal products are calculated to remove CO₂ from the atmosphere.

FYRHEGE

Premium quality

Consistently high product quality

Certified

FSC®-certified (FSC®-C111735) and amfori BSCI-audited

Reliable

Transparent supply chain and guaranteed traceability



Our FYRHEGE® products stand for accountability that you can trace right back to the source. We guarantee that we do not use timber from the rainforest and ensure its legal origin through

FSC® certification (FSC®-C111735). In addition, the amfori BSCI audit ensures compliance with international social standards throughout our supply chain.

Firelighter

- FYRHEGE® firelighter is easy to light and can be used for lighting both wood and charcoal.
- Very long burn time of approx. 8–10 minutes.

Article No.	Content	Unit	Pallet	EAN code
130020-01-84-IPP	36 lighters	135	Euro pallet	4042316993719



Barbecue charcoal

- FYRHEGE® barbecue charcoal is easy to light and produces high temperatures for delicious sizzling grilled food.
- The grain size of 20–80 mm ensures even heat distribution.

Article No.	Content	Unit	Pallet	EAN code
130020-01-84-IPP	2.5 kg	84	Half-pallet	4042316992934
130020-01-168-EUR	2.5 kg	168	Euro pallet	4042316992934
130021-01-72-IPP	3 kg	72	Half-pallet	4042316992910
130021-01-144-EUR	3 kg	144	Euro pallet	4042316992910
130027-01-44-EUR	10 kg	44	Euro pallet	4042316992941



Barbecue charcoal briquettes

- FYRHEGE® barbecue charcoal briquettes provide long-lasting and even heat for a perfectly grilled barbecue food.
- Hardly any flying sparks.

Article No.	Content	Unit	Pallet	EAN code
131020-01-112-IPP	2.5 kg	112	Half-pallet	4042316992958
131020-01-240-EUR	2.5 kg	240	Euro pallet	4042316992958
131021-01-90-IPP	3 kg	90	Half-pallet	4042316992989
131021-01-180-EUR	3 kg	180	Euro pallet	4042316992989
131023-01-72-EUR	10 kg	72	Euro pallet	4042316992996



Restaurant barbecue charcoal

- FYRHEGE® restaurant barbecue charcoal has a particularly coarse premium quality and is appreciated by professionals.
- Particularly high and consistent temperature over a long period of time due to the larger grain size of 60–120 mm.
- For relaxed barbecue events with premium standards in the private and professional sector.

Article No.	Content	Unit	Pallet	EAN code
130035-01-80-EUR	6 kg	80	Euro pallet	4042316993009
130033-01-60-EUR	8 kg	60	Euro pallet	4042316993016
130032-01-30-EUR	15 kg	30	Euro pallet	4042316993023





Commitment born of conviction

We are DHG – owner-managed and down-to-earth, just like the wood our products are made of. Ever since the company was founded in 2000, acting responsibly and protecting the nature have been particularly close to our hearts. For many years, we have been committed to resource-efficient products and fair working conditions within our transparent and traceable supply chains. We have already switched our entire range of barbecue charcoal and briquettes to 100% FSC®-certified and amfori BSCI-audited products.

We are experts when it comes to private labels.

Our in-depth expertise in our products and markets, combined with a strong customer focus, makes us a valued partner for your private-label business in high-quality charcoal, fuel and substrate products. Together, we achieve success season after season.

- Personal and easy-to-reach sales team
- Full control over the high quality of our products thanks to our own raw materials
- Reliable and punctual delivery of large quantities through modern, efficient production
- Flexible logistics tailored to your individual requirements



**Key Account Management
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