



PREMIUM

GRILLING & SEARING

The go-to bag for every BBQ occasion. Great for medium to small Kamado-style grills, Weber Kettles and any type of charcoal grill. We bag a perfect size distribution of 2-4 inch sized pieces (no giant logs or crumbles and dust).

FOGO Premium lights quicker, burns hotter and longer than regular charcoal! Taste the difference - sweet, smokey oak wood flavor that take your food to the next level.

SUPER PREMIUM

LOW & SLOW

Hand-selected, large Lumps of charcoal for your Kamado Grill, Smoker or any large charcoal grill (over 80% of pieces in each bag are 4 inch or bigger).

The large Lump provides superior airflow for better temperature control and a long lasting burn (no more refuelling mid cook).

FOGO burns clean, allowing you to add your preferred smoking wood to give the food the flavor that you choose!