

## **I want to grill vegetables outdoors, does charcoal or natural gas have more GHG emissions?**

Propane has a lower carbon content than natural gas, its combustion does produce wastes, such as particulate matter, sulfur dioxide, nitrogen oxides, nitrous oxide, carbon monoxide, greenhouse gas, methane and non-methane overall organic carbon. It is a product of crude oil and natural gas. It is a by-product of natural gas processing & petroleum refining.

Known as: liquefied petroleum

Most of the charcoal burned in backyard barbeques are actually pillow-shaped charcoal briquettes. Briquettes are a weird combination of elements such as lighter fluid, sawdust and wood by-products, a binder such as starch, and other random additives. Some contain borax, mineral carbon and limestone (to turn the ashes white). When burned, these Franken-coals can result in 105 times more carbon dioxide than propane – and they also release volatile organic compounds (VOCs) that may cause cancer and other diseases. Try not to use charcoal briquettes, but if you must, avoid breathing in the smoke at all costs. Keep kids away from the fire as well

However, you can buy true charcoal at some health food and home improvement stores. Known as lump or chunk charcoal, this greener fuel is made from hardwood material and contains no chemical additives. Burning it is carbon neutral, and it creates less ash than the fake stuff. However, lump charcoal is most likely shipped to your neighborhood from far away, which increases its carbon footprint.

### Gas Grills

Although gas comes from non-renewable fossil fuels, it produces far fewer carbon emissions than charcoal when burned. A study by the Oak Ridge National Laboratory for the Department of Energy found that gas grills generate 5.6 pounds of carbon dioxide per hour, while charcoal grills produce 11 pounds per hour.

Hands down, gas grills are the better choice for the planet. If you're an ardent charcoal griller, use lump charcoal when possible. It's a purer fuel that won't impart any nasty chemical flavors to your meat, as charcoal briquettes often do.

Another option is to save the charcoal grilling for steaks, and opt for electric grilling for hamburgers, vegetables and fish. Most people can only taste the difference between charcoal and gas cooking when eating steaks or chops.

Overall, remember that grilling is often a greener choice for your family. You're not hopping in the car to drive to a restaurant, and the foods you grill are not overly processed or packaged. You're saving electricity, and most likely enjoying a communal cookout whose benefits will help offset your carbon footprint.

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<https://www.organicauthority.com/eco-chic-table/gas-or-charcoal-grilling-which-barbecue-is-better-for-the-environment>

Charcoal releases carbon monoxide and soot-these damage the respiratory system. Labels on charcoal do not explicitly say how the product is made, except for the image attached

