

# **TECHNICAL DATA SHEET**

# **ŒNOBOIS® COPEAUX US (American oak chips)**

# MEDIUM, MEDIUM+

# **FORMULATION**

American oak chips from selected species **Quercus Alba**, sourced only from American forests. These forests are naturally grown without any treatment products. Woods are naturally air- seasoned 24 months minimum before transformation. No chemicals are used during the stage of transformation or storage. Once seasoned, oak is machined to transform into chips, then toasted with a convection oven to reach the define temperature: MEDIUM, or MEDIUM +.

## FIELD OF APPLICATION

Use on white, rosés and red wines, during alcoholic fermentation or ageing.

Enological product, whose utilization is controlled according to the regulation. Refer the legislation in force in your area.

#### APPLICATION RATE

White and rosés wines: 0.5 to 2 g/L. Red wines: 1 to 4 g/L. Application rate must be adapted to the organoleptic objective.

## **DIRECTIONS FOR USE**

Use by soaking the oak chips in the must or wine.

## **SPECIFICATIONS**

PHYSICAL	
Aspect	Oak chips
Color	<b>Medium</b> : brown <b>Medium +</b> : dark brown
Dimensions	7 to 18 mm
CHEMICAL	
Benzo(a)pyrene	< 50 ng / g
Pentachlorophenol	< 100 ng / g
2, 3, 4, 6 Tetrachloroanisole	< 1 ng / g
2, 4, 6 Trichloroanisole	< 0,2 ng / g
Pentachloroanisole	< 100 ng / g

Iron	< 100 mg / kg
Arsenic	< 2 mg / kg
Lead	< 5 mg / kg
Mercury	< 1 mg / kg
Cadmium	< 0,5 mg / kg
MICROBIOLOGICAL	
Aerobic mesophiles	< 10 <sup>4</sup> UFC / g
Salmonella	Absent / 25 g
Coliforms	< 10 UFC / g
Yeasts	< 10 UFC / g
Moulds	< 10 <sup>4</sup> UFC / g

#### **STORAGE**

Store in original and air-tight outer packaging in a dry environment. Keep away from chemical products such as fungicides, pesticides, cleaning products, chlorine based products and wood treatment products. Use quickly after opening.

#### **PACKAGING**

12 kg PE bag lined with PET, containing 2 x 6 kg nylon infusion nets.



