



100 % NATURAL OAK WOOD LIQUID EXTRACT







OAK WOOD 50G/L

In compliance with the appendix B.I. n°1113, according to the text "oak wood extract" drafted by the BNIC



RAW MATERIALS

Wood : Oak
Drying : Natural, 18 months minimum
Other : Demineralised water, no other solvent, no preservative

REFERENCE	SPECIES QUERCUS	ORIGIN	FUNCTION	GUSTATIVE DESCRIPTION
 ELCF0500 Untoasted oak chips	Robur / Petrae	France	Structurant	Various flavours of yellow fruits (banana, peach, quince), red fruits (morello, kirsch), vanilla, caramel, coffee, great structuring tannic power.
 ELCF0501 Light toasted oak chips	Robur / Petrae	France	Flavourant	Vanilla flavours, cocoa, milk chocolate, praline, hazelnut, beautiful tannic structure.
 ELCF0502 Medium toasted oak chips	Robur / Petrae	France	Flavourant	Caramel flavours, vanilla, coffee, cocoa, toast, hazelnut, structuring tannic Power.
 ELCF0503 Medium + toasted oak chips	Robur / Petrae	France	Flavourant	Caramel flavours, praline, milk caramel, dry fruits (almond, hazelnut), dried fruits (banana, apricot), toast. Very elegant tanins.
 ELCF0504 Heavy toasted oak chips	Robur / Petrae	France	Flavourant	Dominant toasted bread flavours, grilled coffee, cocoa, caramel, structuring tannic Power.
 ELCA0501 Light toasted oak chips	Alba	United-States	Flavourant	"Toasted " aromatic Power, vanilla, caramel, sweet.
 ELCA0503 Medium + toasted oak chips	Alba	United-States	Flavourant	Purple flowers like lilac, roasting flavours like coffee or mocha, subtle notes.

VISUAL DESCRIPTION . Very dark brown thick liquid

SPECIFICATIONS	Dry extract(g/l)	Mass per unit volume (g/l)
French wood	50 +/-5	1020 +/-3
American wood	45 +/-3	1017 +/-3

CONSERVATION . 12 months in original closed container.
. Store in a dry place at 15°C - 20°C, protect from light.

- APPLICATIONS** . Recommended dose : 0,1 to 2% volume in final product at 40 % of alcohol
- USER GUIDE**
- 1- Recommended Method** . *1. Incorporation of the Oak Liquid Extract into Spirits: 2 methods*
 . Stir 50% of the extract with 50% of the Spirit to obtain an alcoholized extract, at 30-35 degrees of Alcohol. Leave it to rest for a minimum of 1 month.
 Use between 0,2 to 4 % of it into the Spirit at 40 degrees of Alcohol.
- 2- Quicker Method** . Add 0,1 to 2% of the extract directly into the Spirit at 40 degrees of Alcohol.
2. Mix with a brewer to obtain a good homogeneity.
3. Resting Time before consumption: from 1 to 6 months.
Caution : Do not introduce the oak liquid extract into a spirit with a VAT greater than 70%.
- PACKAGING** . Containers : 220 liters, 1000 liters
 . Other : please contact us
- LEGAL STATUS** . Technical agent
 . "Food product for industrial use only, not to be consumed as such"
 . No in compliance with the regulation (CE) N°606/2009 *
- INFORMATIONS** . P233 : Keep container tightly closed.
 . P234 : Keep only in the original container.

LIABILITY CLAUSE

At the above mentioned date, this information stays the property of Protea France S.A.S.. The user has, under his own responsibility, to determine and to be sure of the possibilities and conditions of use of the present product with enforced legislative and rule dispositions in his country. In case of disagreement on legal data, enforced regulation texts will prevail (decrees, under French law; Community law directives and regulations). Protea France S.A.S gives no express or implied warranty for any loss, damage, injury resulting from its use.

* REGULATION(CE) N° 606/2009 of the commission of July 10th, 2009 fixing certain modalities of application of the regulation n°(CE) n°479 / 2008 of the council as regards the categories of product of the vineyard, the oenological practices and limitation which apply to it.

Customer :
 Name of signatory :
 Function :
 Stamp and signature :

Date :



PROTEA® FRANCE

BP 70212 - 11, Route des Barbotins - 16130 GENSAC LA PALLUE - FRANCE
 Tél. +33 (0) 5 45 35 90 04 - e.mail : commercial@protea-france.com

www.protea-france.com



100 % NATURAL OAK WOOD LIQUID EXTRACT





OAK WOOD 250G/L



Made in France

RAW MATERIALS

Wood : Oak
 Drying : Natural, 18 months minimum
 Other : Demineralised water, no other solvent, no preservative

REFERENCES	SPECIES QUERCUS	ORIGIN	FUNCTION	GUSTATIVE DESCRIPTION
 ELCF2500 Untoasted oak chips	Robur / Petrae	France	Structuring	Strong liquid oak flavour, vanilla, fruity notes
 ELCF2502 Medium toasted oak chips	Robur / Petrae	France	Flavouring	Strong liquid oak flavour, fruity notes
 ELCF2504 Heavy toasted oak chips	Robur / Petrae	France	Flavouring	Strong toasted french oak flavour, caramel, vanilla - like backnotes
 ELCA2501 Light toasted oak chips	Alba	United-States	Flavouring	Oak flavour, caramel, vanilla

VISUAL DESCRIPTION . Very dark brown thick liquid

APPLICATIONS

- . 0,015 to 0,075 % volume in final product at 60 % of alcohol
- . 0,01 to 0,05 % volume in final product at 40 % of alcohol

USER GUIDE

1- Recommended Method

1. Incorporation of the Oak Liquid Extract into Spirits: 2 methods

. Stir 50% of the extract with 50% of the Spirit to obtain an alcoholized extract, at 30-35 degrees of Alcohol. Leave it to rest for a minimum of 1 month. Use between 0,02 to 0,1 % of it into the Spirit at 40 degrees of Alcohol.

2- Quicker Method

. Add 0,01 to 0,05% of the extract directly into the Spirit at 40 degrees of Alcohol.

2. Mix with a brewer to obtain a good homogeneity.

3. Resting Time before consumption: from 1 to 6 months.

Cautious : Do not introduce the oak liquid extract into a spirit with a VAT greater than 70%.

SPECIFICATION

	Dry extract (g/l)	Mass per unit volume (g/l)
French wood	250 +/-10	1094 +/-3
American wood	250 +/-10	1094 +/-3

CONSERVATION . 12 months in original closed container.
 . Store in a dry place at 15°C - 20°C, protect from light.

PACKAGING : . Containers : 220 liters, 1000 liters
 . Other : please contact us

LEGAL STATUS . Technical agent
 . "Food product for industrial use only, not to be consumed as such"
 . No in compliance with the regulation (CE) N°606/2009 *

INFORMATION . P233 + P403 : Keep container tightly closed and in a well ventilated room.

LIABILITY CLAUSE

At the above mentioned date, this information stays the property of Protea France S.A.S.. The user has, under his own responsibility, to determine and to be sure of the possibilities and conditions of use of the present product with enforced legislative and rule dispositions in his country. In case of disagreement on legal data, enforced regulation texts will prevail (decrees, under French law; Community law directives and regulations). Protea France S.A.S gives no express or implied warranty for any loss, damage, injury resulting from its use.



* REGULATION(CE) N° 606/2009 of the commission of July 10th, 2009 fixing certain modalities of application of the regulation n°(CE) n°479 / 2008 of the council as regards the categories of product of the vineyard, the oenological practices and limitation which apply to it.

Customer :

Name of signatory :

Function:

Stamp and signature :

Date :



FRENCH OAK EXTRACT
REFERENCE GMCO0002 (RANCIO PROTEA)
(IN COMPLIANCE WITH APPENDRIX B.I. N°1113)



RAW MATERIALS

Species :	QUERCUS
Origin :	France
Toasting :	No
Drying :	Natural, 18 months minimum
Other :	Demineralised water Sirup of saccharose,

SENSORIAL ANALYSIS

Visual Aspect :	Dark brown liquid
Gustative characteristics :	Notes of rancio characteristics of spirits aged in oak barrels, prune, toffy

APPLICATIONS

. Recommended dose : 0,1 à 1 % volume in final product at 40% of alcohol

SPECIFICATIONS

Analysys	Values	Tolerance
pH	3	+/- 0,5
Mass per unit volume (g/l)	1115	+/- 10
Dry extract (g/l)	300	+/- 20

PACKAGING

. Containers : 220 liters, 1000 liters
. Other : please contact us

CONSERVATION

. 1 month in original closed container.
. Store in a dry place at 15°C to 20°C, protect from light.

LEGAL STATUS

- . Technical agent
- . "Food product for industrial use only, not to be consumed as such"
- . *No in compliance with the regulation (CE) N°606/2009 **

INFORMATIONS

- . P233 / P 403 Keep container tightly closed and in a well ventilated room.

LIABILITY CLAUSE

At the above mentioned date, this information stays the property of Protea France S.A.S.. The user has, under his own responsibility, to determine and to be sure of the possibilities and conditions of use of the present product with enforced legislative and rule dispositions in his country. In case of disagreement on legal data, enforced regulation texts will prevail (decrees, under French law; Community law directives and regulations). Protea France S.A.S gives no express or implied warranty for any loss, damage, injury resulting from its use.



* COMMISSION REGULATION (EC) N°606/2009 of 10 July 2009 laying down certain detailed rules for implementing Council Regulation (EC) N° 479/2008 as regards the categories of grapevine products, oenological practices and the applicable restrictions.

Customer :

Name of signatory :

Function:

Stamp and signature :

Date :

PROTEA® FRANCE

BP 70212 - 11, Route des Barbotins - 16130 GENSAC LA PALLUE - FRANCE
Phone. +33 (0) 5 45 35 90 04 - Fax. +33 (0) 5 45 35 95 33 - e.mail : info@protea-france.com

www.protea-france.com