



# CHIPS TOASTED FRENCH OAK WOOD PIECES



**RAW MATERIALS** 

Species : QUERCUS
Origin : France

Drying: Natural, 18 months minimum

REFERENCE	OLFACTORY DESCRIPTION	GUSTATIVE DESCRIPTION
12 (Dehydration )	Fresh oak, fresh fruit, honey, vanilla	Almond, frangipane, sweet
16 (Light toast)	Dried fruits, toffee, honey, light toasted bread, vanilla	Almond, frangipane, sweet, spicy
17 (Medium toast)	Coffee, cocoa, vanilla, toffee, cinnamon	Vanilla, toffee, cinnamon
18 (Medium + toast)	Coffee with milk, cocoa, spicy, toasted bread, vanilla, toffee, light smoky flavour	Balanced, hazelnut, port wine
19 (Heavy toast)	Toasted bread, liquorice, tobacco, smoky flavour	Light, toasted notes, almond, spicy

APPLICATIONS . Dosage : 1 to 5 g/l

. Contact time : from few days up to few weeks





F (FINE) 6x4x1mm



M (MEDIUM) 10x10x2mm



L (LARGE) 30x15x3mm

PACKAGING . 10 kg per bag, 45 bags per pallet

• Option : infusion bag • Other : please contact us

CONSERVATION . 12 months in original closed packing

. Store in a dry place.



**LEGAL STATUS** 

. Oenological product

. "Food product for industrial use only, not to be consumed as such"

**INFORMATIONS:** 

. P402 : Store in a dry place.

. P403 + P233 : Store in a well ventilated place. Keep container tightly closed.

#### LIABILITY CLAUSE





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





## CHIPS TOASTED AMERICAN OAK WOOD PIECES



**RAW MATERIALS** 

Species : QUERCUS ALBA
Origin : United States

Drying: Natural, 18 months minimum

REFERENCE	OLFACTORY DESCRIPTION	GUSTATIVE DESCRIPTION
16 (Light toast)	Coconut, aromatic note of butter, toffee	Fresh wood, coconut, sweetness
18 (Medium + toast)	Vanilla, milk chocolate, fresh bread, caramelized sugar	Sweetness, vanilla, toasted bread
19 (Heavy toast)	Frangipane, almond, licorice, dark chocolate, coffee	Toasted wood, caramel, toasted notes

APPLICATIONS . Dosage : 1 to 5 g/l

. Contact time : from few days up to few weeks

### **DIMENSIONS**

Length x width x thickness (mm)



F (FINE) 6x4x1mm



M (MEDIUM) 10x10x2mm



L (LARGE) 30x15x3mm

PACKAGING . 10 kg per bag, 45 bags per pallet

• Option : infusion bag • Other : please contact us

CONSERVATION . 12 months in original closed packing

. Store in a dry place.



**LEGAL STATUS** 

. Oenological product

. "Food product for industrial use only, not to be consumed as such"

**INFORMATIONS:** 

. P402 : Store in a dry place.

. P403 + P233 : Store in a well ventilated place. Keep container tightly closed.

#### LIABILITY CLAUSE





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





## **DOMINOS**

## TOASTED FRENCH OAK WOOD PIECES



**RAW MATERIALS** 

Species : QUERCUS
Origin : France

Drying: Natural, 18 months minimum

REFERENCE	OLFACTORY DESCRIPTION	GUSTATIVE DESCRIPTION
12 (Dehydration )	Fresh oak, fresh fruit, honey, vanilla	Almond, frangipane, sweet
16 (Light toast)	Dried fruits, toffee, honey, toasted bread, vanilla	Almond, sweet, spicy
17 (Medium toast)	Coffee, cocoa, vanilla, toffee, cinnamon	Vanilla, toffee, cinnamon
18 (Medium + toast)	Coffee, cocoa, toasted bread, toffee, vanilla, toffee, light toasted notes	Hazelnut, port wine
19 (Heavy toast)	Toasted bread, liquorice, tobacco, toasted notes	Light, toasted notes, almond, spicy

APPLICATIONS . Dosage : 1 to 6 g/l

. Contact time : from few days to few weeks

DIMENSIONS

Lenght x width x thickness (mm)  $47mm (+/-2) \times 47mm (+/-2) \times 7mm (+/-3)$ 



PACKAGING . 2 x 5 kg per bag with infusion bag, 45 bags per pallet

. 10 kg per bag, 45 bags per pallet

. Other: please contact us

CONSERVATION . 12 months in original closed packing

. Store in a dry place.



LEGAL STATUS . Oenological product

. "Food product for industrial use only, not to be consumed as such"

INFORMATIONS . H228 : Flammable solid.

. P402 : Store in a dry place.

. P403 + P233 : Store in a well ventilated place. Keep container tightly closed.

#### LIABILITY CLAUSE





Customer:
Name of signatory :
Function:
Samp and signature :
Date:





# **STAVES 7MM & 22 MM**TOASTED FRENCH OAK STAVE



## **RAW MATERIALS**

Species : QUERCUS
Origin : France

Drying: Natural, 18 months open air dried

	Reference	OLFACTORY DESCRIPTION	GUSTATIVE DESCRIPTION
	12 (Dehydration )	Fresh oak, fresh fruit, honey, vanilla	Almond, frangipane, sweet
	16 (Light toast)	Dried fruits, toffee, honey, toasted bread, vanilla	Almond, sweet, spicy
	17 (Medium toast)	Coffee, cocoa, vanilla, toffee, cinnamon	Vanilla, toffee, cinnamon
	18 (Medium + toast)	Coffee, cocoa, toasted bread, toffee, vainilla, toffee, light toasted notes	Hazelnut, port
-113	19 (Heavy toast)	Toasted bread, liquorice, tobacco, toasted notes	Light, toasted notes, almond, spicy

APPLICATIONS	STAVE 7 MM . 9 staves / 100 liters (equivalent to one barrel) . 2 staves / 100 liters (equivalent to 22% barrel)	STAVE 22 MM . 3 staves / 100 liters (equivalent to one barrel) . 1 stave / 100 liters (equivalent to 33% barrel)
SIZE Lenght x Width x Thickness(mm)	STAVE 7 MM 960 mm +/-5 x 47 mm +/-2 x 7mm +/-1 Exchange surface (m²): 0,1043 m2 +/-0,0001	STAVE 22 MM 960 mm +/-5 x 47 mm +/-2 x 22mm +/-1 Exchange surface (m²): 0,1345 m2 +/-0,0001
PACKAGING	STAVE 7 MM . 30 staves per bag	STAVE 22 MM . 9 staves per bag
CONSERVATION	. 12 months in original closed packing	



**LEGAL STATUS** 

. Oenological product

. "Food product for industrial use only, not to be consumed as such"

**INFORMATIONS** 

. P402 : Store in a dry place.

. P403 + P233 : Store in a well ventilated place. Keep container tightly closed.

#### LIABILITY CLAUSE





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