

TECHNICAL DATA SHEET

ŒNOBOIS® COPEAUX FR (French oak chips)

FRESH, LIGHT, MEDIUM, MEDIUM+

FORMULATION

French oak chips from selected species *Quercus robur* and *Quercus sessiliflora*, sourced only from French 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: FRESH, LIGHT, 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 | Fresh: light beige Light: beige Medium: brown Medium +: dark brown |
| Dimensions | 7 to 15 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 ⁴ UFC / g |
| Salmonella | Absent / 25 g |
| Coliforms | < 10 UFC / g |
| Yeasts | < 10 UFC / g |
| Moulds | < 10 ⁴ 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

18 kg kraft bags with food grade polyethylene inner liner, containing 3 nylon infusion bags of 6 kg.



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For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°606/2009 (and its modifications).



LAMOTHE - ABIET

Avenue Ferdinand de Lesseps
33610, CANEJAN / BORDEAUX, FRANCE
Tél : +33 (0)5 57 77 92 92