

TECHNICAL SHEET

Oenobois Oak Inside FR Medium

FORMULATION

French oak wood balls 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 during 24 months before transformation. No chemicals are used during the stage of transformation or storage. Once seasoned, Stick are machined in balls, then toasted by a convection oven. Final temperature: medium toasting (MEDIUM).

FIELD OF APPLICATION

Use on white, rosés and red wines, during alcoholic fermentation or ageing.
Oenological product, whose utilisation is controlled according to the regulation. Consult the legislation in force in your area.

APPLICATION RATE AND DIRECTIONS FOR USE

Direct immersion of the oak Inside in the wine, into the barrel by the bung hole. The dosage of 1 bag of 450 g oak inside is adapted to a 225 L barrel. Ask to your consultant or enologist.

SPECIFICATIONS

Aspect	Balls	Arsenic	<2 mg/kg
Color	Brown, homogeneous	Lead	<5 mg/kg
Dimensions	-Diameter: 24 mm	Mercury	<1 mg/kg
Benzo(a)pyrene:	<7 ng/g	Cadmium	<0,5 mg/kg
Pentachlorophenol	<19 ng/g	Aerobic Mesophiles	<10 ⁴ CFU/g
2,3,4,6 tetrachloroanisole	<1 ng/g	Salmonella	Absent on 25 g
2,4,6 trichloroanisole	< 0,4 ng/g	Coliforms	<20 CFU/g
Pentachloroanisole	<100 ng/g	Yeasts	<10 CFU/g
Iron	<100 mg/kg	Moulds	<10 ⁴ CFU/g

CONSERVATION

Store in original and air-tight outer packaging in a dry environment at room temperature, away from chemical products (fungicides, pesticides, cleaning products...), chlorine based products, wood treatment products and treated wood. Use quickly after opening.

CONDITIONNEMENT

Food grade plastic bag. each bags contains 450 g of Oak Inside, that correspond to 70 oak balls approximatively.

**IN ACCORDANCE WITH THE CURRENT INTERNATIONAL OENOLOGICAL CODEX –
FOR OENOLOGICAL USAGE FOR THE ELABORATION OF PRODUCTS
INTENDED FOR DIRECT HUMAN CONSUMPTION**

SR- 13/08/2012

Oenobois 