

# NOBILE<sup>®</sup> INTENSE chips

*Chips derived from fresh Pieces of French oak (air dried).  
Qualified for the elaboration of products for direct human consumption.  
In compliance with the regulation (EU) n° 2019/934 and  
the Australia New Zealand Food Standards Code - Standard 1.3.4.*

## Physical Characteristics

Aspect ..... Chips  
Colour ..... Chocolate, homogeneous from surface to heart  
Olfactory descriptor ..... Toasted almond, roasted coffee, cocoa, caramel  
Gustative descriptor ..... Intensifying aromas and persistency of sucrosity  
Size and form ..... Oak fragments between 7 to 15 mm

## Physical-Chemical Analyses

Benzo(a)pyrene ..... < 50 ng/g	2, 3, 6 Trichloroanisole..... < QL*
Pentachlorophenol ..... < QL*	2, 3, 4, 6 Tetrachloroanisole ..... < QL*

\*QL : Quantifiable Limit

## Microbiological Analyses

Mesophilic aerobic germs ..... <10 <sup>4</sup> CFU* /g	Yeasts..... < 10 CFU * /g
Salmonella ..... absence in 25g	Moulds..... < 10 <sup>4</sup> CFU * /g
Coliforms.....< 10 CFU * /g	

\*CFU : Colony Forming Unit

## Oenological Use

Dosage: 0.5 to 5 g/L.

Preparation: direct maceration into wine. The contact time is established according to the oenological and organoleptic objectives. Take opinion with your oenologist advice or with our technical service.

Regulation: The use of oak wood chips is subject to regulation. Refer to the legislation.

## Storage recommendation

Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.  
Optimal date of use (not opened bag) : 4 years.

## Packaging

15 kg bags / bulk or containing two infusion bags of 7,5 kg.  
Aluminized PET packaging ensures optimum flavour protection.

