

# NOBILE<sup>®</sup> STAVE 18-XTREME

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

## Physical Characteristics

Aspect .....	Stave
Colour .....	Dark brown
Olfactory descriptor .....	Moak and roasted coffee
Gustative descriptor .....	Volume
Size, form and weight .....	910 x 60 x 18 mm / ± 600 g
Surface area .....	0.144 m <sup>2</sup>

## 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 3 Staves/hL.

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 & Optimal Date of Use

Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.  
 Optimal date of use: 4 years.

## Packaging

10 Staves pack.  
 Aluminized PET packaging ensures optimum flavour protection.

