

NOBILE® SWEET - 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 Light silky brown, homogeneous from surface to heart
Olfactory descriptor Vanilla, toasted bread, prune, pecan nut
Gustative descriptor Intensifying of sucrosity and smoked character
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 ⁴ CFU* /g	Yeasts..... < 10 CFU * /g
Salmonella absence in 25g	Moulds..... < 10 ⁴ CFU * /g
Coliforms.....< 10 CFU * /g	

*CFU : Colony Forming Unit

Oenological Use

Dosage: 0,5 à 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.

