Solutions for wine making
LAMOTHE-ABIET

MOODY CERTIFICATION ISO22000 FRANCE CERTIFICATE No. 2007122028

TECHNICAL SHEET

Oenoblend Ferm'Oak Granular

FORMULATION

Blend of French oak granular from selected species ***Quercus robur*** and ***Quercus sessiliflora***, sourced only from French forests, and American oak granular from selected species ***Quercus Alba***, sourced only from American forests. These forests are naturally grown without any treatment products. Woods are naturally air- seasoned during 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. Different levels of toasting are blended for this product.

FIELD OF APPLICATION

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

APPLICATION RATE AND DIRECTIONS FOR USE

Use by soaking the oak chips in the wine. Application rate is evaluated by experiments
White and rosés wines: 0.5 to 2 g/L
Red wines: 1 to 4 g/L

SPECIFICATIONS

Aspect	Oak granular	**Iron**	<100 mg/kg
Color	Beige to brown.	**Arsenic**	<2 mg/kg
Dimensions	-Length / wide :	**Lead**	<5 mg/kg
	between 2 and 15 mm	**Mercury**	<1 mg/kg
	-Thickness > 2 mm	**Cadmium**	<0,5 mg/kg
Benzo(a)pyrene:	<7 ng/g	**Aerobic Mesophiles**	$<10^4$ CFU/g
Pentachlorophenol	<19 ng/g	**Salmonella**	Absent on 25 g
2,3,4,6 tetrachloroanisole	<1 ng/g	**Coliforms**	<20 CFU/g
2,4,6 trichloroanisole	< 0,4 ng/g	**Yeasts**	<10 CFU/g
Pentachloroanisole	<100 ng/g	**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

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

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

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Œnobois

ZA Actipolis- av. Ferdinand de Lesseps – 33610 CANEJAN Tél. 33 (0)5 57 77 92 92 / Fax. 33 (0)5 56 86 40 02 /
contact@lamothe-abiet.com - **www.lamothe-abiet.com**
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