Solutions for wine making
LAMOTHE-ABIET

FRANCE
CERTIFICATE No. 2007122028

TECHNICAL SHEET

Oenobois Stick Inside FR Medium

FORMULATION

Insert made with French oak wood segments 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 segments, 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 mini sticks in the wine, into the barrel by the bung hole. The dosage of 1 stick inside is adapted to a 225l barrel. Ask to your consultant or enologist.

SPECIFICATIONS

Aspect	Sticks (square section)	**Iron**	<100 mg/kg
Color	Brown, homogeneous	**Arsenic**	<2 mg/kg
Dimensions	-Length : 30 cm /	**Lead**	<5 mg/kg
	- Width : 2.2 cm	**Mercury**	<1 mg/kg
	-Thickness : 2.2m	**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

Stick inside is a 9 segments assembly system, linked together by a food grade net., that permits the mobility of the system.
Sticks inside are packed in a 10 unit cardboard carton, protected by a food grade inner liner.

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

Œnobois

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Maison fondée en 1878 S.A.S. au capital de 200 000 € - C.C.P. BORDEAUX 8006 W – R.C. BX B456 201 722 – SIRET 456 201 722 00026 – FR71456201722

Solutions for wine making
LAMOTHE-ABIET

MOODY CERTIFICATION ISO22000 FRANCE CERTIFICATE No. 2007122028

TECHNICAL SHEET

Oenobois Stick Inside FR Medium+

FORMULATION

Insert made with french oak wood segments 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 segments, then toasted by a convection oven. Final temperature: Intense 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 mini sticks in the wine, into the barrel by the bung hole. The dosage of 1 stick inside is adapted to a 225l barrel. Ask to your consultant or enologist.

SPECIFICATIONS

Aspect	Sticks (square section)	**Iron**	<100 mg/kg
Color	Dark brown, homogeneous	**Arsenic**	<2 mg/kg
Dimensions	-Length : 30 cm /	**Lead**	<5 mg/kg
	- Width : 2.2 cm	**Mercury**	<1 mg/kg
	-Thickness : 2.2m	**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

Stick inside is a 9 segments assembly system, linked together by a food grade net., that permits the mobility of the system.
Sticks inside are packed in a 10 unit cardboard carton, protected by a food grade inner liner.

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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