

TECHNICAL SHEET

Oenobois Copeaux FR Medium +

FORMULATION

French oak chips 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, oak is machined to transform into chips then toasted with a convection oven to reach the define temperature (MEDIUM +).

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 chips	Iron	<100 mg/kg
Color	Dark Brown, homogeneous	Arsenic	<2 mg/kg
Dimensions	-Length / wide : between 3 and 25 mm	Lead	<5 mg/kg
	-Thickness > 2mm	Mercury	<1 mg/kg
Benzo(a)pyrene:	<7 ng/g	Cadmium	<0,5 mg/kg
Pentachlorophenol	<19 ng/g	Aerobic Mesophiles	<10 ⁴ CFU/g
2,3,4,6 tetrachloroanisole	<1 ng/g	Salmonella	Absent on 25 g
2,4,6 trichloroanisole	< 0,4 ng/g	Coliforms	<20 CFU/g
Pentachloroanisole	<100 ng/g	Yeasts	<10 CFU/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

SR- 13/08/2012

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