



TECHNICAL SHEET

Oenobois Mini Stick FR Medium+

FORMULATION

French oak wood segmented stick 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. Application rate is evaluated by experiments.

Dosage: 1 bag treats 10 to 20 hl, according to the type of wine. 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

Cardboard carton protected by a food grade inner liner. Each box contains 2 food grade PE immersion bags with 60 segments in each.

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

