

NOBILE® BARREL REFRESH SENSATION

Assembly of 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.....	Zig-Zag
Colour	Clear brown, homogeneous from surface to heart
Olfactory descriptor	Vanilla, toasted bread
Gustative descriptor	Sensation of sweetness and toasty notes
Size, form and weight	7 x 2 (320 x 23 x 7 mm) / ± 800 g
Surface area.....	0.273 m ²

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: 1 to 3 Barrel Refresh / barrel.

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) : 5 years.

Packaging

10 units boxes.
Aluminized PET packaging ensures optimum flavour protection

