

NOBILE® BLOCK DULCE

*Blocks 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	Block
Colour	Brown homogeneous
Olfactory descriptor	Vanilla and light caramel
Gustative descriptor	Sweet with elegant notes of dulce de leche (milk jam)
Size and shape	50 x 50 x 12 mm
Surface area (for 5 kg)	2.6 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: 3 to 6 g/L.

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 & Optimal Date of Use

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

5 kg bag containing 1 infusion bag of 5 kg.
Aluminized PET packaging ensures optimum flavour protection.

