

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**

SR- 13/08/2012

Oenobois 