

NOBILE® SPICE - chips

*Chips derived from fresh Pieces of French oak (air dried).
Qualified for the elaboration of products for direct human consumption.
In compliance with the EC regulation n°606/2009 and
the Australia New Zealand Food Standards Code - Standard 1.3.4.*

Physical Characteristics

Aspect Chips
Colour Beige, amber, silky, homogeneous from surface to heart
Olfactory descriptor Tobacco leaves, dried fruits, almond, fresh nut, gingerbread
Gustative descriptor Tannin structure and persistency
Size and form Oak fragments between 7 to 15 mm

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: 0,5 à 5 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 in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
Optimal date of use: 4 years.

Packaging

15 kg bags / bulk or containing two infusion bags of 7,5 kg.
Aluminized PET packaging ensures optimum flavour protection.



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