

NOBILE® SWEET - 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 Light silky brown, homogeneous from surface to heart
Olfactory descriptor Vanilla, toasted bread, prune, pecan nut
Gustative descriptor Intensifying of sucrosity and smoked character
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 <10⁴ CFU* /g Yeasts < 10 CFU * /g
Salmonella absence in 25g Moulds < 10⁴ 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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