



Formulation

French oak chips of the Quercus robur and Quercus sessiliflora varieties, from French forests only. These forests are naturally cultivated and do not receive any treatment products. The wood is stored for 24 months in the open air before processing. No chemicals are used during the processing stages. Machines are used to chip the wood. A hot air oven roasts them. The roasting can be very light (FRESH), light (LIGHT), medium (MEDIUM) or strong (MEDIUM +).

Field of application

Use on beer or suitable liquid products. Refer to local legislation.

Recommended dosage

The recommended dosage is around 3-4g/L but this dosage must be adapted according to the desired organoleptic objective.

Spécifications

PHYSICAL	
Appearance	Wood chips
Colour	Fresh: cream Light: light beige Medium: medium brown Medium+: dark brown
Dimensions	7 to 18 mm
CHEMICALS	
Benzo(a)pyrène	< 50 ng / g
Pentachlorophénol	< 100 ng / g
2, 3, 4, 6 Tétrachloroanisole	< 1 ng / g
2, 4, 6 Trichloroanisole	< 0,2 ng / g
Pentachloroanisole	< 100 ng / g

Iron	< 100 mg / kg
Arsenic	< 2 mg / kg
Lead	< 5 mg / kg
Mercury	< 1 mg / kg
Cadmium	< 0,5 mg / kg
MICROBIOLOGICALS	
Aerobic mesophilic germs	< 10 ⁴ CFU / g
Salmonella	Absent / 25 g
Coliforms	< 10 CFU / g
Yeasts	< 10 CFU / g
Moulds	< 10 ⁴ CFU / g

How to use

Several possibilities:

- Insert the infusion bag by weighting it directly into the storage tank
- Insert the infusion bag by weighting it in a chosen spirit and then add this spirit to the beer while respecting your local legislation on adding alcohol.
- Leave the infusion bag to macerate in a hopgun and then make a closed circuit with your storage tank.



Storage

Store in the original packaging in a dry place. Do not store near chemicals such as pesticides, fertilizers, cleaning products, wood treatment products, chlorinated elements. Use promptly after opening.

Packaging

12 kg PE bag with PET lining, containing 2 x 6 kg nylon infusion nets.

PF/09-03-2022. For use in breweries. For the production of products for direct human consumption. Information given for information purposes only and according to the current state of our knowledge, without commitment or guarantee. Produced in accordance with the purity specifications recommended for enzymes used in food processing by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the FCC. The conditions of use of the product are subject to compliance with local legislation and standards.