

Flavors Range

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## Technical characteristics

<b>Quality</b>	<b>Origin</b> <b>Seasoning</b>	Stave-quality French oak from a blend of French forests Natural outdoor seasoning 24 months minimum
<b>Dimensions</b>	<b>Granulometry</b>	> 7 mm
<b>Packaging</b>	<b>Food grade</b>	PE-ALU Bag - 10 kg
<b>Toasting</b>	<b>Convection</b>	Light, Medium Medium Long
<b>Organoleptique profile</b>	Aromatic complexity, roundness, volume	
<b>Application &amp; implementation</b>	0,5 a 6 g/l for use during alcoholic fermentation or for aging	
<b>Contact time</b>	Defined according to the wine tasting.	
<b>Traceability</b>	Refer to the labeling on the package.	
<b>Storage</b>	Store in the original packaging, at room temperature (10 to 25°C) in a well-ventilated area. Product is sensitive to ambient contaminants and odors.	



Convection Toasting

