



Flavors range

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CHIPS

Technical characteristics

Quality	Seasoning	Oak Natural outdoor seasoning 20 months minimum
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Dimensions & Weight	Granulometry	> 7mm
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Packaging	PE-ALU Bag - 10 kg + net
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Toasting	Convection	Light, medium, medium long
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Organoleptic profile	Aromatic complexity, roundness, volume
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Application & implementation	0.5 to 6 g/l for use during alcoholic fermentation or for aging
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Contact time	Defined according to the wine tasting
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Regulations	Refer to your appellation syndicate or the regulations in force on the use of «pieces of oak wood in winemaking».
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Storage	Store above ground in original packaging, at room temperature in a room free of odors and air pollution.
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Traceability	Refer to the label on the packaging
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