UNIQUE

INFUSION SERIES



Boosts aromas of baker's confections, cacao, bark butter crunch, cream and praline.



Convention Batch Oven



36+ Months of Air Seasoning



Precise Multi-Regime



CONFECTION (Section)

Confection is a toast profile within our Infusion Series of oak alternatives available as chips, dominoes, and staves.

RAW MATERIAL

Naturally air-dried heartwood, fine-to-medium grained, guaranteed without sapwood or bark.



SELECTED PROVENANCE

French Oak (Quercus robur / Quercus petrae)
Allier / Nièvre / Bourgogne / Vosges
American Oak (Quercus alba)
Missouri / Virginia / Pennsylvania

OENOLOGICAL OBJECTIVES / APPLICATIONS

Wine	Objective	Application	Stave Dose	Chip Domino Dose
white wine	enhance fruit / contribute sweetness	fermentation and finished wine	10 - 15 % NBE	3 - 5 g/L
rose wine	enhance fruit / contribute sweetness	finished wine	10 - 15 % NBE	3 - 5 g/L
red wine	enhance fruit with toast	fermentation and finished wine	20 - 30 % NBE	3 - 5 g/L

CONTACT TIME:

Chips +/- 4 weeks Dominoes +/- 3 months Staves +/- 4 months

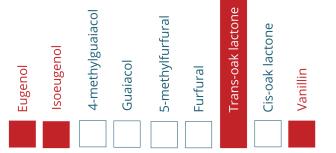
PACKAGING AND STORAGE:

On plastic pallets (or on pallets meeting ISPM 15 standard). Product sealed in polyethylene covers, packed in cardboard crates, on plastic pallets.

Stored in a controlled, dry warehouse.

Best before 48 months.

ANALYTICAL CONCEPTS



DIMENSIONS (inches):

Chips avg. size (1/8") x (3/4") x (1/4") Dominoes (3/8") x (2 1/2") x (4") Fan Sets assembled into 18 or 36 pc units (3/8") x (2 1/2") x (36")

CONFIGURATION:

Chips: 20 lb food-grade nylon infusion bag Dominoes: 22 lb food-grade nylon infusion bag Fan Sets: staves bundled in 18 or 36 pc units

QUALITY AND SAFETY CERTIFICATIONS

- Certified annual GMP audit including HACCP principles
- Analysis panel provided by ETS Laboratory
- Certificate of Analysis provided with every order

Quality and food certificates are available on our website at: www.oak-wise.com

For further information please contact us at: sales@oak-wise.com

