

NOBILE® STAVE 18-XTREME

*Pieces of French oak (air dried).
Qualified for the elaboration of products for direct human consumption.
In compliance with the regulation (UE) n°2019/934 and
the Australia New Zealand Food Standards Code - Standard 1.3.4.*

Physical Characteristics

Aspect	Stave
Colour	Dark brown
Olfactory descriptor	Moak and roasted coffee
Gustative descriptor	Volume
Size, form and weight	910 x 60 x 18 mm / ± 600 g
Surface area	0.144 m ²

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	<10 ⁴ CFU* /g	Yeasts	< 10 CFU* /g
Salmonella	absence in 25g	Moulds	< 10 ⁴ CFU* /g
Coliforms	< 10 CFU* /g		

*CFU : Colony Forming Unit

Oenological Use

Dosage: 0.5 to 3 Staves/hL.

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: 5 years.

Packaging

10 Staves pack.
Aluminized PET packaging ensures optimum flavour protection.

