

# GRANULARS

Fermentation

Bag of 10 kg

CHÈNE  
Français  
FS



## Origin, seasoning and toast levels

XtraChêne Granular oak is made from French oak (sessile oak and pedunculate oak – *Quercus petraea* and *Quercus robur*).

The French oak is naturally open air-seasoned for a minimum of two years.

The following toast levels are available:

- Plain "fresh", non-toasted (stabilized)
- Specific (convection) toast level for fermentation

## Technical information

Size: oak fragments measuring approximately 5 mm.

Displacement: 2 litres per kg.

## Packaging

10 kg food-grade polyethylene bag containing bulk product; fresh Granular oak is also available with two 5 kg infusion bags.

## Instructions for use

Dosage: 1 to 4 g/l

Granular oak is put in direct contact with must or freshly harvested grapes for 2 to 4 weeks.

## Analyses

XtraChêne conducts analysis for haloanisole and halophenol compounds, according to the HACCP plan and in keeping with OIV recommendations:

|                              |              |
|------------------------------|--------------|
| - 2,4,6 trichlorophenol      | < 0,005 µg/g |
| - 2,3,4,6 tetrachlorophenol  | < 0,019 µg/g |
| - pentachlorophenol          | < 0,019 µg/g |
| - 2,4,6 tribromophenol       | < 0,005 µg/g |
| - 2,4,6 trichloroanisole     | < 0,001 µg/g |
| - 2,3,4,6 tetrachloroanisole | < 0,002 µg/g |
| - pentachloroanisole         | < 0,019 µg/g |
| - 2,4,6 tribromoanisole      | < 0,001 µg/g |

## GMOs, allergens, natamycin

XtraChêne Granular oak is guaranteed GMO-free, does not contain allergens or natamycin, and has not been subjected to any form of chemical treatment whatsoever.

## Storage, best before date and traceability

Oak alternatives are sensitive to environmental contamination. They must therefore be stored in a clean, dry, temperate area, and away from direct sunlight.

Best before date: 3 years, when stored in original packaging.

Traceability is ensured by a unique batch number displayed on the packaging.

## Rules and regulations

The utilization of oak wood for enological and spirit production is subject to the rules and regulations enforced in each country. XtraChêne cannot be held responsible for the improper use of its products.

XtraChêne products comply with European Union requirements (article 16 of regulation 1935 2004, EC 1507/2006 and EC 2007/68) in matters of products that come into contact with wines and spirits.

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XTRACHÈNE

Membre de  
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