

Definition

Our products are made from new, cask-grade oak. The species used are sessile oak (*Quercus sessiliflora*) and stalked oak (*Quercus robur*) in the case of French oak, and white oak (*Quercus alba*) in the case of American oak. The oak meets cooperage quality standards and contains neither bark nor sapwood. Before processing, the wood is naturally seasoned in the open air for a minimum of 18 months.

Our QMS (Quality Management System) is ISO 9001 certified, and our HACCP process has been recognised by Moody International.

Physical Characteristics

Toast level

“Oak chips” is a generic term, covering a whole range of toasts and sizes. Our products are sold toasted or untoasted. They undergo no chemical, enzymatic or physical treatment other than heating.

Typical chip size

	P*	XS	S	M	TV
> 7.10 mm	/	< 1	< 10	> 50	
De 3.15 à 7.10 mm	< 5	> 60	> 75	< 50	> 95
De 2.00 à 3.15 mm	> 95	< 30	< 15	< 3	
< 2.00mm		< 5	< 5	< 2	< 5
> 2.00mm	> 40	> 95	> 95	> 95	> 95

*: The size of our products complies with the specifications of the European regulation (EC) 1507/2006 and with the OIV recommendations of resolution OENO 3/2005, with the exception of the powder.

Cube and block sizes (in mm)

	Length	Width	Height
C** (cube)	10	10	10
B** (block)	30	30	10

** in French oak only

Humidity and density

- Moisture content of untoasted products: between 10 and 15%
- Moisture content of toasted products: between 2 and 4%
- Density: between 270 and 300 kg/m³

Chemical Analysis

Our **control procedures** allow us to guarantee the following maximum concentrations of these compounds, these standards being based upon those of the French Caskmakers Federation (Fédération Française de Tonnellerie)

 **Risk of “cork taint”**

The compounds responsible for the “cork taint” taste are haloanisols (TCA, TeCA, PCA, TBA) and halophenols (TCP, TeCP, PCP, TBP). Any trace of these compounds must be below sensory detection (see table below).

	molecule	limit (ng/g)
haloanisols	2,4,6,TCA	0.6
	2,3,4,6 TeCa	2.3
	PCA	18.9
	2,4,6 TBA	0.6
halophenols	2,4,6 TCP	6
	2,3,4,6 TeCP	23
	PCP	18.9
	2,4,6 TBP	6
lindane		18.9
pyrenes	benzo(a)pyrenes	below detection level

 **Risk of benzo (a) pyrene**

During toasting, there is no actual combustion of the wood chips. They are therefore neither charred nor friable. Any benzo(a)pyrene content is below detection limits (see above table...).

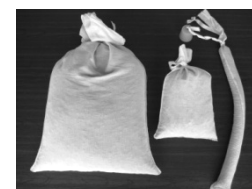
Traceability

Each batch of wood is identified upon arrival at our factory, and we track it during the production process right through to the finished product. Our quality process HACCP is recognized by Moody international.

Packaging

- ✓ Robust 25 kg food-grade paper sacks (4 thicknesses, including 1 layer of HDPE)
- ✓ 6kg food-grade infusion bags, ready for use (boxed individually or in threes)
- ✓ 1kg food-grade infusion bags
- ✓ « infusette » (225g) for direct suspension in barrels


Our pallets are wrapped with heavy-duty shrink-wrapping and heat-treated to meet the ISPM15 standard.




Legislation

 **The use of chips in wine:**

In Europe, usage is subject to EC regulation (EC n°1507 / 2006 and EC n°606/2009). In France, the European law is applicable for VDP, VDT and AOC wines. For local information, please contact the relevant authority in your country.

 **Allergens subject to labelling** (European Directive 2007/68/EC): None

 **GMO status subject to labelling** (Europe regulation n° 1829/2003 and n° 1830/2003 EC): None

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User recommendations: storage and handling

- For traceability and quality assurance, please keep track of bag/ boxnumber(s) and which tank / barrel each product goes into.

Handling instructions

- Open all products with care, and especially the boxes containing cotton infusion bags – long bladed box cutters may cut the bags.

- When handling powder, we recommend wearing protective eyewear and an anti-dust mask.

Storage instructions

- Store in a dry, clean place and protect products from:

- ✓ Light
- ✓ Humidity
- ✓ Strong smelling products (gasoline, solvents, varnish, garlic, etc)
- ✓ Chemicals (fertilizers, herbicides)

- Store far away from any source of heat. Do not use near open flames especially while handling powder.

Others

Availability of merchandise in the case of product recall

- Should a serious problem arise with one of our products, we would be able, thanks to our system of traceability, to stop sales of this product.

- In the case of a product recall, we will ask you to quantify the product of the suspect batch that you have in your possession. Local agents: please inform those of your clients who are likely to possess the product concerned.

Customer claims

- Please contact our local agent to report any quality issues. He will send you a Customer Claim Form with the request that you fill it out and return it in a timely manner.

- If an important quality issue arises, our product traceability will allow us to recall a problem batch.

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