

NOBILE® BLOCK DULCE

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

Physical Characteristics

| | |
|-------------------------------|---|
| Aspect | Block |
| Colour | Brown homogeneous |
| Olfactory descriptor | Vanilla and light caramel |
| Gustative descriptor | Sweet with elegant notes of dulce de leche (milk jam) |
| Size and shape | 50 x 50 x 12 mm |
| Surface area (for 5 kg) | 2.6 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: 3 to 6 g/L.

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 above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
Optimal date of use (not opened bag) : 5 years.

Packaging

5 kg bag containing 1 infusion bag of 5 kg.
Aluminized PET packaging ensures optimum flavour protection.

