

# NOBILE® BLOCK FRESH

*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 .....	Clear
Olfactory descriptor .....	Preserve wine fruitiness
Gustative descriptor .....	Freshness, structure and complexity
Size and shape .....	50 x 50 x 7 mm
Surface area (for 5 kg) .....	2.6 m <sup>2</sup>

## 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 <sup>4</sup> CFU* /g	Yeasts .....	< 10 CFU * /g
Salmonella .....	absence in 25g	Moulds .....	< 10 <sup>4</sup> 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 recommendation

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.

