

# NOBILE<sup>®</sup> BLOCK SENSATION

*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 brown, homogeneous from surface to heart
Olfactory descriptor .....	Vanilla, toasted bread
Gustative descriptor .....	Sensation of sweetness and toasty notes
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.

