

ENHANCE YOUR *Wine* OAK CHIPS INC



PRODUCTS

Vintage (Unscreened)	Powder, Small Grade, Large Grade
Premium (Screened)	Small Grade, Large Grade, Cubes, Segments
Fusion	Blends
Gourmet	Maple, Cherry
Stave	Tank Stave, Fan Pack
Barrel	Barrel Insert Stick Sets
Custom	Specific Size, Unique Toast Selection, Special Wood Type

Vintage Series

Our classic high-quality unscreened white oak.

Premium Series

Our highest quality of white oak that is screened to perfection.

Fusion Series

Crafted to create your own pairing of white oak and its toast levels.

Gourmet Series

Is our specialized series perfected from the naturalness of flavored wood.

Stave Series

Is crafted of premium quality staves used to emulate a barrel.

Barrel Series

Offers select oak products that cost-effectively replenish the oak flavors of your neutral or used barrels.

Custom Series

Our "made to order" series.

TOAST LEVELS

Untoasted	Fresh Fruit, fresh oak, coconut & light clove.
Light	Fresh oak, coconut & clove.
Medium	Fresh oak, coconut, vanilla, butterscotch, caramel & faint almond.
Medium Plus	Vanilla, mocha, toffee, spice & butterscotch.
Heavy	Butterscotch, caramelized sugar, clove, vanilla, spice, char & smoke.
Charbon	Heavy smoke & sweet chocolate (best used for spirits)



*The Untoasted level is a pasteurized product.

*The Charbon toast level is available in "Premium Series" Large Grade, Cubes, & Segments.

DOSAGE LEVELS

Large & Small Chips

2-4 grams per liter

7.5-11.5 grams per gallon

For Large Grade: Short Aging from several weeks to 2 months.

For Small Grade: Fermentation from several hours to several days.

Cubes

4-6 grams per liter

15-17 grams per gallon

Short Aging: 3 to 4 months

Powder

1-2 grams per liter

3.75-7.5 grams per gallon

1 to 3 days are sufficient to implant appreciable oak flavor.

In General

Red Wine: Use high concentration values within recommended ranges.

White Wine: Use low concentration values within recommended ranges.

During Fermentation: Use high concentration values within recommended ranges.

After Fermentation: Use low concentration values within recommended ranges.

Disclaimer

Usage and concentration of American & French Toasted Oak Chips Alternative for the winemaking process depend on several factors. These cannot be easily quantified. Experimentations are strongly recommended prior to direct utilization of Oak Chips in the wine production and aging process. The Producer/Supplier of Oak Chips assumes no direct or indirect responsibility for their usage in winemaking or production of alcoholic beverages.



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