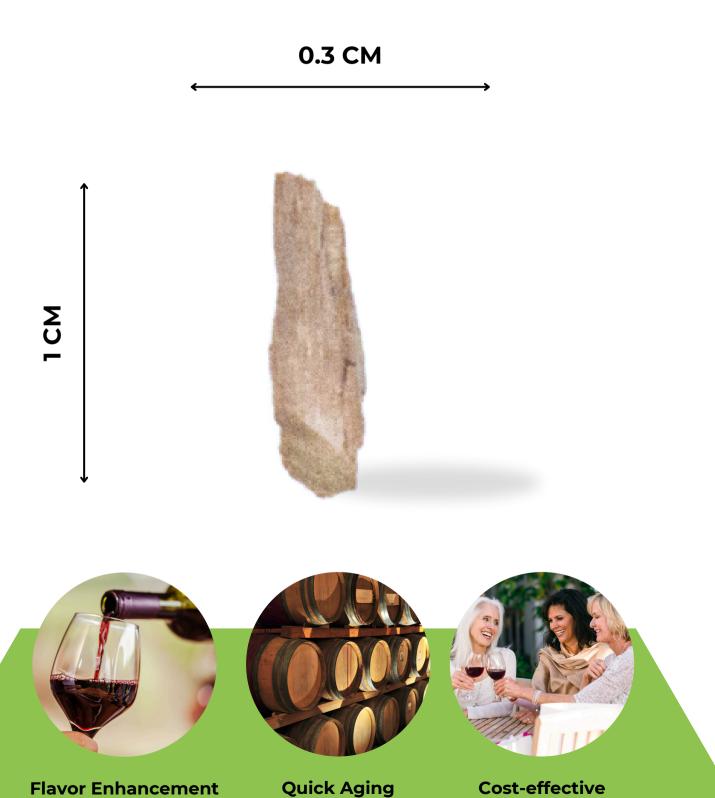
Product Size



Powder

Quickly enhance your beverages with American Oak Powder. Ideal for fast flavor infusion, this finely ground oak imparts robust vanilla and caramel notes. Sustainably sourced, each particle ensures a consistent, powerful infusion, enriching the flavors of your beverages with the bold essence of American oak.



VINTAGE

Powder, Small Grade, Large Grade

PREMIUM

Small Grade, Large Grade, Cubes, Segments

FUSION

House Blend, Reserve Blend, Dual Staves

GOURMET

Shavings (Untoasted Only)

STAVE

Tank Stave, Fan Pack (10 to 12 planks p/set)

BARREL

Barrel Insert Set (32 mini planks p/set)

SELECT

Specific Size, Unique Toast Selection, Special Wood Type, Exclusive Blend

Toast Specifications

UNTOASTED

FRESH FRUIT, FRESH OAK, COCONUT & LIGHT CLOVE.

LIGHT

FRESH OAK, COCONUT & CLOVE.

MEDIUM

FRESH OAK, COCONUT, VANILLA, SWEET BUTTERSCOTCH, LIGHT CARAMEL & FAINT ALMOND.

MEDIUM +

VANILLA, MOCHA, TOFFEE, SPICE & BUTTERSCOTCH.

HEAVY

SWEET BUTTERSCOTCH, CARAMELIZED SUGAR, CLOVE, VANILLA, SPICE, CHAR & SMOKE.

Vintage Series:

Our classic high quality unscreened white oak.

Premium Series:

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

Fusion Series:

Is crafted to create your own personal perfect 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.

Select Series:

Our custom 'made to order' series.



*The Untoasted level is a pasteurized product.

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

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Usage of American & French Oak Practical Dosage

Large & Small Chips:

2-4 grams per liter

7.5-II.5 grams per gallon

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

For Small: 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:

I-2 grams per liter

13.75-77.5 grams per gallon

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

Untoasted



Light



Medium



Medium +



Heavy



Charbon

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 depends 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.



9329 State Route 220 Waverly, Ohio 45690 740.947.4159 or 800.782.8310 info@oakchipsinc.com www.oakchipsinc.com