

Barrel Inserts

Our Barrel Inserts are a cost-effective solution for rejuvenating neutral or used barrels. These inserts provide fresh oak flavors, enhancing the taste and aroma of your beverages. Ideal for winemakers and distillers who want to achieve the depth and complexity of new oak without replacing their existing barrels.



DOSSAGE CHART

Product Series

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

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.

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.



*The Untoasted level is a pasteurized product.

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

DOSAGE CHART

Usage of American & French Oak Practical Dosage

Large & Small Chips:

2-4 grams per liter

7.5-11.5 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:

1-2 grams per liter

13.75-77.5 grams per gallon

1 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