



The products in the Pronektar® Chips range are made from selected new oak, free of sapwood and bark. The oak, which comes from the finest French forests, undergoes a natural seasoning before being transformed. It is then crushed, filtered and toasted using an exclusive thermal process and *savoir-faire* developed by Pronektar®. Three levels of toasting are available.

1. Physical characteristics

- Products : Granulates and Chips
- Species : *Quercus petraea* and *Quercus robur* for French Oak and *Quercus alba* for American Oak
- Granulometry : Chips : 7,5 x 3 x 1,5 mm < 80% of particles < 20 x 13 x 3 mm
Granulates : 2 mm < 80% of particles < 7 mm
- Level of toast : Nektar Fresh, Medium and Medium +
- Humidity : Nektar Fresh : 5^{+/-1} % ; Medium and Medium + : 2^{+/-1} %
- Product Density : Chips : 0,28^{+/-0,02} ; granulates : 0,33^{+/-0,02} ; powders : 0,38^{+/-0,03}

	French Oak			American Oak	
	Nektar Fresh	Medium	Medium +	Medium	Medium +
Chips		√	√	√	√
Granulates	√	√	√	√	√

- Complementary products: *Nektar Duo Fresh Granulates*, *Dolce Vanilla* and *Dolce Moka Chips*

2. Use in enology

The products in the chips range are used during the various phases of wine making. The choice of product, the dose rate, the stage at which the product is incorporated and the length of time it remains in contact with the wine are defined according to the objectives the winemaker is seeking to achieve. For more information, please contact your Pronektar® wine expert or our technical services: info@pronektar.fr

The use of Oak Products in Europe is subject to regulations (Regulation (CE) n°479/2008 consolidated version, 606/2009 and 53/2011).

3. Food and health safety

We guarantee the traceability of the products in the chips range from the forest right up to the toasting stage. The product's batch number helps track all the data concerning the origin of the wood, its aging, as well as the production parameters.

Pronektar® regularly carries out checks on potential contamination :

- **Haloanisoles and Halophenols** : TCA, TeCA, PCA, TBA, TCP, TeCP, PCP and lindane
- **Polycyclic Aromatic Hydrocarbons**: sixteen compounds analyzed including benzo(α)pyrene
- **Metal traces**: Iron, Lead, Arsenic, Cadmium and Mercury

The chemical analyses relating to the products you use are available upon request.

4. Packaging of the products

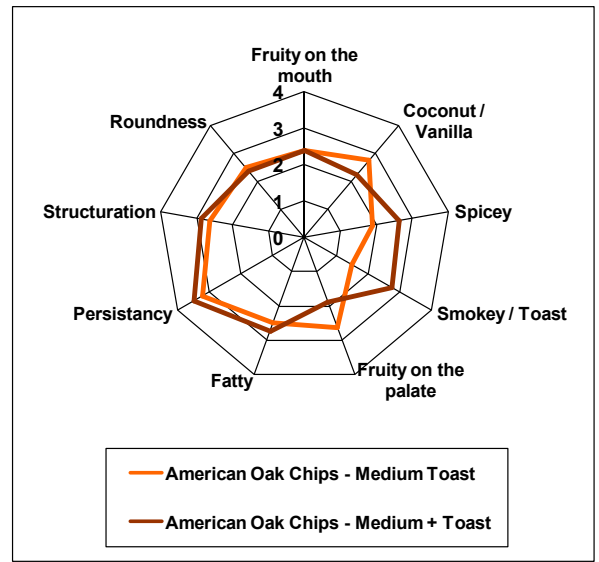
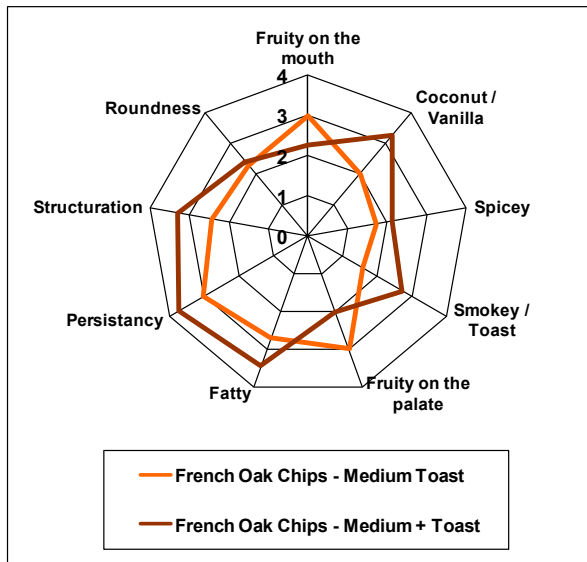
The products in the chips range are packed in 10 kg polyethylene-aluminum bags. Once they are sealed the bags guarantee that the product is protected from the outside atmosphere. The bags are packed two by two. Chips and granulates can be delivered in infusion bags. These bags hold 10kgs and are inserted into the standard polyethylene-aluminium bag.

Nektar Fresh Granulates are packed in 10 kg polyethylene-aluminum bags, and stored in 300kg pallet box.

5. Storage

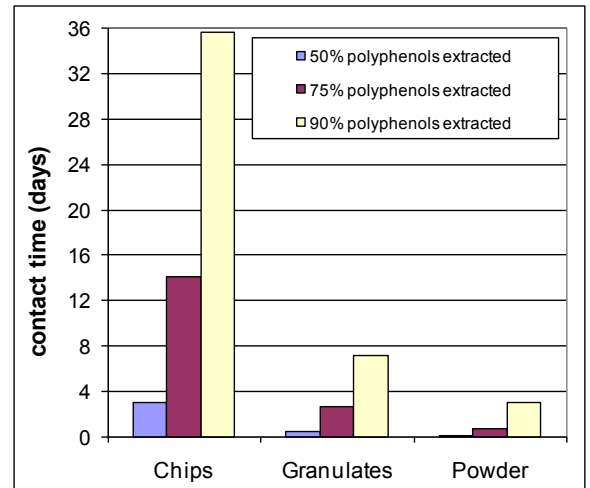
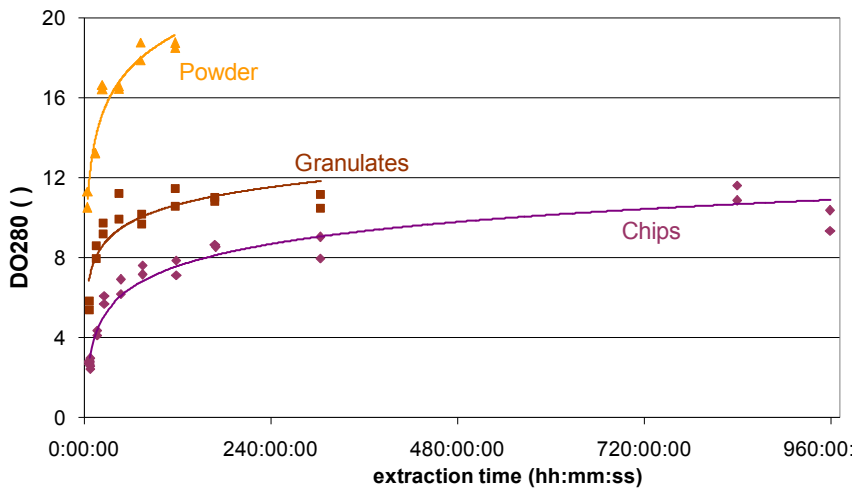
Keep the product in its original packaging, protected against air and humidity. Do not store next to volatile chemical products, solvents or any other odorous product. Pronektar® recommends you use its products within 3 years of their production to ensure maximum freshness and efficiency.

Sensory Profiles of Pronektar® Chips



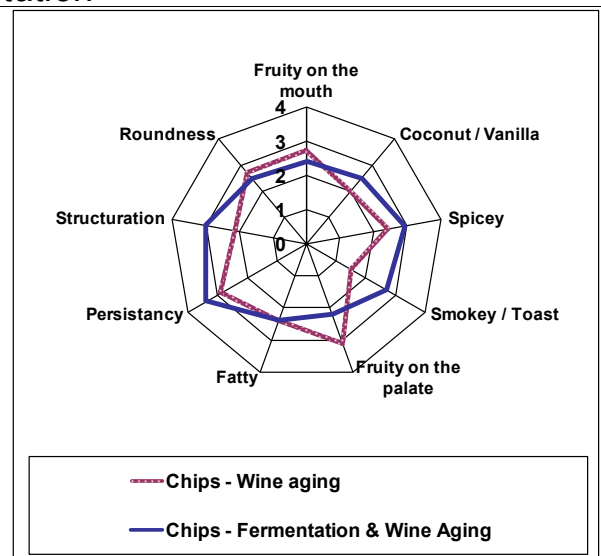
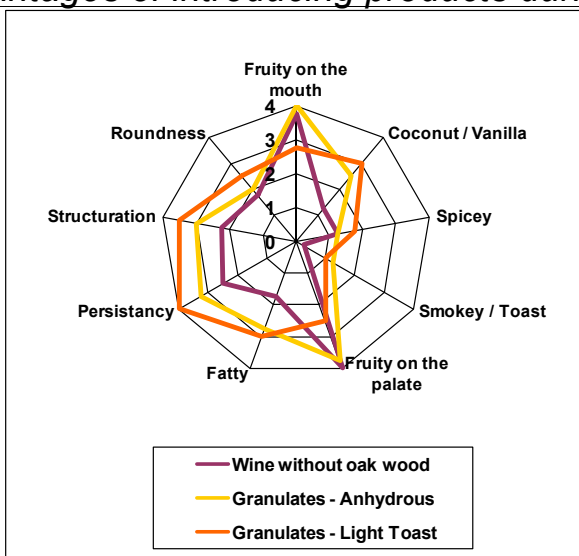
Results of trials carried out on a blend of Merlot / Cabernet Sauvignon, using chips in the aging phase with a dose rate of 3g/L, leaving them in contact with the wine for 5 weeks. A jury of nine experienced tasters, blind tasting with a reference sample at the disposal of the jury.

Extraction speed – Pronektar® French oak Chips, Granulates and Powders



Results of internal R&D study : chips Medium + toast, crushed then filtered to obtain powder and granulates; Dose rate : 20 g/L ; extraction carried out in model solution (12%v ethanol – water, with pH correction = 3,5 with tartaric acid) ; estimate of polyphenols by DO280

Advantages of introducing products during fermentation



Left : Results of sensory analysis – Trials carried out on Merlot, using Anhydrous Granulates and light toast with a dose rate of 2 g/L during fermentation phase.

Right : Results of sensory analysis –Merlot, blend of 65% French oak chips Medium toast and 35% American oak chips Medium + toast during aging phase with a dose rate of 2.5 g/L leaving product in contact with wine for 4 weeks. The method used when adding chips at both fermentation and aging phases had an additional 1g/L of Medium toast French oak granulates during the fermentation phase.