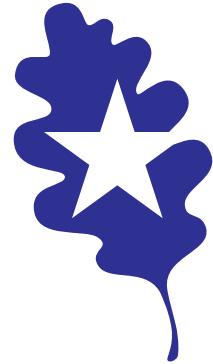


★ THE BEST OF AMERICAN OAK  
**CHIPS**



# FINE NORTHERN OAK

## ABOUT US

Fine Northern Oak has more than a decade of experience in American oak alternatives, sourcing top-quality fine grain white oak and designing products for targeted extraction rates. We work with leading stave companies, who are renowned for their barrel-quality wood. An extra-long seasoning of more than two years and a gentle, extended toasting process are the key elements of our successful range.

## CHIPS

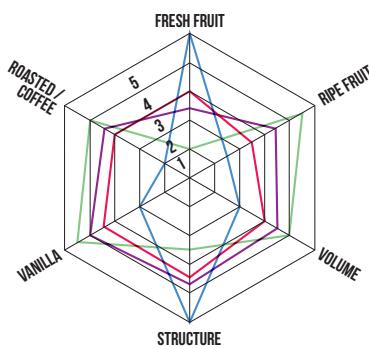
FNO's chips range benefits from the oak's extended seasoning and long toasting protocols. They feature high levels of vanillin and provide results in shorter periods of time.



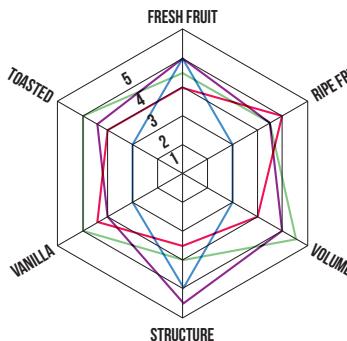
## SENSORIAL IMPACT

- AMERICAN OAK LIGHT
- AMERICAN OAK MEDIUM
- AMERICAN OAK INTENSE
- French <sup>TOUCH</sup> BLEND FO/AO

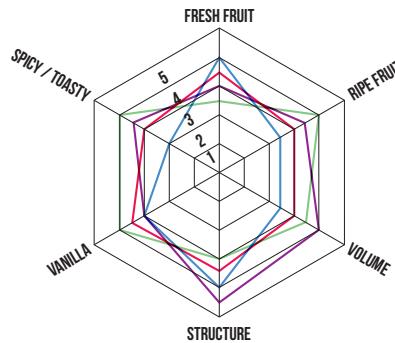
## BEER



## WINE



## SPIRITS



## TRIAL CONDITIONS

Wine:	4 weeks, 6g/L
Beer:	4 weeks, 6g/L
Spirits:	4 weeks, 65% ethanol solution, 10g/L

## RECOMMENDED DOSAGE

Wine:	4g/L to 6g/L
Beer:	1g/L to 8g/L
Spirits:	5g/L to 12g/L

## TECHNICAL ELEMENTS

Average Unit Weight:	<b>9 kg</b>
Packaging:	Nylon infusion bag. Secondary packaging of polyester and white polyethylene.

## IMPLEMENTATION

### RECOMMENDATION FOR USE

Wine contact time:	<b>4-6 weeks</b>
Beer contact time:	<b>4-12 weeks</b>
Spirits contact time:	<b>8-10 weeks</b>

## STORAGE CONDITIONS

This product is sensitive to odors and airborne contaminants. For best results, store in original packaging, with no ground contact and in a cool and odorless environment.

**CONTACT:** Our team is available to assist you and share its knowledge of the FNO Chips. For personalized advice, please contact them at: [info@finernorthoak.com](mailto:info@finernorthoak.com)

**QUALITY & SAFETY:** The Fine Northern Oak range is produced under strict conditions intended to guarantee food safety and meet current regulatory requirements. The choice of high quality packaging material ensures maximum protection against potential contamination during transport and storage.

**REGULATIONS:** Prescribed designations: Pieces oak wood. Resolution n°03/2005 and n°430/2010 of the oenological Codex adopted by the OIV.