



## ABOUT SELECTED BY FNO

Thanks to its decade of experience in sourcing high quality wood for the American oak range, FNO is able to provide a selection of qualitative products in species such as French Oak and Acacia wood.

## FRENCH OAK CHIPS & ACACIA CHIPS

Selected by FNO's range of chips is composed of French Oak chips and Acacia chips, both are requiring short periods of time to extract and can be used at various times in the production process. The French oak chips are available in three toasts levels, they provide aromatic complexity and structure. The Acacia chips, always lightly toasted for optimal results, are a great option to increase freshness, boost complexity and depth.

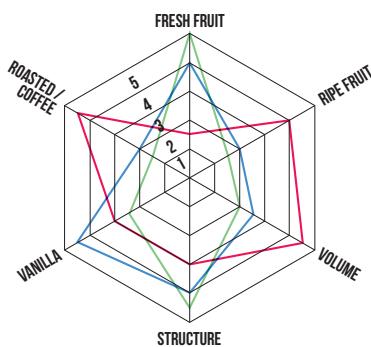


\* SELECTED BY FNO  
**CHIPS**

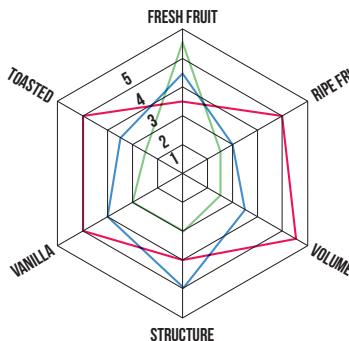
# SENSORIAL IMPACT

- FRENCH OAK MEDIUM
- FRENCH OAK MEDIUM+
- ACACIA WOOD MEDIUM LIGHT

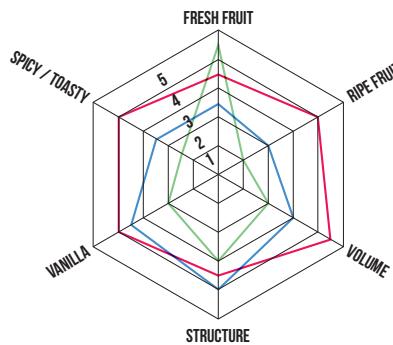
## BEER



## WINE



## SPIRITS



## TEST CONDITIONS

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

## 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>Acacia: 9kg</b>
	<b>French Oak: 10kg</b>
Packaging:	<b>Nylon infusion bag. Secondary packaging of polyester and white polyethylene.</b>

## 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.