

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.



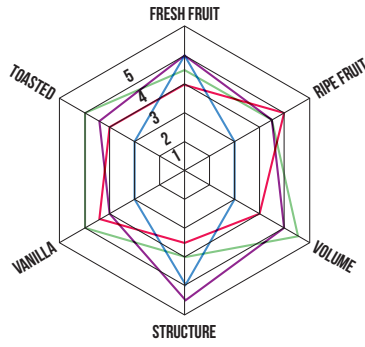
★ THE BEST OF AMERICAN OAK

CHIPS

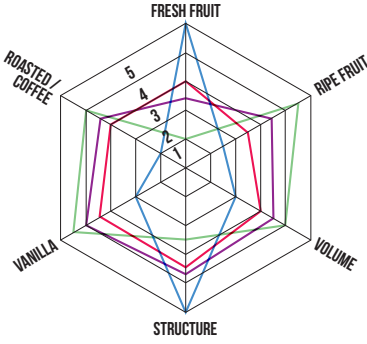
SENSORIAL IMPACT

-  AMERICAN OAK LIGHT
-  AMERICAN OAK MEDIUM
-  AMERICAN OAK INTENSE
-  *French TOUCH* BLEND FO/AO

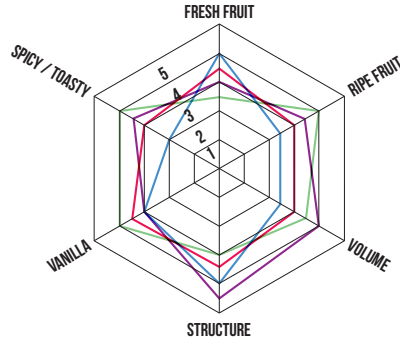
WINE



BEER



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: | 9 kg |
| Packaging: | Nylon infusion bag. Secondary packaging of polyester and white polyethylene. |

IMPLEMENTATION

RECOMMENDATION FOR USE

- | | |
|-----------------------|------------|
| Wine contact time: | 4-6 weeks |
| Beer contact time: | 4-12 weeks |
| Spirits contact time: | 8-10 weeks |

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@finenorthernoak.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.