

*The Art
and Science
of oenology*

PURE AMERICAN OAK

Quercus Alba (USA)

QUERTANOAK ENQA® DEVELOPS SPECIFIC FLAVOURS AND FAMOUS VANILLA TASTE

100 % NATUREL, SANS CONSERVATEUR, SANS OGM



Application

By its mode of complexes action, QUERTANOAK ENQA® contributes to the stabilization of the colour and brings roundness and complexity.

Description and Uses

QUERTANOAK ENQA® is a product developed by Partoeno R&D. This product allows obtaining rapid results on structure, brings roundness and complexity.

QUERTANOAK ENQA® IS USED FOR BEVERAGES PRESENTING DIFFICULTIES OF STRUCTURE, ROUNDNESS AND CONTRIBUTES TO THE STABILITY OF COLOUR. DEVELOPS SPECIFIC FLAVOURS AND FAMOUS VANILLA TASTE.

When to use QUERTANOAK ENQA® ?

Beverages that are considered to be outside the acceptable range eg :

all beverages presenting difficulties of structure and roundness. The treated beverages can be tasted the same day of the treatment, however it is recommended to wait at least 48 hours.

Prevents reduction odours, harmonize aromas and structure. Rich in lignin, vanillin, vegetables sugars.

Natural vanilla note spécifique to Quercus Alba.

It is recommended to use QUERTANOAK ENQA® at a dosage of **3 to 15 g/hl** (average).

Characteristic physico-chemical and limit bacteriological

Aspect :	fine powder	Iron :	< 50 ppm
Color :	light brown	Mercury :	< 1 ppm
Smell :	woody	Leads :	< 5 ppm
Humidity :	< 10%	Arsenic :	< 3 ppm
Toxines et mycotoxines :	abs.	Escherichia coli :	abs.
Salmonella :	abs.	Coliforms :	abs.
Staphylococcus aureus :	abs.	Extract Solvent :	Water and Alcohol

Shelf life, Storage and Packaging

3 years (from date of production) in their original packaging, stored in a cool, odourless and dry place.

Pack de 25kgs. (Other packaging, ask us).

For more information, ask the Material Safety Data Sheet QUERTANOAK ENQA®
CTN : 32019020