



The **BARREL PROTECT**[®] process aims to protect your empty barrel against the undesirable effects of storage without the use of sulphur or ozone.

The starting point is a cleaned barrel, without scale residue, and "sterilized" (various populations of bacteria and yeasts are reduced to a level below the detection thresholds).

Based on this, the application of **BARREL PROTECT**[®] on the inside of the barrel will create an environment that is not conducive to the proliferation of bacteria and yeast and will keep your barrel "healthy" for a period of 4 months.

It is recommended to rinse the barrel before barrelling. 100% of the product will be dissolved in water and the barrel will thus return to the initial profile for which you chose it.

For more informations, please visit us at :

<https://www.amedee-oak.fr/barrel-protect>

BENEFITS:

- Prevents the release of sulphur into the wine
- Significantly increases the market value of your used barrel (especially for brandies)
- Protects for 4 months against application every 3 weeks for sulfur
- Easy to set up with no PPE required
- Reduced water consumption
- Produit naturel (certifié bio)

To avoid the capture of the release of Ethanal, and therefore the feeling of "drying" of the wine, contact us about the use of Anti-Ox[®] during barrelling.

PROPRIETES DE BARREL PROTECT®:

Protective action against organoleptic drifts of the barrel in the storage phase.
 Preservation of the olfactory and taste qualities of your barrel
 Can be used as a replacement or as an accompaniment to the use of sulphur and/or ozone.

The process requires a scalded and healthy barrel. It has the effect of maintaining a low and acceptable level of bacterial and yeast populations over a period of 4 months.

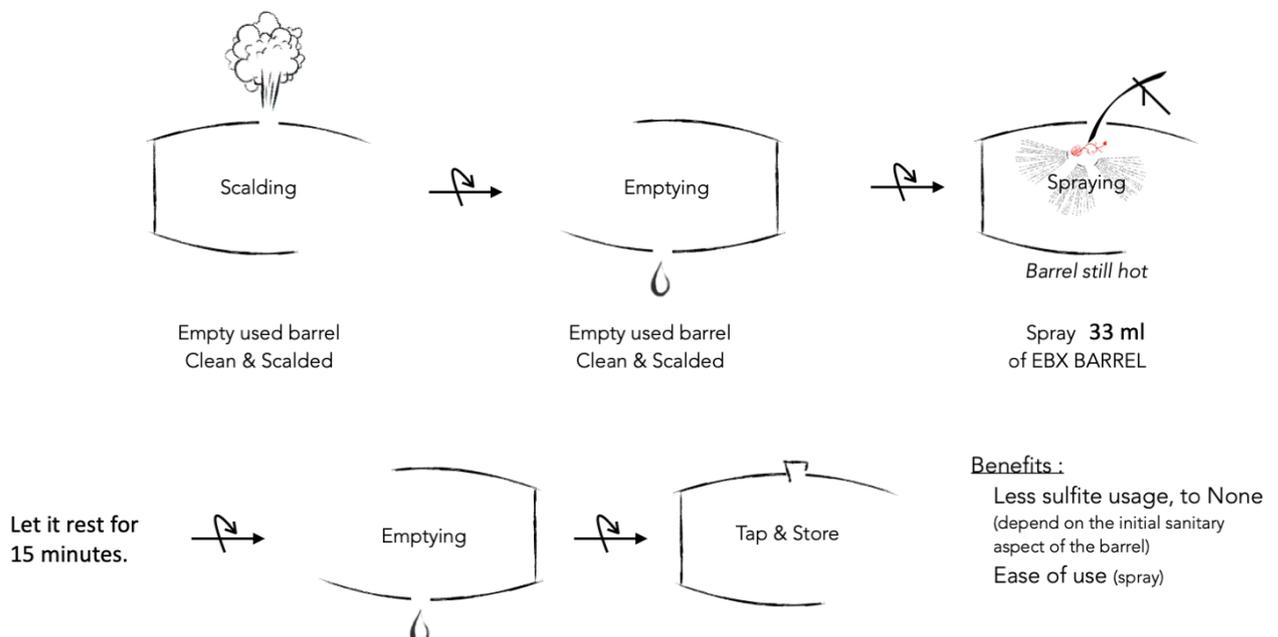
Usage:

On healthy, blister-free, steam-scalded barrel

Compressed Air Pressure: 5 bar
 Spray time: 7 seconds
 (dosage equivalent 33 ml per barrel)

Equipment required:

Spray gun (can be supplied by EBX)
 A compressor with a pressure regulator (air quality must be checked)



Appearance :	Deep brown liquid with no visible impurities	
Composition :	Reverse osmosis water, Oenological tannins	
Preservatives :	None.	
Shelf life:	24 months in its original temperature-sealed packaging (5°C - 25°C), away from any source of contamination.	
Density:	1.095 g/l	± 0.05
Concentration :	200 g/l	± 10

REGULATORY ASPECTS

Due to rinsing, the product is never in contact with the wine, but in the context where a barrel is accidentally put into barrels without having undergone the rinsing our product has the following characteristics:

100% natural oenological extracts, produced from renewable vegetable raw materials falling into the category of tannins, complying with CODEX (resolution Oeno 12/2002, Oeno 5/2008 and Oeno 6/2008, as well as OIV resolution Oeno 352-2009, in accordance with Article 120 quarter, paragraph 2 of Regulation no. 1234/2007 of the European Council).

All limits set and measurements made are related to the dry matter.

FOOD-GRADE PACKAGING

SPRAY TOOL OFFERED BY EBX



The tool should be cleaned with clean water and then dried after each usage campaign