

#410

LIMOUSIN - SPIRIT ENHANCER

TECHNICAL DATA SHEET · ENGLISH · V260822b

EBX #410 is an elite oak extract specifically crafted to enhance spirits. It is derived from the renowned Limousin oak, crucial for the traditional aging of Cognac. Our facilities are advantageously located to the east of the Limousin forest and neighbouring the Cognac region, granting us access to this prized timber. Our eco-friendly extraction process hones in on a precise range of the oak's qualities, encapsulating the quintessential flavours typically bestowed upon spirits through barrel aging.

Employing a sustainable extraction method that differs from our unique standard tannin process, this approach is equally environmentally responsible, offering the added benefit of yielding exceptional results for spirits. In this finely tuned operation, we target a specific extraction window, focusing on isolating and concentrating particular aromatic profiles and compounds of the highest grade for EBX #410. Like the discerning steps in distillation where heads and tails are excluded, we too selectively discard certain components of the oak, ensuring only the most desirable elements are retained. This precision underscores our commitment to ecological responsibility and technical expertise.

Our wood is outdoor dry aged for 36 months, respecting the same methodology that we apply to barrel staves (cooperage wood).

Our oak extracts operate between 4 to 6 months to integrate at best within the matrix of the spirit. This also allows the oak compounds to degrade the undesirable molecules (methoxy-phenyl-oxime, acetaldehyde, etc.) naturally present in the distillate.

Regulations may apply to the use of oak extracts. It is essential to verify local regulations as well as any rules associated with your finished product before utilizing these extracts.

- **Intense expression** of the organoleptic complexity of alcohols
- **Rapid aging** of spirits
- **Colour enhancement**
- **Removing** undesirable compounds from the spirits
- **Ease** of use

SPECIFICATIONS

Aspect	Dark brown liquid
Formula	Osmosis distilled water, extract of Quercus sp.
Botanical origin	Quercus robur L. / Quercus petraea L.
Preservatives	None
Solvent	None
Storage	Store at 5 °C, and not above 25 °C for a long period of time. Original closed packaging, away from light and from any source of contamination.
Shelf life	To be used on receipt. If the product is not used immediately, stabilise it at 40 % alcohol by volume: this prevents any microbial growth and allows the solution to be kept.
Volumetric mass	1.080 kg/l ± 0.050 at 20 °C
Dry extract	180 g/l ± 10
Total polyphenol index	1700
Tannins in g/l of gallic acid	52.1
pH	3

This level of acid concentration can lead to the formation of sediment and cloudiness in the solution. However, this cloudiness can be removed by cold filtration, thus clarifying the solution. The sediment that is formed can be collected and reused in the next batch.

YOUR ASSISTANT - SCIENTIFIC ANALYSIS & DECISION TOOL

Before applying the protocols below, define your treatment with the EBX online assistant: select your matrix (spirit above 30 % vol. or aqueous below 1.2 % vol.), then your objective (structuring, integral architecture, primary colours, texturing only, complete reconstruction). The tool returns the matching protocol, the exact dosage in ml/l, the recommended integration time and the application guidelines.

ebx.fr/spirits#YOUR-ASSISTANT



Scan to open the assistant

FOR TECHNICAL APPLICATION OF EBX #410

Direct use method

1. Mix 0.2 % to 0.5 % of EBX #410 with high-proof alcohol freshly distilled (2 to 5 litres of our product per 1000 litres of alcohol). Adjust ratios based on the alcohol being treated.
2. Stir the mixture for 1 hour per day over a two-week period.
3. Allow the mixture to mature over several months (at least 4 months, best if 6), depending on the desired outcome.
4. Decant or filter the matured product to remove any sediment.
5. Note that while the initial reaction may be vigorous, aromatic evolution slows subsequently.

Aged boisé method

1. Combine EBX #410 with high-proof alcohol (60/70°) to achieve a dilution to 30-35°.
2. Agitate the mixture.
3. Age the blend for a minimum of 8 months, in oak barrels if feasible*, as prolonged aging enhances the boisé quality.
4. Integrate the aged mixture at a ratio of 0.5 % to 1.5 % in the final product.

** Oak barrel aging enhances the product's quality due to the intricate interactions between the liquid's components and the wood's extractable compounds, such as tannins. This process leads to a nuanced 'rancio' character from gradual oxidation, infusing aromatic layers of nuts and dried fruit, thereby increasing the final product's distinctiveness and quality.*

EVOLUTIONS & RESULTS

During the first 3 weeks: weak impact, not bringing all the nuances.

From 1 to 6 months, the oak extract will:

- degrade the undesirable molecules (methoxy-phenyl-oxime, acetaldehyde, etc.)
- bring aspects of aging to the distillate
- bring different complex nuances depending on the heating

At 6 months, the finish is perfectly stable over time (colour and impact) and has brought certain nuances that can be found in the aging of 3 to 4 years.

Cloudiness: when adding the oak extract, depending on the characteristics of the distillate (pH), it is rare but possible that a cloudiness may appear, which can easily be corrected by a cold treatment or by filtration.

Oak extractions and their uses are subject to regulations that vary according to the spirits and the countries. It is imperative for the customer to validate the good adequacy between the characteristics of our products and the legislations and the various regulations in force before any use.

REGULATORY ASPECTS

EBX oak extracts are 100 % natural, made from renewable plant materials, without solvents or preservatives. The “traditional” method respects the rules of the “méthode Boisé” process as defined by the Bureau Interprofessionnel du Cognac in its bulletin B.I. n° 1113 of February 22, 1990, and also in the US Federal Register of January 11, 1990 § 5.23(a)(2)(ii).

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

FOOD-GRADE PACKAGING

1 litre - 5 litres - 20 litres - 1000 litres.

10 ml sample also available, of no commercial value.