

OAK MASTER® Infusion Closures

The OAK MASTER® Infusion Closures provides the perfect and prolonged balance of the transfer of compounds from the selected oak, keeping the primary notes with the complexity of aromas released by the oak. The OAK MASTER® infusion closures are made to order in any size, design and materials under license rights.

Product description	Closure	Oak Wood
Length total	+33,00 mm	90,00 mm
Diametre Closure	+18,00 mm	10,00 mm
Diametre Crown	+29,00 mm	4,50 g
Composition	Synthetic: Thermoplastic elastomer based on SEBS (directive 2002/72 // EC Royal Decree	Natural oak, outdoor natural dried at least 2 years



“OUR GOAL IS TO SUPPORT BRAND CREATIVITY WITH THE ORIGINALITY OF THE ALTERNATIVE CLOSURE, ALLOWING TO OBTAIN A “NEW BARREL” WOOD AROMAS AND NUANCES COMPLEXITY” WITHOUT OXIDATIVE HINTS.

OAK MASTER® is assembled from transforming selected oak staves and tailored to achieve a precise, reproducible sensory profile in a given type of Beers, wine, spirits or champagne.

- An array of easy-to-use and innovative spirit making solution supported by the cutting-edge innovator expertise

Adding from Oak Master® infusion closures effect a 8 to 16 weeks aging period is ample to fully benefit from this alternative and innovative closure, with a originally complexity unique to the market.

Oak wood is porous: 65% of its volume is occupied by air. Our researchers have demonstrated that immersing oak in wine, beer and spirits can alter their redox potential, as some of the oxygen in the wood dissolves into it.

Intense tannin and an extra of oaky sensations are generally perceived during the first month of contact (grilled, fresh rough stave wood, spices); these fade away progressively as contact time is extended to a great balance after the second and following months.

OAK MASTER® offers two options for meeting varying objectives with exceptional precision:

- FRENCH OAK Haute Futaie sessile oak, for complex notes of oak accompanying the fruit, an increase in volume with no excessive structuring and for preserving balance on the palate.
- AMERICAN OAK from Midwest and Appalachian forests, for promoting a more intense aromatic expression (ripe fruit, mellow oakiness), volume and sweetness on the palate.

Two to four months contact time is generally sufficient to obtain these objectives.

Medium+toast: For optimum aromatic complexity, giving priority to fruit and roundness on the palate. Increasing extra grade of color to whisky compare to M+toast.

Dark toast: For promoting the supply of compounds derived from the toast (notes of coffee, vanilla and spices).

ELASTOMER CLOSURE PART

Ref: E EU Regulation No. 10/2011 of good practices for the manufacture of plastic products in contact with food in the GROUP 1. UNE EN 1186-3: 2002, UNE EN 1186-1: 2002, migration values > 10mg/dm² allowed. AND UNE-EN 1186-3 according to report AT- 69/13 Based on ASTM F 1307-02 (2007).

BRC CERTIFIED ISO 9001: 2008. Health Reg. No. 39.03640 /

OAK MASTER OAK WOOD ROD

- It is suitable for food contact and has not followed any chemical treatment, is the subject of a control plan for organohalogen compounds likely to be the Origin of mold taste (compounds analyzed: PCP, PCA, TCA, TCP, TeCP, TeCA, TBA, TBP).
- The products contain no GMOs or GMO derivatives.
- The products are compatible with Organic Farming.
- Toasting and packaging has been developed in accordance with good manufacturing and hygiene practices,
- HACCP approach, in order to control health risks and Organoleptics.

Therefore, these products are suitable for food contact and conformity:

- European Regulation EC 1935/2004 on materials intended to come into contact with foods.
- European regulation EC 2023/2006 on materials intended to come into contact with foods.
- European regulations CE 1507/2006 and CE 606/2009 on the use of Wood in the making of wines,
- Resolution No 03/2005 of the oenological code = Pieces of wood used for the production of wine, adopted by the OIV (International Organization of Vine and Wine).

Oak Master® infusion closures are produced with oak wood, which has been matured and toasting, at a minimum temperature of 140 ° C during at least 60 minutes.



IP INFORMATION

“**Oak Master**” brand is protected by Spanish trademark registration No. 3507760 and European Union trade mark application No. 15946569.

The products are under protection of Spanish Utility model ES1081854/U201300085, granted and in force, as well as by means of Registered Community Designs Nos. 002584920-0001, 002473058-0001, 002473058-0002, 002473058-0003, 002473058-0004, 002473058-0005, 002473058-0006, 002929034-0001, 002929034-0002, 002929034-0003, and 002929034-0004 and Registered Spanish Designs Nos. 521513-001/0002/0003/0004/0005 and 0006. Design protection is also available in China (No. 201430483639.0) and the United States of America (No. D29/510,430).

Demarks, IP Boutique Firm is managing and enforcing MACAULAY & CUMMING HERITAGE SL portfolio of Intellectual Property rights

MACAULAY & CUMMING SL

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