

PRIMARY COLORS EXTRACTS

Liquid oak extracts - **nine profiles** - for spirits, beer and no- and low-alcohol beverages

Cooperage-grade French or American oak, matured 36 months outdoors in the yard.
9 profiles: one oak type matched with one toast, or your own signature by combining them.

ONE OAK, ONE TOAST, ONE PROFILE

- **The wood.** Cooperage-grade oak, French or American, 36 months outdoors in the yard.
- **The toasts.** Nine profiles, from untoasted oak to roasted coffee, on their own or blended.
- **The liquid form.** Low-temperature extraction, exclusively with osmosed water. One litre equals 200 g of powder.

THE + FOR YOUR SPIRITS

- ✓ A signature built to your specification, profile by profile
- ✓ Precise dosage, from a simple accent to an assertive signature
- ✓ Integration in 3 to 6 months, stable over time
- ✓ The complement to EBX #410, which brings the structure



THE 9 PRIMARY COLORS as the basis of your creations

	Ref.	Oak	Toast	Descriptors
	#10 Structure	French	Untoasted	Fresh wood, hazelnut, a fine green note. Tannin and tension: freshness on the attack, structure on the mid-palate, clean finish. Adds little sweetness.
	#12 Fruity	French	Toast #2	Yellow fruit and nuts, fresh almond, white flowers. Fruit enhancer: opens the nose and lengthens the palate without imposing oak.
	#13 Vanilla	French	Toast #3	Vanilla, coconut, almond milk - whisky lactones from French oak. Roundness and volume, a fatty sensation. Reference profile for rum.
	#14 Spicy	French	Toast #4	Pepper, clove, cinnamon, toasted bread (first furfural notes). Spice and elegance: refines the oak and lengthens the finish. Reference profile for cognac.
	#15 Furfural	French	Toast #5	Furfural-dominant: toasted bread, roasted almond, dry spices, a note of fire. High intensity, use sparingly. Reference profile for whisky, alongside #15s.
	#15s Smoky	French	Toast #5s	Smoke, deep roasting, an empyreumatic and ashy note. A clear smoky signature, best used as a top-up on a rounder base. Reference profile for whisky, alongside #15.
	#22 Toffee	American	Toast #2	Exotic fruit (coconut, passion fruit), butterscotch and pastry notes - eugenol and maltol from American oak. Roundness and softness, full mid-palate. New World signature.
	#23 Caramel	American	Toast #3	Caramel, brown sugar, toasted pecan. Indulgence and perceived sweetness with no added sugar; extends softness on the finish.
	#24 Black Coffee	American	Toast #4	Roasted coffee, bitter cocoa, mocha. Noble bitterness and depth, a counterweight to the sweeter profiles. Reference profile for bourbon.

DOSAGE

Objective	Dosage	Per 1,000 litres
A twist	0.02 - 0.05 %	0.2 to 0.5 litre
A signature	0.1 - 0.25 %	1 to 2.5 litres

Allow 3 to 6 months to integrate: 3 months minimum, 6 months optimum. With [EBX #410](#) for the structure: 70/30 on whisky, 50/50 on rum.

→ [EBX spirits assistant - protocol, dosage and integration time](#)

HOW TO USE

- **Define the treatment.** The online assistant returns the protocol according to the matrix and the objective.
- **Add and homogenise**, then allow 3 to 6 months to integrate. Decant or filter if necessary.
- **Beer and no- and low-alcohol beverages:** please consult us, the dosage depends on the matrix and the objective.

ON ARRIVAL: STABILISATION WITH ALCOHOL

The product is an aqueous solution: use it on arrival. If it is not going straight into production, stabilise it at 40 % vol. against any microbial growth. No need to buy neutral alcohol: your own distillate will do - column spirit, heart cut or heads - provided it is well above 40 % vol.

1.	Choose the alcohol. It stays in the finished product: a neutral distillate, or one compatible with the target matrix. The higher its strength, the less you need.
2.	Homogenise the drum, then calculate the volume to add: $A = 40 / (T - 40)$ litre per litre of extract, where T is your strength in % vol. (table below).
3.	Pour the alcohol into the extract under gentle agitation, then check the strength of the blend: 40 % vol. minimum.
4.	Close tightly, label with the date and the strength obtained, store between 5 and 25 °C away from light.
5.	Allow for the dilution in your dosage: multiply the dose by the factor in the table.

Your alcohol strength	To add per litre of extract	Final volume	Multiply dose by
96 % vol.	0.71 litres	1.71 litres	1.7
90 % vol.	0.80 litres	1.80 litres	1.8
85 % vol.	0.89 litres	1.89 litres	1.9
80 % vol.	1.00 litre	2.00 litres	2.0
75 % vol.	1.14 litres	2.14 litres	2.1
70 % vol.	1.33 litres	2.33 litres	2.3
65 % vol.	1.60 litres	2.60 litres	2.6
60 % vol.	2.00 litres	3.00 litres	3.0

Below 60 % vol. the volumes become unmanageable; below 40 % vol. stabilisation is impossible: keep the product cold, use it quickly and consult us.

#10 AND #410: NOT THE SAME PRODUCT

Both are liquid oak extracts, but they do not play the same role and are not dosed in the same way.

	EBX #410	Primary Colors #10
Role	The frame: tannic structure and ageing	One profile on the palette: freshness and mid-palate structure
Wood	Limousin oak (<i>Quercus robur</i> L.)	French oak (<i>Quercus robur</i> L. / <i>Q. petraea</i> L.)
Process	« Boisé » method, dedicated extraction process	Low-temperature tannin extraction, then put into solution
Concentration	Dry extract 180 g/l $\pm$ 10	200 g/l
Density	1.080 kg/l $\pm$ 0.050	1.095 g/cm ³ $\pm$ 0.05
Usual dosage	0.15 to 0.5 %	0.02 to 0.25 %
Regulatory status	Boisé method - B.I. BNIC no. 1113 of 22/02/1990 ; US Federal Register 11/01/1990 § 5.23(a)(2)(ii)	Solubilised form: not Codex-compliant for wine

They are complementary: the #410 builds the skeleton, the Primary Colors set the signature. In practice, 70/30 on whisky and 50/50 on rum.

OUR COMMITMENT: EXCEPTIONAL OAK, A SOBER EXTRACTION

- **Barrel-grade oak:** the same resource as the one destined for cooperage.
- **36 months in the yard, outdoors:** time and rain soften the tannins. No forced drying.
- **Low-temperature extraction with osmosed water:** no solvent, no preservative, and all the oak put to use.

ONLINE TOOLS & ORDERING

- [EBX spirits assistant](#)
- [Online shop - Primary Colors Extracts](#)
- [Full spirits range - chips, staves, inserts, extracts](#)
- [EBX #410 - the extract that brings the structure](#)

CHARACTERISTICS

Species	Quercus robur L. / Quercus petraea L. - profiles #10 to #15s · Quercus alba L. - profiles #22 to #24
Maturation	36 months outdoors in the yard
Aspect	Dark brown liquid
Volumetric mass	1.095 g/cm ³ ± 0.05 at 20 °C
pH	3 to 5 (product as supplied, at 20 °C)
Solubility	Miscible with water and with alcohol in all proportions

REGULATIONS

EBX oak extracts are **100 % natural**, obtained from renewable plant materials, **with no solvent and no preservative**. For wine, this solubilised form **does not comply with the oenological Codex**; the powder version of the same range does. The use of oak extracts is governed by regulations that vary by product and by country: it is for the customer to validate suitability before any use.

STORAGE & PACKAGING

Original closed packaging, at room temperature (5-25 °C), away from light. Avoid freezing and excessive heat. 1 litre · 5 litres · 20 litres jerrycan. 10 ml sample available, of no commercial value.