



## OAK SOLUTIONS GROUP

Oak Solutions Group is an innovative company crafting premium oak alternatives for the world's winemakers and distillers. We produce a wide range of French and American oak alternatives.

These ēvOAK products are now utilized by **winemakers and distillers in more than 40 countries around the world.**



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## Oak Alternative Process

Once the wood has been naturally seasoned, we begin production of tank staves at the saw line. The wood is cut into stave-length pieces and any defects are removed. Each piece is then planed to ensure a smooth wood surface, resulting in a finished untoasted tank stave.

**Oak alternatives are toasted using a wide range of technology not employed by traditional cooperage.** These products can be toasted for a longer period, and on all sides. This makes the overall impact of toasting more significant, and results in an ever-increasing range of flavors.

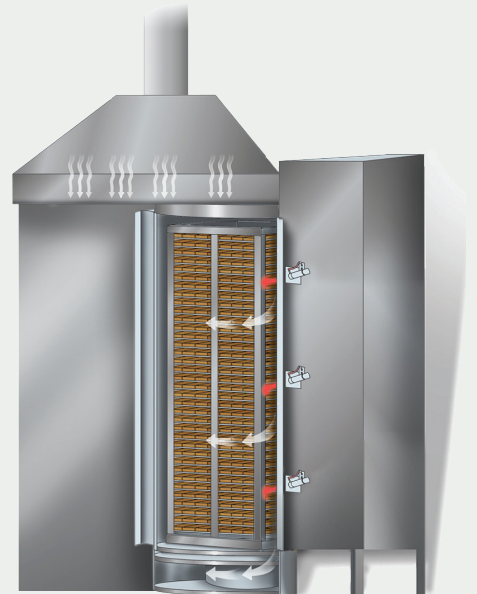
## Three Types of Tank Stave Toasting Techniques

### 1. Convection

This toasting process is similar to the oven you would find in your home or a commercial bakery.

Oak products are placed in a closed chamber, and hot air is continually circulated to heat them, transferring heat to the core. **The end result is a uniform, consistent toast;** the exterior and interior of the wood will be toasted identically. Once tank staves are loaded into the oven, an operator selects the desired toast.

The toasting process is controlled by a computer system following the “recipe” of toasting temperature and duration. Everything is pre-programmed so each batch has the same flavor profile day to day.



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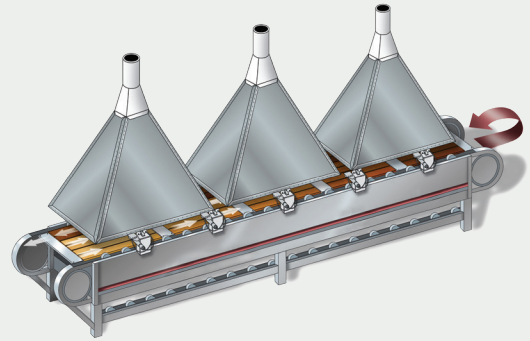
### 2. Infrared

The infrared toasting process has the same effect as grilling a steak.

A heat source radiates heat directly onto the surface of the oak. Consequently, this method does not penetrate as deeply as convection toasting. **Instead, there is a gradient of**

**toast, conveying different nuances from the surface to the center of the alternative.** The combination of these properties creates a unique, complex end result.

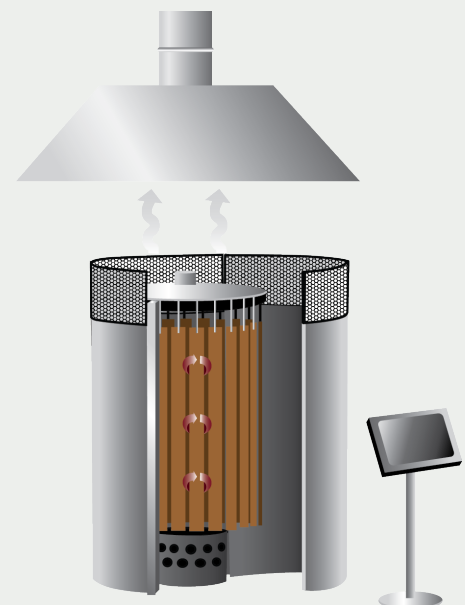
To execute the toast, an operator lays a tank stave on the conveyor, which passes under the infrared heating element. The operator selects recipes for our Latitude series, or sets the time and temperature needed for other classic recipes.



### 3. Fire

Fire is a unique cooking method, as modern as it is ancient. Despite its long history, using fire to consistently achieve a desired target isn't always easy to accomplish.

For this reason, **our team developed a proprietary fire toast system that is customized for tank staves to achieve extreme precision.** This system features state-of-the-art technology that closely controls the thermodynamics, ensuring a consistent and accurate toast across the length of each stave and for every batch toasted.



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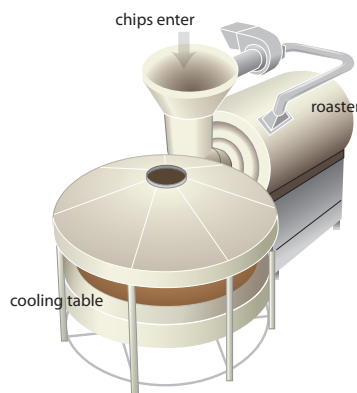


## Chips Toasting Techniques

### Batch Roasters

Our roasters are used for toasting cubes, chips and many custom products. **This convection-based process offers precise control during production to change temperatures throughout the toasting process.** Only a limited volume, i.e. smaller total mass, can be toasted at one time, allowing for instant changes in temperature. The batch process enables us to create a wide range of recipes, significantly expanding a winemaker's list of options. While resulting products may cost more per unit due to the limited number of batches that can be produced each day, this does not necessarily mean they are more expensive. These products offer a high overall flavor impact, and often less total volume is required to achieve the desired result.

This technology is used to produce our classic oak chips. Using a continuous toasting process, we can create the oak character sought after by winemakers to create a foundation in wine. While perhaps less intense due to limited residence time (length of toasting) and the inability to change temperature quickly, the resulting flavors are very consistent and reproducible.



### Packaging

All ēvOAK oak alternatives are carefully packaged to ensure freshness. Packaging materials are free from contaminants of any type, maintaining the food-grade quality of our products.

### Traceability

- Each product is clearly labeled to indicate the product name, wood type and selected toast.
- Products also have a batch tag to allow us to trace the product back through the entire process (i.e. wood origin, date produced, which OSG technicians facilitated its production)

### Quality Control

Oak Solutions Group has quality control personnel devoted solely to monitoring production of our oak alternatives. A technician will pull random samples to look for any irregularities and ultimately ensure we are creating a consistent product from the raw product to final packaging.

