

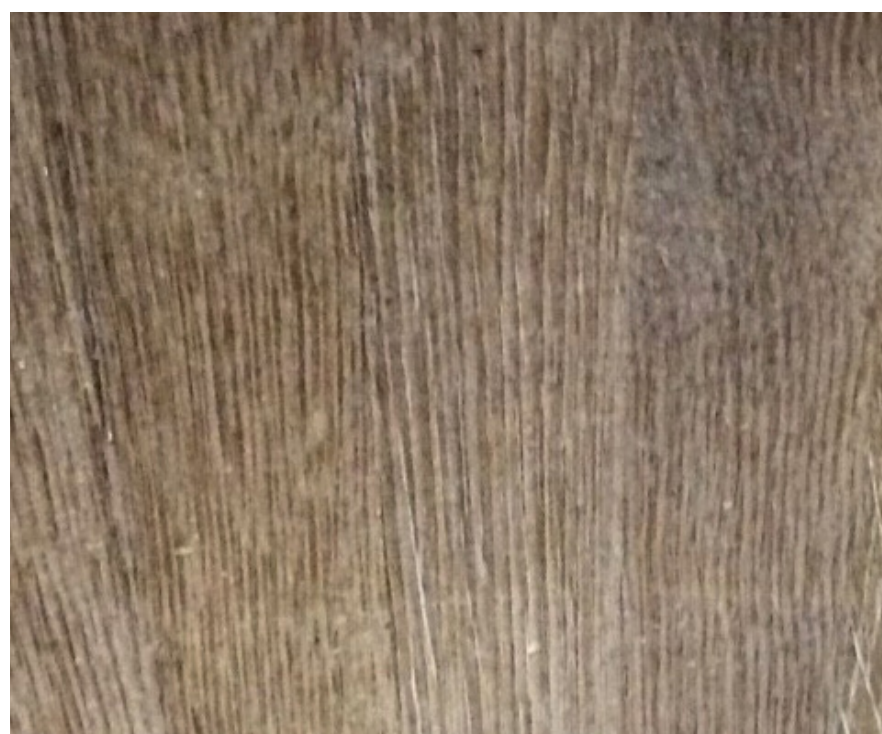


Toasting Barrels

CREATING DIFFERENT FLAVOR PROFILES

During toasting, the chemical bonds between the major polymeric building blocks—cellulose, hemicellulose, lignin and tannin—break down to yield flavorful compounds. The extent to which extractives are formed depends greatly on several factors, including the toasting temperature and total duration.

- CARAMEL
- VANILLA
- GRAHAM CRACKER
- ESPRESSO
- ALLSPICE
- TOASTED BREAD
- CLOVE
- SWEET SMOKE
- MARSHMALLOW
- MOCHA
- HONEY



MEDIUM



MEDIUM LONG



MEDIUM PLUS