

# Technological cork

44x25,5 mm



## Technical datasheet

### PRODUCT DESCRIPTION

Produced by individual moulding, using sterilized micro-granules with very low density to provide a perfect seal, high flexibility and organoleptic neutrality.

Our cork stoppers offer excellent sealing, homogeneity and elasticity and can be used on beer, wine and sparkling wines.

### MAIN CHARACTERISTICS

- Natural, recyclable, biodegradable and reusable product derived from a renewable resource;
- Guaranteed organoleptic and sensorial neutrality (TCA guaranteed below detection thresholds);
- Excellent flexibility and elasticity, allowing for easy compression and excellent dimensional recovery and sealing properties.;
- Excellent sealing capacity at high pressure;
- Easy extraction;
- Low absorption levels;
- High homogeneity and structural stability;
- FSC available on request.

### TECHNICAL SPECIFICATIONS

Characteristic	Specification	Method
Dimensional	Length	NV ± 0.5 mm
	Diameter	NV ± 0.3 mm
Physical	Apparent density	180 ± 40 Kg/m <sup>3</sup>
	Moisture content	4 – 8 %
Mechanical	Compression strength	70 +/- 30 daN
	Dimensional recovery	≥ 96 %
	Cutting tension	7 daN / cm <sup>2</sup>
	Torsion angle	≥ 35 °
Performance	Extraction strength	25 ± 10 daN
	Liquid seal capability	Absence of leakage at 1.2 bar
	Resistance to boiling water	No disaggregation
	Water absorption at 50°C	≤ 20 %
Chemical	Microbiology test	≤ 4 colonies / cork stopper
	Residual peroxide	< 0,2 mg / cork stopper
	Solid residues	< 1 mg / cork stopper
Organoleptical	Sensory analysis	Absence of strange odours
	2,4,6-TCA	≤ QL
	2,3,4,6-TeCA	≤ DL
	PCA	≤ DL
	2,4,6-TBA	≤ DL
	Geosmin	≤ DL

IM – Internal method; DL and QL – Detection Limit and Quantification Limit by SPME/GC/MS calculated by internal method available under request.

Note: These specifications are guaranteed at factory exit and may be changed without previous notice.

**FOOD STANDARDS**

All our cork stoppers are manufactured according to the International Code of Cork Stoppers Manufacturing Practices and comply with current regulations and legislation (European and FDA- Food and Drug Administration) for products in contact with foodstuffs.

**RECOMMENDATIONS**

Cork stoppers should be used within 6 months of the manufacture date and kept in their original packaging until required for use. Store in a clean, ventilated and odourless place, away from chlorine products, and with a stable temperature between 15-20°C and a 40-70% humidity.