

# MICROAGGLOMERATED CORK STOPPERS

## TECHNICAL DATA SHEET

### 1 Product Description

Considered as the result of the most recent innovation in the technology of manufacturing technical cork stoppers, ABC Cork stoppers are produced by individual moulding using sterilized micro granules with 0.5-1 mm and very low density in order to provide a perfect adherence to the bottle, high flexibility and organoleptic neutrality.

### 2 Main Characteristics

- Natural, recyclable, biodegradable and reusable product derived from a renewable resource;
- Excellent flexibility allowing great easiness of compression and a good recovery and adhesion to the bottle neck;
- Easiness of extraction, low absorption levels and excellent sealing behaviour;
- High homogeneity and structural stability;
- Guaranteed organoleptic neutrality.

### 3 Technical Specifications

Characteristic		Specification (ISO16420/IS)	Method
<b>Dimensional</b>	Length	NV ± 0.5 mm	ISO 9727-1
	Diameter	NV ± 0.5 mm	ISO 9727-1
<b>Physical/ Mechanical</b>	Apparent density	275 ± 25 Kg/m <sup>3</sup>	ISO 9727-2
	Moisture content	4 – 8 %	ISO 9727-3
	Compression strength	70 ± 20 daN	NP 2803-3
	Dimensional recovery	≥ 90 %	ISO 9727-4
	Extraction strength	25 ± 10 daN	ISO 9727-5
	Liquid seal capability	Absence of leakage at 0.9 bar	ISO 9727-6
	Resistance to boiling water	Without disintegration	NP 2803-7
<b>Chemical</b>	Microbiology test	≤ 10 colonies / cork stopper	ISO 10718
	Residual peroxide	< 0,1 mg / cork stopper	NP 4502
	Solid residues	< 2 mg / cork stopper	ISO 9727-7
<b>Organoleptical</b>	Sensory analysi	Absence of strange odours	ISO 22308
	2,4,6-TCA	≤ 0,8 ng/l	ISO 20752
	2,3,4,6-TeCA	≤ DL	
	PCA	≤ DL	
	2,4,6-TBA	≤ DL	
	Geosmina	≤ DL	IM

IM – Internal method; IS – Internal Specification; 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

### 4 Food Standards

We certify that all raw materials used in the production of all stoppers supplied by ABC Cork, are in compliance with national and community legislation on products for contact with foodstuffs.

### 5 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 40-65% humidity.