



FINECORK CORK STOPPER FOR SPARKLING WINE

Microagglomerated cork stopper with
microsphere for sparkling wine



CHARACTERISTICS	PARAMETERS	TOLERANCES
Dimensionals	Height	Nom. value +/- 0,4 mm
	Diameter	Nom. value +/- 0,3 mm
	Humidity	Min: 3% Max: 8%
	Ovalization	<0,3 mm
	Apparent volumic mass	275 +/- 35 Kg/m ³
Chemical / Physical	Peroxides	Absent
	Boiling resistance	Absence of disaggregation
Sensory	Organoleptict test	Absence of deviations
GC/MS Analytical Test Iso 20752 rules	2, 4, 6 - TCA*	< 0,5 ng/L
	2, 3, 4, 6 - TeCA*	< LD
	PCA*	< LD
	TBA*	< LD
	(*) LD = Limite di rilevamento: 2, 4, 6, - TCA (0,3 ng/L); 2, 3, 4, 6 - TeCA (1,0 ng/L); PCA (1,0 ng/L); TBA (0,3 ng/L)	
Physical / Mechanical	Torsion angle	> 30°
	Breaking moment	> 40 daN.cm
	Dust transfer	< 0,2 mg/stopper
Components and treatments	Steam treatment for the reduction of TCA and of other volatile compounds Polyurethane glues with FDA certificates used to agglomerate the body Microsphere fit to food contact adjuvant the best elastic response Washing: with a solution of H ² O or with diluted peracetic acid. Drying: forced warm air for the elimination of peroxides residuals Thermal or ink branding on customer's request Silicone coating fit to food contact	
References to rules and standards	Rules of the "Disciplinare sulla produzione ed utilizzo del tappo di sughero ad uso enologico" ed 2011; sampling procedures according to UNI ISO 2859. In compliance with European and international directives and rules as regarding the food contact.	
Shelf-life	Best before six months from packaging (storage conditions pointed out in the handbook "the cork - technical handbook for the correct use of cork stoppers").	
Wine storage	5 years	
Bottling specifications	Final bottling (after wire-hooding): 25-26 mm	