



TRADITIONAL SPARKLING CORK STOPPER “MP2R”

0 + 2 agglomerated sparkling cork stopper



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	≤ 2%
Physical / Mechanical	Torsion angle	> 30°
	Breaking moment	> 40 daN.cm
	Dust transfer	< 0,5 mg/stopper
Components and treatments	Genesis steam treatment for the reduction of TCA and of other volatile compounds	
	Polyurethane glues used for the body agglomeration and for the discs gluing	
	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	
References to rules and standards	Silicone coating fit to food contact	
	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”).	
Bottling specifications	Final bottling (after wire-hooding): 24 mm +/- 1 mm	