



# AGGLOMERATED SPARKLING CORK STOPPER

Agglomerated sparkling cork stopper  
traditional grain 4-8



CHARACTERISTICS	PARAMETERS	TOLERANCES
<b>Dimensionals</b>	Height	Nom. value +/- 0,4 mm
	Diameter	Nom. value +/- 0,3 mm
	Humidity	Min: 3% Max: 8%
	Ovalization	<0,3 mm
	Apparent volumic mass	280 +/- 40 Kg/m <sup>3</sup>
<b>Chemical / Physical</b>	Peroxides	Absent
	Boiling resistance	Absence of disaggregation
<b>Sensory</b>	Organoleptic test	≤ 2%
<b>Physical / Mechanical</b>	Torsion angle	> 30°
	Breaking moment	> 40 daN.cm
	Dust transfer	< 0,5 mg/stopper
<b>Components and treatments</b>	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 <sup>2</sup> 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	
<b>References to rules and standards</b>	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.	
<b>Shelf-life</b>	Best before six months from packaging (storage conditions pointed out in the handbook "the cork - technical handbook for the correct use of cork stoppers").	
<b>Bottling specifications</b>	Final bottling (after wire-hooding): 24 mm +/- 1 mm	