



# NATURAL COLMATED CORK STOPPER "MP ECO"

Natural Colmated cork stopper



CHARACTERISTICS	PARAMETERS	TOLERANCES
Dimensionals	Height	Nom. value +/- 0,4 mm
	Diameter	Nom. value +/- 0,3 mm
	Humidity	Min: 3% Max: 8%
	Ovalization	<0,5 mm
Chemical / Physical	Peroxides	< 0,2 mg/stopper
Sensory	Test organolettico	≤ 2%
Features	Extraction force	30 +/- 10 (daN)
	Dust transfer	< 1,5 mg/stopper
Components and treatments	Steam treatment for the reduction of TCA and of other volatile compounds	
	Pores and lenticular canals filled with cork dust	
	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	
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").	