

Product specification

Agglomerated Corks



Recommendations for the user

Selection and storage of the corks

- Check that the size of the cork is appropriate for the volume of the neck, for the features of the wine, for its possible overpressure, for the bottling conditions, storage and consumption.
- Order the corks for immediate use: do not keep them in stock for over 6 months.
- Keep the corks in a well-ventilated room with controlled temperature (between 15° and 25° C) and humidity (between 50 and 70%).

Bottling

- Make sure the cork is compressed slowly, to a diameter of no less than 15,0 mm.
- Make sure that the cork insertion is as quick as possible.
- Minimize moisture inside the neck of the bottle during the bottling

Management of the equipment

- During bottling, especially before inserting the cork, make sure that the equipment is kept clean from residual dust by using appropriate air jets.
- Check if there is a proper alignment of plunger and centering ring.
- Ensure that the corking machine operates smoothly, especially during compression.
- Clean regularly the equipment in contact with the stoppers, with chlorine-free products.
- Ensure the perfect setup of the equipment, depending on the type of cork to be used.

Wine storage and transport

- After bottling, keep the bottle upright for a minimum of 5 minutes.
- Store the bottles at temperatures between 15° and 25° C and humidity between 50 - 70%
- Keep the wine cellar free of insects and of strongly aromatic and volatile substances.
- Bottles should be preferably transported in vertical position.

Food standard regulation

- All our products strictly comply with the United States and European Union regulations for materials in contact with food.

Our strong points

- Total traceability from the plant to the finished product.
- Sensorial analysis for the identification of the off-flavors.
- Lubrication suitable for horizontal storage.

Specifications

Standard size	38 x 23 mm 44 x 24 mm
Tests	Physical - Mechanical
Characteristics and tolerances	Length $\pm 1,0$ mm Diameter $\pm 0,5$ mm Ovalization $\leq 0,7$ mm Moisture 5% - 7.5% Specific Weight 240-320 kg/m ³ Physical - Chemical Peroxide content $\leq 0,1$ mg/cork Dust content ≤ 3 mg/cork TCA content $\leq 1,5$ ng/l
Type of Bottle	-
Branding	Fire Ink



Technical Sheet Cork Stoppers

Agglomerated Cork Stoppers

1. Definition	Caliber		Wash	Coating	Production	Print	Treatment
	Length	Diameter					
	35, 38, 39, 42, 44, 45, 49	22, 23, 24, 25, 26 and Others					
2. Package	Finish product: Card Boxes, plastic bags with 1000 units each, packed with air extraction and sulfur dioxide injection (SO2).						
3. Storage	Finish product: Maximum advisable storage time is about 6 months. The corks are packed under conditions that prevent contamination. The corks should be stored in a covered, clean, dry, seasoned and free from odors. The temperature could be stable between 15°C and 20°C and the relative humidity between 40% and 70%. Shouldn't be used materials with wood or its derivatives, which have undergone treatment with antifungal chlorophenols.						
4. Application	The corks are sold ready to be placed in the corking machine. The jaws must havecylindrical compression is advisable tightness <33% of the initial diameter it should be taken into account the filing level of the bottle, allowing na expansion chamber of liquid at least 15mm. Should wait at least 3 minutes before palcing the bottles in a horizontal position. The corks are suitable for bottling of still wines, sparkling wines, spirits, beer and cider.						
5. Technical Features	Parameters	Par Value +/- Tolerance	Standard / Experiment			Accomplished Inside/Outside	
Dimensional	Length	(C ± 0,5) mm	NP 2803-1/IC16/NP 2922			Inside	
	Diameter	(D ± 0,3) mm				Inside	
	Ovality	≤ 0,3 mm				Inside	
Physical	Humidity	(5-8) % HR	NP 2803-2/IC16/NP 2922			Inside	
	Dust Qualification	Without disintegration	NP 2803-7/IC16/NP 2922			Inside	
Mechanical	Extraction Force	(27 ± 7) daN	NP 2803-4/IC16/NP 2922			Inside	
Chemical	Peroxide Quantification	<0,2 mg/cork	NP 2803/IC16/NP 2922			Inside	
Microbiological	Colonies Numbers	≤ 2 U.FC./cork	NP 2803/IC16/NP 2922			Outside	
Organoleptic	Strange Odors	Absence	NP 2803/IC16/NP 2922			Inside Outside	
	TCA	<2,5 ng/l	NP 2803/IC16/NP 2922			Outside	
Note:	Unless we are informed, the preparation of a batch of cork stoppers is conducted to ensure a perfect cold bottling. The costumers should warn any changes in the bottling process, which would cast doubts on the correct performance of the corkin a bottle sealing process. All produtcs used in cork manufacture are compliant for food contact (FDA and CE Certified).						