

1+1 STOPPERS

technical sheet



CARACTERISTICS	PARAMETERS	NORMS/LAB PROCEDURES	SPECIFICATIONS
DIMENSIONAL	Length	NP ISO 9727-1/2 IT12.02.13	VN \pm 0,5 mm
	Diameter		VN \pm 0,4 mm
	Ovalization		\leq 0,5 mm
CHEMICAL	Peroxydes	NP 4296/IT12.02.14	\leq 0,2 mg/stopper
	Capilarity	ISO 9727/IT12.02.19	\leq 2 mm/stopper
	Off-Aromas Analysis	IT12.02.20	Absence
	TCA Quantification	IT12.02.018	< 2 ng/l
PHYSICAL	Humidity	NP ISO 9727-3:2011 IT12.02.15	4% \leq H \leq 8%
	Resistance to boiling water	NP 2803-7:2013 IT 12.02.24	Desintegration not verified
	Extraction Forces	NP 2803-4/IT12.02.21	30 \pm 10 daN

IT – Work Instruction NP – Portuguese Norm VN – Nominal Value

PACKAGING / IDENTIFICATION:

Branded and treated cork stoppers



To avoid contamination and deterioration, the corks are packed in plastic bags with injection of SO₂ and placed into cardboard boxes. The boxes are identified with a label.

Non branded and non treated corks

The corks are placed in bags of 10 000 or 5 000 as the client wishes.

RECOMMENDED BOTTLING CONDITIONS :

“Charte des Bouchonniers Liégeois, 4^e édition”.

After bottling the bottles should stand in the vertical position at least 48 hours so the cork has time to recover and reach its full sealing potential.

FOOD COMPATIBILITY

All the cork stoppers references are produced with products that are in conformity with FDA and EU regulations for materials in contact with food.

ADVICES FOR UTILIZATION

To obtain the best result of sealing the corks must be used in a 120 days deadline.

STORAGE:

- The corks must be kept in a dry and airy room, protected of direct sun exposure and at a temperature between 15 and 20 ° C.
- Keep away from direct floor contact and walls.
- The bags must be open only when you are ready to use the corks.