

PRODUCT
Agglo

GRANULE SIZE (mm)
2,0/ 7,0

CHARACTERISTICS	PARAMETER	STANDARD	SPECIFICACION (NP 4351/ Internal Specification)		SAMPLING < 500 000	SAMPLING > 500 000	AQL
DIMENSIONAL	Lenght	NP 2803-1/ ISO 9727-1	Vn ± 0,5 mm		32	50	1,5
	Diameter	NP 2803-1/ ISO 9727-1	Vn ± 0,3 mm		32	50	1,5
	Moisture	NP 2803-2/ ISO 9727-3	5 - 8 %		32	50	4,0
PHYSICAL	Shear Strength	NP 2803-3 (Método B)	≥ 6 daN/ cm ²		10	20	2,5
	Torsion Angle	NP 2803-6 (Método B)	≥ 30 °		10	20	4,0
	Apparent Density	NP 2803-1	290 ± 40 Kg/ m ³		32	50	2,5
	Resistance to Boiling Water	NP 2803-7	Absence of disaggregation		8	13	4,0
CHEMICAL	Residual Oxidants	NP 4296/ ME 07	Negative		6	12	1,5
MICROBIOLOGICAL	Total count (moulds, yeasts and bacteria)	NP 3725/ ISO 10718	≤ 4 colonies/ cork stopper (*)		8	16	2,5
FUNCTIONAL	Sensory Evaluation	ME 04	"Off-flavours" ≤ 6% and TCA ≤ 2%		50	100	0,25
	Extraction Force	NP 2803-4/ ISO 9727-5	30 ± 10 daN (**)		8	13	6,5

BRANDING

To be defined by the client.

SURFACE TREATMENT

Company's specification, unless specified by the client.

PACKING/ IDENTIFICATION

According to client's request.

NOTE:

ME – Internal Experimental Method

Vn – Nominal Value

The standard values established by the AQL – Acceptable Quality Levels - refers to the table II-A from the Standard ISO 2859-1, that gives the levels of acceptance/ rejection, depending on the sample size.

(*)This especificacion is for treated cork stoppers and packed with SO₂.

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Note : It is recommended that the agglomerated cork stoppers are used in wines with a shelf life that does not exceed 6 months