



## ΤΕΧΝΙΚΑ ΧΑΡΑΚΤΗΡΙΣΤΙΚΑ

### PRODUCT Micro

GRANULE SIZE (mm)  
0,5/ 0,2

CHARACTERISTICS	PARAMETER	STANDARD	SPECIFICACION	SAMPLING	SAMPLING	AQL
			(NP 4351/ Internal Specification )	< 500 000	> 500 000	
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 <sup>2</sup>	10	20	2,5
	Torsion Angle	NP 2803-6 (Método B)	≥ 30 °	10	20	4,0
	Apparent Density	NP 2803-1	300 ± 40 Kg/ m <sup>3</sup>	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" ≤ 4% and TCA ≤ 1%	50	100	0,25
	ReleasableTCA (2,4,6-trichloroanisole)	ISO 20752	TCA < 2,0 ng/ l	According to cork dimensions		---
	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 SO<sub>2</sub>.

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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