



## Technical data sheet

# Perfect+

## microagglomerated cork stoppers



### PRODUCT DESCRIPTION

Considered as the result of the most recent innovation in the technology of manufacturing technical cork stoppers, Perfect plus cork stoppers are produced by individual moulding using synthetic microspheres and sterilized micro granules with 0.5-1 mm and very low density in order to provide a perfect adherence to the bottle, high flexibility and organoleptic neutrality. Are the perfect solutions for wines with same complexity and moderate rotation without compromising the wine's aromatic component.

### MAIN CHARACTERISTICS

- ▶ Natural, recyclable, biodegradable and reusable product derived from a renewable resource;
- ▶ Excellent flexibility allowing great easiness of compression and a good recovery and adhesion to the bottle neck;
- ▶ Easiness of extraction, low absorption levels and excellent sealing behaviour;
- ▶ High homogeneity and structural stability;
- ▶ Guaranteed organoleptic neutrality; TCA free
- ▶ FSC product available by request.



### TECHNICAL SPECIFICATIONS

Characteristic		Specification	Method
Dimensional	Length	NV $\pm$ 0.5 mm	NP ISO 9727-1 / IM 21
	Diameter	NV $\pm$ 0.3 mm	NP ISO 9727-1 / IM 21
Physical	Apparent density	285 $\pm$ 30 Kg/m <sup>3</sup>	NP ISO 9727-2 / IM 21
	Moisture content	4 – 8 %	NP ISO 9727-3 / IM 13
Mechanical	Compression strength	60 - 80 daN	NP 2803-3 / IM 20
	Dimensional recovery	$\geq$ 97 %	ISO 9727-4 / IM 18
	Cutting tension	$\geq$ 7 daN / cm <sup>2</sup>	NP 2803-5 / IM 19
	Torsion angle	$\geq$ 35 °	NP 2803-5 / IM 19
Performance	Extraction strength	25 $\pm$ 10 daN	ISO 9727-5 / IM 18
	Liquid seal capability	Absence of leakage at 2 bar	ISO 9727-6 / IM 01
	Resistance to boiling water	No disaggregation	NP 2803-7 / IM 02
	Permeability	0,23 cm <sup>3</sup> /day ( $\pm$ 0,05)	Internal method
	Water absorption at 50°C	$\leq$ 25 %	IM 16
Chemical	Microbiology test	$\leq$ 4 colonies / cork stopper	NP ISO 10718 / IM 24
	Residual peroxide	< 0,2 mg / cork stopper	NP 4502 / IM 22
	Solid residues	< 1 mg / cork stopper	NP ISO 9727-7 / IM 15
Organoleptical	Sensory analysis	Absence of strange odours	ISO 22308 / IM 05
	2,4,6-TCA	$\leq$ 2Ng/L	ISO 20752 / IM 25
	2,3,4,6-TeCA	$\leq$ DL	IM 26 - Internal method developed for detection and quantification of haloanisoles and geosmin.
	PCA	$\leq$ DL	
	2,4,6-TBA	$\leq$ DL	
	Geosmin	$\leq$ DL	

IM – Internal method; DL and QL – Detection Limit and Quantification Limit by SPME/GC/MS calculated by internal method available under request.

Note: These specifications are guaranteed at factory exit and may be changed without previous notice.

### FOOD STANDARDS

All cork stoppers are manufactured according to the International Code of Cork Stoppers Manufacturing Practices and comply with current regulations and legislation (European and FDA- Food and Drug Administration) for products in contact with foodstuffs.

### RECOMMENDATIONS

Cork stoppers should be used within 6 months of the manufacture date and kept in their original packaging until required for use. Store in a clean, ventilated, odourless place, away from chlorine products, and with a stable temperature between 15-20°C and a 40-70% humidity.