

Practical information

Water-based surface treatment complying with most current EEC and FDA food grade legislation.
Laser brading. Corks are vacuum packed in plastic or aluminum foil bags in SO₂ atmosphere.

Cork handling recommendations

- Store in a well-ventilated space, with temperature between 15 to 20°C and humidity 50 to 70%.
- Air chamber ≥ 10 mm (wine at 20°C).
- Make sure corks are free of dust before bottling.
- Cork the bottle right after filling it.
- Corks must not be compressed below 15,5mm. Avoid hard fast compression and make sure jaws are in perfect condition.
- Internal pressure of the bottle should exceed 0.9 bar.
- Keep the bottle upright for 10 minutes after corking.

Specifications

UNE 56922:1998

Diameter

24 ~ 40 mm ($\pm 0,3$)

Length

38 ~ 54 mm ($\pm 0,5$)

Ovalization

$\pm 0,5$ mm

Density

260 ~ 330 kg/m³

TCA

100% Treated corks

Microbiology

< 10 UFC/un (Fungi)
< 10 UFC/un (Yeasts)
< 30 UFC/un (Bacteria)

Capillarity

$\leq 2,5$ mm

Moisture

4 ~ 8 %

Recovery Ø

$\geq 86\%$ (inst.)
 $\geq 92\%$ (1 h)

Extraction force

15 ~ 40 daN

Treatment

Organoleptic
Microbiological
TCA Disinfection

Residual dust

≤ 2 mg/un

Granulometry

1 ~ 3 mm

Resist. to torsion

$\geq 5,5$ DaN/cm²

Waterproofing

≥ 5 Bar

Oxidant

< 0,2 mg/un

