

## 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 SO<sub>2</sub> atmosphere.

### Cork handling recommendations

- Store in a well-ventilated space, with temperature between 15 to 20°C and humidity 50 to 70%.
- Air chamber  $\geq 10$  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 56921:2003

### Diameter

24 ~ 40 mm ( $\pm 0,4$ )

### Length

40 ~ 54 mm ( $\pm 0,5$ )

### Ovalization

$\pm 0,5$  mm

### Density

125 ~ 230 kg/m<sup>3</sup>

### 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

$\geq 88\%$  (inst.)  
 $\geq 95\%$  (1 h)

### Extraction force

20 ~ 40 daN

### Rest plates

> 12 months

