

CHARACTERISTICS	PARAMETERS	NORMS/LAB PROCEDURES	SPECIFICATIONS
DIMENSIONAL	Length	ISO 9727-1:2007 IT12.02.12	VN ± 0,4 mm
	Diameter		VN ± 0,3 mm
	Ovalization		≤ 0,5 mm
	Density	ISO 9727-2:2007	185 ± 55 kg/m <sup>3</sup>
CHEMICAL	Residues Content	ISO 9727-7 : 2010 IT 12.03.11	≤ 1,5 mg/stopper
	Off-Aromas Analysis	ISO 22308:2005 IT12.03.10	Absence
	Peroxyde Content	NP 4502:2011 IT12.03.08	0 mg/stopper
	Capilarity	ISO 9727 IT12.03.12	≤ 2 mm/stopper
	TCA Quantification	ISO 20752:2014	< 1 ng/L
PHYSICAL	Humidity	ISO 9727-3 : 2011 IT12.03.09	4% ≤ H ≤ 8%
	Breakage test	IT12.03.20	No disintegration
	Extraction Forces	ISO 9727-5 : 2007 IT12.03.13	30 ± 15 daN

IT - Work Instruction    NP - Portuguese Norm    VN - Nominal Value

## PACKAGING / IDENTIFICATION :



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Branded and treated cork stoppers:

To avoid contamination and deterioration, the corks are packed in plastic bags with injection of SO<sub>2</sub> and placed into cardboard boxes. The boxes are identified with a label.

Non branded and non-treated corks:

The corks are placed in bags of 10 000 or 5 000, according to the clients' demands.

## RECOMMENDED BOTTLING CONDITIONS :

"Charte des Bouchonniers Liégeois, 4<sup>e</sup> édition".

After bottling, the bottles should stand in vertical position for at least 48 hours so the cork has time to recover and reach its full sealing potential.

## FOOD COMPATIBILITY

All the cork stoppers references are produced with products that are in conformity with FDA and EU regulations for materials in contact with food.

## ADVICES FOR UTILIZATION

To obtain the best sealing result, the corks must be used in a 6 months deadline.

## STORAGE:

- The corks must be kept in a dry and airy room, protected from direct sun exposure and at a temperature between 15 and 20 ° C.
- Bags containing cork stoppers should only be opened immediately prior to their use.