



MICRO CORK Technical Sheet

Technique cork stopper obtained by aggregation of cork granules with binders through two kinds of processes: extrusion (sticks) or moulding (individual stoppers). The particles size varies between 0,5 and 2 mm.

TESTS	CHARACTERISTICS	SPECIFICATIONS
PHYSICAL AND MECHANICAL	Length	$\pm 0,5\text{mm}$
	Diameter	$\pm 0,4\text{mm}$
	Ovality	$\leq 0,3\text{mm}$
	Moisture	4,0 - 9,0%
	Average Weight	$X \pm 1\text{gr.}$
	Specific Weight	240 - 310 Kg/ m ³
	Extraction Force	20 - 40 daN
PHYSICAL AND CHEMICAL	Dust Content	< 3,0 mg/ cork stopper
	Oxidants	$\leq 0,2$ mg/ cork stopper
FUNCTIONALS	Capilarity	$\leq 3\text{mm}$ - untreated cork stoppers < 1mm - treated cork stoppers
ORGANOLEPTICS	Migrable TCA	$\leq 2,0$ ng/ L

INTENDED USE

Cork stoppers for sealing bottles containing sparkling or gaseous wines. Its diameter is much greater than the diameter normally used in other types of cork stoppers. This is because the cork stopper has to withstand the high pressures existing in these types of drinks. Cork stoppers to be manipulated on the client (surface treatment) and later used for sealing bottles containing sparkling or gaseous wines.

VALIDITY

The maximum period that cork stoppers should be kept in stock after the treatment date, should not exceed 6 months, in appropriate storage conditions. This is due to the fact of sulphur dioxide – SO₂ – used as an antiseptic and antioxidant declines over the time, increasing the likelihood of microbial.

TRANSPORTATION RECOMMENDATIONS

Making the journey in a closed vehicle, clean, dry and free of odours. It should be avoided the fluctuations of humidity during transport. Transportation must take preferably cork products, providing that they are free of odours. It can be transported with other products since they are not toxic and are free of odours.

STORAGE HUMIDITY

The storage relative humidity must be between 40 % and 70%.

STORAGE TEMPERATURE

The storage temperature must be between 15 °C and 20 °C.

OTHER STORAGE RECOMMENDATIONS

The cork stoppers should be stored in a dry, clean and ventilated place and insulated from floors and environments that can somehow transmit odours or flavours. It's not recommended the use of pallets treated with halogenated products – suggestion: heat treatment. Disinfections should be carried out periodically to all material that can be a vehicle of contamination. Avoid the use of disinfectants with chlorine. Treated cork stoppers: once the package is opened, the cork stoppers should be used as soon as possible. If the cork stoppers are not used it is advisable to seal hermetically the bag that contains them and add to it a small amount of an antimicrobial agent such as sulphur dioxide - SO₂.