

# NATURTEC STOPPERS

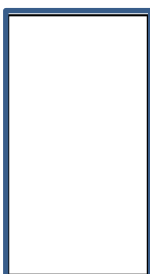
## technical sheet



CARACTERISTICS	PARAMETERS	NORMS/LAB PROCEDURES	SPECIFICATIONS
<b>DIMENSIONAL</b>	Length	NP ISO 9727-1/2 IT12.02.13	VN ± 0,7 mm
	Diameter		VN ± 0,5 mm
	Ovalization		≤ 0,5 mm
<b>CHEMICAL</b>	Quantity of residues	NP ISO 9727-7:2010 IT 12.02.17	≤ 2 mg/stopper
	Peroxydes	NP 4296/IT12.02.14	≤ 0,2 mg/stopper
	Capilarity	ISO 9727/IT12.02.19	≤ 2 mm/stopper
	Off-Aromas Analysis	IT12.02.20	Absence
	TCA Quantification	IT12.02.18	< 2 ng/l
<b>PHYSICAL</b>	Humidity	NP ISO 9727-3:2011 IT12.02.15	4% ≤ H ≤ 8%
	Stanquicity	NP 2803-5/IT12.02.22	> 1,5 bar
	Extraction Forces	NP 2803-4/ IT12.02.21	30 ± 10 daN

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

## PACKAGING / IDENTIFICATION:



## 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 carboard 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 as the client wishes.

## RECOMMENDED BOTTLING CONDITIONS :

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

After bottling the bottles should stand in the vertical position at least 48 hours so the cork has time to recover and reach its fulln 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 result of sealing the corks must be used in a 120 days deadline.

## STORAGE

- The corks must be kept in a dry and airy room, protected of direct sun exposure and at a temperature between 15 and 20 ° C.
- Keep away from direct floor contact and walls.
- The bags must be open only when you are ready to use the corks.