



MASILVA PORTUGAL
WE ARE CORK

TECHNICAL DATA SHEET

DYN Sparkling Wine Corks

FTP 009/A

17/12/2014

Product description / General information

Description:	Corks for sparkling wines and Champagne; Cylindrical piece moulded with micro granulated cork 0,25-2mm, treated by vapour extraction
Sizes:	48x30,5 mm
Packaging:	Plastic bag + carton box; With vacuum and SO ₂
Remarks:	The processes and products accomplish with the regulations, namely with the International Code for Cork Manufacturing (GMP) and with the laws for material intended to food contact. The insertion depth of the sparkling corks in the bottle must be $(L/2) \pm 1$ mm.

Technical specifications

Dimensional	Length	48 ± 0,3 mm
	Diameter	30,5 ± 0,2 mm
	Chamfer	4,0 ± 0,5 mm
Physic	Moisture	4% < HR < 6%
	Dimensional recovery	90% @5min and 92% @1hour
	Specific gravity	270 Kg/m ³ ± 20
	Boiling water resistance	Do not disintegrate
Chemical	2,4,6 - Thrichloroanisole	< 1,2 ng/L
Sensory	Strange smells	No Organoleptic deviation
Microbiological	N.º de Colonies	< 4 Colonies/cork
Functional	Torsion Angle	> 30º
	Shear Stress	> 7,5daN.cm ²

Recommendations

Intended use:	Sealing for alcoholic beverages
Expiration time	6 Months ^(*1)
Moisture in storage area	40% < H < 70%
Temperature in storage area	15°C < T < 20°C
Other recommendations:	Store in a clean, airy, free of smells and halogenated products area

(*1) Only for ready-to-use corks