

PRODUCT DESCRIPTION / GENERAL INFORMATION

Description	Natural cork stoppers
Composition	Cork, Hydrogen peroxide, marking ink, paraffin and silicone elastomer
Sizes	Several
Marking	Ink, fire, laser
Surface Treatment	Paraffin and Silicone elastomer
Packaging	Plastic bag; Card box; Protective atmosphere with SO ₂
Source	Portugal
% of incorporated recycled material	0%
Remarks	The processes and products used comply with the legal requirements and applicable regulations, namely the International Code of Cork Stopper Practices and the legislation for materials and objects intended to come into contact with food

ORIGIN OF RAW MATERIALS AND SUBSIDIARIES

PRODUCT	Source
Cork	Iberian Peninsula
Hydrogen Peroxide	Europe
Ink	Europe
Paraffin	Europe
Silicone elastomer	Europe

TECHNICAL SPECIFICATIONS PRODUCT

DIMENSIONAL	Length	$L_{Nominal} \pm 0,7 \text{ mm}$
	Diameter	$D_{Nominal} \pm 0,5 \text{ mm}$
	Ovalization	$\leq 0,7\text{mm}$
PHYSICAL	Moisture	4% <HR <8%
	Dimensional recovery	> 96%
CHEMICAL	Oxidants (only for ready-to-use corks)	< 0,1 mg/cork
	2,4,6-trichloroanisole	$\leq 2\text{ng /L}$
SENSORY	Strange smells	$\leq 2\%$
MICROBIOLOGICAL	Number of Colonies (only for ready-to-use corks)	<10 Colonies / cork
FUNCTIONAL	Sealing (only for ready-to-use corks)	Absence of leak at 1,5 bar
	Capillarity (only for ready-to-use corks)	< 1 mm
	Extraction force (only for ready-to-use corks)	15daN < Fe < 40daN

RECOMMENDATIONS

Intended Use	Sealant for use in alcoholic beverages with an alcoholic content not exceeding 20% v/v. MASILVA is not responsible if the stoppers are used for a purpose not identified in this technical sheet
Expiration date	6 months
Distribution method	Transport in closed, clean and odour-free vehicles or containers
Storage	This product must not be in contact with the ground It should be stored in clean, airy, odour-free area and protected from direct sunlight. Chlorinated products should not be used The storage location must have a temperature between 15 and 20°C and humidity between 40 and 70% As a good practice, the product should be used according to the FIFO methodology and as soon as possible, keeping the bags closed.

CONFORMITY DECLARATION

In order to verify the compliance of the cork stoppers described above have been manufactured according to food safety regulations, as articles intended to come into contact with foodstuffs:

- Regulation (EC) No. 1935/2004 of the European Parliament and of the Council, on materials and articles intended to come into contact with food;
- Commission Regulation (EC) No. 2023/2006, on good manufacturing practice for materials and articles intended to come into contact with food;
- Commission Regulation (EU) No 10/2011, on plastic materials and articles intended to come into contact with food;
- Commission Regulation (EU) No 1282/2011, amending and correcting Commission Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food;
- Commission Regulation (EU) No. 1183/2012, amending and correcting Commission Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food;
- Commission Regulation (EU) No 202/2014, amending and correcting Commission Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food;
- Commission Regulation (EU) No 2015/174, amending and correcting Commission Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food;
- Commission Regulation (EU) No. 2016/1416, amending and correcting Commission Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food;
- Commission Regulation (EU) No. 2017/752, amending and correcting Commission Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food;
- Commission Regulation (EU) No. 2018/79, amending Commission Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food;
- Commission Regulation (EU) No. 2018/213, on use of bisphenol A in varnishes and coatings intended to come into contact with food and amending Commission Regulation (EU) No. 10/2011 as regards the use of that substance in plastic food contact materials;
- Commission Regulation (EU) No. 2018/831, amending Commission Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food;
- Commission Regulation (EU) No. 2019/37, amending and correcting Commission Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food;
- Commission Regulation (EU) No. 2019/1338, amending Commission Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food;
- Regulation (EC) No. 1333/2008 of the European Parliament and of the Council, on food additives;
- Regulation (EU) No. 528/2012 of the European Parliament and of the Council, concerning the making available on the market and the use of biocidal products;
- Commission Regulation (EU) No. 2020/1245, amending Commission Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food;
- Resolution AP(2004)2 of the Council of Europe, concerning cork stoppers and other cork materials and articles intended to come into contact with food;
- Resolution AP(2004)5 of the Council of Europe, on silicones used for food contact applications;
- Resolution AP(2005)2 of the Council of Europe, on packaging inks applied to the non-food contact surface of food packaging materials and articles intended to come into contact with foodstuffs;
- Resolution AP(89)1 of the Council of Europe, on the use of colourants in plastic materials coming into contact with food;
- FDA Regulation – U.S. Food and Drug Administration: CFR Title 21 - Food and Drugs;
- Arrêté du 8 septembre 1999 pris pour l'application de l'article 11 du décret no 73-138 du 12 février 1973 modifié portant application de la loi du 1er août 1905 sur les fraudes et falsifications en ce qui concerne les procédés et les produits utilisés pour le nettoyage des matériaux et objets destinés à entrer en contact avec des denrées, produits et boissons pour l'alimentation de l'homme et des animaux ;
- LFGB §§30/31 (German Food and Feed Code);
- BedGgstV of 15.02.2016 (Commodities regulation);
- International Code of Cork Stopper Manufacturing Practices (CELiège, Version 7.1).

Attestation of absence or non-use

Based on the statements issued by our suppliers and in accordance with our internal work procedures, MA SILVA Cortiças SA guarantees that natural cork stoppers have not been added or have not been processed with:

- GMOs
- substances derived from nanotechnologies
- Ionizing radiation: they did not undergo an irradiation process during the manufacturing process
- radiological substances
- allergens, except for the use of sulphur dioxide in the final packaging of stoppers for dispatch to the customer, where 1mg SO₂ / stopper is added in order to create a protective atmosphere
- endocrine disruptors
- bisphenol A; Bisphenol S and Bisphenol F
- asbestos: not being present on the company's premises
- phthalates
- PCBs
- Perfluoroalkylated Substances (PFAS)
- formaldehyde
- MOSH, MOAH, POSH and PAO;
- animal origin additives.

Compliance with European Directive 94/62 / EC

Based on the certificates issued by suppliers, and MA SILVA's analysis of heavy metals, MA SILVA Cortiças SA guarantees that cork stoppers comply with the provisions of Directive 94/62 / EC on packaging and packaging waste, ensuring that the sum of the concentrations of lead, cadmium, mercury and hexavalent chromium present in cork is less than 100 ppm by weight.

Disposal considerations

The product is 100% recyclable. For more information, see the link below:

<https://www.apcor.pt/en/cork/recycling/>