



The **PLATINCORK-M (1+1 STOPPER)**, is a recommended technical closure for wines with an expected consumption within an approximate period of 2 to 4 years. It is, therefore, an excellent option for bottling wines with a certain complexity and moderate rotation. Made up of a natural cork disc at both ends and an microagglomerate body, this type of stopper offers excellent mechanical behaviour (torsion, dimensional recovery/elasticity) and excellent sealing capacity.

1. PRODUCT DESCRIPTION

RAW MATERIALS:	Natural Cork: Suberin (45%); Lignin (27%); Polysaccharides (12%); Ceroids (6%); Tannins (6%) and polyurethane glues
SUBSIDIARY MATERIALS:	Cork stopper marking inks; Surface treatment products
LENGTH:	40, 44 mm and others when requested by the customer
DIAMETRE:	23,5; 24 mm and others when requested by the customer
WASHINGTONS:	LPN; BRANCO;
COATING:	Water-based coating: RX12, Visualcork
MARKING:	Paint or fire
SURFACE TREATMENT:	Silicone elastomer
PRIMARY PACKAGING:	High-density polyethylene (HDPE) plastic bags with sulphur dioxide (SO ₂)
SECONDARY PACKAGING:	Cardboard boxes
USE:	Sealant for the wine sector, for alcoholic beverages up to 20%
VALIDITY OF THE TREATMENT:	Recommended up to 4 months, under appropriate storage conditions

2. TECHNICAL SPECIFICATIONS

PARAMETRE	SPECIFICATION	REFERENCE STANDARD
GRANULE SIZE	0,5 – 2 mm	----
LENGTH	$L \pm 0,5$ mm	NP ISO9727-1
DIAMETRE	$D \pm 0,3$ mm	NP ISO9727-1
VOLUME MASS	275 ± 40 kg/m ³	NP ISO9727-2
HUMOUR	6 ± 2 %	NP ISO9727-3
PEROXIDE CONTENT	$\leq 0,1$ mg/ cork stopper	NP4502
CAPILARITY	Whithout capillarity	Internal method
2,4,6 - TCA	$\leq 1,3$ ng/L	Internal method / ISO 20752
MICROBIOLOGY	< 10 UFC/ cork stopper	ISO 10718
EXTRACTION FORCE	15-40 daN	NP2803-4 / ISO 9727-5
DUST - SOLID WASTE	$\leq 2,0$ mg/ cork stopper	NP ISO 9727-7
LIQUID TIGHTNESS	No leakage at 1,2 bar	NP ISO 9727-6
DETERMINING RESISTANCE TO BOILING WATER	No degradation	NP ISO 2803-7

STORAGE AND DISTRIBUTION RECOMMENDATIONS

- Corks should be stored in suitable environments, with a temperature between 15° and 25° C, humidity between 40 and 65% and in clean, ventilated and odour-free places. In places where there is no wood treated with chlorinated products (such as in newly built roof structures or on transport pallets).
- Cork stoppers should be kept in their original packaging until they are used.

BOTTLING RECOMMENDATIONS

- Ambient temperature between 15°C and 25°C;
- Use standardised bottles (CETIE);
- Always respect the necessary space between the bottom top and the surface of the wine (at least 15mm) in order to keep an expansion chamber that compensates for any expansion of the wine due to thermal effects.
- Do not compress the cork more than 2/3 of its diameter, as this can cause changes in the cellular structure of the cork;
- Bottles should not be placed in a horizontal position immediately after bottling. The cork recovers its volume in the first 5 to 10 minutes after corking, adapting to all the irregularities of the neck. However, only about an hour later is a uniform force exerted across the entire surface of the glass;
- On standardised bottles, the top of the stopper should be no more than 1 mm below the top of the neck. Ideally, the cork should be +/- 0.5mm from the top of the neck;
- The maintenance of bottling equipment is fundamental to obtaining good performance from the corks and, consequently, prolonging the life of a wine. As such, you should keep the cork feeding channels and all the machine's mechanisms sanitised, ensure that the piston is aligned and that the centring cone is maintained and aligned, and frequently check the level of wear on the compression jaws.