



The **CRYSTALTECH** cork is a cork stopper with an agglomerated body and with 1 or 2 cork discs glued at the same end, 0+1 or 0+2. Approved adhesives for use in products that will be in contact with food are used to glue the cork discs. These stoppers are specially designed to seal champagne, sparkling wines, or sparkling (carbonated) wines and cider.

1. PRODUCT DESCRIPTION

RAW MATERIAL:	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:	48 mm
DIAMETER:	29; 29,5; 30,5 mm
WASHING:	BIO P6 (natural colour only with disinfection processes)
MARKING:	Paint or fire
SURFACE TREATMEN:	Silicone elastomer
PRIMARY PACKAGE:	Plastic bags made of high-density polyethylene (HDPE) with sulfur dioxide (SO ₂)
SECONDARY PACKAGING:	Cardboard boxes
USE:	Sealing 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

PARAMETER	SPECIFICATION	REFERENCE STANDARD
GRANULE SIZE	3 – 7 mm	----
LENGHT	$L \pm 0,5$ mm	NP ISO9727-1
DIAMETER	$D \pm 0,3$ mm	NP ISO9727-1
CHAMFER	$5,0 \pm 0.5$ mm	NP ISO9727-1
DENSITY	275 ± 25 kg/m ³	NP ISO9727-2
MOISTURE	6 ± 2 %	NP ISO9727-3
CAPILLARITY	Whithout capillarity	Internal Method
2,4,6 - TCA	$\leq 1,0$ ng/L	Internal Method / ISO 20752
SENSORY ANALYSIS	No organoleptic deviations	Internal Method / ISO 22308
MICROBIOLOGY	< 10 UFC/ cork stopper	ISO 10718
PÓ - RESÍDUOS SÓLIDOS	$\leq 2,0$ mg/ cork stopper	NP ISO 9727-7
TORSION ANGLE	≥ 35 °	NP2803-6
CUTTING TENSION	≥ 6 daN/cm ²	NP2803-6
RESISTANCE TO BOILING WATER	No degradation	NP ISO 2803-7



Sparkling wine stopper - CRYSTALTECH Technical Specifications

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STORAGE AND DISTRIBUTION RECOMMENDATIONS

- Corks should be stored in suitable environments, with temperatures between 15°C and 25°C, humidity between 40% and 65%, and in clean, ventilated areas free from odors. Avoid storing in places with wood treated with chlorinated products (such as in the structures of newly constructed ceilings or on transport pallets).
- Cork stoppers should be kept in their original packaging until use.

BOTTLING RECOMMENDATIONS

- Ambient temperature between 15°C and 25°C.
- Use standardized bottles (CETIE).
- Respect the nominal filling level of bottles (empty space greater than 15mm), which should be even greater for sparkling wines.
- Compression of the cork should never exceed 33% of its diameter, as this may compromise its elasticity.
- Maintenance of bottling equipment is crucial for achieving good performance from corks and, consequently, prolonging the life of sparkling wine. Therefore, ensure that cork feeding channels and all machine mechanisms are sanitized, align the piston and check the condition and alignment of the centering cone regularly, and frequently monitor the wear level of compression jaws.