



Champagne corks agglo

Product description

These cork stoppers are produced from an agglomerated cork granule body, obtained by individual moulding, to which, two selected natural cork disk are glued in the end that contacts with wine. The bodies are produced with sterilized granules with optimised size and density to provide a perfect adherence to the bottle, high flexibility and organoleptic neutrality.

Main characteristics

Natural, recyclable, biodegradable and reusable product derived from a renewable resource;
They are specially designed for beer and sparkling beverages, to support pressure inside the bottle and provide excellent long term seal and conservation properties;
Excellent physical, mechanical and sensory properties;

Packaging

| Article number | Description |
|----------------|-----------------------------------|
| 012.209.3 | Champagne corks agglo 1250 pieces |
| 012.210.1 | Champagne corks agglo 100 pieces |
| 012.211.9 | Champagne corks agglo 1000 pieces |

Storage

Store in a clean, ventilated and odourless place, away from chlorine products, and with a stable temperature between 15-20°C and a 40-70% humidity.

Technical specifications

| Characteristic | | Specification |
|----------------|-----------------------------|--------------------------------|
| Dimensional | Length | 48 ± 0.5 mm |
| | Diameter | 30.5 ± 0.3 mm |
| Physical | Apparent density | 260 ± 30 kg/m ³ |
| | Moisture content | 4-8% |
| Mechanical | Dimensional recovery | ≥96% |
| | Cutting tension | ≥ 7 daN / cm ² |
| | Torsion angle | ≥35° |
| Performance | Extraction strength | 25 ± 10 daN |
| | Liquid seal capability | Absence of leaking at 6 bar |
| | Resistance to boiling water | No disaggregation nor ungluing |
| Chemical | Water absorption at 50°C | ≤ 30% |
| | Microbiology test | ≤4 colonies/ cork stopper |
| | Residual peroxide | < 0.2 mg/ cork stopper |
| Organoleptic | Solid residues | < 1 mg/ cork stopper |
| | Sensory analysis | Absence of strange odours |
| | 2,4,6-TCA | ≤ 2 ng/l |
| | 2,3,4,6-TeCA | ≤ Detection Limit |
| | PCA | ≤ Detection Limit |
| | 2,4,6-TBA | ≤ Detection Limit |
| Geosmin | ≤ Detection Limit | |

Food Standards

All cork stoppers are manufactured per the International Code of Cork Stoppers Manufacturing Practices and comply with current regulations and legislation (European and FDA- Food and Drug Administration) for products in contact with foodstuffs.

Version 1 – 18/04/2017

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