



# NATURAL MONOPIECE CORK STOPPER “MP 1N”

Natural Monopiece cork stopper



CHARACTERISTICS	PARAMETERS	TOLERANCES
<b>Dimensionals</b>	Height	Nom. value +/- 0,4 mm
	Diameter	Nom. value +/- 0,3 mm
	Humidity	Min: 3% Max: 8%
	Ovalization	<0,5 mm
<b>Chemical / Physical</b>	Peroxides	< 0,2 mg/stopper
<b>Sensory</b>	Organoleptict test	≤ 2%
<b>Features</b>	Extraction force	30 +/- 10 (daN)
	Dust transfer	< 1,5 mg/stopper
<b>Components and treatments</b>	Steam treatment for the reduction of TCA and of other volatile compounds	
	Washing: with a solution of H <sup>2</sup> O or with diluted peracetic acid.	
	Drying: forced warm air for the elimination of peroxides residuals	
	Thermal or ink branding on customer's request	
	Silicone coating fit to food contact	
<b>References to rules and standards</b>	Rules of the “Disciplinare sulla produzione ed utilizzo del tappo di sughero ad uso enologico” ed 2011; sampling procedures according to UNI ISO 2859. In compliance with European and international directives and rules as regarding the food contact.	
<b>Shelf-life</b>	Best before six months from packaging (storage conditions pointed out in the handbook “the cork - technical handbook for the correct use of cork stoppers”).	