

Natural



TECHNICAL SPECIFICATIONS		INTERNAL METHOD
Length (mm)	Nominal $\pm 0,7$	GR06-I44
Diameter (mm)	Nominal $\pm 0,5$	GR06-I44
Ovalisation (mm)	$\leq 0,7$	GR06-I44
Moisture (%)	6 ± 2	GR06-I35
Oxidants (mg/cork)	$\leq 0,2$	GR06-I25
Cork dust (mg/cork)	$\leq 1,5$	GR06-I28
Microbiology (CFU/cork)	≤ 5	GR06-I30
Capilarity (mm)	< 1	GR06-I29
Extraction Force (daN)	$27,5 \pm 12,5$	GR06-I27

The **natural cork stopper**, produced according to the International Cork Practices Code, is the most effective sealing material. The introduction of new technologies developed by ACI has added a recognized value to this product:

- ✓ The NBS is an innovative and totally automatic process that accentuates the extraction of volatile compounds from the cork planks;
- ✓ The DrasRed is a process aimed at deodorizing cork stoppers, ensuring the removal of volatile compounds;
- ✓ The LPN is a washing process that ensures a microbiological disinfection of the product;
- ✓ The application of ACI surface treatments is accessed individually, aiming at the type of liquid, bottle and sealing the customer is looking for. This is the final step to achieve our great objective: the total satisfaction of our customers.

All these technologies are the result of more than 5 years work from our R&D department – Research and Development – in cooperation with several Universities and internationally recognized Organizations.

RECOMMENDED USE

Cork stoppers are destined to seal containers, normally glass bottles containing liquids with a variable alcoholic content. The stopper may contact with the liquid.

The corks supplied by ACI are ready for immediate use after opening the bag. Any further treatment is inappropriate.

All materials and processes used in the manufacturing of natural cork stoppers, follow the European Union Legislation and the applicable FDA standard norms for materials intended to contact with food products.

STORAGE AND USAGE SUGESTIONS

- Always keep the product in its original container in a ventilated and odor free area;
- Storage temperature should be between 15 and 20°C and moisture between 50 and 70%;
- All lots must be used within 6 to 9 months of the production date stated on the package;
- The totality of the corks in a bag must be used immediately after opening;
- Moisture inside bottle necks should be avoided during corking;
- Cork insertion should be fast and compression slow, leaving a space of ≥ 15 mm between the cork and the liquid (for wines with no internal pressure);
- Bottles must be stored vertically for 5 to 10 minutes after bottling.

CHOOSING THE RIGHT STOPPER

Today, more than ever, the selection of a stopper is especially important. To select the best stopper, there is a number of factors to consider such as the bottle, headspace, type of wine and storage time.

ACI can provide a range of products that can meet the needs of each and every type of liquids bearing in mind all the factors involved (including the reductive potential for wines).



For further informations, please contact us:

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