



TECHNICAL DATA SHEET

SPARK TOP ONE FOR SPARKLING WINE
(Dimension Std: 48X30mm)

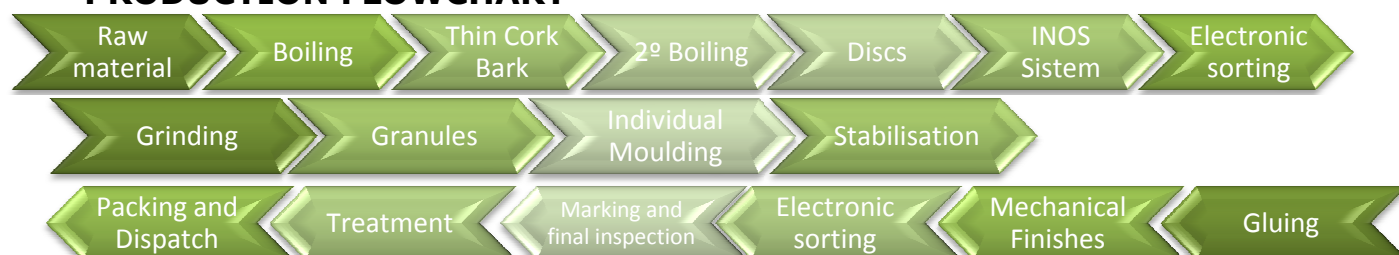


TESTS	CHARACTERISTICS	SPECIFICATIONS	AQL
DIMENSIONAL	Length	$\pm 0,5 \text{ mm}$	NQA 2.5
	Diameter	$\pm 0,3 \text{ mm}$	NQA 2.5
	Ovality	$\leq 0,3 \text{ mm}$	NQA 2.5
	Disk thickness	$\geq 4,5 \text{ mm}$	NQA 2.5
	Chamfer	(c) 3,5 – 4,5 mm and 45°	NQA 2.5
PHYSICAL MECHANICAL	Specific Weight	$265 \pm 30 \text{ Kg/m}^3$	NQA 2.5
	Moisture	4% - 9%	NQA 4.0
	Torsion Moment	$\geq 35 \text{ daN.cm}$	NQA 4.0
	Torsion Angle	$\geq 35^\circ$	NQA 4.0
	Insertion force	$120 \pm 20 \text{ daN}$ (reference values)	See ME
	Behavior in boiling water	Disaggregation Absence / take-off	-----
CHEMICAL	Dust Content (1)	$\leq 2 \text{ mg/r}$	-----
VISUAL	Visual Class	Deviation $\geq - 5\%$ compared to the standard sample or reference sample (business).	-----
SENSORIAL	Sensorial Characteristics	Absence of chemical odors and burned	-----

Notes:

- Test methods are internal, having as a guiding line NP 2803 norm (Cork stoppers – Physical Assays) part 1 and 7.
- The values set by the NQA - Acceptable Quality Level, referring to the Norm ISO 2859-1, indicate the levels of acceptance / rejection, depending on the sample size.
- (1) This characteristic is only applicable to corks with surface treatment.
- In the case of pasteurized wines the stopper preconization is made casuistically based on the conditions of bottling.
- ME – Internal test method

PRODUCTION FLOWCHART



The Manufacturer reserves the right to modify their products, which can be modified without notice