



TECHNICAL DATA SHEET

AGGLO CORK FOR SPARKLING WINES (Dimension Std: 47x29.5mm)



TESTS	CHARACTERISTICS	SPECIFICATIONS	AQL
DIMENSIONAL	Length	$\pm 1,0$ mm	NQA 2.5
	Diameter	$\pm 0,3$ mm	NQA 2.5
	Ovality	$\leq 0,3$ mm	NQA 2.5
	Chamfer in both tops	(C) 1,5-2,0 mm and 45°	NQA 2.5
PHYSICAL MECHANICAL	Specific Weight	270 ± 40 Kg/m ³ Average value 265 ± 25 Kg/m ³	NQA 2.5
	Moisture	4% - 9%	NQA 4.0
	Torsion Moment	≥ 35 daN.cm	NQA 4.0
	Torsion Angle	$\geq 35^\circ$	NQA 4.0
	Insertion force	120 \pm 20 daN (reference values)	See ME
	Behavior in boiling water	Disaggregation Absence	-----
CHEMICAL	Peroxide content (1)	$\leq 0,1$ mg/r	-----
	Dust Content (1)	≤ 2 mg/r	-----
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