

J·VIGAS

1887

TECHNICAL SPECIFICATION NATURAL STOPPERS Ref.: ETTN

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DEFINITION: One piece of 100% natural cork COMPOSITION: Cork

EXPECTED USE: The purpose of this document is to establish the specifications of the natural cork stoppers that are used to bottle still wines

PHYSICAL SPECIFICATIONS (UNE 56921:2020)

	Values		Values
Diameter (mm)	±0,4	Specific weight (Kg/m ³)	125–230
Ovalisation (mm)	<0,5	Moisture (%)	4–8
Length (mm)	±0,5	Dust content (g/stopper)	<0,001
Instant recovery (%)	≥88	Extraction force (daN)	20–40
1 hour recovery (%)	≥95	Capillarity ¹ (mm)	2,5

¹Maximum height, above the level of the reactive on the outer lateral surface

RELEASABLE HALOANISOLS (UNE 56930:2017)

	Values		Values
TCA (ng/L)	<LQ ²	PCA(ng/L)	<LQ ²
TeCA(ng/L)	<LQ ²	TBA(ng/L)	<LQ ²

² LQ <0,8 ng/L

MICROBIOLOGY (UNE 56921:2020)

	Values
Mesophilic aerobic bacteria revivable (ufc/stopper)	<30
Filamentous fungi and yeasts (ufc/stopper)	<10

SENSORY ANALYSIS (UNE 56928:2004)

Free of strange smells or tastes

STORAGE AND USE INSTRUCTIONS

Recommendations on the storage and use of the corks are described in the UNE 56931: 2008 standard



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