

J·VIGAS

1887

TECHNICAL SPECIFICATION AGGLOMERATED STOPPERS WITH DISKS Ref.: ETTA2D

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DEFINITION: Stoppers formed by a cylinder of COMPOSITION: Cork
agglomerated cork that have 2 natural
cork disks attached to one of its ends

EXPECTED USE: The purpose of this document is to establish the specifications for the
agglomerated cork stoppers used to bottle sparkling wines

PHYSICAL SPECIFICATIONS (UNE 56923:2006)

	Values		Values
Diameter (mm)	±0,3	Body moisture (%)	4,2–8,7
Length (mm)	±0,5	Disks moisture (%)	4,2–11,1
Disks thickness (mm)	11±1	Dust content (g/stopper)	<0,001
Bezel (mm)	3,5–4,5	Torsion Moment (daN)	≥7,5
Average weight (g)	8,4–10		

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 56923:2006)

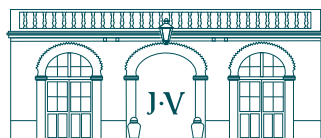
	Values
Mesophilic aerobic bacteria revivable (ufc/stopper)	<30
Filamentous fungi and yeasts (ufc/stopper)	<10

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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