

J·VIGAS

1887

TECHNICAL SPECIFICATION M-08 STOPPERS

Ref.: ETTM-08

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DEFINITION: Stoppers formed by a micro-agglomerated cork cylinder
COMPOSITION: Cork with 90% of its granulometry between 0.25mm - 2.50mm

EXPECTED USE: The purpose of this document is to establish the specifications of the micro-agglomerated cork stoppers used to bottle still wines

PHYSICAL SPECIFICATIONS (UNE 56933:2019)

	Values		Values
Diameter (mm)	±0,3	Specific weight (Kg/m ³)	240–350
Length (mm)	±0,5	Moisture (%)	3–8
Instant recovery (%)	≥86	Dust content (g/stopper)	<0,001
1 hour recovery (%)	≥95	Extraction force (daN)	15–40
		Capillarity ¹ (mm)	2,5

¹ Maximum 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 56933:2019)

	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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