AGGLO

Agglomerated stoppers are characterized by larger sized cork granules, made from the cork strips leftover after punching cork stoppers. Those granules are mixed with an agglomeration product and extruded in long cylinders.

These corks are the "budget-friendly" closure for young, fast consuming wines.

Key benefits

- Competitive price closure
- Consistent extraction forces

All binding agents that hold the cork granules are food-grade and FDA-approved substances.

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R.CORK

AGGLO

PRODUCT DESCRIPTION

Agglomerated cork characterized by larger sized cork granules of natural cork. Allows for visual and structural uniformity in wines with very fast rotation.

PACKAGING AND LABELING

Packaging (unless specified otherwise by customer):

- Polyethilene bags, under a sulphur dioxide atmosphere (SO_2).

SO_2 is used solely as a packaging technical auxiliary, promoting an adequate atmosphere for the preservation of the cork stoppers' characteristics during transport.

- Carton boxes

Labeling: Customer ID; Product Description; Internal Document Number; Quantity

STORAGE CONDITIONS

Store cork stoppers in a clean and dry location, exempt from odors and away from phytosanitary products.

Storage Temperature: 15≤ T ≤ 25˚C

Relative humidity: 40≤ Hr ≤ 70 %

Maximum storage period: 6 months

Corks should be used up to 6 months, after its reception, in its original packaging conditions.

Avoid exposure to the sun, even through plastic.

TRANSPORT CONDITIONS

Always transport in closed vehicles and containers that are clean and exempt from odors.

ESTIMATED USE

Agglomerated corks stoppers are generally used in still and sparkling wines, depending on the diameter.

CHARACTERISTICS / TECHNICAL SPECIFICATIONS /STANDARDS

DIMENSIONAL		
Length	Vn ± 0,5 mm	ISO 9727-1
Diameter	Vn ± 0,3 mm	

PHYSICAL		
Moisture content	4 – 8 %	ISO 9727-3
Apparent density	290 ± 40 Kg/m3	ISO 9727-2
Dust content	≤ 2,0 mg/stopper (*)	ISO 9727-7

CHEMICAL		
Residual peroxide	< 0,2 mg/stopper	NP 4502

MICROBIOLOGICAL		
Bacteria / Yeasts and Moulds	≤ 10 cfu/stopper (**)	ISO 10718

FUNCTIONAL		
Sensory evaluation	"Off-flavours" ≤ 6% TCA ≤ 2%	IT 12.13
Extraction force	15 – 35 daN (*)	ISO 9727-5

IT: Internal method; Vn: Nominal value; (*) for treated cork stoppers; (**) for treated cork stoppers and packed with SO_2.

Agglo cork stoppers are produced in compliance with the applicable legislation regarding materials and articles intended to be in contact with foodstuffs.

Does not contain genetically modified organisms (GMOs) or allergens.

GUIDELINES FOR USE OF CORK STOPPERS

FILLING AND CORKING CONDITIONS

Respect the filling level indicated by the bottle manufacturer, bearing in mind that this recommendation is for a wine temperature of 20°C.

The "headspace" should be at least 15 mm, at a temperature of 20 ˚C.

Adjust the filling level according to the wine's temperature.

The stoppers are delivered ready to use. The corks' packaging should only be opened at the time of use.

Ensure that the equipment is exempt from dust before cork

Ensure the alignment of the plunger and the centering cone (essential for an adequate insertion of the stopper into the bottleneck).

Proper compression of the stopper: do not compress to a diameter less than 15,5 mm (+0,5).

The inside of the bottleneck must be clean and dry.

Do not let stoppers in the hopper of the corking machine, between 2 bottling runs.

Preferably use a corker with vacuum or with CO_2 injection (to reduce the effect of changes in the internal pressure that may lead to leakage of wine).

It is not advisable to place the bottles in the horizontal position after bottling (the stopper recovers its volume within the first 5 to 10 minutes)

EQUIPMENT MAINTENANCE

Make sure there are no grooves or signs of wear in the compression jaws (as it can lead to wine leakage or air ingress).

Clean all surfaces where the cork passes (feeding system and corker head) with non-chlorinated products.

WINE TRANSPORTATION

Bottles should be transported in the upright position.

Upon customer's request, R. Cork can provide advice on the recommended cork stopper's size, following an internal bottleneck profile analysis, wine characteristics and bottling/corking conditions.

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