

Product specification

Sparkling wine stopper
ADVANTEC®
COLOURS 3 / 7 MM

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MAN
CE**



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ADVANTEC®

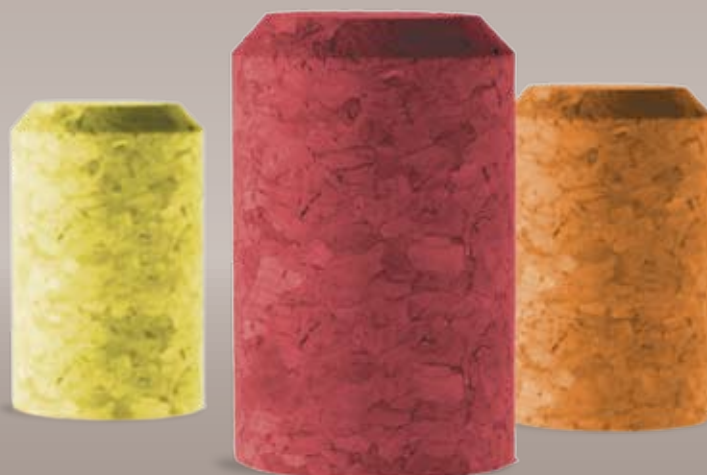
Advantec® Colours 3 / 7 mm

The sparkling wine cork Advantec® Colors 3/7 mm is one of the latest products designed by the research center of Amorim group. Formed by a 3/7 mm granulate body, obtained by mold, it assembles all the benefits of the Amorim experience in champagne corks production technology along with a new and appealing appearance.

The production flow chart of the granulate is the same as the Spark® O2, thus including the same effective control and sanitation systems. Suitable for sparkling wines of fast consumption, this cork is addressed to a young segment and aims to meet the emerging needs of the market. It is definitely an unrivaled solution with an unbeatable combination of price, aesthetic, sensory and technical performance.



Guaranteed by Natalina Corrocher
Selection Department



Strong points Advantec® Colours 3/7 mm

- Big granulate, from 3 to 7 mm.
- Production of the agglomerate body by mold, with an immediate test of pressure sealing.
- Total traceability.
- Chemical analysis for TCA / TBA compounds by chromatography in various steps of the production process.



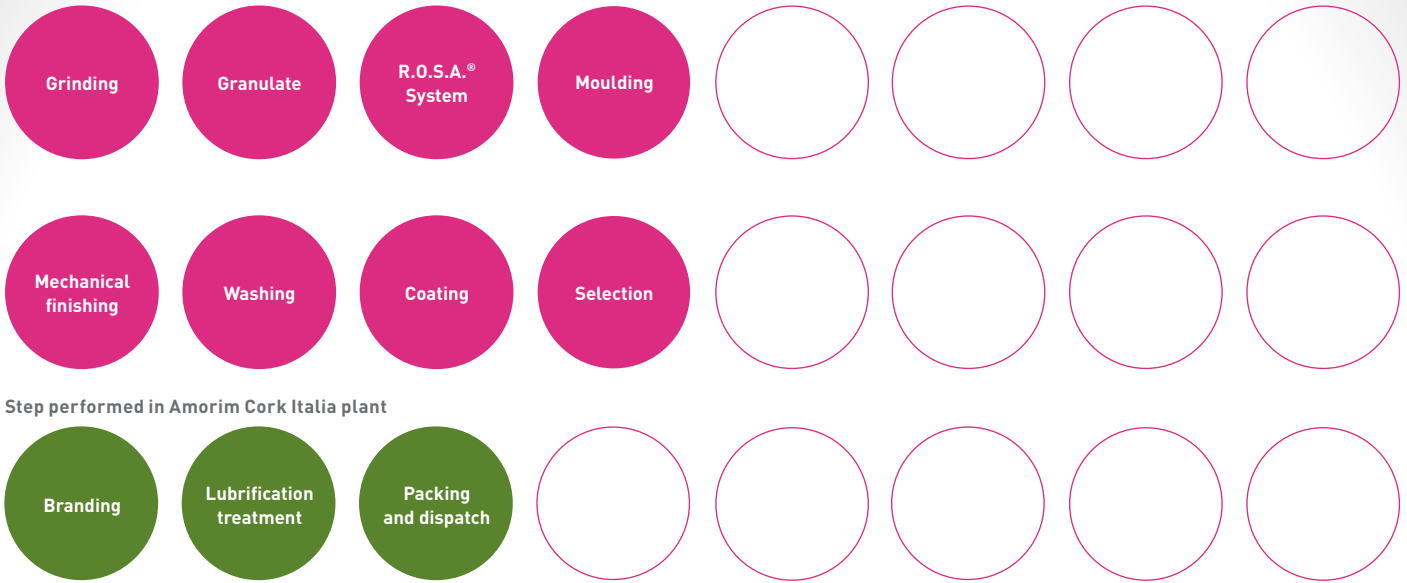
Specifications

Standard size	Class	Tests	Characteristics and tolerances										
47 × 29,5 / 30 mm		Physical - mechanical	<table border="1"> <tr> <td>Lenght</td> <td>± 1,0 mm</td> </tr> <tr> <td>Diameter</td> <td>± 0,3 mm</td> </tr> <tr> <td>Ovalisation</td> <td>≤ 0,3 mm</td> </tr> <tr> <td>Moisture</td> <td>4% – 9%</td> </tr> <tr> <td>Specific weight</td> <td>230 – 310 kg / m³</td> </tr> </table>	Lenght	± 1,0 mm	Diameter	± 0,3 mm	Ovalisation	≤ 0,3 mm	Moisture	4% – 9%	Specific weight	230 – 310 kg / m ³
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Type of Bottle	Color	Branding	Head and Washer	Orientation
Champagne bottle	Black	Body		
Collio bottle	Pink	Fire	Fire	French / Italian
Emiliana bottle	Bordeaux			
Prosecco bottle	Yellow			
	Orange			
	Blue			
	Other colours on demand			

Production flowchart

Body processing



Recommendations for the user

Selection and storage of the corks

- Check that the size of the cork is appropriate for the volume of the neck, for the features of the wine, for its possible overpressure, for the bottling conditions, storage and consumption.
- Order the corks for immediate use: do not keep them in stock for over 6 months.
- Keep the corks in a well-ventilated room with controlled temperature (between 15° and 25° C) and humidity (between 50 and 70%).

Bottling

- Make sure the cork is compressed slowly, to a diameter of no less than 15,5 mm.
- Make sure that the cork insertion is as quick as possible.
- Minimize moisture inside the neck of the bottle during the bottling.

Management of the equipment

- During bottling, especially before inserting the cork, make sure that the equipment is kept clean from residual dust by using appropriate air jets.
- Check if there is a proper alignment of plunger and location ring.
- Ensure that the corking machine operates smoothly, especially during compression.
- Clean regularly the equipment in contact with the stoppers, with chlorine-free products.
- Ensure the perfect setup of the equipment, depending on the type of cork to be used.

Wine storage and transport

- After bottling, keep the bottle upright for a minimum of 5 minutes.
- Store the bottles at temperatures between 15° and 25° C and humidity between 50 – 70%
- Keep the wine cellar free of insects and of strongly aromatic and volatile substances.
- Bottles should be preferably transported in vertical position.

Food Standard Regulation

- All Amorim Cork Italia products strictly comply with the national and European Union regulations for materials in contact with food.

