

Product specification

Agglomerated
cork stopper
ADVANTEC® COLOURS

AMORIM
**PER
FOR
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CE**



Advantec® Colours

Launched in 2012, the new Advantec® Colours line is directed to a young market segment, destined to wines and drinks of rapid consumption. This innovative cork stopper, granules based, has the purpose to impress the consumer, satisfying the emerging needs of the market, through the combination of the bright color and the decorative elements of the stopper. Advantec® Colours surely represents a matchless solution, thanks to an unbeatable combination of price, aesthetic, sensory and technical performances.



Guaranteed by Lorenza De Nardin
Quality Assurance Manager



Strong points Advantec® Colours

- 2/5 mm granulate with high elastic properties.
- R.O.S.A.® patented sanitation system of the granules with a high extractive power of the volatile compounds.
- Uniform coating on the whole cork surface, that makes it esthetically pleasant.
- Total traceability.
- Chemical analysis for TCA/TBA compounds by chromatography in different steps of the production process.
- Sensorial analysis for the identification of the off-flavours.



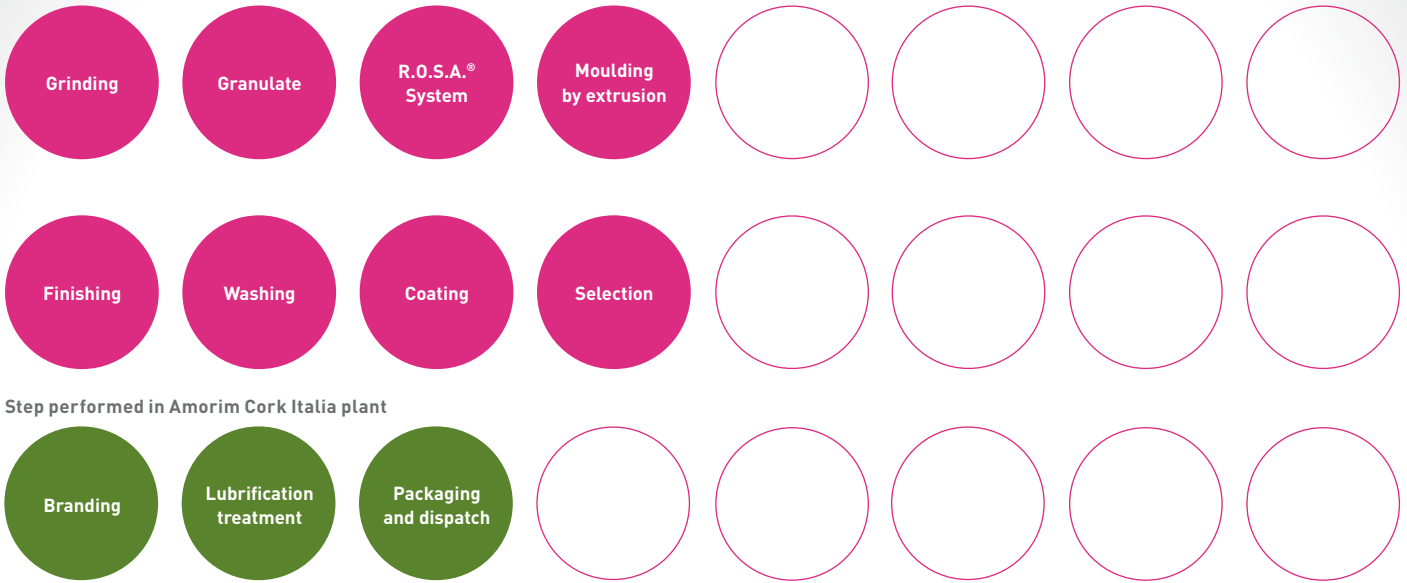
Specifications

Standard size	Class	Tests	Characteristics and tolerances	
38 × 23 mm	Standard	Physical - Mechanical	Length	± 1,0 mm
44 × 23 mm			Diameter	± 0,4 mm
			Ovalisation	≤ 0,3 mm
			Moisture	4% – 9%
			Specific weight	250 – 330 kg / m ³
		Physical - Chemical	Peroxide content	≤ 0,1 mg / cork
			Dust content	≤ 1,5 mg / cork

Type of bottle	Colour	Branding		
Bordeaux bottle	Black	Body	Head / Washer	Orientation
	Pink	Ink		French / Italian
	Bordeaux			
	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.



COMPANY WITH QUALITY MANAGEMENT SYSTEM CERTIFIED BY DNV =ISO 9001=

