

Product specification

Sparkling wine stopper
ECO 3/7 MM

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CE**



AMORIM

Eco 3/7 mm

This technical solution foresees the use of a granulate of 3 to 7 mm size, that makes this product one of the alternatives with an advantageous quality / price ratio. It shows to be an excellent solution for the fast consumption sparkling wines, where the price is a key factor. The production flow chart of the granulate is the same of the Spark® O2, thus includes the same effective control systems and sanitation processes.



Guaranteed by Bruna Costacurta
Selection Department



Strong points Eco 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 different steps of the production process.



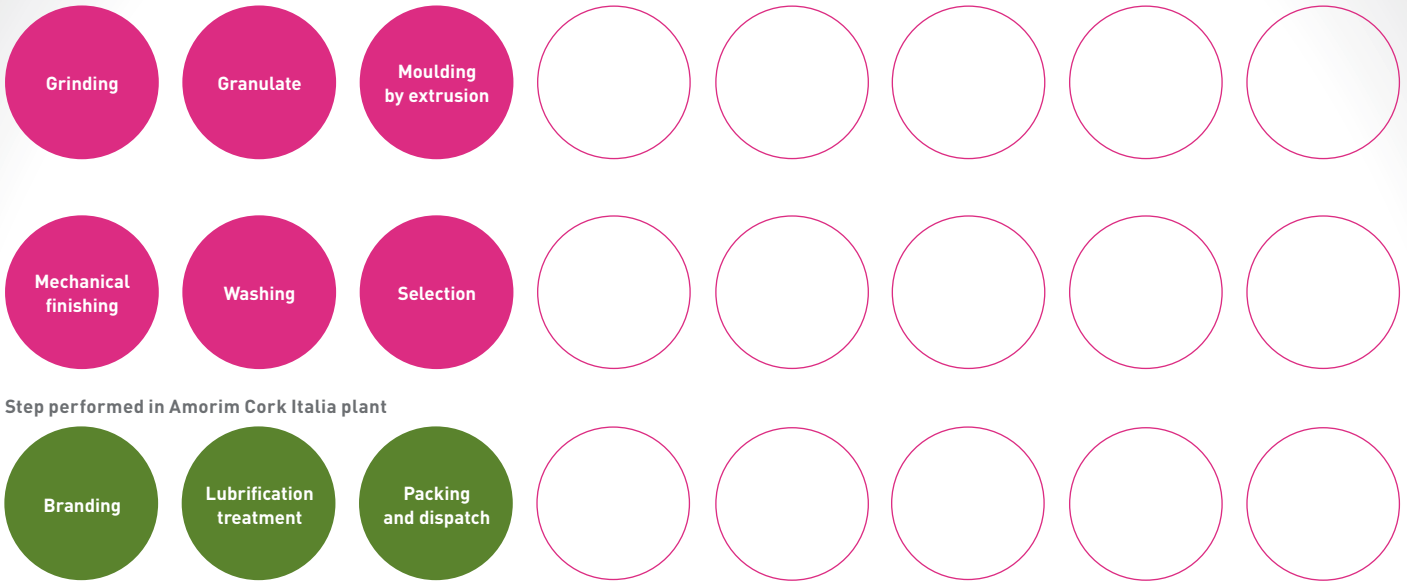
Specifications

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	Colour	Branding	Head / Washer	Orientation
Champagne bottle	Clean Zero	Body	Fire	French / Italian
Collio bottle		Fire	Fire	
Emiliana bottle				
Prosecco bottle				

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.

