

Product specification

Agglomerated
cork stopper
ECO

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CE**



AMORIM

Eco

The Eco stopper is a classic choice among our closures. It is a cork made of 2 / 5 mm diameter granules, subjected to the innovative sanification process named R.O.S.A.®, that ensures the best characteristics from both the technical and the sensorial point of view.

It is suitable for fast consumption wine (within 12 months after the bottling process), in which the price associated to a good performance are decisive factors.



Guaranteed by Marta Donadel
Customer Service



Strong points Eco

- 2/5 mm granulate with high elastic properties.
- Total traceability.
- Chemical analysis for TCA/TBA compounds by chromatography in different steps of the production process.



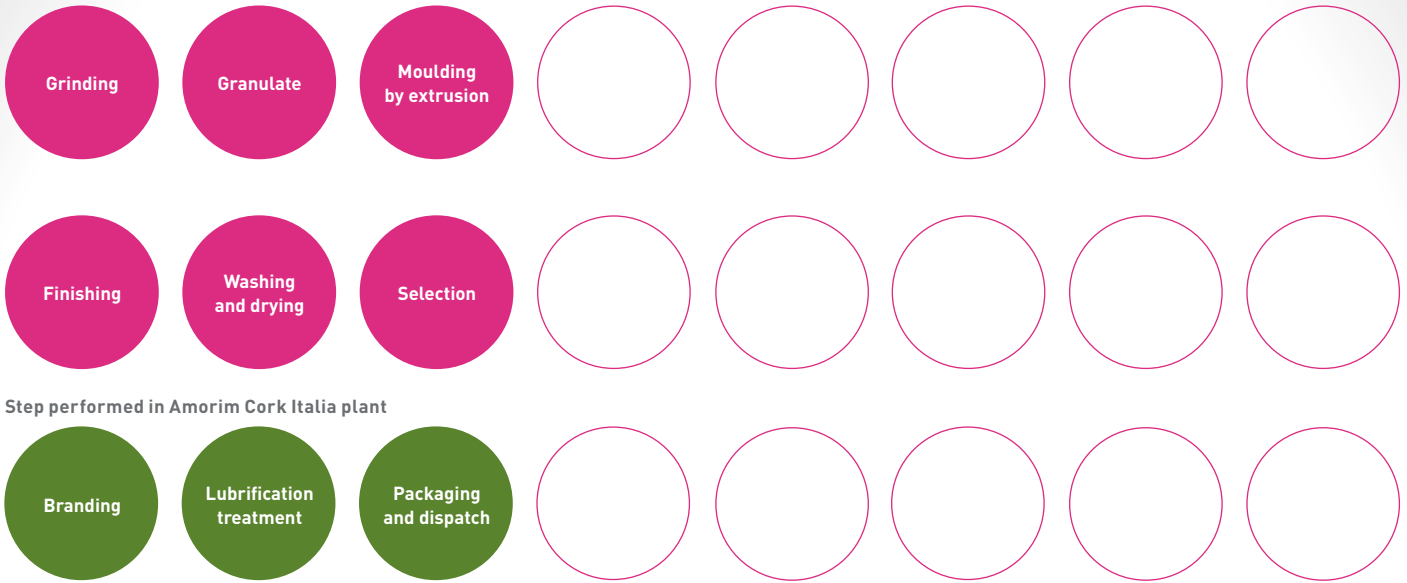
Specifications

Standard size	Class	Tests	Characteristics and tolerances
38 × 24 / 26 mm	Standard	Physical - Mechanical	Length ± 1,0 mm
40 × 27 mm			Diameter ± 0,4 mm
44 × 24 mm			Ovalisation ≤ 0,3 mm
		Physical - Chemical	Moisture 4% – 9%
			Specific weight 250 – 300 kg / m ³
			Peroxide content ≤ 0,1 mg / cork
			Dust content ≤ 1,5 mg / cork

Type of bottle	Colour	Branding	Head / Washer	Orientation
Bordeaux bottle	Clean 2000	Body	Fire	French / Italian
Burgundy bottle	Clean Zero	Fire		
Champagne bottle		Laser		
Emiliana bottle		Ink		
Prosecco bottle				
Rhône 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.

