

Product specification

---

Micro-cork  
granule stopper  
NEUTROCORK® CLASSIC

---

AMORIM  
**PER  
FOR  
MAN  
CE**

---



AMORIM



NEUTROCORK®

---

# Neutrocork® Classic

Neutrocork® Classic is a technical stopper of solid generation. It represents a milestone within the range of micro-cork granule composition stoppers (1-2 mm), guaranteed by nearly 10 years of worldwide marketing. It is characterized by an excellent sanitification level and by a great structural stability, deriving from the composition of micro-cork granules of uniform size, pressed into individual molds, features that make it extremely hermetic and impermeable to the oxygen, without plastic expanding substances inside. This device allows the Neutrocork® Classic stopper to pass the most selective and scrupulous tests. Recommended for wines of fast consumption (up to 24 months), it is easy to use and especially suitable for high-speed bottling lines.



Guaranteed by Claudio Marchioni  
*Production Manager*



# Strong points Neutrocork® Classic

- 2/5 mm micro-granulate with high elastic properties without the use of microspheres.
- Sensorial analysis for the identification of the off-flavours.
- R.O.S.A.® patented sanitation system of the granules with a high extractive power of the volatile compounds.
- Total traceability.
- Chemical analysis for TCA/TBA compounds by chromatography in different steps of the production process.



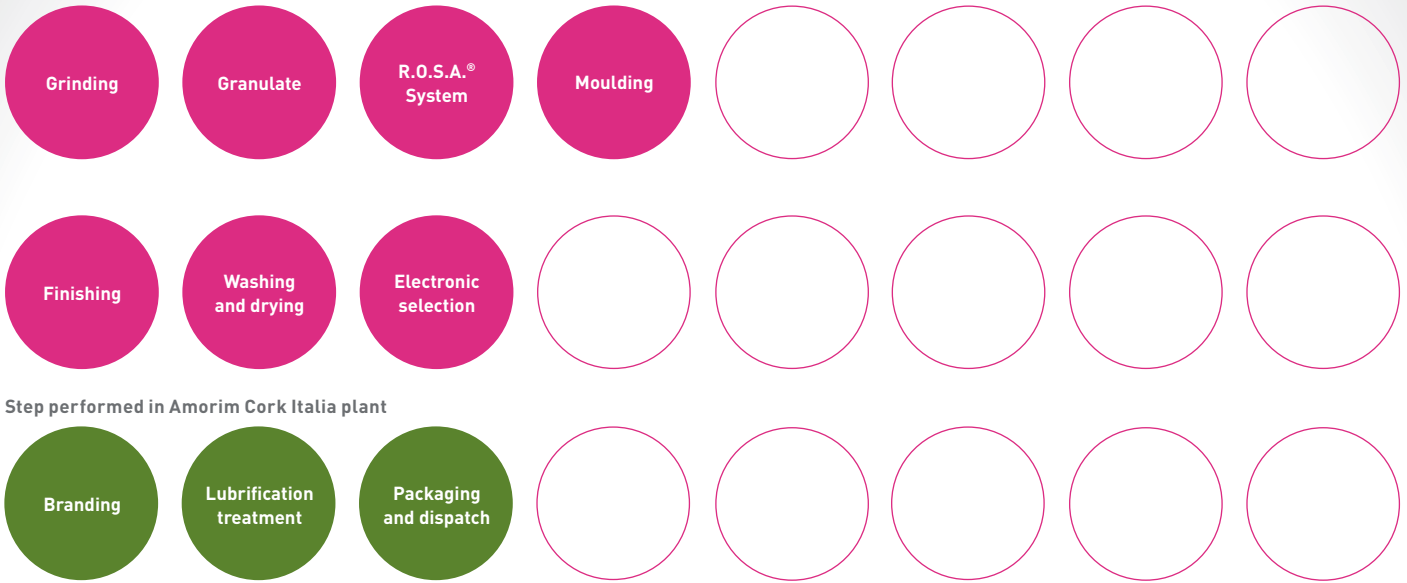
## Specifications

Standard size	Class	Tests	Characteristics and tolerances
38 × 24 / 25,5 mm	Classic	<b>Physical - Mechanical</b>	Length ± 1,0 mm
42 × 27 mm			Diameter ± 0,4 mm
44 × 24 / 25,5 mm			Ovalisation ≤ 0,3 mm
		<b>Physical - Chemical</b>	Moisture 4% – 9%
			Specific weight 240 – 320 kg / m <sup>3</sup>
			Peroxide content ≤ 0,1 mg / cork
			Dust content ≤ 1,5 mg / cork

Type of bottle	Colour	Branding	Head / Washer	Orientation
Bordeaux bottle	Clean 2000 Plus	<b>Body</b>		
Burgundy bottle	Clean 2000	Fire		French / Italian
Champagne bottle	Clean Zero	Laser		French
Emiliana bottle		Ink		French / Italian
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.

