

Product specification

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Sparkling wine stopper  
SPARK ONE®

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# Spark One®

The Spark One® is a high-performance cork stopper, conceived for sparkling wines of early consumption, that provides an excellent mechanical attitude together with an high robustness and resistance to pressure. It's exclusive structure, consisting of an agglomerated body made of 1 to 2 mm micro-granules, gives it an extreme elasticity that provides to this cork a very performing sealing capacity, without the use of artificial elastomers. The very compact and elastic texture guarantees a stress-free corking process, totally preventing the breakage and formation of crumbles. The realization of this product completely follows the know-how achieved over the years by Amorim, included the exclusive R.O.S.A.® system for the elimination of off-flavours, assuring in this way it's total organoleptic neutrality.



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# Strong points Spark One®

- 80% of cork micro-granule, without any addition of microspheres.
- High elasticity and sealing performance.
- Excellent mechanical resistance.
- Exclusive patented sanitation system, named R.O.S.A.®, using high temperature steam for the elimination of the off-flavors.
- Chemical analysis for TCA/TBA compounds by chromatography in different steps of the production process.
- Total traceability.



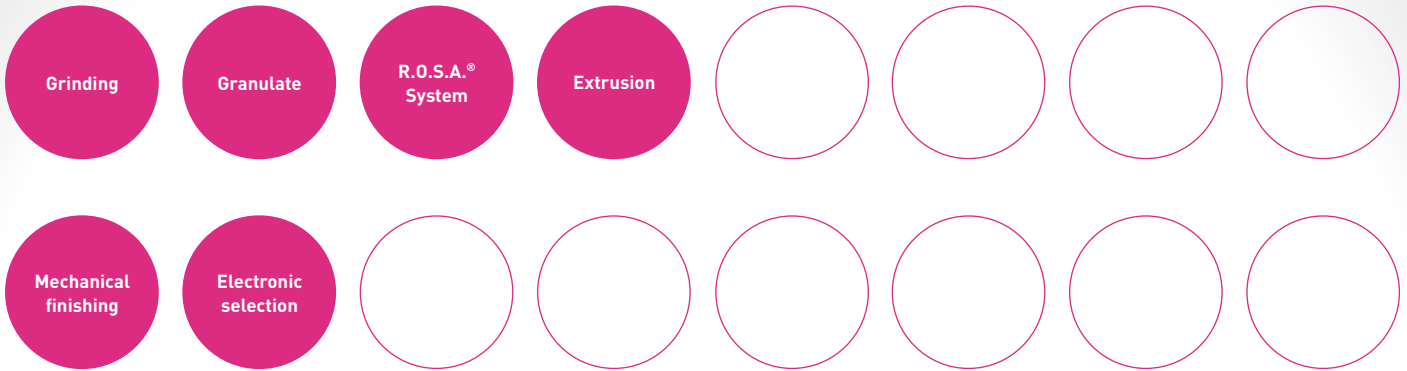
## Specifications

Standard size	Class	Tests	Characteristics and tolerances										
48 × 30,5 mm		<b>Physical - Mechanical</b>	<table border="1"> <tr> <td>Lenght</td> <td>± 0,5 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% – 8%</td> </tr> <tr> <td>Specific weight</td> <td>255 – 285 kg / m<sup>3</sup></td> </tr> </table>	Lenght	± 0,5 mm	Diameter	± 0,3 mm	Ovalisation	≤ 0,3 mm	Moisture	4% – 8%	Specific weight	255 – 285 kg / m <sup>3</sup>
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		<b>Physical - Chemical</b>	<table border="1"> <tr> <td>Peroxide content</td> <td>≤ 0,1 mg / cork</td> </tr> <tr> <td>Dust content</td> <td>≤ 1 mg / cork</td> </tr> </table>	Peroxide content	≤ 0,1 mg / cork	Dust content	≤ 1 mg / cork						
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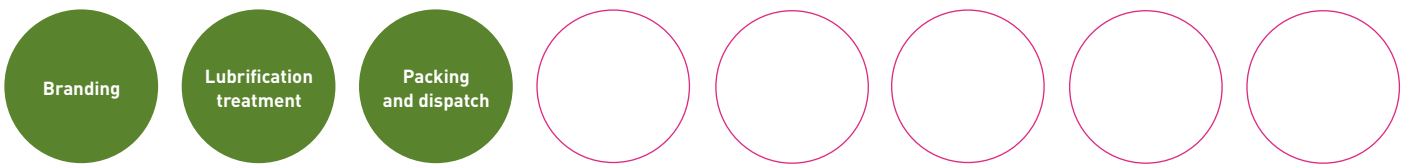
Type of bottle	Colour	Branding	Head / Washer	Orientation
Champagne bottle	Clean Zero	<b>Body</b>	Fire	French / Italian
Collio bottle		Fire	Fire	
Emiliana bottle				
Prosecco bottle				

# Production flowchart

## Body processing



## Step performed in Amorim Cork Italia plant



# 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.

