

TECHNICAL SPECIFICATION

PROCORK™ Series N 8



N 8

The highest quality natural cork recommended for still wines for long-term cellaring

Product	N 8			
Cellaring	Long-term Cellaring 20-35 years +* * Cellaring times are an estimation and results may vary based on a number of factors, including the quality of the wine, the bottling and storage conditions.			
Bottling and Storage Requirements	Vacuum in head space after corking is -0.4 to -1.0 Bar 15 mm between cork and wine at 20 C (use temperate correction tables to adjust fill height) Bottle bore diameter less than 20 mm for full length of the cork Store laydown 15-18°C Max temperature during short term transport 25°C and long term transport 15°C Do not airfreight			
Pressure Rating	2.0 Bar - Test method ISO 9727-6:2007 with 18.5+/-0.2mm tubes			
Visual Class	Dominant Visual Class Category: <i>Flower</i>		N	N-1
		Class	Flower	Extra
			95%	5%
Dimensions	49 & 44 mm x 25 & 24 mm (Length ± 1,5mm; Diameter ± 0,5mm; Ovalization ≤ 1,0mm)			
Density	180 kg/m ³ ±40 kg/m ³			
Humidity	4% ≤ H ≤ 7%			
Oxidants	< 0,2 mg/cork			
TCA	50 cork soak: < 1 ng/l Sensorial: Absence noxious odours			
Membrane	The ProCork™ membrane complies with USA FDA CFR21 and EU 90/128/EEC regulations, for alimentary contact products. The ProCork™ membrane reduces TCA, glue and other flavour transmissions by 100% to 90%. CTCOR evaluation demonstrated TCA transmission was reduced by 95%.			
Surface Treatment	The surface treatment products are according to the European laws and FDA regulations. Extraction Force: 30kgF ± 10kgF			
Printing Ink	Weber Korkdruckfarben 6.421, are according to the European laws and FDA regulations.			
Packaging	In Plastic bags are according to the European laws and FDA regulations, with SO ₂ ; 1000 corks per bag; 4-5 bags per box according to the dimension of the corks.			

TECHNICAL SPECIFICATION

PROCORK™ Series N 7



N 7

A high quality natural cork recommended for still wines for long-term cellaring

Product	N 7			
Cellaring	Long-term Cellaring 15-20 years* * Cellaring times are an estimation and results may vary based on a number of factors, including the quality of the wine, the bottling and storage conditions.			
Bottling and Storage Requirements	Vacuum in head space after corking is -0.4 to -1.0 Bar 15 mm between cork and wine at 20 C (use temperate correction tables to adjust fill height) Bottle bore diameter less than 20 mm for full length of the cork Store laydown 15-18°C Max temperature during short term transport 25°C and long term transport 15°C Do not airfreight			
Pressure Rating	2.0 Bar - Test method ISO 9727-6:2007 with 18.5+/-0.2mm tubes			
Visual Class	Dominant Visual Class Category: <i>Extra</i>		N+1	N
		Class	Flower	Extra
			15%	70%
Dimensions	49 & 44 mm x 25 & 24 mm (Length ± 1,5mm; Diameter ± 0,5mm; Ovalization ≤ 1,0mm)			
Density	180 kg/m ³ ±40 kg/m ³			
Humidity	4% ≤ H ≤ 7%			
Oxidants	< 0,2 mg/cork			
TCA	50 cork soak: < 1 ng/l Sensorial: Absence noxious odours			
Membrane	The ProCork™ membrane complies with USA FDA CFR21 and EU 90/128/EEC regulations, for alimentary contact products. The ProCork™ membrane reduces TCA, glue and other flavour transmissions by 100% to 90%. CTCOR evaluation demonstrated TCA transmission was reduced by 95%.			
Surface Treatment	The surface treatment products are according to the European laws and FDA regulations. Extraction Force: 30kgF ± 10kgF			
Printing Ink	Weber Korkdruckfarben 6.421, are according to the European laws and FDA regulations.			
Packaging	In Plastic bags are according to the European laws and FDA regulations, with SO ₂ ; 1000 corks per bag; 4-5 bags per box according to the dimension of the corks.			

TECHNICAL SPECIFICATION

PROCORK™ Series N 6



N 6

A high quality natural cork recommended for still wines for long-term cellaring

Product	N 6			
Cellaring	Long-term Cellaring 10-15 years* * Cellaring times are an estimation and results may vary based on a number of factors, including the quality of the wine, the bottling and storage conditions.			
Bottling and Storage Requirements	Vacuum in head space after corking is -0.6 to -1.0 Bar 15 mm between cork and wine at 20 C (use temperate correction tables to adjust fill height) Bottle bore diameter less than 20 mm for full length of the cork Store laydown 15-18°C Max temperature during short term transport 25°C and long term transport 15°C Do not airfreight			
Pressure Rating	1.8 Bar - Test method ISO 9727-6:2007 with 18.5+/-0.2mm tubes			
Visual Class	Dominant Visual Class Category: <i>Super</i>		N+1	N
		Class	Extra	Super
			15%	70%
			1st	15%
Dimensions	49 & 44 mm x 25 & 24 mm (Length ± 1,5mm; Diameter ± 0,5mm; Ovalization ≤ 1,0mm)			
Density	180 kg/m ³ ±40 kg/m ³			
Humidity	4% ≤ H ≤ 7%			
Oxidants	< 0,2 mg/cork			
TCA	50 cork soak: < 1 ng/l Sensorial: Absence noxious odours			
Membrane	The ProCork™ membrane complies with USA FDA CFR21 and EU 90/128/EEC regulations, for alimentary contact products. The ProCork™ membrane reduces TCA, glue and other flavour transmissions by 100% to 90%. CTCOR evaluation demonstrated TCA transmission was reduced by 95%.			
Surface Treatment	The surface treatment products are according to the European laws and FDA regulations. Extraction Force: 30kgF ± 10kgF			
Printing Ink	Weber Korkdruckfarben 6.421, are according to the European laws and FDA regulations.			
Packaging	In Plastic bags are according to the European laws and FDA regulations, with SO ₂ ; 1000 corks per bag; 4-5 bags per box according to the dimension of the corks.			

TECHNICAL SPECIFICATION

PROCORK™ Series N 5



N 5

A medium/high quality natural cork recommended for still wines for medium term cellaring

Product	N 5			
Cellaring	Medium term Cellaring 7-12 years* * Cellaring times are an estimation and results may vary based on a number of factors, including the quality of the wine, the bottling and storage conditions.			
Bottling and Storage Requirements	Vacuum in head space after corking is -0.6 to -1.0 Bar 15 mm between cork and wine at 20 C (use temperate correction tables to adjust fill height) Bottle bore diameter less than 20 mm for full length of the cork Store laydown 15-18°C Max temperature during short term transport 25°C and long term transport 15°C Do not airfreight			
Pressure Rating	1.2 Bar - Test method ISO 9727-6:2007 with 18.5+/-0.2mm tubes			
Visual Class	Dominant Visual Class Category: 1st		N+1	N
		Class	Super	1st
			15%	70%
Dimensions	49 & 44 mm x 25 & 24 mm (Length ± 1,5mm; Diameter ± 0,5mm; Ovalization ≤ 1,0mm)			
Density	180 kg/m ³ ±40 kg/m ³			
Humidity	4% ≤ H ≤ 7%			
Oxidants	< 0,2 mg/cork			
TCA	50 cork soak: < 1.5 ng/l Sensorial: Absence noxious odours			
Membrane	The ProCork™ membrane complies with USA FDA CFR21 and EU 90/128/EEC regulations, for alimentary contact products. The ProCork™ membrane reduces TCA, glue and other flavour transmissions by 100% to 90%. CTCOR evaluation demonstrated TCA transmission was reduced by 95%.			
Surface Treatment	The surface treatment products are according to the European laws and FDA regulations. Extraction Force: 30kgF ± 10kgF			
Printing Ink	Weber Korkdruckfarben 6.421, are according to the European laws and FDA regulations.			
Packaging	In Plastic bags are according to the European laws and FDA regulations, with SO ₂ ; 1000 corks per bag; 4-5 bags per box according to the dimension of the corks.			

TECHNICAL SPECIFICATION

PROCORK™ Series N 4



N 4

A medium quality natural cork recommended for still wines for medium term cellaring

Product	N 4			
Cellaring	Medium term Cellaring 5-8 years* * Cellaring times are an estimation and results may vary based on a number of factors, including the quality of the wine, the bottling and storage conditions.			
Bottling and Storage Requirements	Vacuum in head space after corking is -0.8 to -1.0 Bar 20 mm between cork and wine at 20 C (use temperate correction tables to adjust fill height) Bottle bore diameter less than 20 mm for full length of the cork Store laydown 15-18°C but use bins because some leakage may occur Max temperature during short term transport 25°C and long term transport 15°C Do not airfreight			
Pressure Rating	1.0 Bar - Test method ISO 9727-6:2007 with 18.5+/-0.2mm tubes			
Visual Class	Dominant Visual Class Category: 2nd		N+1	N
		Class	1st	2nd
			15%	80%
Dimensions	49 & 44 mm x 25 & 24 mm (Length ± 1,5mm; Diameter ± 0,5mm; Ovalization ≤ 1,0mm)			
Density	180 kg/m ³ ±40 kg/m ³			
Humidity	4% ≤ H ≤ 7%			
Oxidants	< 0,2 mg/cork			
TCA	50 cork soak: < 2 ng/l Sensorial: Absence noxious odours			
Membrane	The ProCork™ membrane complies with USA FDA CFR21 and EU 90/128/EEC regulations, for alimentary contact products. The ProCork™ membrane reduces TCA, glue and other flavour transmissions by 100% to 90%. CTCOR evaluation demonstrated TCA transmission was reduced by 95%.			
Surface Treatment	The surface treatment products are according to the European laws and FDA regulations. Extraction Force: 30kgF ± 10kgF			
Printing Ink	Weber Korkdruckfarben 6.421, are according to the European laws and FDA regulations.			
Packaging	In Plastic bags are according to the European laws and FDA regulations, with SO ₂ ; 1000 corks per bag; 4-5 bags per box according to the dimension of the corks.			

TECHNICAL SPECIFICATION

PROCORK™ Series N 3



N 3

A low/medium quality colmated cork recommended for still wines for short/medium term storage

Product	N 3			
Cellaring	Short/Medium term storage 2-4 years* * Cellaring times are an estimation and results may vary based on a number of factors, including the quality of the wine, the bottling and storage conditions.			
Bottling and Storage Requirements	Vacuum in head space after corking is -0.8 to -1.0 Bar 20 mm between cork and wine at 20 C (use temperate correction tables to adjust fill height) Bottle bore diameter less than 20 mm for full length of the cork Store and transport standup 15-25°C Max temperature during short term transport 28°C and long term transport 15°C Do not airfreight			
Pressure Rating	0.6 Bar - Test method ISO 9727-6:2007 with 18.5+/-0.2mm tubes			
Visual Class	Dominant Visual Class Category: 2nd		N+1	N
		Class	1st	2nd
			10%	75%
			15%	N-1
Dimensions	48 & 44 mm x 25 & 24 mm (Length ± 1,5mm; Diameter ± 0,5mm; Ovalization ≤ 1,0mm)			
Density	180 kg/m ³ ±40 kg/m ³			
Humidity	4% ≤ H ≤ 7%			
Oxidants	< 0,2 mg/cork			
TCA	50 cork soak: < 4 ng/l Sensorial: Absence noxious odours			
Membrane	The ProCork™ membrane complies with USA FDA CFR21 and EU 90/128/EEC regulations, for alimentary contact products. The ProCork™ membrane reduces TCA, glue and other flavour transmissions by 100% to 90%. CTCOR evaluation demonstrated TCA transmission was reduced by 95%.			
Surface Treatment	The surface treatment products are according to the European laws and FDA regulations. Extraction Force: 30kgF ± 10kgF			
Printing Ink	Weber Korkdruckfarben 6.421, are according to the European laws and FDA regulations.			
Packaging	In Plastic bags are according to the European laws and FDA regulations, with SO ₂ ; 1000 corks per bag; 4-5 bags per box according to the dimension of the corks.			

TECHNICAL SPECIFICATION

PROCORK™ Series N 2



N 2

A low quality colmated natural cork recommended for still wines for short term quick rotation wine

Product	N 2			
Cellaring	Short/Medium term storage 1-2 years* * Storage times are an estimation and results may vary based on a number of factors, including the quality of the wine, the bottling and storage conditions.			
Bottling and Storage Requirements	Vacuum in head space after corking is -0.9 to -1.0 Bar 20 mm between cork and wine at 20 C (use temperate correction tables to adjust fill height) Bottle bore diameter less than 20 mm for full length of the cork Store and transport standup 15-25°C Max temperature during short term transport 28°C and long term transport 15°C Do not airfreight			
Pressure Rating	0.0 Bar - Test method ISO 9727-6:2007 with 18.5+/-0.2mm tubes			
Visual Class	Dominant Visual Class Category: 3rd		N+1	N
		Class	2nd	3rd
			10%	75%
				15%
Dimensions	48 & 44 mm x 25 & 24 mm (Length ± 1,5mm; Diameter ± 0,5mm; Ovalization ≤ 1,0mm)			
Density	180 kg/m ³ ±40 kg/m ³			
Humidity	4% ≤ H ≤ 7%			
Oxidants	< 0,2 mg/cork			
TCA	50 cork soak: < 4 ng/l Sensorial: Absence noxious odours			
Membrane	The ProCork™ membrane complies with USA FDA CFR21 and EU 90/128/EEC regulations, for alimentary contact products. The ProCork™ membrane reduces TCA, glue and other flavour transmissions by 100% to 90%. CTCOR evaluation demonstrated TCA transmission was reduced by 95%.			
Surface Treatment	The surface treatment products are according to the European laws and FDA regulations. Extraction Force: 30kgF ± 10kgF			
Printing Ink	Weber Korkdruckfarben 6.421, are according to the European laws and FDA regulations.			
Packaging	In Plastic bags are according to the European laws and FDA regulations, with SO ₂ ; 1000 corks per bag; 4-5 bags per box according to the dimension of the corks.			

TECHNICAL SPECIFICATION

PROCORK™ Series N 1



N 1

A low quality colmated natural cork recommended for still wines for short term quick rotation wine

Product	N 1			
Cellaring	Short term quick rotation 0-1 years* * Storage times are an estimation and results may vary based on a number of factors, including the quality of the wine, the bottling and storage conditions.			
Bottling and Storage Requirements	Vacuum in head space after corking is -0.9 to -1.0 Bar 20 mm between cork and wine at 20 C (use temperate correction tables to adjust fill height) Bottle bore diameter less than 20 mm for full length of the cork Store and transport standup 15-25°C Max temperature during short term transport 28°C and long term transport 15°C Do not airfreight			
Pressure Rating	0.0 Bar - Test method ISO 9727-6:2007 with 18.5+/-0.2mm tubes			
Visual Class	Dominant Visual Class Category: 4th/5th		N+1	N
		Class	3rd	4th/5th
			10%	75%
Dimensions	48 & 44 mm x 25 & 24 mm (Length ± 1,5mm; Diameter ± 0,5mm; Ovalization ≤ 1,0mm)			
Density	180 kg/m ³ ±40 kg/m ³			
Humidity	4% ≤ H ≤ 7%			
Oxidants	< 0,2 mg/cork			
TCA	50 cork soak: < 4 ng/l Sensorial: Absence noxious odours			
Membrane	The ProCork™ membrane complies with USA FDA CFR21 and EU 90/128/EEC regulations, for alimentary contact products. The ProCork™ membrane reduces TCA, glue and other flavour transmissions by 100% to 90%. CTCOR evaluation demonstrated TCA transmission was reduced by 95%.			
Surface Treatment	The surface treatment products are according to the European laws and FDA regulations. Extraction Force: 30kgF ± 10kgF			
Printing Ink	Weber Korkdruckfarben 6.421, are according to the European laws and FDA regulations.			
Packaging	In Plastic bags are according to the European laws and FDA regulations, with SO ₂ ; 1000 corks per bag; 4-5 bags per box according to the dimension of the corks.			

TECHNICAL SPECIFICATION

PROCORK™ Series T 5



T 5

The highest quality Technical Cork made from 95% steam cleaned micro-granule from the highest quality natural cork recommended for still wines for long term cellaring

Product	T 5 (Series T 5 is currently only available for trials with selected wineries)
Cellaring	Long term cellaring 20-30 years* * Storage times are an estimation and results may vary based on a number of factors, including the quality of the wine, the bottling and storage conditions.
Bottling and Storage Requirements	Vacuum in head space after corking is -0.4 to -1.0 Bar 15 mm between cork and wine at 20 C (use temperate correction tables to adjust fill height) Bottle bore diameter less than 20 mm for full length of the cork Cellar and transport laydown 15-18°C Max temperature during short term transport 25°C and long term transport 15°C
Pressure Rating	3.0 Bar - Test method ISO 9727-6:2007 with 18.5+/-0.2mm tubes
Granule	1-2mm steam cleaned and sourced from high grade bark with 0 ng/l** TCA
Dimensions	49 & 44 mm x 24 mm (Length ± 1,5mm; Diameter ± 0,5mm; Ovalization ≤ 1,0mm)
Density	280 kg/m ³ ±40 kg/m ³
Humidity	4% ≤ H ≤ 7%
Oxidants	< 0,2 mg/cork
TCA	50 cork soak: 0 ng/l** Sensorial: No glue or off flavour detected ** 0ng/l means the current industry methods for detecting TCA using alcohol/water solution soaks and SPME/GCMS cannot detect TCA
Membrane	The ProCork™ membrane complies with USA FDA CFR21 and EU 90/128/EEC regulations, for alimentary contact products. The ProCork™ membrane reduces TCA, glue and other flavour transmissions by 100% to 90%. CTCOR evaluation demonstrated TCA transmission was reduced by 95%.
Surface Treatment	The surface treatment products are according to the European laws and FDA regulations. Extraction Force: 30kgF ± 10kgF
Printing Ink	Weber Korkdruckfarben 6.421, are according to the European laws and FDA regulations.
Packaging	In Plastic bags are according to the European laws and FDA regulations, with SO2; 1000 corks per bag; 4-5 bags per box according to the dimension of the corks.

TECHNICAL SPECIFICATION

PROCORK™ Series T 4



T 4

A very high quality Technical Cork made from 95% steam cleaned micro-granule from high quality natural cork recommended for still wines for long term cellaring

Product	T 4
Cellaring	Long term cellaring 10-15 years* * Storage times are an estimation and results may vary based on a number of factors, including the quality of the wine, the bottling and storage conditions.
Bottling and Storage Requirements	Vacuum in head space after corking is -0.4 to -1.0 Bar 15 mm between cork and wine at 20 C (use temperate correction tables to adjust fill height) Bottle bore diameter less than 20 mm for full length of the cork Cellar and transport laydown 15-18°C Max temperature during short term transport 25°C and long term transport 15°C
Pressure Rating	2.5 Bar - Test method ISO 9727-6:2007 with 18.5+/-0.2mm tubes
Granule	1-2mm steam cleaned and sourced from high grade bark with <1ng/l TCA
Dimensions	49 & 44 mm x 24 mm (Length ± 1,5mm; Diameter ± 0,5mm; Ovalization ≤ 1,0mm)
Density	280 kg/m ³ ±40 kg/m ³
Humidity	4% ≤ H ≤ 7%
Oxidants	< 0,2 mg/cork
TCA	50 cork soak: <1 ng/l Sensorial: No glue or off flavour detected
Membrane	The ProCork™ membrane complies with USA FDA CFR21 and EU 90/128/EEC regulations, for alimentary contact products. The ProCork™ membrane reduces TCA, glue and other flavour transmissions by 100% to 90%. CTCOR evaluation demonstrated TCA transmission was reduced by 95%.
Surface Treatment	The surface treatment products are according to the European laws and FDA regulations. Extraction Force: 30kgF ± 10kgF
Printing Ink	Weber Korkdruckfarben 6.421, are according to the European laws and FDA regulations.
Packaging	In Plastic bags are according to the European laws and FDA regulations, with SO ₂ ; 1000 corks per bag; 4-5 bags per box according to the dimension of the corks.

TECHNICAL SPECIFICATION

PROCORK™ Series T 3



T 3

A high quality Technical Cork made from 95% steam cleaned micro-granule from high quality natural cork recommended for still wines for Medium/Long term cellaring

Product	T 3
Cellaring	Medium/Long term cellaring 5-10 years* * Storage times are an estimation and results may vary based on a number of factors, including the quality of the wine, the bottling and storage conditions.
Bottling and Storage Requirements	Vacuum in head space after corking is -0.4 to -1.0 Bar 15 mm between cork and wine at 20 C (use temperate correction tables to adjust fill height) Bottle bore diameter less than 20 mm for full length of the cork Cellar and transport laydown 15-18°C Max temperature during short term transport 25°C and long term transport 15°C
Pressure Rating	2.0 Bar - Test method ISO 9727-6:2007 with 18.5+/-0.2mm tubes
Granule	1-2mm steam cleaned and sourced from high grade bark with <2ng/l TCA
Dimensions	49 & 44 mm x 24 mm (Length ± 1,5mm; Diameter ± 0,5mm; Ovalization ≤ 1,0mm)
Density	280 kg/m ³ ±40 kg/m ³
Humidity	4% ≤ H ≤ 7%
Oxidants	< 0,2 mg/cork
TCA	50 cork soak: <2 ng/l Sensorial: No glue or off flavour detected
Membrane	The ProCork™ membrane complies with USA FDA CFR21 and EU 90/128/EEC regulations, for alimentary contact products. The ProCork™ membrane reduces TCA, glue and other flavour transmissions by 100% to 90%. CTCOR evaluation demonstrated TCA transmission was reduced by 95%.
Surface Treatment	The surface treatment products are according to the European laws and FDA regulations. Extraction Force: 30kgF ± 10kgF
Printing Ink	Weber Korkdruckfarben 6.421, are according to the European laws and FDA regulations.
Packaging	In Plastic bags are according to the European laws and FDA regulations, with SO ₂ ; 1000 corks per bag; 4-5 bags per box according to the dimension of the corks.

TECHNICAL SPECIFICATION

PROCORK™ Series T 2



T 2

A high quality Technical Cork made from 95% steam cleaned normal-granule from quality natural cork recommended for still wines for medium term cellaring

Product	T 2
Cellaring	Medium term cellaring 5-7 years* * Storage times are an estimation and results may vary based on a number of factors, including the quality of the wine, the bottling and storage conditions.
Bottling and Storage Requirements	Vacuum in head space after corking is -0.6 to -1.0 Bar 15 mm between cork and wine at 20 C (use temperate correction tables to adjust fill height) Bottle bore diameter less than 20 mm for full length of the cork Cellar and transport laydown 15-25°C Max temperature during short term transport 28°C and long term transport 15°C
Pressure Rating	1.8 Bar - Test method ISO 9727-6:2007 with 18.5+/-0.2mm tubes
Granule	2-3 mm steam cleaned and sourced from high grade bark with 2ng/l TCA
Dimensions	49 & 44 mm x 24 mm (Length ± 1,5mm; Diameter ± 0,5mm; Ovalization ≤ 1,0mm)
Density	280 kg/m ³ ±40 kg/m ³
Humidity	4% ≤ H ≤ 7%
Oxidants	< 0,2 mg/cork
TCA	50 cork soak: 2 ng/l Sensorial: No glue or off flavour detected
Membrane	The ProCork™ membrane complies with USA FDA CFR21 and EU 90/128/EEC regulations, for alimentary contact products. The ProCork™ membrane reduces TCA, glue and other flavour transmissions by 100% to 90%. CTCOR evaluation demonstrated TCA transmission was reduced by 95%.
Surface Treatment	The surface treatment products are according to the European laws and FDA regulations. Extraction Force: 30kgF ± 10kgF
Printing Ink	Weber Korkdruckfarben 6.421, are according to the European laws and FDA regulations.
Packaging	In Plastic bags are according to the European laws and FDA regulations, with SO ₂ ; 1000 corks per bag; 4-5 bags per box according to the dimension of the corks.

TECHNICAL SPECIFICATION

PROCORK™ Series T 1



T 1

A quality Technical Cork made from 95% steam cleaned normal-granule from natural cork recommended for still wines for medium term cellaring

Product	T 1
Cellaring	Medium term cellaring 1-3 years* * Storage times are an estimation and results may vary based on a number of factors, including the quality of the wine, the bottling and storage conditions.
Bottling and Storage Requirements	Vacuum in head space after corking is -0.6 to -1.0 Bar 15 mm between cork and wine at 20 C (use temperate correction tables to adjust fill height) Bottle bore diameter less than 20 mm for full length of the cork Cellar and transport laydown 15-25°C Max temperature during short term transport 28°C and long term transport 15°C
Pressure Rating	1.2 Bar - Test method ISO 9727-6:2007 with 18.5+/-0.2mm tubes
Granule	2-3 mm steam cleaned and sourced from high grade bark with 3ng/l TCA
Dimensions	49 & 44 mm x 24 mm (Length ± 1,5mm; Diameter ± 0,5mm; Ovalization ≤ 1,0mm)
Density	280 kg/m ³ ±40 kg/m ³
Humidity	4% ≤ H ≤ 7%
Oxidants	< 0,2 mg/cork
TCA	50 cork soak: 3 ng/l Sensorial: No glue or off flavour detected
Membrane	The ProCork™ membrane complies with USA FDA CFR21 and EU 90/128/EEC regulations, for alimentary contact products. The ProCork™ membrane reduces TCA, glue and other flavour transmissions by 100% to 90%. CTCOR evaluation demonstrated TCA transmission was reduced by 95%.
Surface Treatment	The surface treatment products are according to the European laws and FDA regulations. Extraction Force: 30kgF ± 10kgF
Printing Ink	Weber Korkdruckfarben 6.421, are according to the European laws and FDA regulations.
Packaging	In Plastic bags are according to the European laws and FDA regulations, with SO ₂ ; 1000 corks per bag; 4-5 bags per box according to the dimension of the corks.