AMORIM
CORK
SOUTH AFRICA

# Helix Cork®

Micro-agglomerate cork stopper

**Suberin (cork tissue):**
99% Volume; 80% weight

**Sizes**
H 37 x Ø 29x23 / 24 mm

**Washing Colours**
Clean O

## Product characteristics

The pioneering cork closure of Amorim that opens with a twist

Single molded cork using a food grade natural binder and the highest-grade natural cork micro-grains, offering consistent natural elasticity without added rubber expanders.

R.O.S.A.® patented vaporization process treatment of the grains, with high extractive power of volatile compounds from cork that cause sensory deviations.

Releasable TCA content at or below the analytical quantification limit.

Compatible with 17,5mm and 18,5mm cork mouth bottles. Can be used on most bottling machines, using an orientation equipment.

Recommended for wines with consumption time within 24 months after bottling

Analysis:
[1]based on supplier test report;
[2]Amorim SA analysis;
[3]Independent Laboratory analysis.

**Dimensional specifications (ISO 9727-1;3;7)**

| | |
|---|---|
| Length [1] | ± 1.0 mm |
| Diameter [1] | ± 0.5 mm |
| Ovality [1] | ≤ 0.3 mm |

**Physical – chemical specifications (ISO 9727-1;3;7)**

| | |
|---|---|
| Density [1] | 240 – 320 kg/m$^3$ |
| Peroxide Content [1] | ≤ 0.1 mg |
| Moisture content [2] | 4% - 8% |
| Capillary [2] | < 2 mm |

| | |
|---|---|
| **Releasable TCA content** [3] (ISO 20752) | nd (< 0.5 ng/L) |

The carbon balance[4] of this cork stopper is negative; this number states the grams of CO2 captured along the whole production chain, from the forest to the destination, for each single cork.

| | |
|---|---|
| **Carbon Balance** [4] | **- 393g/$CO_2$e** |

**Food standard compliance**

Amorim Corks are adequate to be in contact with food products, in compliance with Regulation (EC) No. 1935/2004, and Resolution ResAP (2004). All products used during production are adequate to be in contact with foodstuffs, in compliance with Directive 2002/72/CE and 94/62/CE and FDA 21CFR part 175. Cork has the potential to be recycled according to these requirements

Amorim Corks are produced and controlled at Amorim Cork in Portugal, according to their Quality Management System (ISO 9001), Food Safety management system (ISO 22000) and to the International Code of Cork Stopper Manufacturing Practices.