AMORIM
CORK
SOUTH AFRICA

NDtech®

Whole natural cork screened with NDTECH technology

Sizes
H 54 x Ø 24 / 25 mm
H 49 x Ø 24 / 25 mm
H 45 x Ø 25 mm

Grades
Flower HS
Flower

Washing Colours
Nova 101
Clean O

Product characteristics

Whole natural cork, punched from the highest-grade natural cork bark. The result is natural cork with a smooth surface and consistent natural elasticity, fundamental for a seamlessly reliable performance from one cork to the next.

Ideal for vintage wines with cellaring up to 30 years, which require optimum ageing and maturation in the bottle

Naturity cleansing technology ensuring natural cork's maximum sensory neutrality. Amorim's pioneering process is entirely natural and makes use of thermal desorption through pressure variation to separate and extract volatile non-structural compounds that can cause sensory deviations.

Sealing Verification System (SVE) screening, a process that validates each cork's tightness.

NDTECH fast chromatography high precision screening technology, a quality control process that ensures each natural cork with releasable TCA ≤0.5 ng/L.

NDTECH natural corks are supplied subject to the product's supply policy

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]	≤ 0.7 mm

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

Density [1]	120 – 220 kg/m^3
Peroxide Content [1]	≤ 0.1 mg
Moisture content [2]	4% - 8%
Extraction Force [2]	20 – 40 daN
Capillary [2]	< 2 mm
Releasable TCA content [3] (ISO 20752)	nd (≤ 0.5 ng/L)

OTR values established using a non-destructive colorimetric method to determine the oxygen diffusion rate through closures used in winemaking". J. Agric. Food Chem. 2005, 53, 6967-6973 Lopes, P.; Saucier, C.; Glories, Y.)
*tolerance ±10%

Oxygen transmission rate per year*

Year 1 (1 to 12 months)	1,65mg/O_2
Year 2 (13 to 24 months)	0,05mg/O_2
Year 3 (25 to 36 months)	0,03mg/O_2
Year 4 (37 to 48 months)	0,02mg/O_2
Year 5 (49 to 60 months)	0,01mg/O_2

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] **- 288g/CO_2e**

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.