



**AMORIM  
CORK**  
SOUTH AFRICA

## Spark 1D<sup>®</sup>

Technical Cork Stopper

**Suberin (cork tissue):**

99,5% Volume; 85% weight

### Sizes

H 48 x Ø 30 mm

### Analysis:

<sup>1</sup>based on supplier test report;

<sup>2</sup>Amorim SA analysis;

<sup>3</sup>Independent Laboratory analysis.



### Product characteristics

Molded cork produced of the highest-grade FBT<sup>®</sup> treated natural cork granules size 3-7mm, without added rubber expanders, with immediate pressure tightness resistance test to 10 bar.

Molded shank assembled with 1 natural cork disc, treated with Amorim Exclusive CORKNOVA<sup>®</sup> system for the elimination of volatile substances.

TRX<sup>®</sup> X-Ray technology for scanning and removal of discs with critical imperfections

Ideal for preserving sparkling wines' freshness and delicate aromas, with 24 months shelf life.

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

Length <sup>1</sup>	± 0.5 mm
Diameter <sup>1</sup>	± 0.3 mm
Ovality <sup>1</sup>	≤ 0.3 mm
Disc Thickness <sup>1</sup>	≥ 5.5 mm
Weight <sup>1</sup>	9 ± 1 g

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

Density <sup>1</sup>	230 – 290 kg/m <sup>3</sup>
Torsion moment <sup>1</sup>	≥ 35 daN
Torsion angle <sup>1</sup>	35 °
Shear strength <sup>1</sup>	> 6 daN / cm <sup>2</sup>
Moisture content <sup>2</sup>	4% - 8%

Releasable TCA content<sup>3</sup> (ISO 20752) nd (< 0.5 ng/L)

The carbon balance<sup>4</sup> of this cork stopper is negative; this number states the grams of CO<sub>2</sub> captured along the whole production chain, from the forest to the destination, for each single cork.

**Carbon Balance<sup>4</sup>** - 562g/CO<sub>2</sub>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.

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