



**AMORIM  
CORK**  
SOUTH AFRICA

## Spark Agglo<sup>®</sup>

Technical Cork Stopper

**Suberin (cork tissue):**

98% Volume; 80% weight

### Sizes

H 47 x Ø 29 mm



### Product characteristics

Molded cork produced of the highest-grade natural cork granules size 3-7mm, without added rubber expanders, with immediate pressure tightness test to 10 bar.

Total traceability of the production process and rigorous quality control standards.

Ideal for sparkling wines or juices with a shelf life < 9 months.

Made from natural and renewable cork, 100% recyclable.

### Analysis:

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

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

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

### 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>	X ± 1 g

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

Density <sup>1</sup>	230 – 330 kg/m <sup>3</sup>
Torsion moment <sup>1</sup>	≥ 25 daN
Torsion angle <sup>1</sup>	30 °
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) ≤ 2.0 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>** - 540g/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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Page: 1 of 1