



**AMORIM
CORK**
SOUTH AFRICA

Xpür® Bio

Micro-agglomerate cork stopper

Suberin (cork tissue):

99,5% Volume; 85% weight

Sizes

H 49 x Ø 24 mm

H 44 x Ø 24 mm

Washing Colours

Clean 0

Analysis:

¹based on supplier test report;

²Amorim SA analysis;

³Independent Laboratory analysis.

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%

The carbon balance⁴ 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.

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Product characteristics

Single molded cork, produced of the highest-grade natural cork micro-grains, offering consistent natural elasticity without added rubber expanders.

Exclusive food grade natural binder made of vegetable polyols and grape.

Maximum sensory neutrality, with the exclusive XPUR technology, based on the use of supercritical fluids, able to separate and extract volatile non-structural compounds from cork that can cause sensory deviations.

Releasable TCA content below the analytical detection limit.

Consistent low oxygen ingress rates. Ideal for preserving wines' freshness with slower development.

A long lasting superior technical closure with seamlessly consistent performance from one cork to the next.

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

| | |
|-----------------------|----------|
| Length ¹ | ± 0.5 mm |
| Diameter ¹ | ± 0.3 mm |
| Ovality ¹ | ≤ 0.3 mm |

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

| | |
|-------------------------------|-----------------------------|
| Density ¹ | 280 – 320 kg/m ³ |
| Weight ¹ | 5.3 ± 0.6 g |
| Peroxide Content ¹ | ≤ 0.1 mg |
| Moisture content ² | 4% - 8% |
| Extraction Force ² | 20 – 40 daN |
| Capillary ² | < 2 mm |

Releasable TCA content³ (ISO 20752) (< 0.3 ng/L)

Oxygen transmission rate per year*

| | |
|--------------------------|-----------------------|
| Year 1 (1 to 12 months) | 1,11mg/O ₂ |
| Year 2 (13 to 24 months) | 0,10mg/O ₂ |
| Year 3 (25 to 36 months) | 0,04mg/O ₂ |
| Year 4 (37 to 48 months) | 0,04mg/O ₂ |
| Year 5 (49 to 60 months) | 0,02mg/O ₂ |

Carbon Balance⁴ - 393g/CO₂e

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.