

# NaturTop



TECHNICAL SPECIFICATIONS			INTERNAL METHOD
	NT10	NT20	
Granulate (mm)	3-7		GR06-I36
Length (mm)	Nominal $\pm 0,5$		GR06-I44
Diameter (mm)	Nominal $\pm 0,4$		GR06-I44
Ovalisation (mm)	$\leq 0,4$		GR06-I44
Moisture (%)	$6 \pm 2$		GR06-I35
Agglomerate Density (kg/m <sup>3</sup> )	280 $\pm$ 40	275 $\pm$ 40	GR06-I44
Oxidants (mg/cork)	$\leq 0,2$		GR06-I25
Cork dust (mg/cork)	$\leq 1,5$		GR06-I28
Microbiology (CFU/cork)	$\leq 5$		GR06-I30
Capilarity (mm)	$< 1$		GR06-I29
Extraction force (daN)	30 $\pm$ 10		GR06-I27
Boiling Water Resistance	Absence of disaggregation		GR06-I45

The **Naturtop** cork stopper, produced according to the International Cork Practices Code, is composed by an agglomerate body with one natural cork disc in one natural cork disc in one head (Naturtop10) or one natural cork disc in each head (Naturtop11) and two natural cork discs in one head (Naturtop20). The introduction of new technologies developed by ACI has added a recognized value to this product:

- ✓ The NBS is an innovative and totally automatic process that accentuates the extraction of volatile compounds from the cork planks;
- ✓ The DrasRed is a process aimed at deodorizing granules and discs, ensuring the removal of volatile compounds;
- ✓ The application of ACI surface treatments is accessed individually, aiming at the type of liquid, bottle and sealing the customer is looking for. This is the final step to achieve our great objective: the total satisfaction of our customers.

All these technologies are the result of more than 5 years work from our R&D department – Research and Development – in cooperation with several Universities and internationally recognized Organizations.

## RECOMMENDED USE

Cork stoppers are destined to seal containers, normally glass bottles containing liquids with a variable alcoholic content. The stopper may contact with the liquid.

The corks supplied by ACI are ready for immediate use after opening the bag. Any further treatment is inappropriate.

All materials and processes used in the manufacturing of Naturtop cork stoppers, follow the European Union Legislation and the applicable FDA standard norms for materials intended to contact with food products.

## STORAGE AND USAGE SUGESTIONS

- Always keep the product in its original container in a ventilated and odor free area;
- Storage temperature should be between 15 and 20°C and moisture between 50 and 70%;
- All lots must be used within 6 to 9 months of the production date stated in the package;
- The totality of the corks in a bag must be used immediately after opening;
- Humidity inside bottle necks should be avoided during corking;

## CHOOSING THE RIGHT STOPPER

Today, more than ever, the selection of a stopper is especially important. To select the best stopper, there is a number of factors to consider such as the bottle, headspace, type of wine and storage time.

ACI can provide a range of products that can meet the needs of each and every type of liquids bearing in mind all the factors involved (including the reductive potential for wines).



For further informations, please contact us:

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