NATURAL CORK

BIOCONCEPT

THE GREEN CORK. The **BIOCONCEPT** cork wood comes exclusively from FSC®-forests (**F**orest **S**tewardship **C**ouncil®, FSC® C100526, www.fsc.com) which ensure sustainable management of resources. The raw material undergoes a deep pore cleaning and disinfection using steam treatment with pure water and without any chemical additives. The natural appearance of the cork is retained by eliminating bleaching agents. **BIOCONCEPT** is the perfect closure for wines produced under rigorous ecological standards.
The corks comply with EG 1935/2004 ff, (EU)Nr.10/2011 and have been tested for specific migration of metals in accordance with the federal wind regulation

DIMENSIONS	Length: 45 mm / 49 mm ± 0.5 mm; Diameter: 24 mm ± 0.4 mm
WASH	Eco-friendly, without chorine and oxalic acid
MOISTURE	Customer-specific ± 1.5%
CORK DUST	< 0.5 mg / cork
RESIDUAL PEROXIDE	< 0.2 ppm
2,4,6-TCA	Tested at ≤ 1.5ng/l
TESTING METHOD	UNE 56930:2017; SPME (GC/MS)
EXTRACTION FORCE	Average 200-400 N
STERILITY	Wine sterility by SO_2-treatment according to **GUELTIG**-method
OPTIONS	Lateral print, lateral branding, top branding
RECOMMENDED STORAGE	At constant warehouse temperatures, upright or side storage

KORKEN GÜLTIG
CORKS & CLOSURES

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HANDLING AND PROCESSING

STORAGE IN GENERAL

Natural corks should be stored in a well-ventilated, odor-free area at about 18°-20° C.

- If stored below 15° C, natural corks may become hard and brittle resulting in imperfect sealing.
- If stored above 25° C, natural corks may become too soft. This could result in the corks coming out of the bottleneck.
- Corks must be used within 6 months after receipt.

STORAGE BEFORE BOTTLING

Natural corks should be stored at a temperature of 18°-20° C for at least 24 hours before being used.

BOTTLES

Use only bottles having an inside diameter which correspond with the following:

Wine bottles: DIN EN 12726
Champagne bottles: DIN 6094-5

CORKING JAWS

The corking jaws should be regularly examined for damage before and during use. Damaged jaws may cause creases and other irregularities to the cork; leakers and increased cork dust may result. When fully compressed, jaws should not close to more than 16 mm.

CORKER

In order to avoid cork dust, the following parts of the corker should be carefully examined before use:

- Hopper, or any moving parts of the hopper: to determine if any sharp edges are detected
- Cork shoot or tube: to determine if any sharp edges are detected
- Heated jaws should not exceed a maximum temperature of 80° C
- Centering cone and plunger should be examined for precision fit and exact placement
- Star wheel should be in accordance with the bottle diameter.

The optimal centering of the bottle and corking jaws results in an ideal fit of the cork in the bottleneck.

FILL LEVEL

The fill level depends on the bottle type, the cork length and the filling temperature of the wine. The cork must end 1 mm below the top of the bottle. The top space of the filled bottle (free space between the cork and the fill level) must be at least 15 mm at 20°C. For a colder wine, set the fill level correspondingly lower, for a warmer wine correspondingly higher (see our finish template).

INTERNAL PRESSURE

If the CO_2 content of the wine is over 1.2 g CO_2/l, thicker corks must be used. The internal bottle pressure should also be checked at each filling. This also applies to the proper functioning of the vacuum device. With pre-evacuation in the corker lock, you obtain the optimum internal pressure reduction. The necessary service life of the bottles after corking depends on the internal bottle pressure.

UPRIGHT OR SIDE STORAGE OF BOTTLED WINES

Straight after corking, bottles should not be laid on the side or upside down. Depending on the type of cork (straight, natural cork, champagne cork, micro-agglomerate cork, etc.) we recommend 3 to 5 minutes upright position before placing them in side storage.

STORAGE AND TRANSPORT OF BOTTLED WINES

Any great temperature fluctuations during the storage and transport of bottled wine should be avoided. The changes in volume caused by temperature fluctuations may result in corks moving up or down the bottleneck resulting in leakers.