



ALL CLOSURES IN

# POPTECH/ POPTECH MIX

2:0, 1:0 and 0:0 stoppers  
for sparkling wines



## DATA SHEET

**PRODUCT:** Stopper for sparkling wines (alcoholic drink with alcohol content of < 20% (v/v) and pH lower than 4.5).

**MATERIAL:** Cork agglomerate

**GRANULE SIZE:** Poptech – 1 to 2 mm; Poptech Mix – 2/3 3 to 7 mm and 1/3 1 to 2 mm

**DIMENSIONS:** L 48,0 mm; D 30,5 mm

**BEVEL:** 4 mm / 45° angle

### TRACEABILITY CODE:

Default

a ss n ACi

a: last figure in the year / ss: number of the week of the surface treatment / n: order number in the week (from 2 if necessary) / ACi: ACIn countermark

**MARKING:** Marking by branding.

**SURFACE TREATMENT:** Silicon suitable for food contact and which has received a positive CESPROP evaluation.

**PACKAGING:** Airtight sealed bag containing SO<sub>2</sub> (1,0 ± 0,5 g of gaseous SO<sub>2</sub> / 500 stoppers per sealed pouch).

### PACKING:

Carton of 2.500 stoppers (5 x 500 pcs).

Single trip pallet in heat treated wood

or

Plastic single trip pallet (on request with supplementary cost to be borne by the customer).

**SHELF LIFE BEFORE CORKING IN ORIGINAL PACKAGING:** maximum of 6 months.

## TECHNICAL SPECIFICATIONS AND INSPECTION METHODS

Specifications	Method	Samples	Reference values
Humidity (%)	ISO 9727-3	20	4 ± 2
Length (mm)	ISO 9727-1	32	Nominal ± 0,5
Diameter (mm)	ISO 9727-1	32	Nominal ± 0,4
Density (g/dm <sup>3</sup> )	ISO 9727-2	32	Poptech 265 ± 40 Poptech Mix 265±15
Height of Microgranulated (parts)	Cork stopper Quality Guide	20	Poptech Mix 1/3 of Length
Releasable 2,4,6-TCA (ng/L)	According to ISO 20752	1 x 10 or 2 x 10 according to batch size	≤ 1,0
Bevel on body (mm)	Internal method	32	4 ± 1
Dust content (mg/stopper)	Internal method according to ISO 9727-7	2 x 4	< 2,0
Rotation/extraction torque (Newton-meter N.m)	According to internal method, based on articles in Le Vigneron Champenois February 2016 and July 2016 on empty bottles and at ambient temperature.	10 x 1	1,6 ± 0,2

## STORAGE CONDITIONS AND RECOMMENDATIONS FOR USE

The life of the stopper after corking depends on the visual quality of the discs and on the correct conditions being respected:

### • storage

Stoppers will be kept in their original packaging and respecting correct storage conditions:

- storage above ground level;
- clean, healthy, ventilated and odourless location;
- temperature of the storage location between 15 and 25°C and avoiding sudden changes in temperature;
- relative humidity between 40 and 65%;
- stoppers must be kept away from any chemical products, pesticides, fungicides, phytosanitary products, chlorine-based sanitary products and wood surfaces or materials which have been treated (in particular with halophenols). Storing the stoppers for 48 hours before bottling, at an average temperature of 20°C, allows the stoppers to be in optimal conditions for use.

The first stoppers purchased will be the first ones used (FIFO).

All bags opened will be used immediately and in their entirety.

### • corking

Stopper for sparkling wine on bottles fitted with a CETIE finish (NF H 35-029).

In addition to the quality of the materials, the success of the corking operation also depends on the conditions in which this operation is carried out and in particular on the following aspects:

- the equipment being in good condition and correctly adjusted;
- training of the staff responsible for checking, adjusting and performing the operation;
- checks on the corking to be carried out without fail at the start of the corking operation and at regular intervals during the operation. The results of these tests must be documented and archived.
- rinsing and draining of the bottles before they are filled;
- checking the compression diameter of the clamps: the correct dimension is 15.5 +0.5 for 29 finishes;
- for the mouthpiece, check the guide diameter of the glass finish, the alignment of the internal profile with the finish and the glass bottle, the condition of the internal surface and the adjustment of the centring diameter in the closed position, in addition to the tightening of its fixing screws;
- after the first corkings have been done, uncork one or two bottles for each corking head and check that on the corks there are no:
  - signs of pinching;
  - marks;
  - scratches or score marks.

If there are any problems, recheck the jaws and their state of wear as well as the positioning of the bottle.

- speed of the machines. Respect the manufacturers' recommendations;
- penetration of the cork. This varies according to the clamping diameter and the diameter of the neck of the bottle. The depth of penetration will be between min. 22 mm and max. 26 mm (29 Finish);

If the depth < 22 mm: risk of leakage, too rapid uncorking.

If the depth > 26 mm: difficulty in uncorking.

### • bottle transport

- Maintain a stable temperature in a healthy and odourless environment.

Source: CETIE Bottling Guides - Guide no. 3 - 1994 edition

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