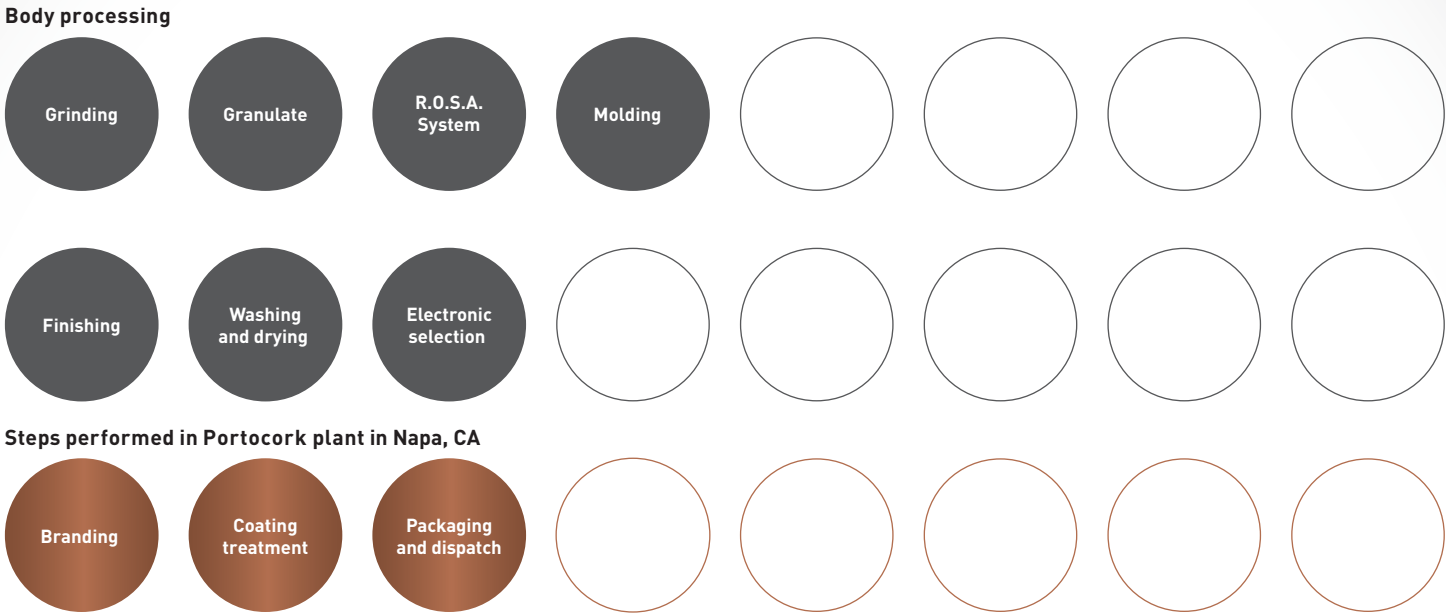


# Production flowchart



## Recommendations for the user

### Selection and storage of the corks

- Check that the size of the cork is appropriate for the volume of the neck, for the features of the wine, for its possible overpressure, for the bottling conditions, storage and consumption.
- Order the corks for immediate use: do not keep them in stock for over 6 months.
- Keep the corks in a well-ventilated room with controlled temperature (between 15° and 25° C) and humidity (between 50 and 70%).

### Bottling

- Make sure the cork is compressed slowly, to a diameter of no less than 15,0 mm.
- Make sure that the cork insertion is as quick as possible.
- Minimize moisture inside the neck of the bottle during the bottling.

### Management of the equipment

- During bottling, especially before inserting the cork, make sure that the equipment is kept clean from residual dust by using appropriate air jets.
- Check if there is a proper alignment of plunger and centering ring.
- Ensure that the corking machine operates smoothly, especially during compression.
- Clean regularly the equipment in contact with the stoppers, with chlorine-free products.
- Ensure the perfect setup of the equipment, depending on the type of cork to be used.

### Wine storage and transport

- After bottling, keep the bottle upright for a minimum of 5 minutes.
- Store the bottles at temperatures between 15° and 25° C and humidity between 50 – 70%
- Keep the wine cellar free of insects and of strongly aromatic and volatile substances.
- Bottles should be preferably transported in vertical position.

### Food standard regulation

- All Portocork products strictly comply with the United States and European Union regulations for materials in contact with food.

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## Product specification

# NEUTROCORK CLASSIC

## Micro-Agglomerated Cork Stopper

# Portocork

# PERFORMANCE



# Neutrocork® Classic

Neutrocork® Classic is a high-tech, competitively priced closure derived of micro particles of whole natural cork and designed for early-drinking still wines and light sparkling wines. Since its launch in 2001, winemakers have embraced Neutrocork® as a high performing value priced natural cork alternative to synthetic stoppers and screwcaps. Neutrocork® has a consistent diameter and regular shape without the use of plastic expanding substances which allows Neutrocork® to pass the most selective and scrupulous tests. Recommended for wines of fast consumption (up to 36 months), it is easy to use and especially suitable for high-speed bottling lines.

All granules used in Neutrocork® are treated with our proprietary R.O.S.A.® process to minimize the risk of TCA. Each Neutrocork® is 100% guaranteed to be below 0.5 ng/L of TCA on each individual cork.



# Portocork strong points

- 2-5 mm micro-granulate with high elastic properties without the use of microspheres.
- Sensorial analysis for the identification of the off-flavors.
- R.O.S.A.® patented sanitation system of the granules with a high extractive power of the volatile compounds assuring all individual cork with a TCA concentration below 0.5 ng/L.
- Total traceability.
- Chemical analysis for TCA/TBA compounds by chromatography in different steps of the production process.



## Specifications

Standard size	Class	Tests	Characteristics and tolerances	
38 × 24 / 25,5 mm 44 × 24 mm 44 × 25,5 mm	Performance	Physical - Mechanical	Length	± 1,0 mm
			Diameter	± 0,4 mm
			Ovalization	≤ 0,3 mm
			Moisture	4% – 9%
			Specific Weight	240 – 320 kg / m3
		Physical - Chemical	Peroxide content	≤ 0,1 mg / cork
			Dust content	≤ 1,5 mg / cork
			TCA content	≤ 0.5 ng / l *individual cork

Type of Bottle	Wash	Branding	
Bordeaux bottle Burgundy bottle Champagne bottle Rhône bottle	Standard Nova Natural	Body	Tops/Ends
		Fire	Fire
		Laser	Laser
		Ink	

