

Data sheet for classic wine corks

short version

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**Korkindustrie
Trier**

technical data:

length: **38.0± 0.7 mm**, **44.5± 1.0 mm**, **49.0± 0.7 mm** and **54.0± 0.7 mm**

diameter: **23.0± 0.4 mm**, **24.0± 0.4 mm**, **25.0± 0.4 mm**

ovality: < 0.5 mm

humidity: 4.5% bis 8.5%

density: mean value between 0.15 and 0.2 g/cm³

pull out force: mean value between 20 and 40 daN (45 and 90 lbf)

color: natural color, slightly lightened

quality terms:

sensory: **Top** (max. 2 from 400 corks with TCA above threshold)

Plus (max. 5 from 400 corks with TCA above threshold)

optics: **404s**, **404**, **414**, **424** (44.5 x 24 mm)

304, **314** (38 x 24 mm)

504s, **504**, **514** (49 x 24 mm)

miscellaneous:

washing: light peroxide-washing, multiple rinse cycles with a total of 1.300 l fresh water

coating: coating to improve the sealing and adjust the pull forces
component (cured) according to VO (EG) 1935/2004 and
FDA 21 CFR 172, 175, 176 and 178

packaging: in PE- or ALU-bags, sterilized with sulphur dioxide

tips:

storage: closed bag: < 6 month (PE), < 18 month (ALU)

storage temperature: 15°C ± 10°C air humidity: 60% ± 20%

no strong odours no direct sun light

on opening the bags: bags contain small amounts of sulphur dioxide
do not inhale ensure good ventilation in the working area

corking: see data sheet 'handling instructions'

For further information see the complete version of the data sheet for natural wine corks. For your request contact Korkindustrie Trier: info@korkindustrie or phone 0049 651 910310.