

PIETEC +

Technical Sheet

Physical Characteristics			
Analysis Method	Parameter	Specification	Tolerance
Sieve analysis	Grain Size	90 % < 1,5 mm	
Measurements	Length	Nominal value \pm 0,5 mm	NQA 2,5
	Diameter	Nominal value \pm 0,3 mm	NQA 2,5
	Chamfer	Nominal value \pm 0,5 mm	NQA 2,5
Aqua Boy (KOM IV)	Humidity	5%	\pm 2%
Calculation	Specific Weight	275 \pm 25 Kg/m ³	NQA 2,5
Torsion	Shear Stress	\geq 6 daN/cm ²	0%
	Angle	\geq 35°	0%
	Momentum	\geq 17 daN.cm	0%
kit Merck	Residual Peroxide	\leq 0,2 mg/cork stopper	0%
Compression at 16 mm	Dimensional Recovery (1 min)	\geq 95 %	NQA 2,5
Test in calibrated acrylic tubes (2,5 hours)	Liquid Seal Capability	100% > 2,5 bar	
Bottleneck test CETIE	Extraction Force	15 daN < 100% < 40 daN	
By agitation and filtering	Residual Solids	\leq 1,5 mg/cork stopper	
Boiling	Resistance to boiling water	Absence of disaggregation	

Aromatic Characteristics			
Analysis Method	Parameter	Specification	Tolerance
Individual maceration of cork stoppers in distilled water	Sensory	Neutral	
Maceration in 12% hydroalcoholic solution	2,4,6 - TCA (ng/L)	\leq 0,8 ng/L	NQA 1,5

Microbiological Characteristics			
Analysis Method	Parameter	Specification	Tolerance
ISO 10718:2002 Standard	Microorganisms Counting (CFU/cork stopper)	Yeast < 10 Bacteria < 10	

In compliance with the requirements of the regulation in force regarding materials and objects designated to contact with food products, in particular with European Regulation 1935/2004 from 27 October 2004 (modified by European Regulation 596-2009 from 18 June 2009) and 2023/2006 from 22 December 2006, and Decree-Law 378/2007.