

PIETEC XL

Technical Sheet

| Physical Characteristics | | | |
|--|------------------------------|--------------------------------|-----------|
| Analysis Method | Parameter | Specification | Tolerance |
| Measurements | Lenght | 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 ± 25 Kg/m ³ | NQA 2,5 |
| Torsion | Shear Stress | ≥ 7 daN/cm ² | 0% |
| | Angle | $\geq 30^\circ$ | 0% |
| | Momentum | ≥ 40 daN.cm | 0% |
| Compression at 16 mm | Dimensional Recovery (1 min) | $\geq 92\%$ | NQA 2,5 |
| Test in calibrated acrylic tubes (2,5 hours) | Liquid Seal Capability | 100% > 2,5 bar | |
| 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) | $\leq 1,5$ ng/L | |

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

*Analyses performed on the micro granulated part.

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.