

[COMPA3]2

TD3



Controlled permeability

Sensory neutral

Extractive technology by volatilization

TCA < 0,3 ng/L (individual)

[COMPAC] 2

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PRODUCT DESCRIPTION

COMPAC range of micro-agglomerated closures is recognized for its efficient OTR control with a guarantee of sensory neutrality.

The COMPAC 2, with a standard permeability, will ensure an optimal and regular evolution from bottle to bottle. Its elasticity and recovery properties guarantee optimal conservation and perfect uncorking. For young red wines.

Thanks to the TD3 extraction technology, the COMPAC 2 is a stopper with absolute sensory neutrality.

TECHNICAL SPECIFICATIONS

CHARACTERISTICS		VALUES	SPECIFICATION	METHODOLOGY
DIMENSIONAL	LENGTH	v.nom	±0,5	UNE 56923
	DIAMETER	v.nom	±0,3	UNE 56923
PHYSICAL	DENSITY	265 kg/m ³	±15	UNE 56922
	HUMIDITY	5,5%	±2,0	UNE 56933
	RESIDUAL DUST	0,001 g/stopper	Max.	UNE 56923
	CORK PERCENTAGE	75%		T-IF-02
MECHANICS	DIAMETRAL RECOVERY (1h)	92%	Min.	UNE 56922
	TORQUE	44 daN.cm	Min.	MI 89 IN CC
	COMPRESSION FORCE	155 daN	±15	MI 88 IN CC
	TORQUE ANGLE	30°	Min.	MI 89 IN CC
	EXTRACTION FORCE	25 daN	±10	UNE 56933
CHEMICAL	TIGHTNESS (20°C)	7 Bar	Max.	MI 88 IN CC
	RESIDUAL PEROXIDE	0,2 mg/stopper	Max.	UNE 56929
MICROBIOLOGIC	GLOBAL MIGRATION	10 mg/dm ²	Max.	UNE-ISO 10106
	BACTERIA	30 UFC/stopper	Max.	UNE 56933
PERMEABILITY	MOLD AND YEAST	10 UFC/stopper	Max.	UNE 56933
	O.T.R. (3)	5 µL O ₂ /day		Oxo-luminescence
SPME / GC / MS ANALYSIS	2, 4, 6 - TCA	< L.Q. (1)	Individual	UNE 56930
	"2,3,4,6 - TeCA, PCA, Guaiacol, Geosmin, Octenol, Methylisoborneol, 2-Isopropyl-3-methoxypyrazine"		< LD	Externo

(1) LQ: Quantification limit:< 0,3 ng/l

(2) The products used for the manufacturing of this product do not contain genetically modified organisms (GMOs) or allergens

(3) Permeability: OIR + OTR

(4) The preferential use of stoppers before bottling is 6 months.

