

DATASHEET
PRODUCT DESCRIPTION / GENERAL INFORMATION

Description	Micro-agglomerated cork stoppers with two discs of natural cork, grades A or B
Composition	Cork, adhesive polyurethane, hydrogen peroxide; marking ink; silicone elastomer
Granulated cork processing	Volatiles extraction with water vapour, especially for TCA (2,4,6-trichloroanisole) removal – NEOTECH Process on granules, followed by Sara Advanced on the assembled <i>Silktop®</i> cork
Sizes	44x23,5mm; 39x23,5mm; other sizes on request
Printing	Fire; ink; Laser
Surface Treatment	Silicone elastomer
Packaging	Plastic bag; Card box; Protective atmosphere with SO2
Source	Portugal
% of incorporated recycled material	0%
Remarks	The processes and products used comply with the legal requirements and applicable regulations, namely the International Code of Cork Stopper Practices and the legislation for materials and objects intended to come into contact with food

ORIGIN OF RAW MATERIALS AND SUBSIDIARIES

PRODUCT	Source
Cork	Iberian Peninsula
Adhesive polyurethane	Europe
Hydrogen Peroxide	Europe
Ink	Europe
Silicone elastomer	Europe

TECHNICAL SPECIFICATIONS PRODUCT

DIMENSIONAL	Length	$C_{Nominal} \pm 0,5 \text{ mm}$
	Diameter	$D_{Nominal} \pm 0,3 \text{ mm}$
PHYSICAL	Moisture	$3\% < HR < 7\%$
	Dimensional recovery	$> 90\%$
	Specific gravity	$SG_{Nominal} \pm 40\text{kg/m}^3$
	Boiling water resistance	Absence of disintegration
CHEMICAL	Oxidants (only for ready-to-use corks)	$< 0,1 \text{ mg/cork}$
	2,4,6-trichloroanisole	$< 1\text{ng /L}$
SENSORY	Strange smells	Neutral
MICROBIOLOGICAL	Number of Colonies (only for ready-to-use corks)	$< 10 \text{ Colonies / cork}$
FUNCTIONAL	Sealing (only for ready-to-use corks)	Absence of leak at 2,0 bar
	Capillarity (only for ready-to-use corks)	$< 1\text{mm}$
	Extraction force (only for ready-to-use corks)	$15\text{daN} < Fe < 45\text{daN}$

*** Analysis performed in accordance with ISO 20752, considering an estimated measurement uncertainty of $\pm 20\%$.**

RECOMMENDATIONS

Intended Use	Sealant for use in alcoholic beverages with an alcoholic content not exceeding 50% v/v. MASILVA is not responsible if the stoppers are used for a purpose not identified in this technical sheet
Expiration date	6 months
Distribution method	Transport in closed, clean and odour-free vehicles or containers
Storage	If possible, corks stoppers should be used immediately upon receipt. Long storage periods should be avoided. The maximum recommended duration is 6 months, under appropriate storage conditions. The cork stoppers packaging must be opened when used. Normally, corks are packaged in bags containing SO₂. This gas serves as an antiseptic and antioxidant, protecting against contamination. Unused corks stoppers must be packaged again in bags containing SO₂ (between 0.5 and 4 g of SO₂ per bag of 1000 cork stoppers). Corks must be stored: - In a cool, dry place, with a stable temperature between 15°C (59F) and 20°C (68F) and with a relative humidity between 50 and 70%; - In a clean, ventilated place, free of odours and away from any type of fuel or products containing chemicals (for example: cleaning products or paints); - In a place where there is no wood treated with chlorinated products (for example: structures with recently built wood or transport pallets). Compliance with all these recommendations is essential during bottling, so that the corks maintain their physical and chemical characteristics and are not subject to any form of external contamination.

CONFORMITY DECLARATION

In order to verify the compliance of the cork stoppers described above have been manufactured according to food safety regulations, as articles intended to come into contact with foodstuffs:

- Regulation (EC) No. 1935/2004 of the European Parliament and of the Council, on materials and articles intended to come into contact with food;
- Commission Regulation (EC) No. 2023/2006, on good manufacturing practice for materials and articles intended to come into contact with food;
- Commission Regulation (EU) No 10/2011, on plastic materials and articles intended to come into contact with food and its amendments;
- Regulation (EC) No. 1333/2008 of the European Parliament and of the Council, on food additives;
- Regulation (EC) No. 1334/2008 of the European Parliament and of the Council, on flavourings and certain food ingredients with flavouring properties for use in and on foods;
- Regulation (EU) No. 528/2012 of the European Parliament and of the Council, concerning the making available on the market and the use of biocidal products;
- Regulation (EU) 2025/40 of the European Parliament and of the Council, on packaging and packaging waste;
- Resolution AP(2004)2 of the Council of Europe, concerning cork stoppers and other cork materials and articles intended to come into contact with food;
- Resolution AP(2004)5 of the Council of Europe, on silicones used for food contact applications;
- Resolution AP(2005)2 of the Council of Europe, on packaging inks applied to the non-food contact surface of food packaging materials and articles intended to come into contact with foodstuffs;
- Resolution AP(89)1 of the Council of Europe, on the use of colourants in plastic materials coming into contact with food;
- FDA Regulation – U.S. Food and Drug Administration: CFR Title 21 - Food and Drugs;
- Arrêté du 8 septembre 1999 pris pour l'application de l'article 11 du décret no 73-138 du 12 février 1973 modifié portant application de la loi du 1er août 1905 sur les fraudes et falsifications en ce qui concerne les procédés et les produits utilisés pour le nettoyage des matériaux et objets destinés à entrer en contact avec des denrées, produits et boissons pour l'alimentation de l'homme et des animaux ; - LFBG §§30/31 (German Food and Feed Code);
- Annex 10 of the Ordinance of the FDHA on materials and articles intended to come into contact with foodstuffs (Swiss Legislation) - List of permitted substances for the production of packaging inks, and related requirements (Edition 2.1; 1 December 2020);
- Safe Drinking Water and Toxic Enforcement Act of 1986 - California Proposition 65;
- LFBG §§30/31 (German Food and Feed Code);
- BedGgstV of 15.02.2016 (Commodities regulation);
- International Code of Cork Stopper Manufacturing Practices (CELiège, Version 7.1).

Attestation of absence or non-use

Based on the statements issued by our suppliers and in accordance with our internal work procedures, MA SILVA Cortiças SA guarantees that natural cork stoppers have not been added or have not been processed with:

- GMOs
- substances derived from nanotechnologies
- Ionizing radiation: they did not undergo an irradiation process during the manufacturing process
- radiological substances
- allergens, except for the use of sulphur dioxide in the final packaging of stoppers for dispatch to the customer, where 1g SO₂ / 1000 cork stopper is added in order to create a protective atmosphere

- endocrine disruptors
- bisphenol A; Bisphenol S and Bisphenol F
- asbestos: not being present on the company's premises
- phthalates
- PCBs
- formaldehyde
- MOSH, MOAH, POSH and PAO;
- animal origin additives.

Compliance with European Directive 94/62 / EC

Based on the certificates issued by suppliers, and MA SILVA's analysis of heavy metals, MA SILVA Cortiças SA guarantees that cork stoppers comply with the provisions of Directive 94/62 / EC on packaging and packaging waste, ensuring that the sum of the concentrations of lead, cadmium, mercury and hexavalent chromium present in cork is less than 100 ppm by weight.

Disposal considerations

The product is 100% recyclable.

For final disposal of the used cork stopper, please consult the applicable local authority's regulations. Highest percentage component: cork. If there are no alternative indications, dispose of it in the normal waste container.