

## MUREDDU IGEACENTO



## ONE-PIECE NATURAL CORK STOPPER MUREDDU IGEA CENTO

One-piece natural cork stopper obtained by processing selected planks with guarantee of origin and perfect traceability of the product. The raw cork is boiled in a stainless steel open boiler with a constant change of clean water and placed for maturing in a covered and ventilated area. The stopper is subjected to IGEA 2.0 treatments to guarantee the minimization of the volatile substances present in the cork: pyrazine, geosmin and guaiacol with detectability below the threshold of perception. Each stopper is then individually sensorially tested to to guarantee non detectable T.C.A.







## **TECHNICAL SHEET**

Product	One-piece Natural Cork Stopper Mureddu IGEA CENTO
Diameter	24,0 mm / 26,0 mm (± 0,3 mm)
Height	49,0 mm/54,0 mm/54,0 mm (± 0,4 mm)
Humidity	3 - 8 %
Tretament	IGEA 2.0
Validation	Individual sensorial control on each stopper
Organoleptic features	100% T.C.A. not detectable** Isopropylmethoxypyrazine (vegetable odor) <1 ng/l* Isobutylmethoxypyrazine (vegetable odor) <1 ng/l* Geosmin (earthy smell) <2 ng/l* Guaiacolus (smoky-medicinal smell) <5ng/l* * values below the threshold of perception ** T.C.A. lower than 1 ng/l in compliance with ISO 20752
Washing	Soft unineutral
Surface treatment	Dedusting and anticapillary abstortion
Printing	Food-grade ink or fire branding
Packaging	Welded cartene bags of 1.000 pcs held in cardboard boxes labeled with packaging date, article's description and number of pieces.



## **CONTROLS**

Microbiological control (on request)
Residual peroxides
Bottling simulation and uncorking tests (on request)
Stopper's liquid seal (spot)
Powder release test (on request)
Humidity controls
Dimensional check
Weight selection if requested
Final check before shipping



"Repurchase Bottle" Guarantee Contact the company for a refund.



