

 <p>Quality department</p>	Technical specifications Diam 30	DQ-FT-D30GB-V2 Last update: 06.12.13
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ORGANOLEPTIC CHARACTERISTICS			
Method	Parameters	Specifications	Tolerances
(soak test in 12% hydro-alcoholic solution acidified to pH 3.5 / 25 corks) SPME/GC/MS	releasable 2,4,6-TCA (ng/L) releasable 2,3,4,6-TeCA(ng/L) releasable PCA (ng/L) releasable 2,4,6-TBA(ng/L)	\leq QL ^(b) \leq QL ^(b) \leq QL ^(b) \leq QL ^(b)	
DIMENSIONAL CHARACTERISTICS			
Method	Parameters	Specifications	Tolerances
(calliper gauge / 32 corks) Length : 49 and 54 mm Diameter : 24,2 and 23,5 mm	Length (mm)	$L \pm 0.4$	AQL 1.5 (A1/R2)
	Diameter (mm)	$D \pm 0.3$	AQL 1.5 (A1/R2)
	Chamfer (mm)	1.0 ± 0.5	AQL 2.5 (A2/R3) ^(c)
PERMEABILITY			
Method	Parameters	Specifications	
Manometric internal methodology (8 corks) (d)	OTR ratio (Oxygen Transfer Rate) (cm ³ /day)	ratio = 0,07 (Very low)	
PHYSICAL CHARACTERISTICS			
Method	Parameters	Specifications	Tolerances
(4 jaw corks / 5 corks)	dimensional recovery / 30sec. (%) ^(e)	$\geq 97\%$	AQL 2.5 (A0/R1)
(traction compression machine / 5 corks)	elastic recovery (N/cm ²) ^(e)	≥ 3.2	AQL 2.5 (A0/R1)
(calibrated tubes / 6 corks)	liquid tightness (%) ^(e)	100% > 1.5 bars	
(on CETIE bottle neck / 5 corks)	extraction force (daN)	25 < 100% < 45	
(by stirring and filtering / 4 corks)	dust content (mg/cork)	≤ 0.3	
(by titration / 4 corks)	Residual peroxide (mg/cork)	≤ 0.1	

The above technical specifications are valid for up to 360 months for wines stored in cellar (temperature below 15°C).

(a) The above specifications assume compliance with manufacturer's bottling and storage guidelines.

(b) QUANTIFICATION LIMIT (QL): the quantification limit by SPME/GC/MS is 0.3 ng/L for TCA, it is 1ng/L for TeCA and PCA and it is 2ng/L for TBA. This is an indicative value based on internal methodology, available upon request.

(c) ACCEPTABLE QUALITY LEVEL (AQL): A2/R3 implies that for 32 corks tested: the batch is accepted if a maximum of 2 corks only, show results outside our specifications and the batch is refused if 3 or more corks show results outside our specifications.

(d) Internal methodology, available on request (correspondence with the "Mocon" method : P0.07 = 0.0004cm³/day, P0.15 = 0.0008cm³/day, P0.35 = 0.0019cm³/ day).

(e) The follow up frequency of this parameter is established in order to regularly evaluate our production batches..

Compliant with regulations governing food contact packaging (EC Framework Regulation 1935/2004 and texts specific to materials Regulation n° 10/2011) based on FDA standards (Code CFR21), global migration (according to Regulation 10/2011), specific migration (according to Regulation 10/2011) and different European Resolutions relating to cork and coating products. Compliant with regulations governing packaging and packaging waste. Certificate of compliance available upon request when placing the order.

* DIAMANT, a DIAM BOUCHAGE / CEA technology (PATENT EP 1 216 123 B1).

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