



ORGANOLEPTIC CHARACTERISTICS		SPECIFICATIONS
Releasable 2,4,6-TCA		≤ QL (0,3 ng/L)
Releasable 2,3,4,6-TeCA		≤ QL (1 ng/L)
Releasable PCA		≤ QL (1 ng/L)
Releasable 2,4,6-TBA		≤ QL (2 ng/L)



PHYSICAL & MECHANICAL CHARACTERISTICS		SPECIFICATIONS
Length	38                      44	± 0,4 mm – AQL 1,5
Diameter	23,5 / 24,5	± 0,3 mm – AQL 1,5
Chamfer		± 0,5 mm – AQL 2,5
Humidity		4 % ± 2 %
Dust content		≤ 0,3 mg/cork
Extraction force	38 / 44 mm	15 to 35 daN
Dimensional recovery		≥ 90 % in 30s – AQL 2,5
Elastic recovery		> 1,6 N/cm <sup>2</sup> – AQL 2,5
Liquid tightness		≤ 1,5 bar at 21°C
Capillary rises		≤ 1 mm



VISUAL		SPECIFICATIONS
Branding		Fire or laser • optional tradition
Cork granulometry		0,25 to 1,81 mm



PERMEABILITY		
Low (code : P 0,15)	OIR = 1,3 mg	OTR = 0,4 mg/year
Medium (code : P 0,35)	OIR = 1,6 mg	OTR = 0,6 mg/year
Permeability average values		



CHEMICAL CHARACTERISTICS (ISO 21128)		SPECIFICATIONS
Residual peroxide (only for washed corks)		≤ 0,1 mg/cork



MICROBIOLOGICAL CHARACTERISTICS (ISO 10718)		SPECIFICATIONS
Yeasts and moulds		< 10 CFU/cork
Aerobic bacteria		< 10 CFU/cork



FUNCTIONAL WARRANTY		SPECIFICATIONS
Before corking		6 months
After corking		24 months (wines preserved at 20°C)
		48 months (wines preserved at 15°C)



### QUALITY TESTS

Documents available upon request



### STANDARDS OF PACKAGING AND PALETTIZATION – STORAGE GUIDELINE

Documents available upon request



All our corks comply with the food contact regulations (including European and US regulations). Corresponding statements are available upon request.

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ORGANOLEPTIC CHARACTERISTICS		SPECIFICATIONS
Releasable 2,4,6-TCA		≤ QL (0,3 ng/L)
Releasable 2,3,4,6-TeCA		≤ QL (1 ng/L)
Releasable PCA		≤ QL (1 ng/L)
Releasable 2,4,6-TBA		≤ QL (2 ng/L)



PHYSICAL & MECHANICAL CHARACTERISTICS			SPECIFICATIONS	
Length	38	44	47	± 0,4 mm – AQL 1,5
Diameter	23,5 / 24,2			± 0,3 mm – AQL 1,5
Chamfer				± 0,5 mm – AQL 2,5
Humidity				4 % ± 2 %
Dust content				≤ 0,3 mg/cork
Extraction force	38 / 44* mm			18 to 35 daN
	44* / 47 mm			20 to 40 daN
*according to the surface treatment				
Dimensional recovery				≥ 96 % in 30s – AQL 2,5
Elastic recovery				> 2,2 N/cm <sup>2</sup> – AQL 2,5
Liquid tightness				≤ 1,5 bar at 21°C
Capillary rises				≤ 1 mm



VISUAL		SPECIFICATIONS
Branding		Fire or laser • optional tradition
Cork granulometry		0,35 to 1,48 mm



PERMEABILITY		
Low (code : P 0,15)	OIR = 1,3 mg	OTR = 0,4 mg/year
Medium (code : P 0,35)	OIR = 1,6 mg	OTR = 0,6 mg/year
Permeability average values		



CHEMICAL CHARACTERISTICS (ISO 21128)		SPECIFICATIONS
Residual peroxide (only for washed corks)		≤ 0,1 mg/cork



MICROBIOLOGICAL CHARACTERISTICS (ISO 10718)		SPECIFICATIONS
Yeasts and moulds		< 10 CFU/cork
Aerobic Bacteria		< 10 CFU/cork



FONCTIONAL WARRANTY		SPECIFICATIONS
Before corking		6 months
After corking		36 months (wines kept d at 20°C) 72 months (wines kept d at 15°C)



**QUALITY TESTS**  
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ORGANOLEPTIC CHARACTERISTICS		SPECIFICATIONS
Releasable 2,4,6-TCA		≤ QL (0,3 ng/L)
Releasable 2,3,4,6-TeCA		≤ QL (1 ng/L)
Releasable PCA		≤ QL (1 ng/L)
Releasable 2,4,6-TBA		≤ QL (2 ng/L)



PHYSICAL & MECHANICAL CHARACTERISTICS				SPECIFICATIONS	
Length	38	44	47	49	± 0,4 mm – AQL 1,5
Diameter	23,5 / 24,2				± 0,3 mm – AQL 1,5
Chamfer					± 0,5 mm – AQL 2,5
Humidity					4 % ± 2 %
Dust content					≤ 0,3 mg/cork
Extraction force	38 mm				18 to 35 daN
	44 / 47 / 49 mm				20 to 40 daN
Dimensional recovery					≥ 97 % in 30s – AQL 2,5
Elastic recovery					> 2,5 N/cm <sup>2</sup> – AQL 2,5
Liquid tightness					≤ 1,5 bar at 21°C
Capillary rises					≤ 1 mm



VISUAL		SPECIFICATIONS
Branding		Fire or laser • optional tradition
Cork granulometry		0,35 to 1,48 mm



PERMEABILITY		
Low (code : P 0,15)	OIR = 1,3 mg	OTR = 0,4 mg/year
Medium (code : P 0,35)	OIR = 1,6 mg	OTR = 0,6 mg/year
Permeability average values		



CHEMICAL CHARACTERISTICS (ISO 21128)		SPECIFICATIONS
Residual peroxide (only for washed corks)		≤ 0,1 mg/cork



MICROBIOLOGICAL CHARACTERISTICS (ISO 10718)		SPECIFICATIONS
Yeasts and moulds		< 10 CFU/cork
Aerobic bacteria		< 10 CFU/cork



FUNCTIONAL WARRANTY		SPECIFICATIONS
Before corking		6 months
After corking		60 months (wines kept at 20°C) 120 months (wines kept at 15°C)



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ORGANOLEPTIC CHARACTERISTICS				SPECIFICATIONS
Releasable 2,4,6-TCA				≤ QL (0,3 ng/L)
Releasable 2,3,4,6-TeCA				≤ QL (1 ng/L)
Releasable PCA				≤ QL (1 ng/L)
Releasable 2,4,6-TBA releasable				≤ QL (2 ng/L)



PHYSICAL & MECHANICAL CHARACTERISTICS					SPECIFICATIONS
Length	44	47	49	54*	± 0,4 mm – AQL 1,5
Diameter	23,5 / 24,2				± 0,3 mm – AQL 1,5
Chamfer Without chamfer**					± 0,5 mm – AQL 2,5
Humidity					4 % ± 2 %
Dust content					≤ 0,3 mg/cork
Extraction force	44 / 47 / 49*** mm				20 to 40 daN
	49*** / 54 mm				25 to 45 daN

\* corker fitted with jaws at least 57mm high  
 \*\* on approval by Customer Service and only for corks with a length of 47 mm minimum  
 \*\*\* according to the surface treatment

Dimensional recovery	≥ 97 % in 30s – AQL 2,5
Elastic recovery	> 2,8 N/cm <sup>2</sup> – AQL 2,5
Liquid tightness	≤ 1,5 bar at 21°C
Capillary rises	≤ 1 mm



VISUAL	SPECIFICATIONS
Branding	Laser • optional tradition
Cork granulometry	0,35 à 1,48 mm



PERMEABILITY		
Very low (code : P 0,07)	OIR = 0,8 mg	OTR = 0,3 mg/year
Medium (code : P 0,35)	OIR = 1,6 mg	OTR = 0,6 mg/year
Permeability average values		



CHEMICAL CHARACTERISTICS (ISO 21128)	SPECIFICATIONS
Residual peroxide (only for washed corks)	≤ 0,1 mg/cork



MICROBIOLOGICAL CHARACTERISTICS (ISO 10718)	SPECIFICATIONS
Yeasts and moulds	< 10 CFU/cork
Aerobic bacteria	< 10 CFU/cork



FUNCTIONAL WARRANTY	SPECIFICATIONS
Before corking	6 months
After corking	120 months (wines kept at 20°C) 240 months (wines kept at 15°C)



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ORGANOLEPTIC CHARACTERISTICS					SPECIFICATIONS
Releasable 2,4,6-TCA					≤ QL (0,3 ng/L)
Releasable 2,3,4,6-TeCA					≤ QL (1 ng/L)
Releasable PCA					≤ QL (1 ng/L)
Releasable 2,4,6-TBA					≤ QL (2 ng/L)
PHYSICAL & MECHANICAL CHARACTERISTICS					SPECIFICATIONS
Length	44	47	49	54*	± 0,4 mm – AQL 1,5
Diameter	23,5 / 24,2				± 0,3 mm – AQL 1,5
Chamfer Without Chamfer**					± 0,5 mm – AQL 2,5
* corker fitted with jaws at least 57 mm high					
** on approval by Customer Service and only for corks with a length of 47 mm minimum					
Humidity					4 % ± 2 %
Dust content					≤ 0,3 mg/cork
Extraction force	44 / 47 mm				20 to 40 daN
	49 / 54 mm				25 to 45 daN
Dimensional recovery					≥ 97 % in 30s – AQL 2,5
Elastic recovery					≥ 3,2 N/cm <sup>2</sup> – AQL 2,5
Liquid tightness					≤ 1,5 bar at 21°C
Capillary rises					≤ 1 mm
VISUAL					SPECIFICATIONS
Branding					Laser • with tradition
Cork granulometry					0,35 to 1,48 mm
PERMEABILITY					
Very low (code : P 0,07)		OIR = 0,8 mg		OTR = 0,3 mg/year	
Medium (code : P 0,35)		OIR = 1,6 mg		OTR = 0,6 mg/year	
Permeability average values					
CHEMICAL CHARACTERISTICS (ISO 21128)					SPECIFICATIONS
Residual peroxide (only for washed corks)					≤ 0,1 mg/cork
MICROBIOLOGICAL CHARACTERISTICS (ISO 10718)					SPECIFICATIONS
Yeasts and moulds					< 10 CFU/cork
Aerobic bacteria					< 10 CFU/cork
FUNCTIONAL WARRANTY					SPECIFICATIONS
Before corking					6 months
After corking					30 years (wines kept at 15°C) 50 years (wines kept at 12°C)



QUALITY TESTS  
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