



NOMACORC

SELECT 900

The Nomacorc Select 900 is a high-performance co-extruded wine closure designed to meet the needs of discriminating winemakers and the unique wines they create. From delicate white wines to robust reds, light and fruity to complex and full-bodied wines, Select 900 provides optimum post-bottling oxygen management.

Select 900 is backed by Vinventions' commitment of consistent oxygen control performance, quality assurance, and closures free of TCA.

- Oxygen control consistency superior to all other wine closures
- Color and texture consistent with traditional high quality natural cork
- Custom end-printing



	<i>Select 900</i>
Diameters	22 mm
Lengths	38 mm 44 mm
Density	Overall: 0.360 g/cm ³ Foam: 0.305 g/cm ³
Oxygen Ingress per Bottle	3.2 mg of O ₂ after 12 Months
Extraction Force	146-328 N

*Average values based on internal testing methodologies.
Oxygen transfer rate data is reported in atmosphere conditions.
Available in natural wood grain and custom colors
All Nomacorcs are recyclable with other LDPE food packaging.
Custom printing and chamfered edge also available.*

PATENTED CO- EXTRUSION PROCESS

Our patented co-extrusion process consists of two phases. The first step is to mix, melt and extrude the raw materials, to form a long foam cylinder that makes up the core of the closure. At the same time, a second extrusion process adds a flexible outer skin that thermally adheres to the core. The closures pass through a water bath where they acquire their final diameter before being cut in the required dimension.

FOAM CORE

Consistency in the size of the cells and the density of Nomacorc closures makes a homogeneous and predictable transfer of oxygen possible.

OUTER SKIN

During bottling and preservation, the elasticity of the outer skin of Nomacorc closures prevents the phenomenon of "leaky" bottles. This also protects the body of the closure perfectly during bottling.

In addition, Nomacorc's outer skin offers consumers the same appearance and the same feel as cork.



BENEFITS / CHARACTERISTICS

- Our patented co-extrusion process creates closures that provide a homogeneous and predictable transfer of oxygen, preventing changes in taste due to premature oxidation phenomena, excessive reduction or cork taint.
- The uniform structure and the small size of the cells in the foam core combined with the flexible outer skin provide preservation qualities that natural, technical or bonded closures or screw caps cannot provide.
- Our advanced technology produces closures that are perfectly identical in all batches, which makes them easy to insert with traditional corking equipment.
- The flexible outer skin ensures a closure that is effective in the long-term, eliminating problems of leakage and cork dust.
- The materials used are inert and approved for contact with food.
- The color and texture resembling the appearance and feel of natural corks respect wine tradition.

QUALITY AND PERFORMANCE TESTED FOR:

- The regularity of the size and density of the cells that make up the foam core
- The consistency of the dimensions: length, diameter and ovality
- The mechanical properties: compression and extraction forces, flexible return, air-tightness of the closure
- Sensory qualities: concentration of the aromas and soaking tests
- Heat resistance
- Ink adhesion

INTERNATIONAL QUALITY CERTIFICATIONS

- ISO (International Organization for Standardization)
- HACCP (Hazard Analysis and Critical Control Point)
- GMP (Good Manufacturing Practices)
- BRC-IOP (British Retail Consortium - Institute of Packaging)