

**Granoflex®
Micro Agglo
G2
(1/2mm)**



Product characteristics

Disinfected granules.
Good mechanical and organoleptic performance.
Exceptional structural stability.

Main applications

Seal sparkling wines.

Main Process

Patent of individual molding technology by
European Patent Office - T02012A00956.

Body or Semi finished product

Packed in big-bags or raffia bags.

Final product

Custom markings with fire.
Plastic bag with SO₂, in carton box.

Storage for final product

Recommended period up to 6 months, in a controlled temperature environment (15-25°C) and relative humidity (40-65%).

TECHNICAL SPECIFICATIONS

Characteristics	Parameter	Specifications	Analysis method
Dimensional	Length	V.N. ± 0,5mm	ISO 9727-1
	Diameter	V.N. ± 0,3mm	ISO 9727-1
	Chamfer	V.N. ± 0,5mm	Internal method
	Density /Volume mass	270 ± 40kg/m ³	ISO 9727-2
Physical-chemical	Moisture	4-8%	ISO 9727-3
	Residual oxidants	≤ 0,1mg/cork stopper	NP 4502
Organoleptic	Sensorial	Absence of deviations	ISO 22308
	Releasable TCA	≤ 1,0 ng/1	External method
Functional	Boiling water resistance	Absence of disintegration	NP 2803-6
	Extraction force ¹	17,5-22,5daN	ISO 9727-5
	Leakproofness ¹	No leaks at 6 bar	ISO 9727-6

¹ Applicable only in finished corks with surface treatment.

Comments: Descriptions, data and information present on this data sheet are merely informative;
The application of more specific techniques in the products supplied requires evaluations and individualized advice.