

**Granoflex®  
Micro Agglo  
G1  
(0.5/1mm)**



**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 SO<sub>2</sub>, 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	280 ± 40kg/m <sup>3</sup>	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 <sup>1</sup>	17,5-22,5daN	ISO 9727-5
	Leakproofness <sup>1</sup>	No leaks at 6 bar	ISO 9727-6

<sup>1</sup> 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.