

MYTIK DIAMANT, our technological cork solution for sparkling wines

DIMENSIONS AVAILABLE: 30.5 x 48mm or 31 x 48mm

Product presentation

MYTIK DIAMANT, a technological closure with a patented composition, manufactured from cork and treated by the exclusive DIAMANT process (eradication of 2,4,6-TCA by supercritical CO₂ treatment).

A consistent and closure, without discs, that offers:

- **Excellent organoleptic performances :**
 - A systematically controlled production batch for a releasable TCA⁽¹⁾ rate per closure \leq QL ⁽²⁾
 - A controlled, consistent and adapted permeability to ensure a perfect effervescence.
 - A consistent closure that reduces taste variation from one bottle to another
- **Exceptional physical and mechanical performances**
 - No disc separation
 - Easier compression and corking ⁽³⁾
 - Regular insertion at bottling ⁽³⁾
 - Reduced collapsing
 - Easy opening
 - Guaranteed dimensional recovery (mushroom form)

A closure that offers the positive aspects of cork:

- An elastic, natural and ecological raw material.
- A material that compliments wine.
- A favourite with consumers.

A unique guarantee to assure your consumer of a positive wine experience whilst respecting tradition: Cork tradition without the risk of cork taint

(1) - Guarantee per cork

(2) - QL : the Quantification Limit of the analytical method by gas chromatography is 0.5ng/L

(3) - In compliance with our bottling and storage conditions

Oeneo Bouchage SAS - Espace Tech Ulrich - 66400 Céret - FRANCE
Tel : +33 (0)4 68 87 20 20 - Fax : +33 (0)4 68 87 35 36
info@oeneo-bouchage.fr - www.oeneo-bouchage.com

MYTIK DIAMANT, our technological cork solution for sparkling wines

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)	≤ QL (0.5ng/L)	
	releasable 2,3,4,6-TeCA (ng/L)	≤ QL (b)	
	releasable PCA	≤ QL	
	releasable 2,4,6-TBA (ng/L)	≤ DL (c)	
24Hr maceration in wine (50 corks) Exclusive to champagne	organoleptic deviation	no "mould", "mushroom" , "earth" deviation	AQL 2.5 (A0/R1)
DIMENSIONAL CHARACTERISTICS			
Method	Parameters	Specifications	Tolerances
(calliper gauge / 32 corks)	length (mm)	$L \pm 0.4$	AQL 1.5 (A1/R2)
	diameter (mm)	$D \pm 0.3$	AQL 1.5 (A1/R2)
	Chamfer	3.5 ± 0.5	AQL 2.5 (A2/R3) (d)
(weight / 32 corks)	weight (g) 31 x 48 cork	10.0 ± 0.5	
	weight (g) 30.5 x 48 cork	9.8 ± 0.5	
PHYSICAL CHARACTERISTICS			
Method	Parameters	Specifications	Tolerances
(4 jaw corker / 20 corks)	dimensional recovery (e)	≥ 97% / 30sec.	
(traction compression machine / 20 corks)	Breaking force (e) (kgF)	35 ± 5	
	Torsion angle (°)(e)	50 ± 10	
(by stirring and filtering / 10 corks)	dust content (mg/cork)	≤ 0.3	
(by titration / 4 corks)	residual peroxide (mg/cork) (f)	≤ 0.1	

(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 0.5ng/L. This is an indicative value based on internal methodology, available upon request.

(c) DETECTION LIMIT (DL): the detection limit by SPME/GC/MS is 0.2ng/L. This is an indicative value based on internal testing methods, available on request.

(d) 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.

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

(f) If the cork is washed.

Oeneo Bouchage SAS - Espace Tech Ulrich - 66400 Céret - FRANCE
 Tel : +33 (0)4 68 87 20 20 - Fax : +33 (0)4 68 87 35 36
 info@oeneo-bouchage.fr - www.oeneo-bouchage.com