

# 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 CO<sub>2</sub> treatment).**

### **A consistent and closure, without discs, that offers:**

- **Excellent organoleptic performances :**
  - A systematically controlled production batch for a releasable TCA<sup>(1)</sup> rate per closure  $\leq$  QL <sup>(2)</sup>
  - 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 <sup>(3)</sup>
  - Regular insertion at bottling <sup>(3)</sup>
  - 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

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<b>ORGANOLEPTIC CHARACTERISTICS</b>			
<b>Method</b>	<b>Parameters</b>	<b>Specifications</b>	<b>Tolerances</b>
(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)
<b>DIMENSIONAL CHARACTERISTICS</b>			
<b>Method</b>	<b>Parameters</b>	<b>Specifications</b>	<b>Tolerances</b>
(calliper gauge / 32 corks)	length (mm)	L ± 0.4	AQL 1.5 (A1/R2)
	diameter (mm)	D ± 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	
<b>PHYSICAL CHARACTERISTICS</b>			
<b>Method</b>	<b>Parameters</b>	<b>Specifications</b>	<b>Tolerances</b>
(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.

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