These technical information and uses possibilities are given according to the best of our current knowledge. We can only favourably prejudge to the trial of material in the real condition of use. We remind that the user has to verify: compatibility between container and contents; non modification of the property specifically organoleptic characteristics.

Valid except if other specification is specified for particular item.

Diffusion non gérée

La valeur sûre pour le vin

OENOSEAL® 3020 CORAL

COMPOSITION

EPE 3020 CORAL

CHARACTERISTICS

Density

300 kg/m³

Thickness

2 mm

Facing

PVDC Coex

OTR

0.008 cc/day/bottle*

A PRINTED BRAND

For the first time the liner carries a Oenoseal Coral® brand print. It is a marker, a proof of genuineness for wine producers and gives end users enhanced traceability when they open the bottle.

A MODERATE OXYGEN PERMEABILITY

PVDC Coex gives moderate oxygen permeability. This liner offers an innovative OTR (Oxygen Transfer Rate) in the Oenoseal® range.

WINE AROMA PRESERVATION

Ideal for the closing of all white, rosé and red wines that need a regular and higher oxygen ingress (nano-oxygenation). Allows avoiding potential reduction problems with strong and very tannic red wines.

SUSTAINABILITY

A new in-house scrap recycling process has been developed and implemented by the liner manufacturer MGJ.

FOOD CONTACT

The liner is manufactured with European regulation and FDA compliant components. A guaranteed absence of PVC, Phthalates, Bisphenol A and heavy metal contents.

BOTTLING

Unchanged bottling line settings.

* Mocon measuring on capped bottles

This technical information and recommendations for use are given according to the best of our current knowledge. We remind that the user has to control *the container-content compatibility* that the properties do not suffer any change, particularly as regards organoleptical characteristics in real use conditions.

These values are valid unless a specification to any particular article is submitted. Revision Date: 10/2014.