

NOMACORC[®]

Classic⁺

Nomacorc Classic⁺ is the next generation of the world's leading alternative wine closure. Utilizing breakthrough processing technology enhancements, Classic⁺ provides a 33% reduction in oxygen transfer rate versus Nomacorc Classic. The sensory elements of Classic⁺ are superior to most other synthetic closures and to the existing Nomacorc Classic. Consumers will enjoy Classic⁺ as it is smoother to extract, and easier to remove from the corkscrew and to reinsert in the bottle. Due to lower density materials, Classic⁺ also has a lower total environmental footprint. Nomacorc Classic⁺ is available in the same selection of sizes, colors, chamfering, and custom artwork as Nomacorc Classic.



DIMENSIONS AND PROPERTIES

Diameter	_____	22 mm
Lengths	_____	37 mm, 43 mm, 47 mm
Weights	_____	4.3 g/cork, 5.0 g/cork, 5.05 g/cork
Density	_____	Overall: .300 grams per cubic cm Foam: .240 grams per cubic cm
Extraction Force**	_____	300 Newtons
Oxygen Transfer Rate*	_____	0.004 cc per day per closure-bottle

Average values based on ASTM, Mocon, and/or internal testing methodologies.

**Oxygen transfer rate data is reported in atmospheric conditions.*

***Extraction force note: Ambient temperatures, filled bottles at 3 days after closure.*

Available in wood grain, as shown, and custom colors.

All Nomacorcs are 100% recyclable with other LDPE food packaging.

Custom printing and chamfered edge also available.

PATENTED CO-EXTRUSION PROCESS

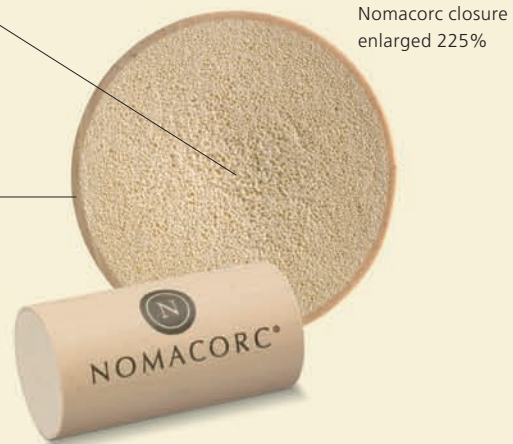
Our patented co-extrusion process consists of two stages. First, raw materials are mixed, melted, and extruded to create a long, foamed cylinder, forming the closure's core. Then a second extrusion process applies a flexible outer skin, which is thermally bonded to the inner cylinder. The shape is stabilized in cooling water before our high-speed cutting operation cuts the closures to the proper length.

FOAMED CORE

The uniformity of cell size and density in Nomacorc products provides consistent and predictable oxygen permeation.

OUTER SKIN

The elastic outer skin on Nomacorc products ensures that no leakage occurs during bottling or storage. This flexible skin also provides support and protection during the bottling process. For the consumer, the Nomacorc skin replicates the look and feel of natural cork.



BENEFITS/FEATURES

- Patented co-extrusion technology creates wine closures that provide consistent, predictable oxygen permeation, eliminating off-flavors due to oxidation, reduction, or cork taint
- Uniform, small cell structure of foamed core, combined with elastic skin, provides more precise preservation performance than that of natural, technical, agglomerated, or screw-cap closures
- State-of-the-art manufacturing technology produces closures that are identical from batch to batch, resulting in trouble-free bottling with traditional corking equipment
- Patented flexible skin ensures a long-term, tight neck seal, eliminating leakage, breakage, and crumbling
- Manufactured with food-industry-approved, inert materials
- Cosmetically optimized color and texture closely replicate look and feel of natural cork and maintain the traditional bottle-opening ceremony

QUALITY / PERFORMANCE TESTED FOR:

- Uniform foamed core cell size and density
- Dimensional consistency of length, diameter, and ovality
- Mechanical performance in extraction force; compression and recovery; wine splash; and leakage
- Sensory performance in aroma levels and wine-soak behavior
- Heat resistance
- Ink adhesion

INTERNATIONAL QUALITY CERTIFICATIONS

ISO (*International Organization for Standardization*)
HACCP (*Hazard Analysis and Critical Control Point*)
GMP (*Good Manufacturing Practices*)
BRC-IOP (*British Retail Consortium – Institute of Packaging*)

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