



NOMACORC  
GREEN LINE™

## NEW CLASSIC GREEN GREEN LINE SOLUTION FOR PREMIUM WINES - NOW WITH A ZERO CARBON FOOTPRINT

Using PlantCorc™ technology based on renewable plant-based polymers derived from sugarcane, New Classic Green is more sustainable and enjoys updated features to enhance its overall look and feel. New Classic Green also provides the same reliability and consistency trusted by over 5000 winery customers worldwide.

- Consistent oxygen ingress rates
- TCA-free — no cork taint
- Premium embossed end treatment
- Chamfered
- Soft-feel is easier to grip and has a more appealing, softer tactile touch
- Made from renewable, plant-based polymers
- Recyclable



plantCORC  
TECHNOLOGY



	<i>New Classic Green</i>
<b>Oxygen Ingress per Bottle</b>	1.8 mg of O <sub>2</sub> After 3 Months 2.3 mg of O <sub>2</sub> After 6 Months 3.1 mg of O <sub>2</sub> After 12 Months 1.7 mg of O <sub>2</sub> per Year, After first Yr
<b>Biobased rating*</b>	★★★ between 60% to 80% Biobased
<b>Carbon Footprint**</b>	-2,0 g CO <sub>2</sub> eq per closure
<b>Premium End Treatment</b>	Embossed
<b>Customised printing</b>	Yes
<b>Diameter</b>	23 mm
<b>Lengths</b>	37 mm   43 mm
<b>Weight / Closure</b>	4.6 g   5.4 g
<b>Density</b>	Overall: 0.290 g/cm <sup>3</sup> Foam: 0.240 g/cm <sup>3</sup>
<b>Extraction Force</b>	200 N - 450 N

Average values based on AS™, Mocon, and/or internal testing methodologies.  
Oxygen transfer rate data is reported in atmosphere conditions.  
Extraction force note: Ambient temperatures, filled bottles at 3 days after closure.  
All Nomacorcs are recyclable with other LDPE food packaging.  
New Classic Green closures are chamfered and embossed.

\* Percentage of renewable raw materials | <http://www.okcompost.be/en/recognising-ok-environment-logos/ok-biobased/>

\*\*Values are obtained via a cradle-to-grave analysis assuming a 100% incineration with energy recovery end-of-life disposal, and excluding the use phase of the closure

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## 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. Our technology is a continuous process which ensures complete bottle-to-bottle consistency and performance. The products consist of an inner foam core which allows predictable and defined oxygen ingress rates and an outer skin material that ensures smooth extractions, reinsertions and trouble-free bottling line performance.

## PREMIUM END FEATURE

Embossed finish provides the appearance of growth lines and lenticels for a superior premium look.

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

## SOFT FEEL SKIN TECHNOLOGY

The softer flexible skin also provides robust bottling performances and is easier to grip, with more appealing, softer tactile touch.



## 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
- Maintains 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 neutrality
- 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)