



NOMACORC® Classic+

Nomacorc Classic+ is the next generation of the world's leading alternative wine closure. Utilizing breakthrough processing technology enhancements, Classic+ provides more than 25% reduction in oxygen transfer rate versus Nomacorc Classic. Consumers will enjoy Classic+ as it is smoother to extract, easier to remove from the corkscrew and to reinsert in the bottle. Due to innovations in materials and processing, 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	22.5 mm	
Lengths	37 mm	43 mm
Weights	4.4 g/cork	5.1 g/cork
Density	Overall : 0.292 grams per cubic cm	
	Foam : 0.240 grams per cubic cm	
Oxygen Transfer Rate*	0.0052 cc per day per closure-bottle	0.0045 cc per day per closure-bottle
Extraction Force**	290 N	

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 Nomacorc 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*)

Nomacorc LLC | 400 Vintage Park Dr. | Zebulon, NC 27597 | U.S.A. | Tel: +1 919-460-2200 | nomacorc.com

Nomacorc SA | ZI Les Plénesses | Chemin de Xhénorie 7 | B-4890 Thimister-Clermont | Belgium | Tel: +32 87-63-88-20 | nomacorc.com