



NOMACORC® PREMIUM

Nomacorc Premium utilizes breakthrough advances in our patented co-extrusion technology to bring to market an alternative closure that is appropriate for use with reserve varietals and vintages which may require extended aging prior to consumption. This product sets a new standard in oxygen permeation management with a very low oxygen transfer rate, making it appropriate for use with a wide range of varietals and wine making styles. Nomacorc Premium provides considerably more consistent oxygen management than typical natural corks while eliminating concerns of cork taint, leakage, oxidation, and breakage.



DIMENSIONS AND PROPERTIES

Diameter	_____	22.5 mm
Lengths	_____	38 mm, 44 mm, 47 mm
Weights	_____	4.94 g/cork, 5.72 g/cork, 6.07 g/cork
Density	_____	Overall: .325 grams per cubic cm Foam: .255 grams per cubic cm
Extraction Force**	_____	330 Newtons
Oxygen Transfer Rate*	_____	0.003 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.*

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

Custom printing and chamfering is also available.

Nomacorc Premium is available in dark wood grain, as shown.

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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