



NOMACORC

CLASSIC GREEN GREEN LINE SOLUTION FOR POPULAR AND PREMIUM STILL WINES

Classic Green is the next generation of the world's leading wine closure Classic+. Using PlantCorc™ technology based on renewable plant-based polymers derived from sugarcane, Classic Green is more sustainable and enjoys updated features to enhance its overall look and feel. Classic Green also provides the same reliability and consistency trusted by over 5000 winery customers worldwide.

- Lower oxygen ingress rates compared to Classic+
- 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



	<i>Classic Green</i>
Oxygen Ingress per Bottle	1.8 mg of O ₂ After 3 Months 2.3 mg of O ₂ After 6 Months 3.3 mg of O ₂ After 12 Months 2 mg of O ₂ per Year, After first Yr
Biobased rating*	★ ★ between 40% to 60% biobased
Carbon Footprint	4 g CO ₂ eq per closure
Premium End Treatment	Embossed
Customised printing	Yes
Diameter	22.5 mm
Lengths	37 mm 43 mm
Weight / Closure	4.1 g 4.8 g
Density	Overall: 0.280 g/cm ³ Foam: 0.240 g/cm ³
Extraction Force	160 N - 400 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.
Classic Green closures are chamfered and embossed.

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

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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)