



MASILVA USA  
THE PERFECT FIT FOR YOUR WINE



New  
**SARA**® advanced

Further reducing TCA levels by up to 95%\*  
Constantly *supporting* your business through *innovation*

LEARN MORE



\*Preliminary results of individual analysis performed

"It is our passion to *drive your business toward success* by providing cost-efficient products of the highest quality, which contribute to the profitability and sustainability of your business."

NEIL A. FOSTER  
President MASILVA USA



## INNOVATION

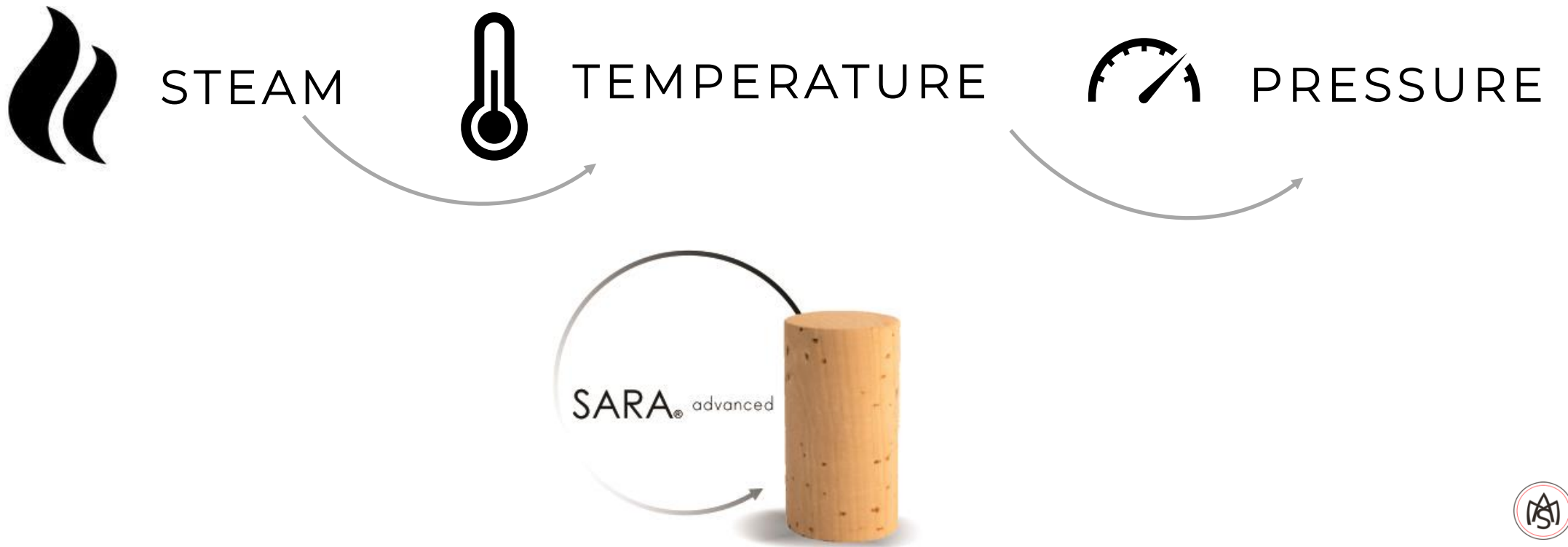
State-of-the-art technology has been developed to sterilize and improve the quality of natural cork stoppers.

## OBJECTIVES



- Develop a preventive and curative method to control TCA and other phenols of natural cork stoppers.
- Improve quality results in post-punching process.

Our proprietary method





## TCA IS DRAMATICALLY REDUCED

Corks are treated with pressurized steam to volatilize TCA and other phenols.

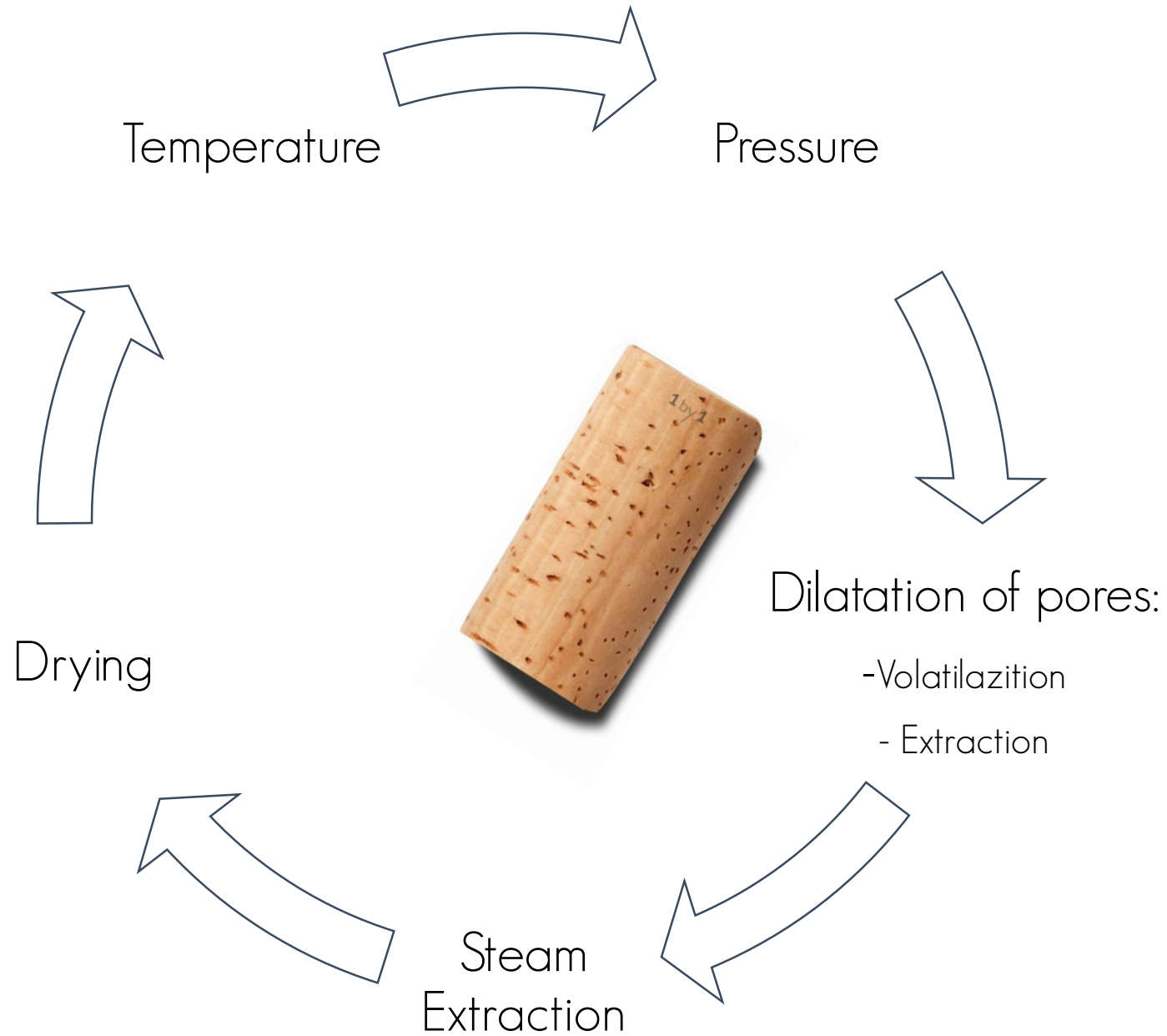
## PORES DILATATION

During the process, the elastic memory of the cork is used, as it expands, the steam reaches deeper into the pores of each cork to facilitate the volatilization and extraction of all undesirable compounds.

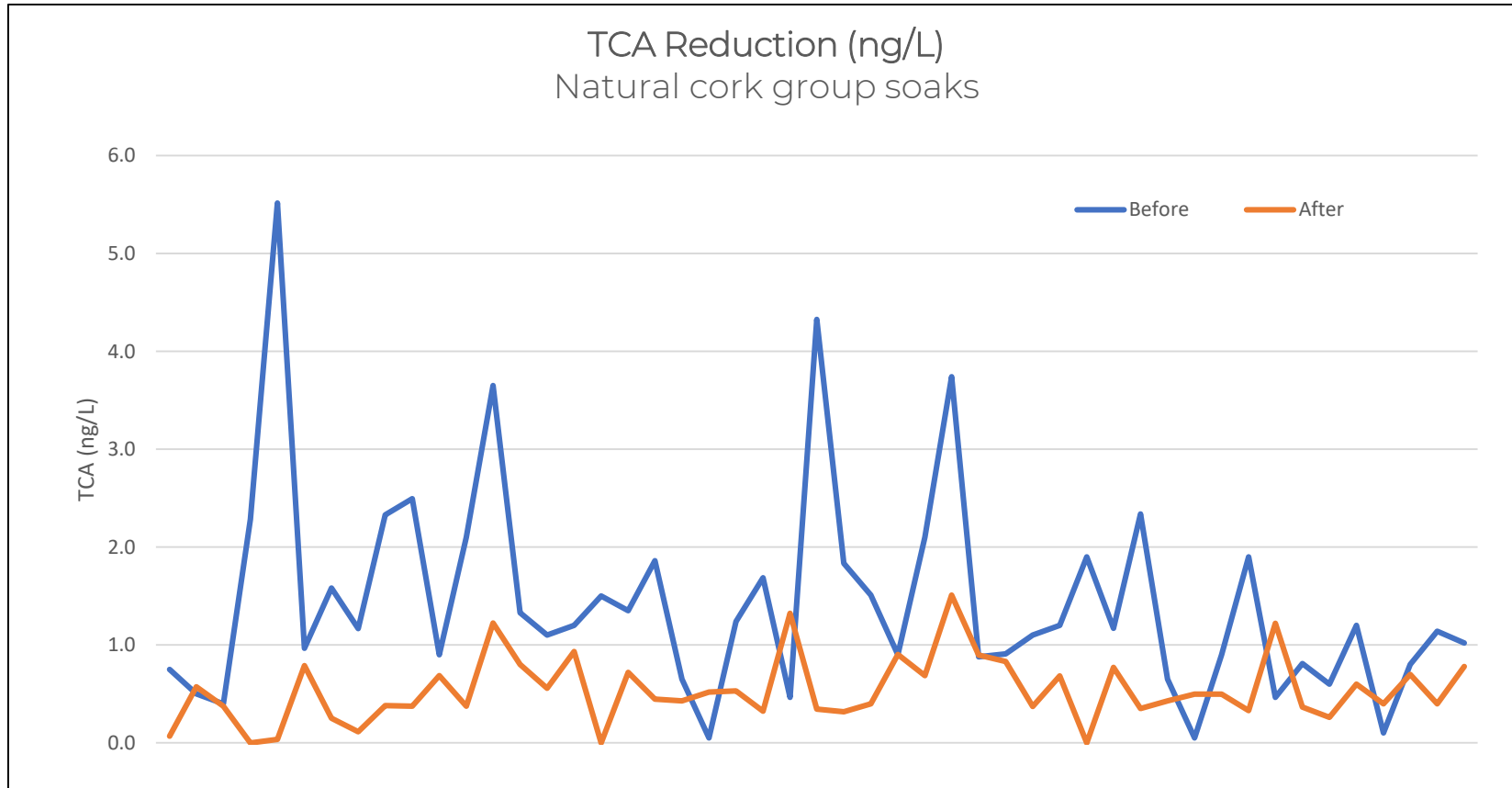
## THE SYSTEM ENSURES A CONTINUOUS AND AUTOMATIC PROCESS

Corks are led directly from the steam area into the drying zone, eliminating any risk of cross-contamination by micro-organisms.

# THE PROCESS SCHEME



# QUALITY CONTROL RESULTS





## SENSORY PERFORMANCE REMARKABLY ENHANCED

All natural cork products benefit from a drastic reduction in off-flavors other than just TCA

ISO 22308:2005 – Cork Stoppers – Sensory analysis  
Group of odor / flavors identified:



Chemical group	Phenol, Hydrocarbon, ...
Vegetal group	Fresh grass, Cut hay, Eucalyptus
Earth group	Damp earth, Earth
Mold group	Dry mold, Cellar mold, TCA



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