

Pearl[®] Micro-Agglomerated



MASILVA USA
THE PERFECT FIT FOR YOUR WINE



Pearl[®] Micro-agglomerated corks are produced from steam and pressure treated natural uniformly sized micro-granules excluding particles that do not meet the narrow size tolerance. We use only FDA-approved food-grade bonding agents. This product has the feel of real cork and meets the same quality standards as our natural and technical wine corks, but at a price point competitive with screw caps and synthetic stoppers. Pearl[®] corks are offered 24 x 38 mm and 24 x 44 mm.

Pearl[®] corks are recommended for wines which will be consumed within 18 months to three years.

Technical Specifications

Dimensional

Length	44 mm, 38 mm; nominal ± 0.5 mm
Diameter	24 mm; nominal ± 0.3 mm
Ovality	<0.3 mm
Cork granules	0.5 to 2 mm

Physical

Moisture	4% - 8% moisture content
Dimensional recovery	>96%
Density	nominal 280 ± 40 kg/m ³
Resistance to boiling water	no disintegration
TCA	≤ 1.0 ng/L

Functional

Extraction force	15 daN – 45 daN (coated corks only)
Sealing ability	no leakage at 2 bar
Capillarity	<1 mm
Torsion	$\geq 35^\circ$
Shearing strength	≥ 6 daN/cm ²

Washes	MS40
--------	------