



NOMACORC

ZEST PREMIUM GREEN LINE SOLUTION FOR PREMIUM SPARKLING WINES

Zest Premium, using Nomacorc's proprietary PlantCorc™ technology, is the first certified zero carbon footprint sparkling wine closure. Zest Premium protects the flavor, color and aroma of delicate sparkling wines.

- Single piece design, avoiding risks of negative customer experience due to crumbling or disk separation
- Optimal enological performance
- TCA-free — no cork taint
- Glue free
- Premium end treatment
- Soft feel is easier to grip and has a more appealing, softer tactile touch
- World's first zero carbon footprint sparkling wine closure
- Made from renewable, plant-based polymers
- Recyclable



plantCORC
TECHNOLOGY



	<i>Zest Premium</i>
Wine Preservation	Up to 2 years
Bio based rating	★★★
Carbon Footprint	0 g CO ₂ eq per closure
Premium End Treatment	Yes
End Printing	Top
Customised printing	Yes
Diameter	30.2 mm
Length	45.8 mm
Weight / Closure	10 g
Density	Overall: 0.300 g/cm ³ Foam: 0.265 g/cm ³
Extraction Force	1.5 Nm — 3 Nm

*Les données relatives aux taux de transfert de l'oxygène sont relevées en conditions atmosphériques.

**Remarque relative à la force d'extraction : Températures ambiantes, bouteilles remplies, 3 jours après fermeture.
Tous les bouchons Nomacorc sont recyclables à 100 %, comme les emballages alimentaires LDPE.

by  VINVENTIONS

WWW.VINVENTIONS.COM

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)