



NOMACORC

SELECT GREEN GREEN LINE SOLUTION FOR PREMIUM STILL WINES

Select Green uses Nomacorc's proprietary PlantCorc™ technology to provide an environmentally-friendly closure, superior performance and enhanced oxygen control. Premium features include:

- Low oxygen ingress ideal for premium wines
- Three distinct oxygen ingress rates, providing the winemaker control over oxygen levels allowed into the bottle so the wine develops as intended
- TCA-free — no cork taint
- Natural cork's distinct wood-grain markings
- Soft-touch skin for robust bottling line performance and the tactile feel of bark-based closures
- World's first closure with zero carbon footprint
- Made from renewable, plant-based polymers
- Recyclable



| | Select Green 100 | Select Green 300 | Select Green 500 |
|----------------------------------|---|---|---|
| Oxygen Ingress per Bottle | 0.4 mg of O ₂ After 3 Months 0.7 mg of O ₂ After 6 Months 1.2 mg of O ₂ After 12 Months 1.1 mg of O ₂ per Year, After first Yr | 1.6 mg of O ₂ After 3 Months 2.1 mg of O ₂ After 6 Months 2.8 mg of O ₂ After 12 Months 1.1 mg of O ₂ per Year, After first Yr | 1.8 mg of O ₂ After 3 Months 2.3 mg of O ₂ After 6 Months 3.1 mg of O ₂ After 12 Months 1.7 mg of O ₂ per Year, After first Yr |
| Biobased rating* | ★★★ between 60% to 80% biobased | ★★★ between 60% to 80% biobased | ★★★ between 60% to 80% biobased |
| Carbon Footprint | -1 g CO ₂ eq per closure | -1 g CO ₂ eq per closure | -1 g CO ₂ eq per closure |
| Premium End Treatment | Embossed | Embossed | Embossed |
| Customised printing | Yes | Yes | Yes |
| Diameters | 24 mm | 24 mm | 23.5 mm |
| Lengths | 38 mm 44 mm 47 mm | 38 mm 44 mm 47 mm | 38 mm 44 mm 47 mm |
| Weight / Closure | 4.9 g 5.7 g 6.1 g | 4.9 g 5.7 g 6.1 g | 4.8 g 5.5 g 5.9 g |
| Extraction Force | 200 N - 450 N | 200 N - 450 N | 200 N - 450 N |

*Chamfered finish only
Average values based on internal testing methodologies*

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

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)