



# NOMACORC<sup>®</sup>

## smart

---

Nomacorc Smart, the second introduction in the Nomacorc family of closure products, has already become the fifth largest selling alternative closure product in the world. Designed for use in popular premium wines, it has proven superior in OTR to mono-extruded and injection molded products. Nomacorc Smart provides predictable oxygen permeation management and has best in class bottling behavior OTR at a value price. The cork taint prevalent with natural corks and the reduction-related off-flavors which can result with screw caps are now worries of the past.



### DIMENSIONS AND PROPERTIES\*

Diameter _____	22 mm
Lengths _____	36 mm, 42 mm
Density _____	Overall: 0.330 grams per cubic cm Foam: 0.265 grams per cubic cm
Extraction Force _____	285 Newtons
Oxygen Transfer Rate ____	0.008 cc per day per closure/bottle

*\*Average values based on Nomacorc testing methodologies.*

*Available in woodgrain, as shown.*

*Oxygen transfer rate data is measured in atmospheric conditions.*

## 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.

## FOAMED CORE

The uniformity of cell size and density in Nomacorc products provides consistent and predictable oxygen permeation.

## OUTER SKIN

The elastic outer skin on Nomacorc products ensures that no leakage occurs during bottling or storage. This flexible skin also provides support and protection during the bottling process. For the consumer, the Nomacorc skin replicates the look and feel of natural cork.



## 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
- Cosmetically optimized color and texture closely replicate look and feel of natural cork and maintain 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 performance in aroma levels and wine-soak behavior
- 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*)