

CLASSIC GREEN

GREEN LINE SOLUTION FOR POPULAR AND PREMIUM STILL WINES

Nomacorc Classic Green is the next generation of the world's leading engineered wine closure. Using our Plantcork technology based on renewable plant-based polymers derived from sugar cane, Classic Green is more sustainable and has updated features to enhance the overall look and feel of our popular, industry proven Classic+ closure while ensuring the same reliability and consistency our 5000+ winery customers have always trusted.

Classic Green has a premium woodgrain appearance and a softer outer skin which provides smooth extraction and rein-sertion ensuring a positive consumer experience. With premium grade embossed ends and custom printing, Classic Green helps winemakers distinguish their brands in quality, appearance, and sustainability.

As with all Nomacorc closures, Classic Green ensures consistent and reliable preservation performance while minimizing environmental impact by preventing spoilage and waste from wine faults. Classic Green is 100% recyclable and has a lower carbon footprint compared to agglomerated type closures or screwcaps



	<i>Classic Green</i>
Wine Preservation	Up to 5 years
Oxygen Ingress per Bottle	1.70 mg of O ₂ After 3 Months 2.22 mg of O ₂ After 6 Months 3.12 mg of O ₂ After 12 Months 1.74 mg of O ₂ per Year, After 1 st Yr
Bio based rating	★★
Carbon Footprint	4 gr CO _{2eq} per closure
Premium End Treatment	Embossed
Customised printing	Yes
Diameter	22.5 mm
Lengths	37 mm 43 mm
Weights	4.1 g/cork 4.8 g/cork
Density	Overall: 280 grams per cubic cm Foam: 240 grams per cubic cm
Extraction Force	290 N

Average values based on ASTM, Mocon, and/or internal testing methodologies

**Oxygen transfer rate data is reported in atmosphere conditions*

***Extraction force note: Ambient temperatures, filled bottles at 3 days after closure*

All Nomacorc are 100% recyclable with other LDPE food packaging

Classic Green closures are chamfered and embossed

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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 support and protection during the bottling process, ensuring no leakage during bottling or storage.



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 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)

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