

NOMACORC

Classic Blue



synthetic

Blue Line | Recycled-based

The world's first circular closure solution for Premium Wines. Made from 50% recycled-based materials, Classic Blue shows an impressive look and feel while perfectly preserving sensitive wines

PREMIUM FEATURES INCLUDE:



Made from recycled plastic



Distinct and controlled O₂ ingress rates, providing the winemaker control over oxygen levels allowed into the bottle so the wine develops as intended



High-end aesthetics



TCA-free and fault-free



- Complies with food safety standards
- Reliable bottling performance
- Ease of extraction and reintegration
- No plastic is added to the world balance. For every ton of plastic used by the Classic Blue, an equal amount is permanently removed from environment.



	Classic Blue
Oxygen Ingress per Bottle	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
ISCC+ certificate	ISCC+
Premium End Treatment	Embossed
Customised printing	Yes
Diameter	23 mm
Lengths	37 mm 43 mm
Weight / Closure	4.6 g 5.4 g
Extraction Force	200 N - 450 N

*Chamfered finish only.
Average values based on in-house testing methodologies. Available in natural wood tint as shown.
All NOMACORC closures are recyclable with other LDPE food packaging.
Possibility of customised printing.*



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.

Net Zero Plastic to Nature

No plastic is added to the world balance. For every ton of plastic used by the Classic Blue, an equal amount is permanently removed from the environment.

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
- 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

- ISCC+
- GMP (Good Manufacturing Practices)
- BRC-IOP (British Retail Consortium – Institute of Packaging)