VINVENTIONS

NOMACORC
Classic Green

synthetic Green Line | Bio-based



The world's first Net Zero Carbon Footprint closure for Premium Wines

Based on renewable bio-based polymers derived from sugarcane, Classic Green shows an impressive look and feel while perfectly preserving sensitive wines.

PREMIUM FEATURES INCLUDE:

- Made from renewable, plant-based polymers derived from sugarcane
- Net Zero Carbon Footprint
- TCA-free and fault-free
- Consistent oxygen ingress rates
- Super Premium design

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- Reliable bottling performance
- Ease of extraction and reintegration

	Classic Green
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
Oxygen ingress consistency (OVR*)	6 %
Carbon Footprint**	-0.7 g CO_2eq per closure
Premium End Treatment	Embossed
Customised printing	Yes
Diameters	23 mm
Lengths	37 mm | 43 mm
Weight / Closure	4.6 g | 5.4 g
Extraction Force	200 N - 450 N
Best Before Date	12 months

**OVR (Oxygen Variation Rate): coefficient of variation of oxygen ingress. The lower the value, the more consistent the oxygen ingress from one closure to the next.*
*** Follow an ISO-certified standard (ISO 14067)*



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

- HACCP (Hazard Analysis and Critical Control Point)
- GMP (Good Manufacturing Practices)
- BRC-Packaging (British Retail Consortium – Institute of Packaging)