

NOMACORC Pops

synthetic

Green Line | biobased



NOMACORC's revolution for sparkling wines

Building upon the outstanding performance of NOMACORC closures, Pops brings the same exceptional sensorial neutrality, consistency, controlled oxygen ingress and sustainable commitments to the world of sparkling wines. This guarantees unparalleled preservation of wine quality from the first pop to the last sip.

PREMIUM FEATURES INCLUDE:



Unparalleled sensorial neutrality



Net zero carbon footprint



Recyclable



Consistent oxygen ingress



Excellent mechanical performances

- No TCA nor cork-taint and off-flavors
- Good preservation of the CO₂ pressure over time
- No bottle to bottle variations
- Nice 2+0 design with possible customization on the sides
- No crumbling nor disk separation

	Pops
Oxygen Ingress per Bottle	1.4 mg of O ₂ After 3 Months 2.2 mg of O ₂ After 6 Months 3.9 mg of O ₂ After 12 Months 3.3 mg of O ₂ per Year, After first Year
Carbon Footprint *	- 1.5 g CO ₂ eq per closure
Customized printing	Yes
Diameter	28.5 mm
Length	48 mm
Weight/closure	8.5 g
Chamfer	Symmetrical / Asymmetrical
Best Before Date	6 months

* 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.

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
- Ink adhesion
- It is recommended to use the closures within 6 months of the production date.

International quality certifications

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