

# NOMACORC

## Pops Ocean



synthetic

Ocean-bound plastic

## The first sparkling wine closure that helps protect the oceans

NOMACORC Pops Ocean is the first cork for sparkling wines made from recycled raw materials collected from ocean waste. Using Pops Ocean is a responsible choice for the environment, as it helps protect the oceans, but it's also the choice of quality for your sparkling wines, as it preserves their delicate sensory profile.

### PREMIUM FEATURES INCLUDE:



Made from recycled OBP\* (recycled marine waste)



Unsurpassed sensory neutrality



Controlled, constant oxygen supply



No TCA, no sensory defect



Recyclable

- Good CO<sub>2</sub> pressure retention over time
- No bottle-to-bottle variations
- 2+0 design and customizable print on skirt
- No crumbling or washer separation
- Excellent mechanical performance

	Pops Ocean
<b>OBP* equivalent collected in g / cap</b>	12 g
<b>Customizable printing</b>	Yes
<b>Diameter</b>	28.5 mm
<b>Length</b>	48 mm
<b>Weight / cap</b>	8,5 g



## 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.

## Soft feel skin technology

The softer flexible skin also provides robust bottling performances and is easier to grip, with more appealing, softer tactile touch.

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## 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

## International quality certifications

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