

NOMACORC nolow

synthetic

Green Line | Bio-based



The demanding answer for demanding No/Low wines and beverages

NOMACORC nolow is the closure designed to meet the unique challenges of low and non-alcoholic wines and beverages. Extremely sensitive to sensory deviations, these products require absolute protection. With zero TCA, the lowest oxygen permeability on the market for a cylindrical closure (0.6 mg O₂/year), and superior headspace oxygen control, NOMACORC nolow ensures the aromatic stability and freshness your customers expect.

PREMIUM FEATURES INCLUDE :



Zero TCA, zero cork: guaranteed sensory neutrality



Low and consistent oxygen permeability



No desorption thanks to nitrogen-packed conditioning: optimal protection from the very first weeks



- Better oxygen management at bottling: nearly 4 times less oxygen in bottle headspace than with a screwcap.
- Premium look: embossed finish, customizable printing
- Reliable bottling performance
- High environmental performance: recyclable and made from bio-based raw materials derived from sugarcane

	nolow
Oxygen Ingress per Bottle:	- 0.3 mg O ₂ after 3 months - 0.4 mg O ₂ after 6 months - 0.7 mg O ₂ after 12 months - 0.6 mg O ₂ per year, after first year
Finish	Embossed
Printing	Yes
Diameter	24 mm
Lengths	38 mm 44 mm 47 mm
Weight	5.3 g 6.1 g 6.5 g
Extraction Force	200 N – 450 N



Patented co-extrusion process

Our patented co-extrusion process consists of two stages. First, raw materials are mixed, melted, and extruded to form a long foamed cylinder that makes up the core of the closure. Then a second extrusion process applies a flexible outer skin, thermally bonded to the core. The shape is stabilized in cooling water before being cut to the required size. This continuous process ensures consistent performance from bottle to bottle. The closures feature a foam core for predictable oxygen ingress and a soft outer skin for smooth insertion, reinsertion, and flawless bottling performance.

Premium end feature

Embossed finish provides the appearance of growth lines and lenticels for an authentic premium look. Uniform cell size and density ensure consistent, predictable oxygen permeation.

Soft-feel skin technology

The flexible outer skin delivers robust bottling performance, a softer tactile feel, and enhanced grip.

Benefits / Features

- Patented co-extrusion technology for consistent, predictable oxygen permeation—eliminating risks of oxidation, reduction, or cork taint
- Small, uniform foam cells combined with elastic skin ensure superior preservation compared to natural cork, technical, agglomerated, or screwcap closures
- State-of-the-art manufacturing guarantees identical closures batch after batch for smooth bottling with traditional corking equipment
- Flexible outer skin ensures a long-lasting seal, eliminating leakage and crumbling
- Made from food-grade, inert materials
- Maintains the traditional bottle-opening experience

Quality / Performance tested for:

- Uniform foam core cell size and density
- Dimensional consistency (length, diameter, ovality)
- Mechanical performance: extraction force, compression/recovery, leakage resistance
- Sensory neutrality
- Ink adhesion
- Recommended use within 6 months of production date
- This closure is not suitable for post-bottling pasteurization.

International Quality Certifications

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