

# Pearl<sup>®</sup> Micro-Agglomerated



MASILVA USA  
THE PERFECT FIT FOR YOUR WINE



Pearl<sup>®</sup> Micro-agglomerated corks are produced from steam and pressure treated natural uniformly sized micro-granules excluding particles that do not meet the narrow size tolerance. We use only FDA-approved food-grade bonding agents. This product has the feel of real cork and meets the same quality standards as our natural and technical wine corks, but at a price point competitive with screw caps and synthetic stoppers. Pearl<sup>®</sup> corks are offered 24 x 38 mm and 24 x 44 mm.

Pearl<sup>®</sup> corks are recommended for wines which will be consumed within 18 months to three years.

## Technical Specifications

### Dimensional

Length	44 mm, 38 mm; nominal $\pm 0.5$ mm
Diameter	24 mm; nominal $\pm 0.3$ mm
Ovality	$<0.3$ mm
Cork granules	0.5 to 2 mm

### Physical

Moisture	4% - 8% moisture content
Dimensional recovery	$>96\%$
Density	nominal $280 \pm 40$ kg/m <sup>3</sup>
Resistance to boiling water	no disintegration
TCA	$\leq 1.0$ ng/L

### Functional

Extraction force	15 daN – 45 daN (coated corks only)
Sealing ability	no leakage at 2 bar
Capillarity	$<1$ mm
Torsion	$\geq 35^\circ$
Shearing strength	$\geq 6$ daN/cm <sup>2</sup>

Washes	MS40
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