



NOMACORC® value

Nomacorc, the worldwide market leader in co-extruded still wine closures, presents the wine industry with a revolutionary new product for basic wines. Nomacorc **value** provides reliable protection against leakage, cork taint, and other problems associated with bark corks such as dust or crumbling in the wine. Its flexibility makes it superior to injection-moulded closures and ensures easy removal from the bottle. The applied outer skin guarantees a perfect seal directly after bottling. Nomacorc **value's** price is set to reflect the economic competitiveness associated with entry-level wines. Nomacorc **value**, with its patent-pending Print Encapsulation Technology, offers the wine industry an affordable extruded closure for wines that are currently sealed under poorer-quality bark corks, agglomerates, or injection-moulded products. Nomacorc **value** is available in a light brown color with black print.

Please contact Nomacorc for information on quantities, pricing and other sales terms.



DIMENSIONS AND PROPERTIES

Diameter	22.5 mm
Lengths	37 mm
Weights	4.24 g/cork
Density	Overall : 0.276 grams per cubic cm
	Foam : 0.229 grams per cubic cm
Oxygen Transfer Rate*	0.0090 cc per day per closure-bottle
Extraction Force**	250 N

Average values based on ASTM, Mocon, and/or internal testing methodologies.

**Oxygen transfer rate data is reported in atmospheric conditions.*

***Extraction force note: Ambient temperatures, filled bottles at 3 days after closure.*

All Nomacorcs are 100% recyclable with other LDPE food packaging.