

TECHNICAL FILE

The BEEO® Solution

BEEO® was born following MASilva's continuous investment in R&D and Social & Ecological awareness. Continuous product development led to the creation of a new cork stopper, with unique disinfection and treatment processes. BEEO® stoppers are recommended not only for all biodynamic organic wines, but also for brands and wines who that have sustainability concerns. We believe this is the way to go, and we get our inspiration from the best engineer ever: Nature.

Features and Benefits

RAW MATERIALS ORIGIN

The BEEO® corks are manufactured from cork planks originated from properties managed accordingly with biological agriculture principles, in which, there is no use of pesticides nor or genetically modified organisms.

WASHING AND DISINFECTION

The washing and disinfection processes minimize the use of chemical products. Natural cork stoppers do not present any residues of chemical products whatsoever, because they are disinfected with an aqueous solution saturated with ozone, which is decomposed later and leaves no residues on the cork stoppers. There is no usage of hydrogen peroxide.

COATING

Surface coating, that contains bee wax, was exclusively conceived so that these cork stoppers are totally fit to biodynamic organic wines. BEEO® natural cork stoppers are uniquely fire branded and can be used in all types of still wines, independently of the ageing period and bottleneck profile.

Technical Specifications

DIMENSIONS

Length: Nominal \pm 1.0 mm
Diameter: Nominal \pm 0.5 mm
Ovality: < 1.0mm

PHYSICAL

Humidity: 4% - 9% humidity
Dimensional Recovery: > 96%

FUNCTIONAL

Stopper Extraction Forces: 15 daN – 40 daN (treated stoppers only)
Sealing capacity: no leaks at 2 bar
Capillarity: < 1 mm

STORAGE

Use no later than: 6 months
Humidity in storage room: 40% - 70% RH, non-condensing
Storage temperature: 15°C - 20°C, 59°F - 68°F
Location: Store the stoppers in a clean, well-ventilated, odor-free place, and kept away from products containing chlorine.