

+96%
NATURAL
DE-AROMATISED CORK
USING SUPERCritical
CO₂



JUMP[®]
CRISTAL

INDIVIDUALLY MOULDED FROM
DE-AROMATISED CORK PULP USING
SUPERCritical CO₂.
GUARANTEED ZERO CORK TAIN
PER CLOSURE FOR SPARKLING WINES

EVERY CLOSURE
GUARANTEED
TASTE-FREE



JUMP[®] CRISTAL

TECHNICAL SPECIFICATIONS

Individual releasable 2,4,6-TCA content	≤ DL*
Moisture content	4% +/- 2%
Length	48 +/- 0.5 mm
Diameter	30 +/- 0.5 mm
Weight	≥ 8.0 g
Torsion moment	≥ 3.5 Nm
Torsion angle	≥ 30°
Dust content	≤ 1 mg / closure

*Determination by solid phase micro-extraction (SPME GC/MS or GC/ECD) and gas chromatography with mass spectrometric detection.
DL: Detection limit = 0.3 ng/l. Accuracy of the analysis +/- 0.3 ng/l.

Our products comply with the current technical specifications (test methods and technical specifications according to NF ISO 16420) and are "ex works".

The supercritical CO₂ process adds the finishing touch to the aromatic efficiency of JUMP[®] CRISTAL, guaranteeing each individual closure has zero cork taint.

Its cork-dominant composition and individual moulding ensure tried and tested safety:

- neutrality;
- consistency from one bottle to the next;
- machinability for corking your early-drinking sparkling wines.

RECOMMENDATIONS

Suitability closure/wine:

It is our customers' responsibility to conduct validation tests to determine the suitability of the product for the planned usage, under their own conditions of use.

Use:

- Perfectly dry bottle neck when the closure is applied
- Closure depth: 22 to 26 mm

Storage:

- In temperate, odourless, sound and ventilated facilities.
- Work on a FIFO (first in – first out) basis.
- Optimal use within 6 months after delivery.



N°BV/107/CO.PTX

Bourrassé

Creator of cork solutions

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This information is given in good faith and is based on the current state of our knowledge.

+96%
NATURAL
DE-AROMATISED
CORK



JUMP[®]
Premium

A 100% MICRO CLOSURE GUARANTEEING
ZERO CORK TAIN T FOR SPARKLING WINES.
INDIVIDUALLY MOULDED FROM
DE-AROMATISED CORK PULP TO OFFER A
HARMONIOUS ALLY FOUR YOUR WINES.



JUMP[®] Premium

TECHNICAL SPECIFICATIONS

Individual releasable 2,4,6-TCA content	≤ QL *
Moisture content	4% +/- 2%
Length	48 +/- 0.5 mm
Diameter	30 +/- 0.5 mm
Weight	≥ 8.0 g
Torsion moment	≥ 3.5 Nm
Torsion angle	≥ 30°
Dust content	≤ 1 mg / closure

*Determination by solid phase micro-extraction (SPME GC/MS or GC/ECD) and gas chromatography with mass spectrometric detection.

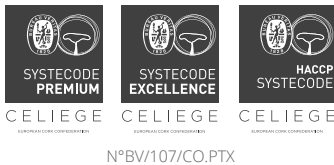
QL : Quantification Limit = 0.5ng/l
Accuracy of the analysis +/- 0.5 ng/l.

Our products comply with the current technical specifications (test methods and technical specifications according to NF ISO 16420) and are "ex works".

The exclusive VORTEX[®] de-aromatisation process using low-pressure steam puts the finishing touches to control of the aromatic profile of JUMP[®] Premium, guaranteeing zero cork taint.

Its cork-dominant composition and individual moulds ensure proven safety:

- Neutrality;
- Consistency from one bottle to the next;
- Machine-ready to close bottles of your fast-moving sparkling wines.



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RECOMMENDATIONS

Suitability stopper/wine:

It is our customers' responsibility to carry out validation tests to determine the suitability of the product for the planned usage, under their own conditions of use.

Use:

- The neck of the bottle must be perfectly dry when the closure is introduced
- Closure depth: 22 to 26 mm

Storage:

- In temperate, odourless, sound and ventilated facilities.
- Work on a FIFO (first in - first out) basis.
- Optimal use within 6 months after delivery.



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CORK



JUMP®

A 100% MICRO CLOSURE
FOR SPARKLING WINES.
INDIVIDUALLY MOULDED FROM
DE-AROMATISED CORK PULP TO OFFER
A HARMONIOUS ALLY FOR YOUR WINES.



JUMP®

TECHNICAL SPECIFICATIONS

Releasable 2,4,6 TCA content	≤ 1 ng/l *
Moisture content	4% +/- 2%
Length	48 +/- 0.5 mm
Diameter	30 +/- 0.5 mm
Weight	≥ 8.0 g
Torsion moment	≥ 3.5 Nm
Torsion angle	≥ 30°
Dust content	≤ 1 mg / closure

*Determination by solid phase micro-extraction (SPME GC/MS or GC/ECD) and gas chromatography with mass spectrometric detection in batch leachate from corks. Accuracy of the analysis +/- 0.5 ng/l.

Our products comply with the current technical specifications (test methods and technical specifications according to NF ISO 16420) and are "ex works".

The exclusive VORTEX® de-aromatisation process using low-pressure steam puts the finishing touches to control of the aromatic profile of JUMP®.

Its cork-dominant composition and individual moulds ensure proven safety:

- **Neutrality;**
- **Consistency from one bottle to the next;**
- **Machine-ready to close bottles of your fast-moving sparkling wines.**

RECOMMENDATIONS

Suitability stopper/wine:

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