



MASILVA USA
THE PERFECT FIT FOR YOUR WINE



New
SARA® advanced

Further reducing TCA levels by up to 95%*
Constantly *supporting* your business through *innovation*

LEARN MORE



*Preliminary results of individual analysis performed



INNOVATION

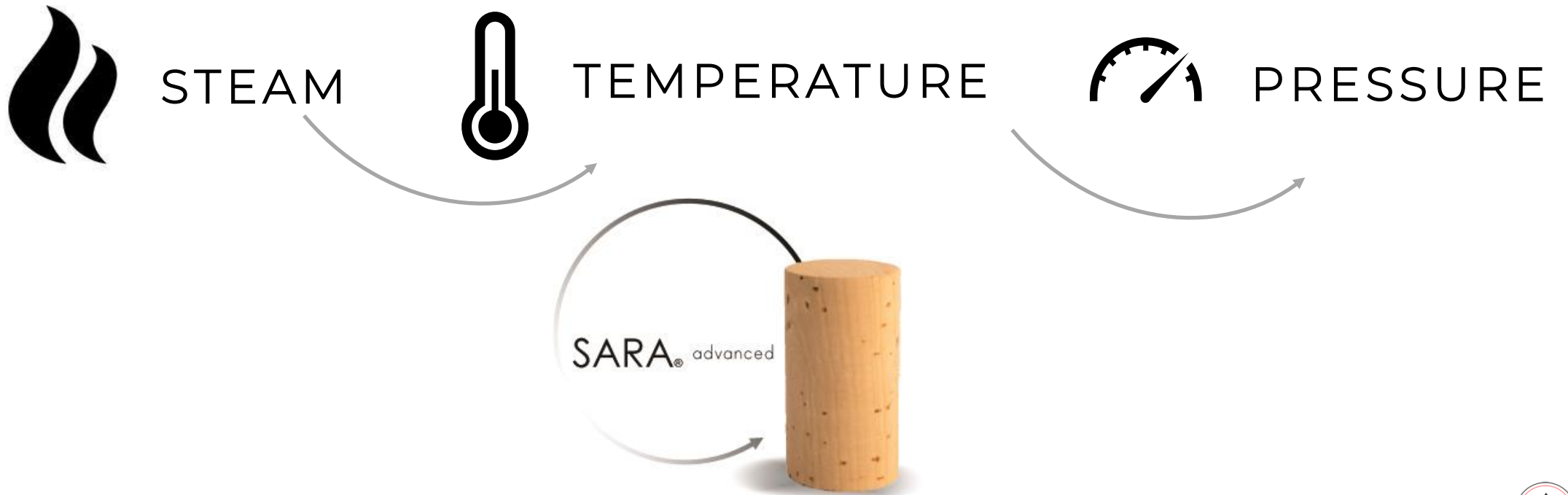
State-of-the-art technology has been developed to sterilize and improve the quality of natural cork stoppers.

OBJECTIVES



- Develop a preventive and curative method to control TCA and other phenols of natural cork stoppers.
- Improve quality results in post-punching process.

Our proprietary method





TCA IS DRAMATICALLY REDUCED

Corks are treated with pressurized steam to volatilize TCA and other phenols.

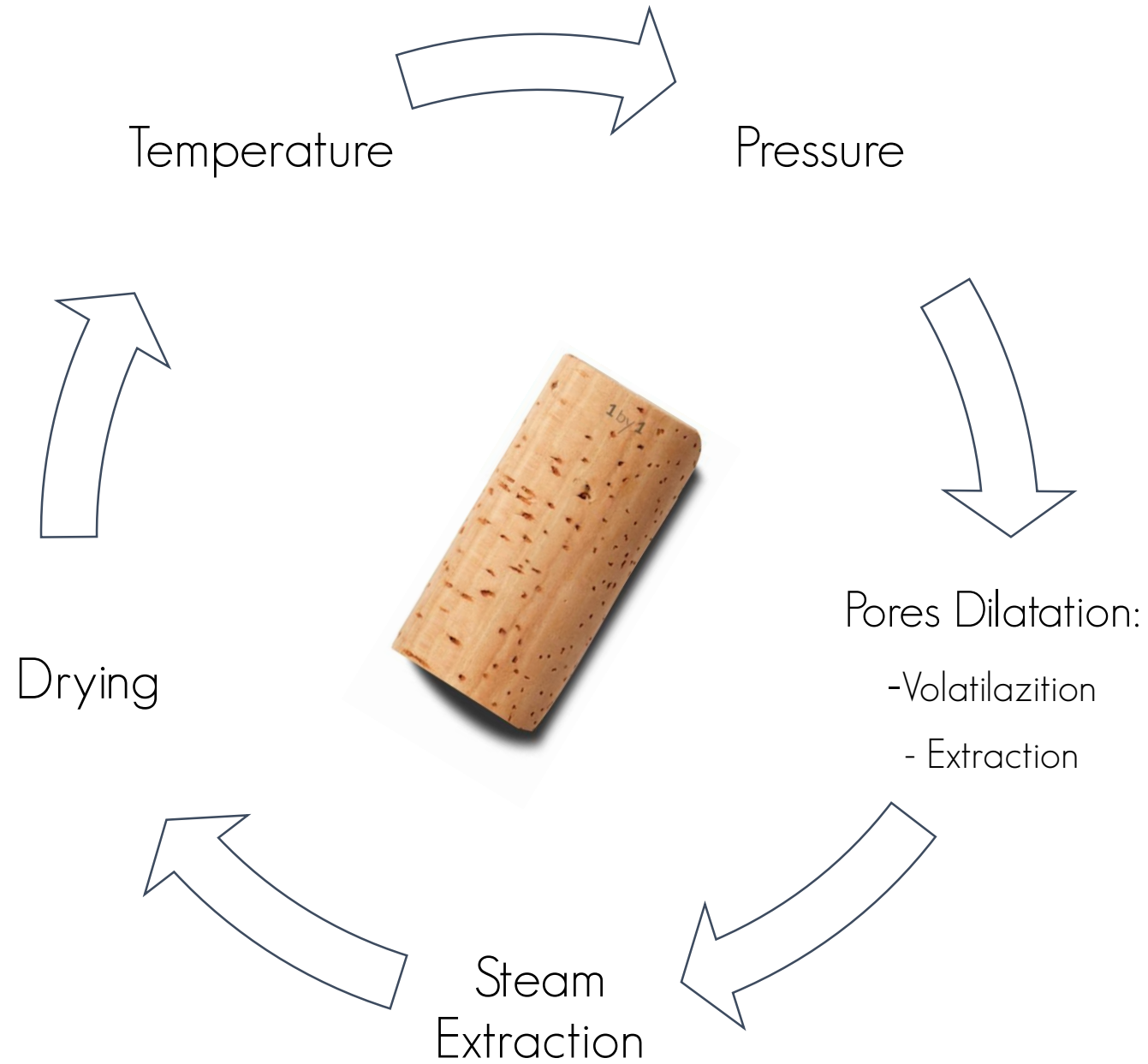
PORES DILATATION

During the process, the elastic memory of the cork is used, as it expands, the steam reaches deeper into the pores of each cork to facilitate the volatilization and extraction of all undesirable compounds.

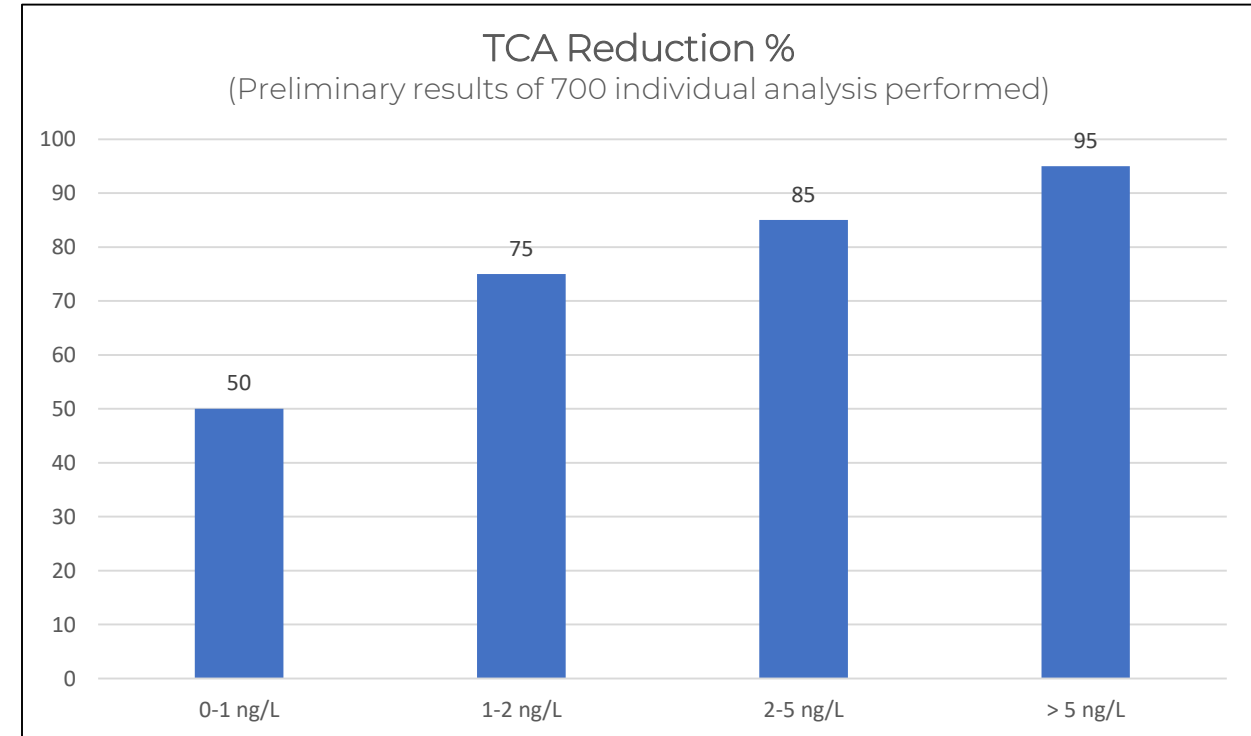
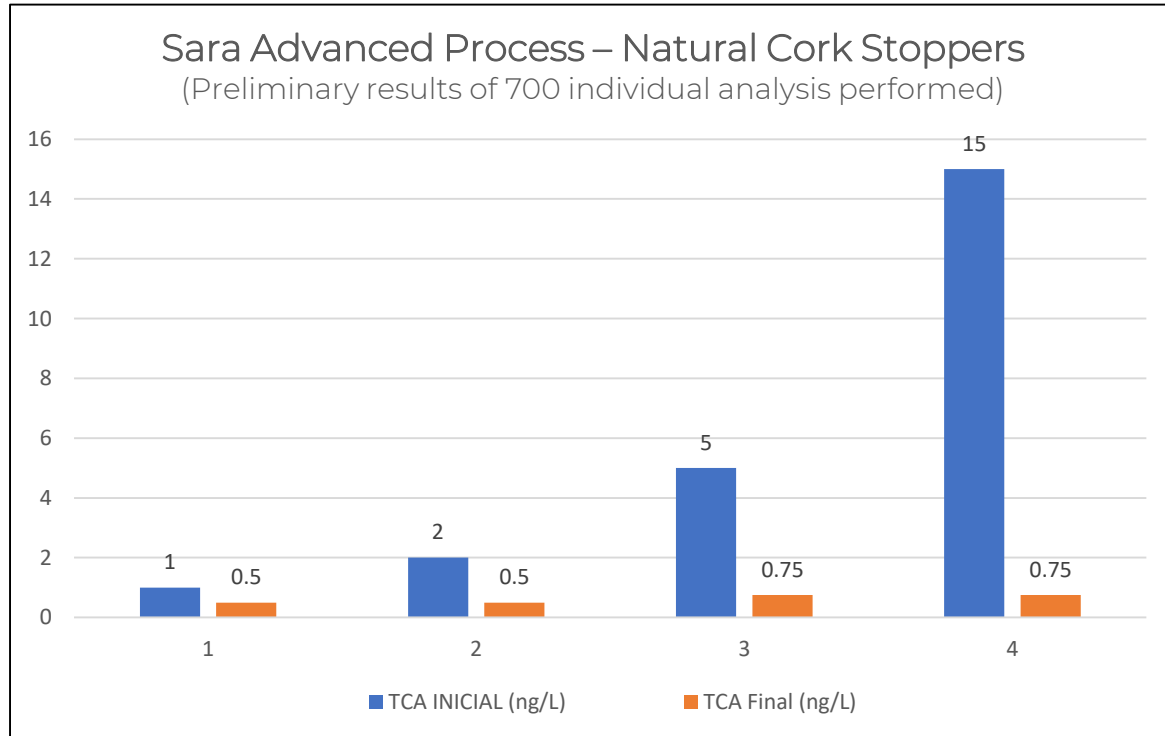
THE SYSTEM ENSURES A CONTINUOUS AND AUTOMATIC PROCESS

Corks are led directly from the steam area into the drying zone, eliminating any risk of cross-contamination by micro-organisms.

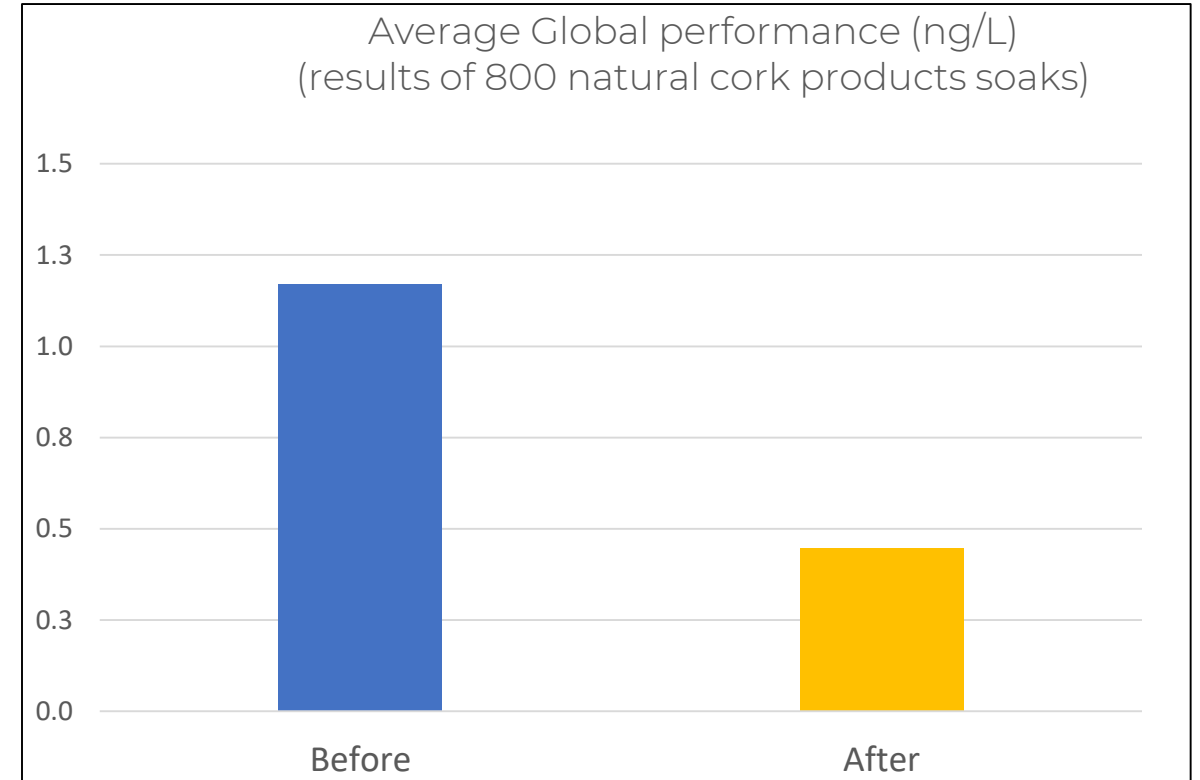
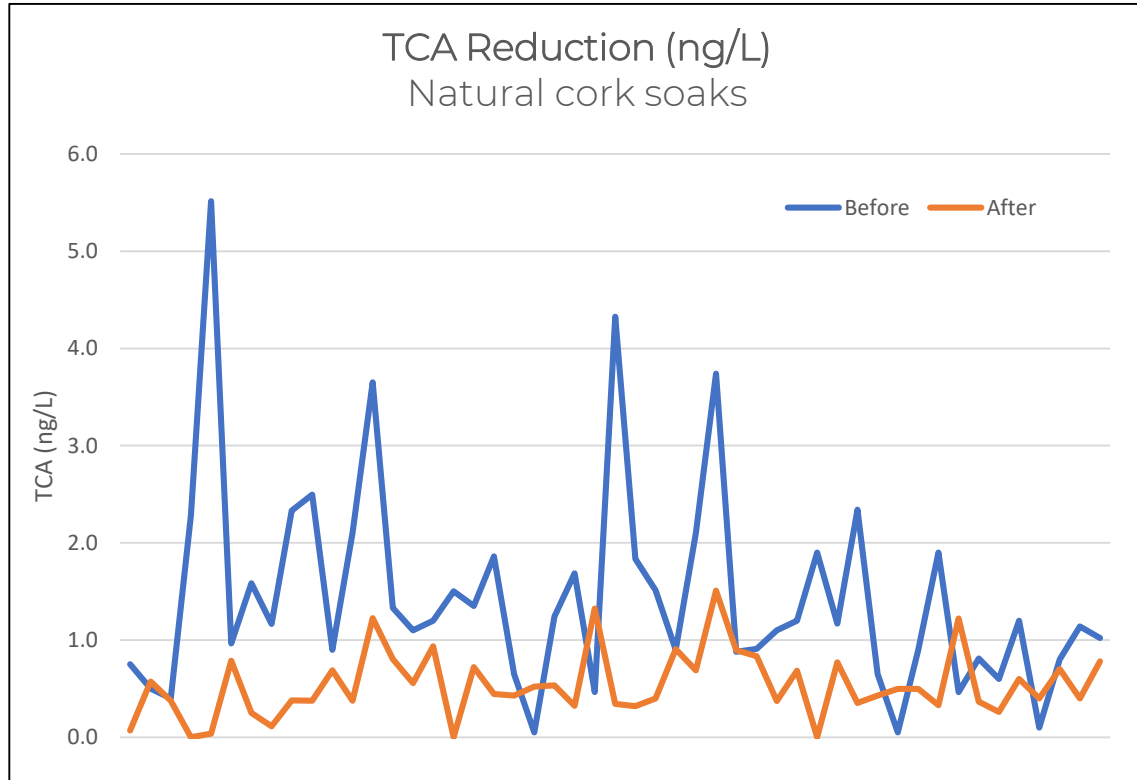
THE PROCESS SCHEME



QUALITY CONTROL RESULTS



QUALITY CONTROL RESULTS



SENSORY PERFORMANCE REMARKABLY ENHANCED

All natural cork products benefit from a drastic reduction in off-flavors other than just TCA

ISO 22308:2005 – Cork Stoppers – Sensory analysis
Group of odour/flavours identified:

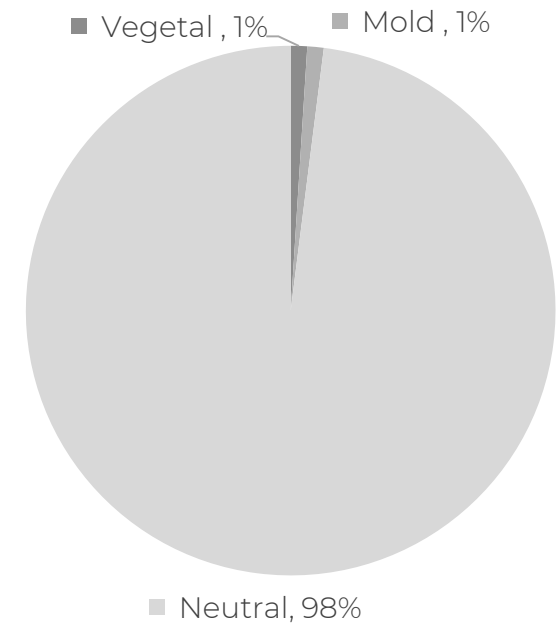
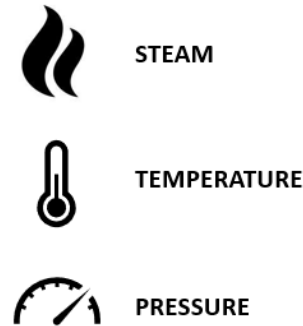
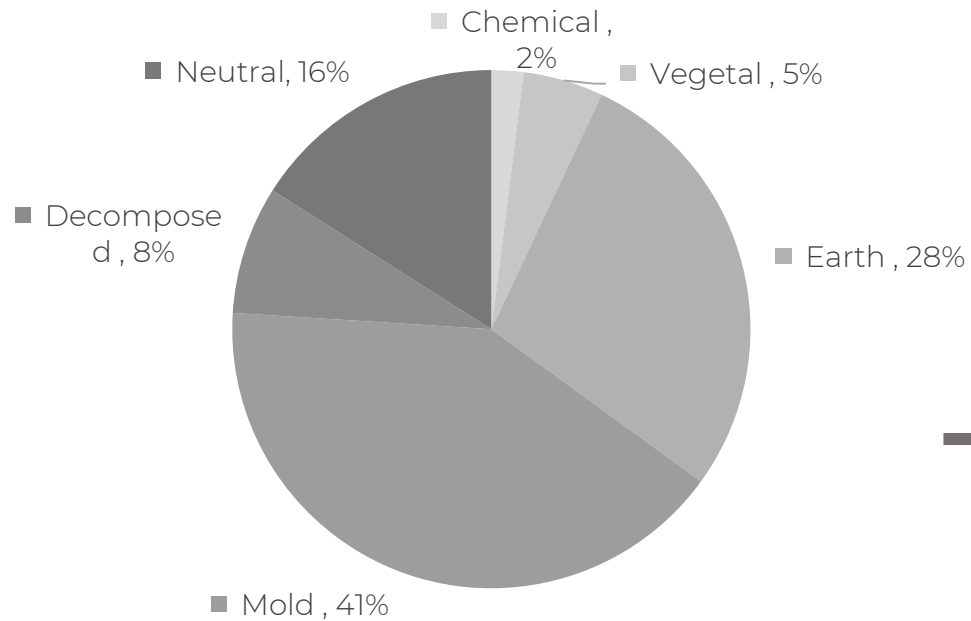


Chemical group	phenol, hydrocarbon, ...
Vegetal group	Fresh grass, Cut hay, Eucalyptus
Earth group	Damp earth, earth
Mold group	Dry mold, cellar mold, TCA
Decomposed group	Stagnant water, rotten egg

QUALITY CONTROL RESULTS

SARA ADVANCED [®]

Specially contaminated natural cork discs* were chosen for this test



* To emphasize observation of differences between before and after SASystem

Testing methodology based on ISO 22308:2005 – Cork Stoppers – Sensory analysis; 10% alcoholic solution



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