



MASILVA
WE ARE CORK



www.masilva.pt



MESSAGE FROM THE BOARD

MASILVA has operated in the cork industry for over 45 years, exploiting synergies between nature and industry, committed to becoming an industry benchmark at product quality level, customer service, technological innovation and mindful of sustainable development. Marked by continuous growth supported by new physical and human structures, MASILVA reaffirms its entrepreneurship by being bold and serious-minded in the marketing of its product, the natural cork stopper. Having ensured the company's leading position for the future through its management succession plan, the largest challenge now is to expand to new geographies and make the customer realize the value added brought by the natural cork and set MASILVA brand as a model in the cork industry.

Manuel Silva

(Founder and President)

José Silva

(CEO)

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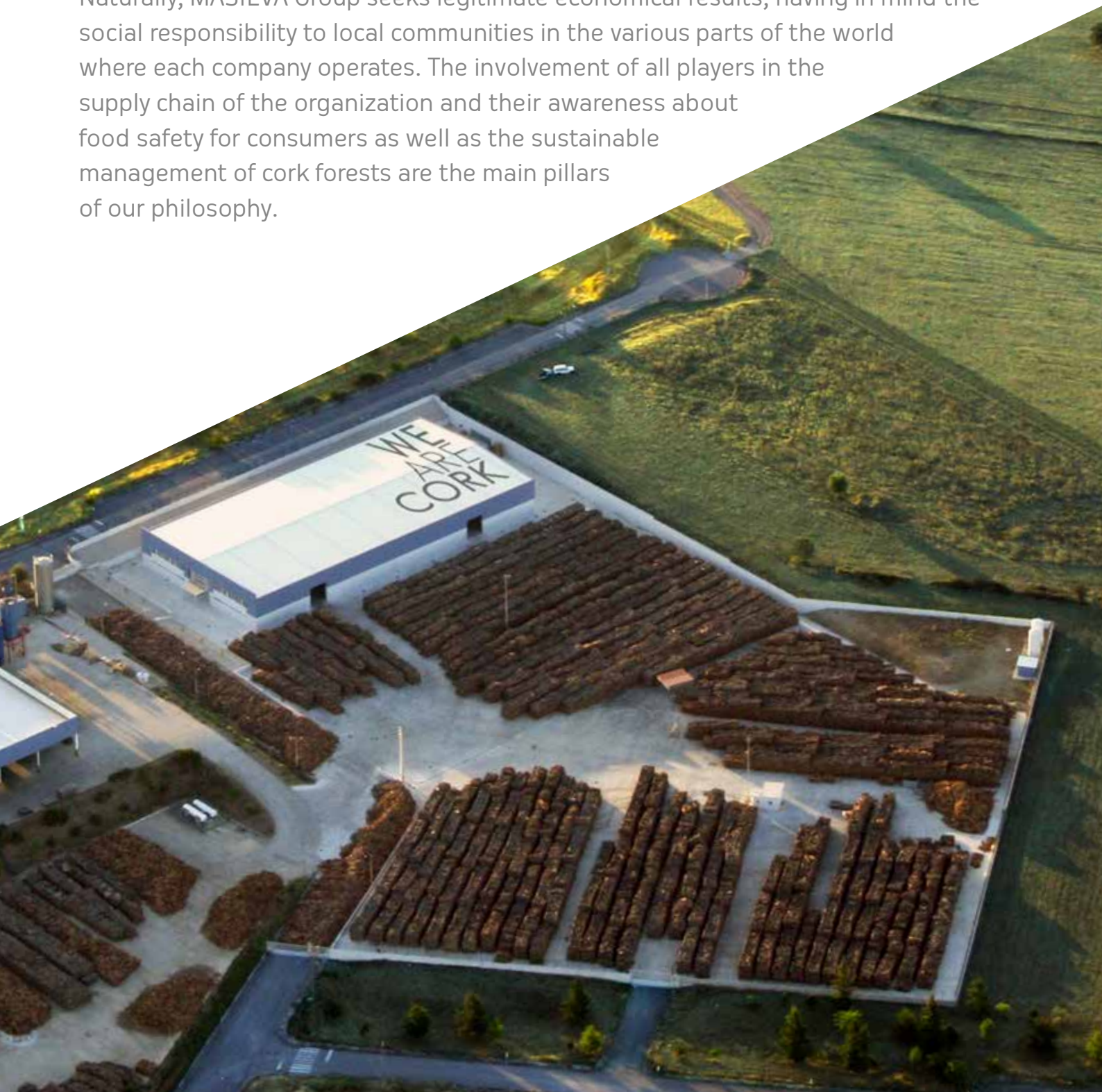
THE VALUE OF CULTURE

Cork processing is a sector with firm roots in the Portuguese industry and economy for at least two centuries. Led into this tradition by the founder and current president Manuel Alves da Silva, the MASILVA group has been producing natural cork stoppers since 1972. Gradually over time, the several units installed abroad in the most relevant wine producing countries in the world have shaped MASILVA Group into what it is today, a family owned business with a strong financial position and deep knowledge about the cork sector. At present, the main goals of the Group are to consolidate its position in mature markets and reach new developing markets, driven by the added value of natural cork. The unique characteristics of the cork become more and more distinguished in the world, thanks to the growing preference for environmentally sustainable products.



OUR COMMITMENT

To design, produce and supply reliable natural cork stoppers that properly seal wine bottles and other alcoholic beverages, ensuring their organoleptic neutrality. Naturally, MASILVA Group seeks legitimate economical results, having in mind the social responsibility to local communities in the various parts of the world where each company operates. The involvement of all players in the supply chain of the organization and their awareness about food safety for consumers as well as the sustainable management of cork forests are the main pillars of our philosophy.





RESEARCH, DEVELOPMENT AND INNOVATION

onebyonetm

ONEBYONE®

Over the last 45 years MASILVA has established itself as an industry technology leader and its proprietary cork cleaning processes are recognized worldwide. With the design and implementation of this new state-of-the-art testing technology we once again demonstrate our determination to becoming the leading manufacturer of the finest premium cork. This fully automated process is based on a cutting-edge technology that uses gas-phase spectroscopy, available for high-end corks intended for Premium wines. Each stopper is checked one by one to detect any traces of TCA.



DYNAVOX®

All raw materials are subject to intense steam and pressure and submerged in clean water, through our Dynavox® system, so as to remove any unwanted substances from the innermost part of the cork. This thoroughly eliminates microorganisms in a natural way. Anisols such as TCA are reduced, along with other odor-causing compounds and tannins and phenols precursors of anisols, thus improving the thickness and the elasticity of cork.

MASZONE®

Our Maszone® system uses not only ozone, but also the most powerful peroxone, a combination of ozone and hydrogen peroxide, to disinfect and clean cork stoppers. The solution eliminates microorganisms and its spores, while oxidizing organic impurities and compounds, such as phenols and anisols, which could signal the existence of unwanted and odors. The Maszone® system also improves the cork's visual appearance.

SARA®

The SARA® process uses controlled steam and pressure to expel the TCA and other volatile compounds from the cork granules. We use this process to ensure high quality in Silktop® products and sparkling wine stoppers, as well as Pearl® micro-agglomerate stoppers.

SARA ADVANCED®

This innovative technology was developed for cleaning and sterilizing natural cork stoppers. The process consists in using controlled steam, temperature and pressure to expel the TCA and other volatile compounds from natural corks, allowing high quality in the treatment.



OUR PRODUCTS



NATURAL

They can and should be used in all types of wines, regardless of the rotation time of the wines and the shape of the bottle. We can supply FSC® certified products (FSC - C009204) upon request.



SPARKLING WINE

MASILVA cork stoppers are used for some of the world's best sparkling wines. Sparkling wine presents challenges in terms of stoppers, which have to be able to withstand higher pressures while maintaining consistency and the specified insertion and extraction forces.



SILKTOP® 1+1

Silktop® are mainly manufactured for entry level wines, which could benefit from short-term aging (three to four years). This is a technically advanced product, properly sealing bottles containing wine of considerable value.



PEARL®

Consumers can appreciate the appearance and the feel of natural cork with our Pearl® micro- agglomerate. Pearl® stoppers show our continuous commitment toward sustainability and the value chain of the product. The cork shavings, following the punching of natural cork stoppers, are carefully selected, processed and reduced to uniformly-sized particles through a number of mechanical operations. These particles will be subjected to a vaporization and sterilization process through our SARA® system. Only food-grade glues are used.



EVACORK®

A colmated natural cork stopper that meets the winemaker's challenge of maintaining the attractiveness of the wine with a natural cork stopper and of being very competitive in price. We can supply FSC® certified products (FSC - C009204) upon request.



BARTOP®

The Bartop is a natural cork stopper with a wide range of different caps in wood, plastic and other materials, designed for bottling wines and spirits. The Bar Top grade may be produced from natural, colmated or agglomerated cork and is used in wines and spirits for immediate consumption.



PRODUCTION FLOW

RAW MATERIAL



CORK OAK STRIPPING

Cork planks are stripped from cork oak trees



GC / MS TCA CONTROL



YARD STABILIZATION

Planks are stored from 6 to 9 months on a concrete floor.



BOILING | DYNAVOX®DYNAVOX® SYSTEM

Planks are sterilized and disinfected through a vaporized pressure system.



GC / MS TCA CONTROL



STABILIZATION AFTER BOILING

Stabilization period after vaporization



CORK PLANKS SORTING FOR PRODUCTIONS

First sorting of planks for production

NATURAL CORK STOPPERS



CORK PLANK CUTTING

Planks are cut into strips



PUNCHING

Punching of cork strips



STERILIZATION | SARA ADVANCED® SYSTEM

Natural cork stoppers are vaporized and sterilized

TECHNICAL CORKS STOPPERS



STERILIZATION | SARA®SYSTEM

Cork granules are vaporized and sterilized



GC / MS TCA CONTROL



AGLOMERATION

Production of agglomerated bodies



GC / MS TCA CONTROL



DISC PRODUCTION

Thinner strips of cork are punched for disc purposes



PRE-DRYING

First moisture level definition



GC / MS TCA CONTROL



STERILIZATION | SARA ADVANCED® SYSTEM

Natural cork discs are vaporized and sterilized



GC / MS TCA CONTROL



GLUING

Assembly of agglomerated bodies and discs with grade glue



GC / MS TCA CONTROL

PRODUCTION



CORRECTION OF SIZES

Precise correction of corks sizes



WASHING | MASZONE® SYSTEM

Washing and sterilization



GC / MS TCA CONTROL



DRYING

Final moisture definition



SORTING

Cork sorting according to visual quality



PRINTING

Customized printing on stoppers



FINAL TREATMENT

To facilitate the bottling process



GC / MS TCA CONTROL



PACKAGING

According to specifications



CERTIFICATIONS



The mark of
responsible forestry

Look for FSC
certified products

FSC® CERTIFICATION

In reply to concerns about global deforestation, the Forest Stewardship Council® was established to increase responsible management of forests worldwide. M. A. SILVA - Cortiças, S.A. is certified under code number SA-COC-002297, for natural and colmated stoppers.



PT-1996/CEP 454 PT-2005/GSA.0001

ISO9001 AND ISO22000 CERTIFICATION

MASILVA is ISO9001 certified, recognizing the efforts made by the organization in assuring the standards of products and services, satisfaction of customers and continuous improvement.

MASILVA is the first ever Portuguese cork company to obtain the ISO2000 certification in 2005, showing the market that it has implemented a food safety management system capable of providing safe high quality products.



EUROPEAN CORK CONFEDERATION
N.ºBV/292/CO.PTX

SYSTECODE PREMIUM CERTIFICATION

The Systecode Premier Certification has been awarded to MASILVA, according to the highest sector demands.



**ONE BY ONE® HONORED WITH
THE ENOMAQ 2017 AWARD**



**ONE BY ONE DISTINGUISHED
WITH THE 2016 INTERVITIS
INNOVATION AWARD**

AWARDS



MASILVA WORLD

MASILVA PORTUGAL

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Portugal

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MASILVA AUSTRALASIA

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MASILVA CHINA

DISTRIBUTION UNITS

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MASILVA PORTUGAL

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MASILVA BRASIL

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MASILVA CHILE

DISTRIBUTION UNITS

Importadora de Corchos
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Santiago do Chile
Chile

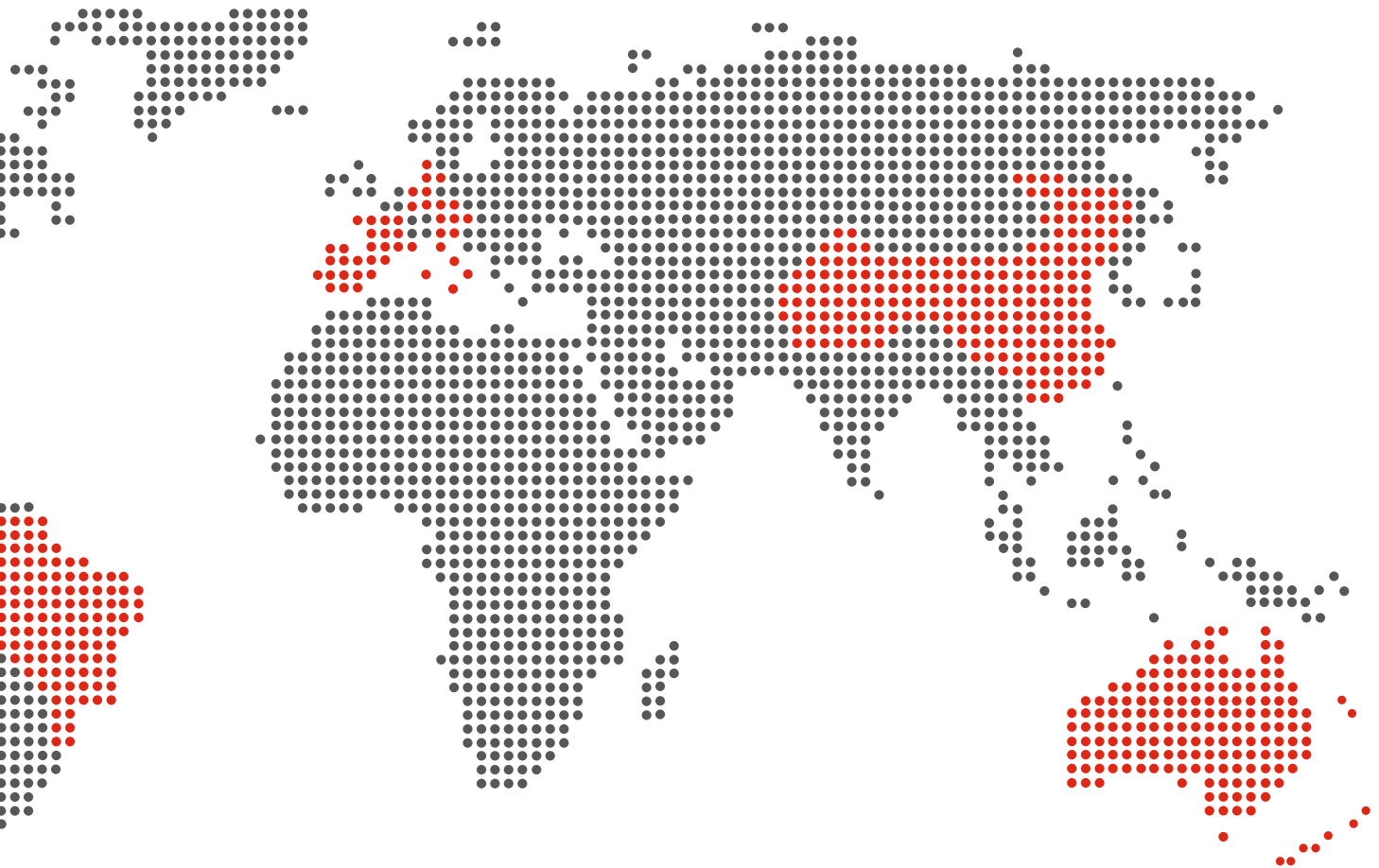
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The mark of
responsible forestry
Look for FSC
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CELIEGE
N°BV292/CD PTX



PT-1996/CEP: 454 PT-2005/GSA: 0001



COMPETE 2020

PORTUGAL 2020



UNIÃO EUROPEIA
Fundo Europeu
de Desenvolvimento Regional