



Amorim Cork South Africa (Pty) Ltd.
Quality Assurance Department



PRODUCT SPECIFICATION

Natural Corks

**Available sizes: 38 × 24 / 25 / 26 mm; 45 × 24 / 25 / 26 mm;
49 × 24 / 25 / 26 mm; 54 × 24 / 25 / 30 / 36 mm**

TESTS	CHARACTERISTICS	SPECIFICATION
PHYSICAL-MECHANICAL ISO 9727-1;3;7	Length ¹	± 1.0 mm
	Diameter ¹	± 0.5 mm
	Ovality ¹	≤ 0.7 mm
	Moisture ²	4% – 8%
	Peroxide Content ¹	≤ 0.1 mg
	Extraction Force ²	20 – 40 daN
	Density ¹	120 – 220 kg/m ³
	Capillarity ²	< 2 mm
PHYSICAL-CHEMICAL	Releasable TCA (average batch result) ³	≤ 1 ng/L
OTR (OXYGEN TRANSFER RATE) (THE VALUES ARE ACCUMULATED)	12 Months	2.49 mg/cork
	24 Months	2.61 mg/cork
	36 Months	2.68 mg/cork
	60 Months	2.77 mg/cork
PRINTING	Traceability code +/- client specification	
VISUAL GRADING	As per client specification agreed between Amorim and customer	
SENSORIAL	As per client specification agreed between Amorim and customer	

a) Amorim Corks are adequate to be in contact with food products, in compliance with Regulation (EC) No. 1935/2004, and Resolution ResAP (2004). All products used during production are adequate to be in contact with foodstuffs, in compliance with Directive 2002/72/CE and 94/62/CE and FDA 21CFR part 175. Cork has the potential to be recycled according to these requirements.

b) Analysis: ¹based on A&I's test report; ²Amorim SA analysis; ³Independent Laboratory analysis.

c) Amorim Corks are produced and controlled at Amorim & Irmãos Portugal, according to their Quality Management System (ISO 9001), Food Safety management system (ISO 22000) and to the International Code of Cork Stopper Manufacturing Practices.

PRODUCTION FLOWCHART

