



PRODUCT SPECIFICATION

Top Series® / Bartops / Stoppercorks

TESTS	CHARACTERISTICS	SPECIFICATION
PHYSICAL-MECHANICAL	Length (Cork + capsule) ¹	L ± 1.0 mm
	Diameter (Cork and/or capsule) ¹	D ± 0.4 mm
	Ovality ¹	≤ 0.3 mm
	Moisture ²	5% – 8%
	Dry Residue ¹	≤ 1.5 mg/cork
PHYSICAL-CHEMICAL	Gluing ¹	≥ 98%
	Treatment ¹	9.7
	Releasable TCA (average batch result) ³	≤ 2.0 ng/L
PRINTING	Traceability code / client specification	
VISUAL GRADING	As per client specification agreed between Amorim and customer	
SENSORY	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

