



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



PRODUCT SPECIFICATION

Twin Top®

Available sizes: 39 x 23 mm; 44 x 23 mm

| TESTS | CHARACTERISTICS | SPECIFICATION |
|----------------------------|--|-----------------------------|
| PHYSICAL-MECHANICAL | Length ¹ | L ± 1.0 mm |
| | Diameter ¹ | D ± 0.4 mm |
| | Ovality ¹ | ≤ 0.3 mm |
| | Disc Thickness ² | 4 – 6 mm |
| | Moisture ² | 4% – 8% |
| | Peroxide Content ¹ | ≤ 0.1 mg |
| | Extraction Force ² | 20 – 40 daN |
| | Density ¹ | 250 – 330 kg/m ³ |
| | Capillarity ² | < 2 mm |
| PHYSICAL-CHEMICAL | Releasable TCA (average batch result) ³ | < 1.0 ng/L |
| OTR (OXYGEN TRANSFER RATE) | 12 months | 3.2 mg/stopper |
| | 24 months | 3.4 mg/stopper |
| | 36 months | 3.5 mg/stopper |
| 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.

