

AMORIM WE CORK BETTER

PRODUCT SPECIFICATIONS

Amorim. The cork for the future





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



PRODUCT SPECIFICATION

Helix Cork®

Available sizes: 37 × 29 × 24 mm

TESTS	CHARACTERISTICS	SPECIFICATION
PHYSICAL-MECHANICAL	Length ¹	± 1.0 mm
	Diameter ¹	± 0.5 mm
	Peroxide content ¹	≤ 0.1 mg/cork
	Dust content ¹	≤ 3 mg/cork
	Compression ¹	≥ 15.5 mm
	Moisture ²	4% – 8%
	Specific weight ¹	240 – 320 kg/m ³
	Capillarity ²	≤ 2 mm
PHYSICAL-CHEMICAL	Releasable TCA (average batch result) ³	≤ 0.5 ng/L
PRINTING	Traceability code +/- client specification	

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





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**

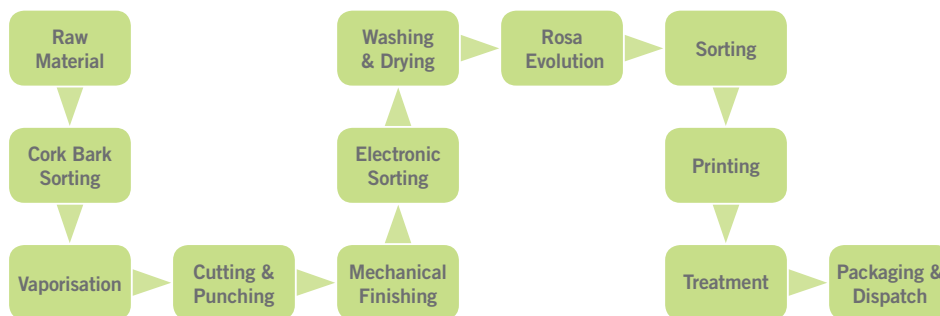
TESTS	CHARACTERISTICS	SPECIFICATION
PHYSICAL-MECHANICAL ISO 9727-1;3;7	Length ¹	± 1.0 mm
	Diameter ¹	± 0.5 mm
	Ovality ¹	≤ 0.7 mm
	Moisture ²	4% – 8%
	Peroxide Content ¹	≤ 0.1 mg
	Extraction Force ²	20 – 40 daN
	Density ¹	120 – 220 kg/m ³
	Capillarity ²	< 2 mm
PHYSICAL-CHEMICAL	Releasable TCA (average 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





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



PRODUCT SPECIFICATION

Neutrocork®

Available sizes: 38 × 24 mm; 44 × 24 mm; 42 × 27.5 mm

TESTS	CHARACTERISTICS	SPECIFICATION
PHYSICAL-MECHANICAL	Length ¹	± 1.0 mm
	Diameter ¹	± 0.4 mm
	Ovality ¹	≤ 0.3 mm
	Chanfer ²	± 1.0 mm
	Weight ¹	5.3 ± 0.6 g
	Moisture ²	4% – 8%
	Density ¹	240 – 320 kg/m ³
	Capillarity ²	≤ 2 mm
PHYSICAL-CHEMICAL	Releasable TCA (average batch result) ³	≤ 1 ng/L
OTR (OXYGEN TRANSFER RATE)	12 months	1.2 mg/stopper
	24 months	1.3 mg/stopper
PRINTING	Traceability code +/- client specification	
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





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



PRODUCT SPECIFICATION

Neutrocork Premium®

Available sizes: 38 × 24 mm; 44 × 24 mm

TESTS	CHARACTERISTICS	SPECIFICATION
PHYSICAL-MECHANICAL	Length ¹	± 1.0 mm
	Diameter ¹	± 0.4 mm
	Ovality ¹	≤ 0.3 mm
	Chanfer ²	± 1.0 mm
	Weight ¹	5.3 ± 0.6 g
	Moisture ²	4% – 8%
	Density ¹	240 – 320 kg/m ³
	Capillarity ²	≤ 2 mm
PHYSICAL-CHEMICAL	Releasable TCA (average batch result) ³	≤ 1 ng/L
OTR (OXYGEN TRANSFER RATE)	12 months	1.2 mg/stopper
	24 months	1.3 mg/stopper
PRINTING	Traceability code +/- client specification	
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





PRODUCT SPECIFICATION

Primacork

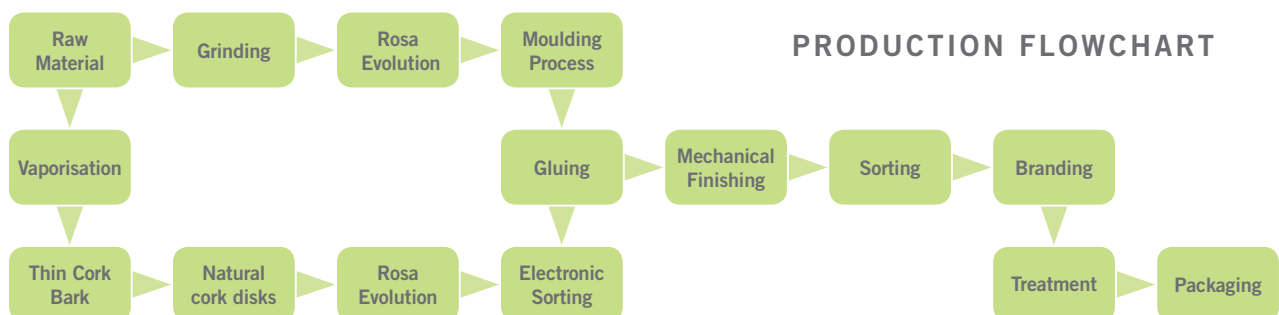
Available sizes: 44 × 24 mm

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
	Weight	5.2 ± 0.6 g
	Density ¹	250 – 330 kg/m ³
PHYSICAL-CHEMICAL	Capillarity ²	< 2 mm
PRINTING	Releasable TCA (average batch result) ³	< 0.5 ng/L
OTR (OXYGEN TRANSFER RATE)	12 Months	1.20 mg of O ₂
	24 Months	1.29 mg of O ₂
	36 Months	1.34 mg of O ₂
VISUAL GRADING	Traceability code +/- client specification	
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.





PRODUCT SPECIFICATION

Champagne Cork (2 Discs)

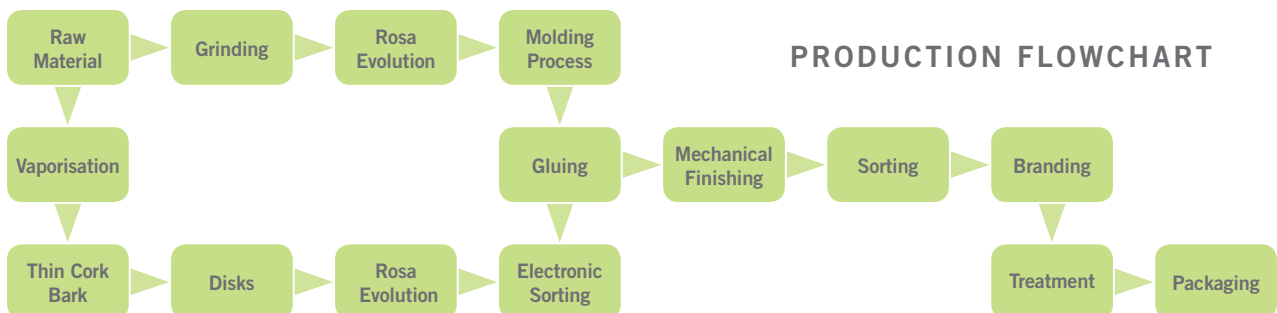
Available sizes: 48 × 30.5 mm; 48 × 31 mm

TESTS	CHARACTERISTICS	SPECIFICATION
PHYSICAL-MECHANICAL	Length ¹	L ± 0.5 mm
	Diameter ¹	D ± 0.3 mm
	Ovality ¹	≤ 0.3 mm
	Disc Thickness ²	1 st ≥ 4.5 mm / 2 nd ≥ 5.5 mm
	Average Weight ¹	X ± 1 gr
	Density ¹	230 – 290 Km/m ³
	Moisture ²	4% – 8%
	Torsion Moment ¹	≥ 35 daN
	Torsion Angle ¹	≥ 35°
	Shear strength ¹	≥ 6.0
PHYSICAL-CHEMICAL	Releasable TCA (average batch result) ³	≤ 0.5ng/L (only disc)
PRINTING	Traceability code +/- client specification	
VISUAL GRADING	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.





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



PRODUCT SPECIFICATION

Champagne Cork – Spark Top One® (1 Disc)

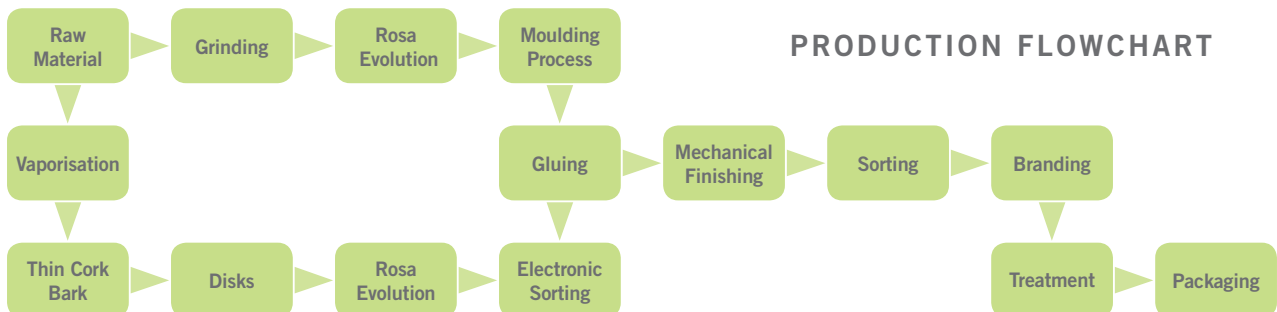
Available sizes: 48 x 30

TESTS	CHARACTERISTICS	SPECIFICATION
PHYSICAL-MECHANICAL	Length ¹	L ± 0.5 mm
	Diameter ¹	D ± 0.3 mm
	Ovality ¹	≤ 0.3 mm
	Disc Thickness ²	≥ 5.5 mm
	Average Weight ¹	X ± 1 g
	Density ¹	240 – 310 Kg/m ³
	Moisture ²	4% – 8%
	Torsion Moment ¹	≥ 35 daN
	Torsion Angle ¹	≥ 35°
	Shear strength ¹	≥ 6.0
PHYSICAL-CHEMICAL	Releasable TCA (average batch result) ³	< 0.5 ng/L (only disc)
PRINTING	Traceability code +/- client specification	
VISUAL GRADING	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.





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



PRODUCT SPECIFICATION

Agglomerated Champagne Cork

Available sizes: 47 × 29.5 mm

TESTS	CHARACTERISTICS	SPECIFICATION
PHYSICAL-MECHANICAL	Length ¹	± 1.0 mm
	Diameter ¹	± 0.3 mm
	Ovality ¹	≤ 0.3 mm
	Average Weight ¹	X ± 1 gr
	Density ¹	230-330 Km/m ³
	Moisture ²	4% – 8%
	Torsion Moment ¹	≥ 25 daN
	Torsion Angle ¹	≥ 30°
	Shear strength ¹	≥ 6.0
PHYSICAL-CHEMICAL	Releasable TCA (average batch result) ³	< 1.5 ng/L
PRINTING	Traceability code +/- client specification	
VISUAL GRADING	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





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



PRODUCT SPECIFICATION

Agglomerated Champagne Cork – Colours

Available sizes: 47 × 29.5 mm

TESTS	CHARACTERISTICS	SPECIFICATION
PHYSICAL-MECHANICAL	Length ¹	± 1.0 mm
	Diameter ¹	± 0.3 mm
	Ovality ¹	≤ 0.3 mm
	Average Weight ¹	X ± 1 gr
	Density ¹	230-330 Km/m ³
	Moisture ²	4% – 8%
	Torsion Moment ¹	≥ 25 daN
	Torsion Angle ¹	≥ 30°
	Shear strength ¹	≥ 6.0
PHYSICAL-CHEMICAL	Releasable TCA (average batch result) ³	< 1.5 ng/L
PRINTING	Traceability code +/- client specification	
VISUAL GRADING	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





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



PRODUCT SPECIFICATION

Twin Top®

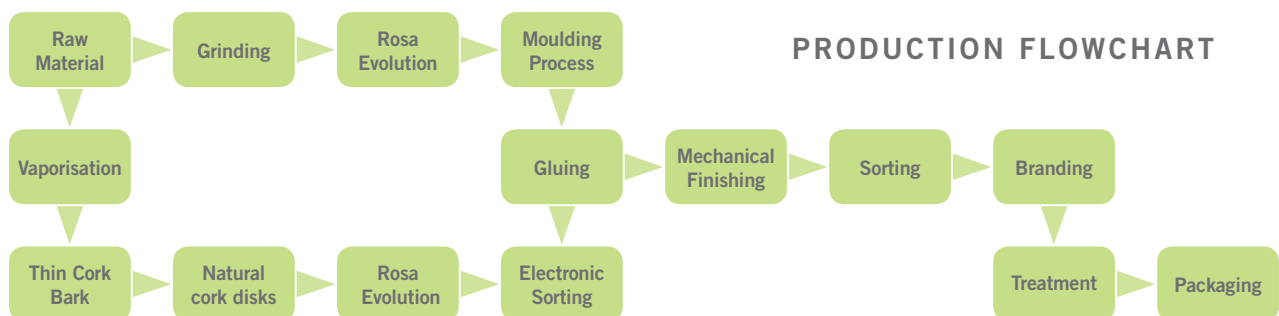
Available sizes: 39 × 23 mm; 44 × 23 mm

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.





PRODUCT SPECIFICATION

Advantec

Available sizes: 38 × 23 mm; 44 × 23 mm

TESTS	CHARACTERISTICS	SPECIFICATION
PHYSICAL-MECHANICAL	Length ¹	L ± 0.5 mm
	Diameter ¹	D ± 0.3 mm
	Ovality ¹	< 0.3 mm
	Chanfer ²	± 1.0 mm
	Weight ¹	4.9 ± 0.6 g
	Moisture ²	4% – 8%
	Density ¹	270 – 350 kg/m ³
	Extraction Force ²	20 – 40 daN
	Capillarity ²	< 2 mm
PHYSICAL-CHEMICAL	Releasable TCA (average batch result) ³	≤ 1.5 ng/L
OTR (OXYGEN TRANSFER RATE)	12 months	1.6 mg/stopper
PRINTING	Traceability code +/- client specification	
SENSORIAL	As per client specification agreed between Amorim and customer	

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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





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



PRODUCT SPECIFICATION

Advantec – Colours

Available sizes: 38 × 23 mm; 44 × 23 mm

TESTS	CHARACTERISTICS	SPECIFICATION
PHYSICAL-MECHANICAL	Length ¹	L ± 0.5 mm
	Diameter ¹	D ± 0.3 mm
	Ovality ¹	< 0.3 mm
	Chanfer ²	± 1.0 mm
	Weight ¹	4.9 ± 0.6 g
	Moisture ²	4% – 8%
	Density ¹	270 – 350 kg/m ³
	Extraction Force ²	20 – 40 daN
	Capillarity ²	< 2 mm
PHYSICAL-CHEMICAL	Releasable TCA (average batch result) ³	≤ 1.5 ng/L
OTR (OXYGEN TRANSFER RATE)	12 months	1.6 mg/stopper
PRINTING	Traceability code +/- client specification	
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





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



PRODUCT SPECIFICATION

Acquamark

Available sizes: 38 × 24 mm; 45 × 23 mm

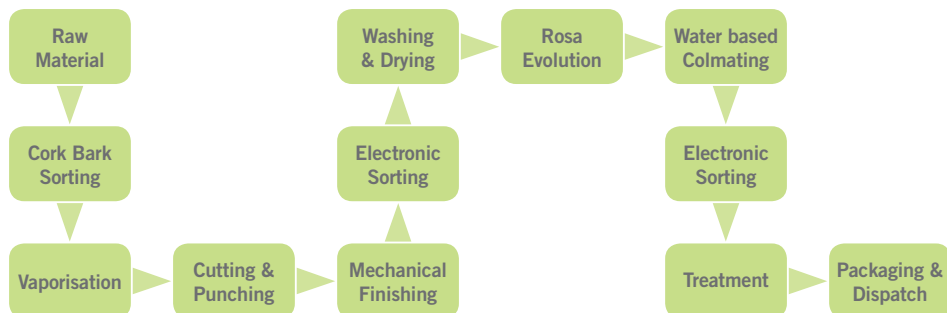
TESTS	CHARACTERISTICS	SPECIFICATION
PHYSICAL-MECHANICAL ISO 9727-1;3;7	Length ¹	± 1.0 mm
	Diameter ¹	± 0.5 mm
	Ovality ¹	≤ 0.7 mm
	Moisture ²	4% – 8%
	Peroxide Content ¹	≤ 0.1 mg
	Extraction Force ²	20 – 40 daN
	Density ¹	120 – 220 kg ³
	Capillarity ²	< 2 mm
PHYSICAL-CHEMICAL	Releasable TCA (average batch result) ³	≤ 1.5 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	

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PRODUCTION FLOWCHART





PRODUCT SPECIFICATION

Top Series® / Bartops / Stoppercorks

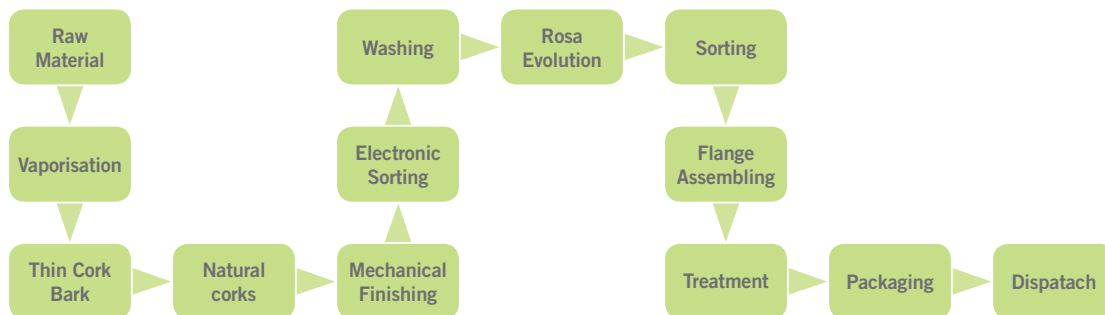
TESTS	CHARACTERISTICS	SPECIFICATION
PHYSICAL-MECHANICAL	Length (Cork + capsule) ¹	$L \pm 1.0$ mm
	Diameter (Cork and/or capsule) ¹	$D \pm 0.4$ mm
	Ovality ¹	≤ 0.3 mm
	Moisture ²	5% – 8%
	Dry Residue ¹	≤ 1.5 mg/cork
PHYSICAL-CHEMICAL	Gluing ¹	$\geq 98\%$
	Treatment ¹	9.7
	Releasable TCA (average batch 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	

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

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PRODUCTION FLOWCHART





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



PRODUCT SPECIFICATION

Beer Corks – Neutrocork®

Available sizes: 44 × 25.5 mm

TESTS	CHARACTERISTICS	SPECIFICATION
PHYSICAL-MECHANICAL	Length ¹	± 1.0 mm
	Diameter ¹	± 0.4 mm
	Ovality ¹	≤ 0.3 mm
	Chanfer ²	± 1.0 mm
	Weight ¹	5.3 ± 0.6 g
	Moisture ²	4% – 8%
	Density ¹	240 – 320 kg/m ³
	Capillarity ²	≤ 2 mm
PHYSICAL-CHEMICAL	Releasable TCA (average batch result) ³	≤ 1 ng/L
OTR (OXYGEN TRANSFER RATE)	12 months	1.2 mg/stopper
	24 months	1.3 mg/stopper
PRINTING	Traceability code +/- client specification	
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.

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PRODUCTION FLOWCHART





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



PRODUCT SPECIFICATION

Beer Corks – Spark®

Available sizes: 46 × 28.5 mm

TESTS	CHARACTERISTICS	SPECIFICATION
PHYSICAL-MECHANICAL	Length ¹	L ± 0.5 mm
	Diameter ¹	D ± 0.3 mm
	Ovality ¹	≤ 0.3 mm
	Disc Thickness ²	≥ 5.5 mm
	Average Weight ¹	X ± 1 g
	Density ¹	240 – 310 Kg/m ³
	Moisture ²	4% – 8%
	Torsion Moment ¹	≥ 35 daN
	Torsion Angle ¹	≥ 35°
	Shear strength ¹	≥ 6.0
PHYSICAL-CHEMICAL	Releasable TCA (average batch result) ³	< 0.5 ng/L (only disc)
PRINTING	Traceability code +/- client specification	
VISUAL GRADING	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.

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