



T-CORK® STOPPER

The T-Cork® stopper is a natural cork stopper with a range of different capsules in plastic, wood and other materials, designed for bottling fortified wines and spirits. Given the alcoholic strength of the drink and the specific nature of the bottle, its function is to provide an efficient seal, easy manual extraction and subsequent re-use.

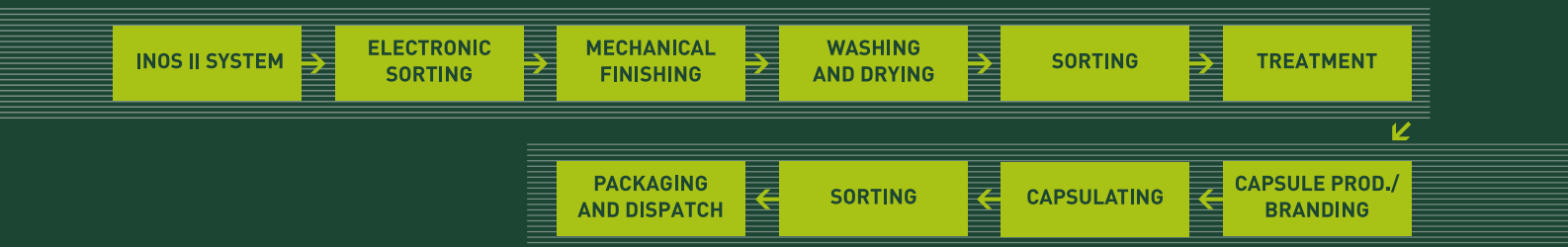


AMORIM

Specifications

Cork			Capsule	
TESTS	CHARACTERISTICS	SPECIFICATIONS	CHARACTERISTICS	SPECIFICATIONS
Physical & Mechanical	Length (cork+capsule)	$l \pm 1,0 \text{ mm}$	External diameter	$\pm 0,4 \text{ mm}$
	Diameter	$d \pm 0,4 \text{ mm}$	Internal diameter	$\pm 0,4 \text{ mm}$
	Chanfer	$4 \pm 1 \text{ mm}$	Diameter of high-relief engraving	$\pm 0,4 \text{ mm}$
	Ovality	$\leq 0,3 \text{ mm}$	Height	$\pm 0,4 \text{ mm}$
	Gluing	$\geq 98 \%$	Height of high-relief engraving	$\pm 0,4 \text{ mm}$
	Humidity	5-8 %	Thickness	$\pm 0,4 \text{ mm}$
	Physical & Chemical	Residual peroxides	$\leq 0,1 \text{ mg/cork}$	Insertion height
Surface treatment		$\pm 4 \text{ mg/c}$ for levels $\geq 10 \text{ mg/c}$ $\pm 2 \text{ mg/c}$ for levels $< 10 \text{ mg/c}$	Weight	$\pm 0,4 \text{ g}$
Cork dust		$< 1,5 \text{ mg/c}$ - natural $< 2 \text{ mg/c}$ - colmated $\leq 1 \text{ mg/c}$ - neutrocork	Cork sampling methods as per norm NP 2922(1996)- Cork Products.	
			a) Cork grade is controlled as per reference samples.	
			b) Surface treatment may vary according to the final use of the cork. Quantity varies according to cork size.	
Visual	Visual selection	Reference deviation $\geq -5\%$	c) Colmated cork stoppers aren't tested for surface treatment	

Production Flowchart



Recommendations to the user

Food Standards:

All Amorim & Irmãos, S.A. products comply with existing regulations and legislation (European and FDA - Food and Drug Administration) for products in contact with food.

Selection and Storage of Corks

- Amorim & Irmãos can calculate the required cork diameter from your bottle dimensions.
- Order your corks for immediate or quick use.
- Store in a well-ventilated room with controlled temperature between 15°C and 20°C and 50% to 70% humidity.

Inserting the Cork

- Ensure insertion of the cork is as quick as possible.
- Minimize moisture on the inside of the bottleneck.

Storage and Transport of Wine

- After bottling, keep the bottle always upright.
- Ideal bottle storage conditions are 15-20°C at 50-70% humidity.
- Keep the cellar free of insects.
- Bottles should always be kept in an upright position even during transported.

Maintaining Equipment

- Maintain the corker jaws free of nicks and signs of wear.
- Ensure corking machine operates smoothly.
- Clean all cork-handling surfaces regularly with chlorine-free products.
- Ensure all dust is eliminated via air sprays located in strategic positions- particularly prior to cork insertion.
- Regulate the cork jaw according to the capsule diameter so as not to crack the top.



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