

# TOP SERIES

data sheet specifications

CLASSIC VALUE



## Physical - Mechanical

<u>Cork</u>	<u>Specification</u>	<u>Tolerance</u>	<u>Units</u>
Lenght	L	± 0,5	mm
Diameter	∅	± 0,4	mm
Ovality	≤ 0,3		mm
Humidity	4 - 8		%
Residual Peroxides	≤ 0,1		mg/cork
Visual selection		- 5	%

## Top & Others

Dimmensions - Wood	∅ e<36	± 0,4	mm
	36≤ ∅ e<40	± 0,5	mm
	∅ e≥40	± 0,6	mm
Dimmensions - Plastic		± 0,3	mm
Dimmensions - Metal		± 0,5	mm
Dimmensions - Glass/Ceramic		± 1,0	mm

## Stopper

Height	H	± 1,0	mm
Height - Wood	H>40	± 1,1	mm

## Food Standards:

All products comply with existing European Regulations in force on materials and articles intended to be into contact with food.

This statement is based on:

European regulatory texts on food contact packaging;  
European regulatory texts on food contact packaging and packaging waste;  
Certifications of raw materials suppliers;  
Periodic food contact compliance analysis.

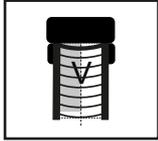
TS stoppers are conceived for drinks with alcohol content between 15% and 45% vol. Different alcohol content may require a non standard cork and should be duly analyzed by TOP SERIES. TOP SERIES should be informed specifically about what type of drink will be bottled with TS stoppers

IMPORTANT: for white spirits, only non-standard TOP SERIES corks are recommended. In such cases, TOP SERIES should be informed, previously, in order to propose the most appropriate solution.

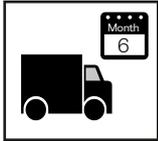
# TOP SERIES

## recommendations to users

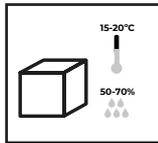
### selection and storage of stoppers



TOP SERIES should previously receive bottles in order to calculate the required stopper from the analysis of the configuration of the neck of your bottle;

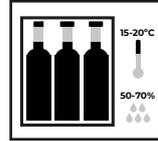


TS stoppers should be used on short term (up to 6 months);

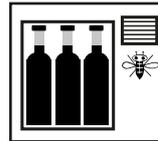


Store in a well-ventilated room with controlled temperature between 15°C and 20°C and 50% to 70% humidity.

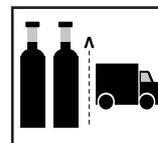
### storage and transport



After bottling, always keep bottle upright; Ideal bottle storage conditions are 15°-25°C at 50-70% humidity;

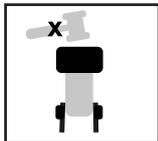


Keep the facilities free of insects;

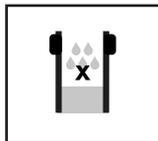


Bottles should be kept in an upright position while stored and during transport.

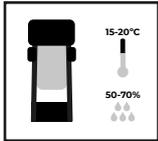
### inserting the stopper



Ensure insertion of the stopper is performed smoothly.

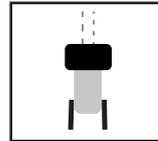


Minimize moisture on the inside of the bottle neck.

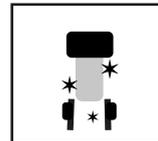


The ideal bottling conditions are: temperature between 15° and 20°C and humidity between 50-70%. Bottling under different conditions may require non standard products, to be specified by TOP SERIES;

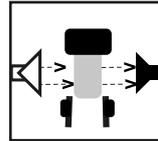
### maintaining equipment



Ensure the corking machine operates smoothly;



Clean all cork-handling surfaces regularly with chlorine-free products;



Ensure all dust is eliminated using air sprays in strategic positions, particularly prior to stopper insertion. Frequent cleaning of the corking device is very important.



AMORIM  
TOP SERIES



CELIEGE