



data sheet specifications

SERIES PRESTIGE



Physical - Mechanical

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

Top & Others

Dimmensions - Wood	Ø e<36	± 0,4	mm
	36 ≤ Ø e<40	± 0,5	mm
	Ø 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

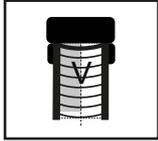
IMPORTANT: for white spirits, only non-standard TOP SERIES corks are recommended. In such cases, TOP SERIES should be informed, previously, in order to propose the most appropriate solution.



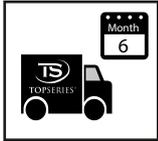
TOPSERIES by AMORIM
LUXURY BY NATURE

recommendations to users

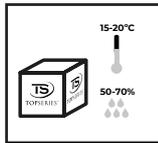
selection and storage of stoppers



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;

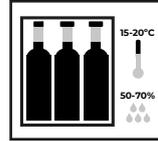


TS stoppers should be used on short term (up to 6 months);

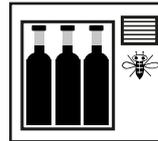


Store in a well-ventilated room with controlled temperature between 15°C and 20°C and 50% to 70% humidity.

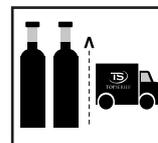
storage and transport



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

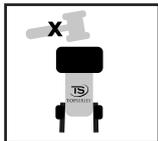


Keep the facilities free of insects;



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

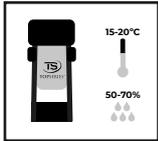
inserting the stopper



Ensure insertion of the stopper is performed smoothly.

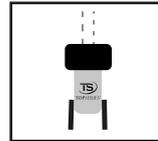


Minimize moisture on the inside of the bottle neck.

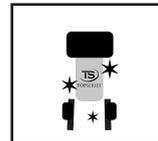


The ideal bottling conditions are: temperature between 15° and 20°C and humidity between 50-70%. Bottling under different conditions may require non standard products, to be specified by TOP SERIES;

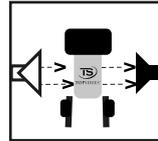
maintaining equipment



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.



CELIEGE