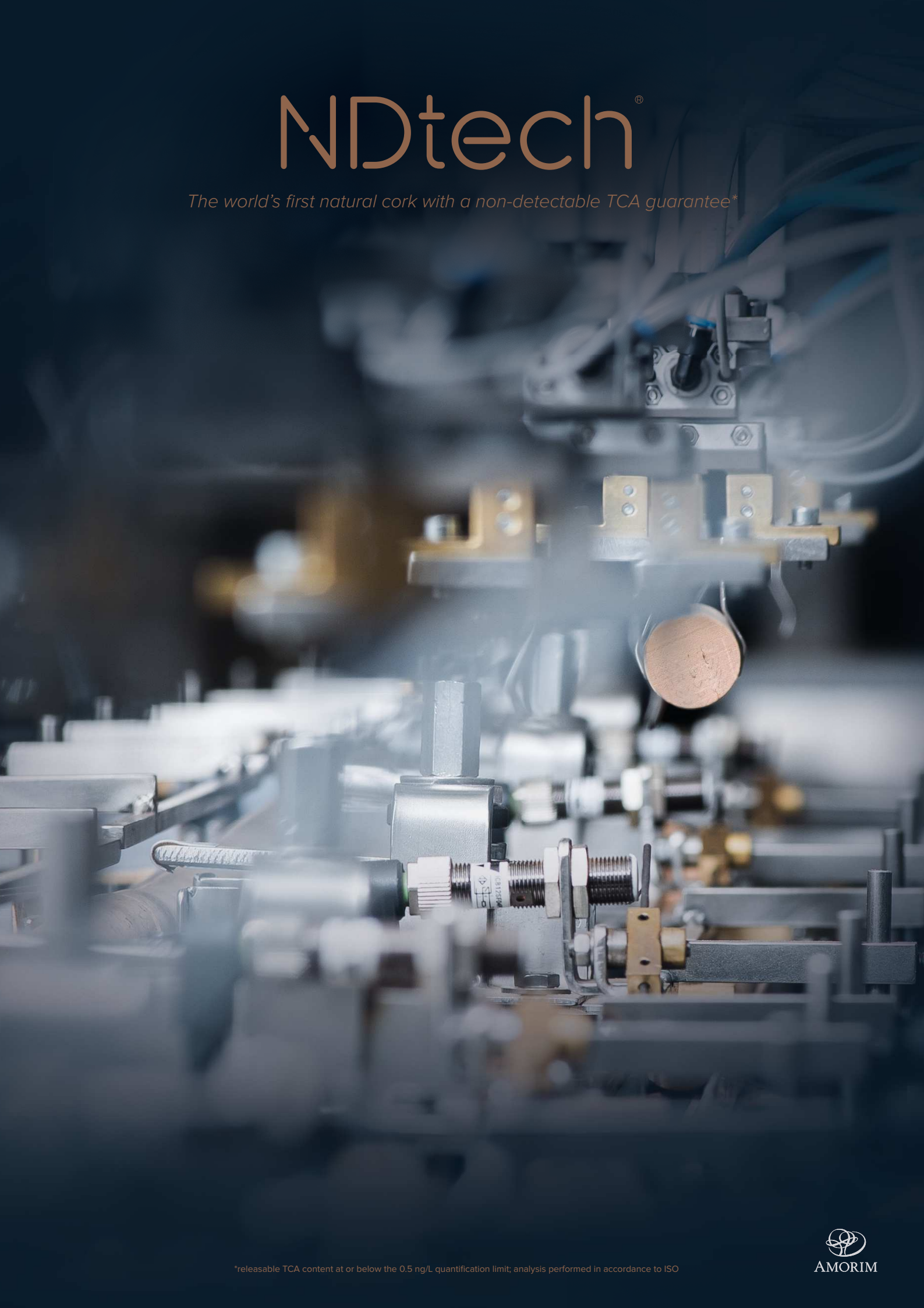


NDtech[®]

*The world's first natural cork with a non-detectable TCA guarantee**



*releasable TCA content at or below the 0.5 ng/L quantification limit; analysis performed in accordance to ISO



The world's best wine stopper just got better

Amorim is proud to unveil **NDtech** — an individualized quality control screening technology for natural cork stoppers that delivers the world's first natural cork with a non-detectable TCA guarantee*.

TESTS	CHARACTERISTICS	SPECIFICATIONS
PHYSICAL — MECHANICAL	LENGTH (l)	$l \pm 1,0 \text{ mm}$
	DIAMETER (d)	$d \pm 0,5 \text{ mm}$
	OVALISATION	$\leq 0,7 \text{ mm}$
	MOISTURE	4% — 8%
	EXTRACTION FORCE	20 — 40 daN
CHEMICAL	PEROXIDE CONTENT	$\leq 0,1 \text{ mg/stopper}$
	DUST CONTENT	$\leq 3 \text{ mg/ stopper}$
	2, 4, 6 - TRICHLOROANISOLE (TCA)	$< 0,5 \text{ ng/L}^*$
VISUAL	VISUAL GRADE (1)	Reference $\geq -5\%$
OTR** (Oxygen Transfer Rate)	60 MONTHS	2,8 mg/stopper
	36 MONTHS	2,7 mg/stopper
	24 MONTHS	2,6 mg/stopper

(1) Deviation with regard to reference sample
Stopper sampling methods as per ISO 2859 standard - Cork Products

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**OTR values established according to the method described in "Lopes, P.; Saucier, C.; Glories, Y. Nondestructive colorimetric method to determine the oxygen diffusion rate through closures used in winemaking". J. Agric. Food Chem. 2005, 53, 6967-6973

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.



U.I. Amorim Distribuição

U.I. Amorim Distribuição
U.I. PTK
U.I. Champcork
U.I. Top Series
U.I. Equipar
U.I. De Sousa

RECOMMENDATIONS TO THE USERS

Selection and Storage of Cork Stoppers:

Amorim can calculate the required cork diameter by studying the internal profile of the bottleneck, the characteristics of the wine and the corking conditions.

Order your cork stoppers for immediate use. These cork stoppers should be used within six months of the date of manufacture.

Store the cork stoppers in their original packaging, in a well-ventilated room with controlled temperature between 15°C and 25°C and 50% to 70% humidity.

Do not leave boxes and/or bags open with surplus cork stoppers.

Corking Conditions:

Ensure any dust is removed before corking.

Ensure the cork is compressed smoothly, to a diameter no less than 15,5 mm.

Ensure insertion of the cork is as quick as possible.

For standard bottlenecks, the cork should be inserted to 1 mm below the top of the neck.

Minimise moisture on the inside of the bottleneck.

Headspace at 20°C should be at least 15 mm.

Don't leave the cork stoppers in the feeder as to avoid dust.

Always use stoppers with a surface treatment suitable for the type of beverage, bottling process and selected bottle.

Vacuum must be created in order to prevent internal pressures.

Equipment Maintenance:

Maintain the corker jaws free of nicks and signs of wear.

Ensure proper alignment of plunger and location ring.

Ensure corking machine operates smoothly, especially during compression.

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

Ensure the equipment is suited for the cork and bottle used.

Storage and Transport of Wine:

After bottling, the bottles should be kept in an upright position for at least 10 minutes.

Ideal bottle storage conditions are 12°-18°C at 50-70% humidity.

Keep the wine cellar free of insects.

Bottles should be transported in an upright position.

The product must not be stored in a location exposed to sunlight, heated environment and in direct contact with the ground.

Please always check the most updated version of the technical sheet of the product you are using as the manufacturer reserves its right to implement product changes without prior notice.