

Working and storage conditions for twine

For optimal use of our twine, please follow the storage conditions listed below and the general terms of delivery.

Article 1:

- For crops that have heavier fruits, we recommend a different type of twine than for crops with light fruits. Royal Brinkman cannot be held liable for any consequential damage.

Type of fruit	1/1000	1/1200	1/1500
Cherry tomato			✓
Vine tomato	✓	✓	
Beef tomato	✓		
Cucumber		✓	✓
Bell pepper		✓	✓
Eggplant		✓	

Article 2:

- The excessive use of Sulphur or other chemical products (e.g. chlorine) may affect the quality of the twine.

Stocking conditions

- Stock the boxes in a dry and chill place, preferably between 15-25 degrees.
- Avoid direct exposure to sunlight or heat sources.
- Stock 24 hours in greenhouse conditions before use.
- Do not use the hooks with chemicals such as pesticides, herbicides or sulfur. This may affect the quality of the twine and hooks.
- Sprinkling above or fogging in the greenhouse is bad for the quality of twine (especially bio twine)
- When using bio twine. Let the bio twine acclimate first and use immediately. The bio twine cannot be stored for months.

Take a look at our [Knowledge Center](#) to read more about twine.

If you have any further questions, please contact your account manager.

Royal Brinkman

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