

# TECHNICAL SPECIFICATIONS

Bag Type : PROPRE of 0010\_L

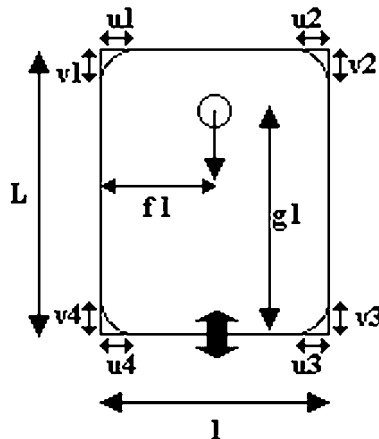
Size : 500 \*370

Code article : 1522933 or B0010L1205P (Old code article)

Reference : STK 10L LE/amkF/VTiR-1SR (500\*370-50) CA

## DIMENSIONS (IN MM) :

Bag	Dimensions	Tolerances
Length L	500	-5/+ 5
Width l	370	-5/+ 5



Spout n°1	Dimensions	Tolerances
Position from spout centre to bottom seal or to bottom perforation (G1 or R)	450,0	-8/+ 8
Position from spout centre to the left side (f1)	185,0	-8/+ 8
Inside spout diameter	28,20	
Outside diameter (for filling machine pincers)	33,00	
Height	19,00	

## BAG WEIGHT:

Bag gross weight	0.059 KG
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## BAG CONSTRUCTION - MATERIALS :

Bag	Outer Film	Inner Film
Material based on	EVOH	PE
Thickness (in #m)	70	45
Colour	NATUREL	NATUREL
O# permeability at 23°C and 75% RH - (ASTM F1927 / D3985) (CC/M2/24H/Atm under 100% O#) (on new material before bag production)	2	NON_SIGNIFICATIF

	No	Yes
Irradiation	X	
Web bag	X	
If web bag, perforation type (in mm)	0,00	

Spout (gland)	Spout n°1
Type	GOULOT STANDARD
Material	LDPE
Colour	NATUREL

Closure	Closure n°1
Type	VITOP
Material	PP ELASTOMERE HDPE PP
Colour	NATUREL WHITE RED RED
Pre-set position (before filling)	1ST NOTCH
Orientation	06H00

Marquage
Type

Approved by R &D on the 21.12.2021

[Signature box]

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## PACKAGING / TRANSPORT :

	Type	Dimension (in mm)	Contents (in Bags)	Weight (in kg)
<b>Box</b>	BOITE_CLOCHE	770*580*297	300	19,913
<b>Pallet</b>	BOIS	1 200*800	4 200	290,282

## REMARKS :

**Food Contact :** Refer to the declaration of conformity.

**Identification :** Each bag is identified with SK BIB, volume, production order number, production day, time, bag number and a food safe symbol.

**Storage :** Empty Bags have to be stored at room temperature, in a clean, dry and dust free area, packed in their original carton and closed. Keep bags away from poisonous articles, heat sources, smelly products and direct sun. Optimal conditions of storage are comprised between 15-25°C and 40-60% of relative humidity. Unfilled empty bags can be stored during a short period at +0°C mini and +30°C maxi, but must be stored in ambient conditions 24 to 48 h before use.

**Use period :** It is expected that bags will be suitable for use 24 months from the date of production, provided that the storage and warehousing conditions detailed above are adhered to. We advise a First In/First Out (FIFO) inventory control system.  
If this time period is exceeded, Smurfit Kappa Bag-in-Box Technical services must be contacted prior to use.

**Filling :** The bag is to be filled to its nominal volume.

Smurfit Kappa Bags are suitable for product filled at temperature between +0°C and 40°C. Outside this temperature range, please seek technical assistance from Smurfit Kappa Bag-in-Box and refer to our GMP guidelines and Food Contact Declaration specific per application.

The outer-packaging must be suitable to the dimension of the bag: no excess free space should exist between the filled bag and its outer packaging. For bags more than 200L, the viscosity has to be above 1000 cPois at 20°C.

**Transport :** Product must be shipped at temperature above +0°C.

**Palletization:** Pallets should not be stacked during transport and storage.

Height of pallet of 12 boxes: 1.97 m

Height of pallet of 14 boxes : 2m 28

Height of 2 mobitainers: 1,87 m

The guarantee for SKBIB products is limited to the reimbursement or the replacement of products that are jointly recognized as defects. This guarantee excludes all the fees, compensations and damages. The current technical specifications are provided for information purposes and cannot be held against their issuer.

**This document cancels and replaces the previous document.**

Approved by R & D on the 21.12.2021

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