

PRODUCT SHEET CLOSURES

Vitop[®] Original Tap



amkF/VT



- Exceptional quality level
- Unique valve technology
- Very high oxygen barrier
- Tamper evident tap
- User-friendly

Materials & Colours

Tap material: PP, HDPE and elastomer

Spout material: LDPE

Tap colours: black/red

Spout colours: translucent

Spout weight * ~ 6g

Tap weight * ~ 10.2g

* Typical value

Features

- Tamper evident
- Multiple dispensing tap
- Connectable solution
- Opened by hand
- Opened with tool
- Use by gravity

Heat resistance

- Ambient T°C
- Hot filling conditions 80°C max
(refer to the current technical specifications for the bag for test validation prior to commercial launch and good practices required at this fill temperature level (GMP guideline))
- Chemical sterilisation
- Steam sterilisation

(Typical dimensions provided for information purpose
Non binding and not to be considered as part as our
technical specifications)
1st notch -> empty bag
2nd notch -> filled bag

Capping position	1st*	2nd*	Test ref
Uncapping force (kgf)	5-15	NA	Smurfit Kappa method
Recapping force (kgf)	NA	15-35	Smurfit Kappa method
Tightness (bar)	NA	0.5	Smurfit Kappa method

* Typical values at 20°C

OTR : typical average for tap ~ 0.1cm³ per day, 21% oxygen, 50% relative humidity, at room temperature (22 ± 2°C)

Minimum flow rate : 4L (±0.5L) per minute (refer to current Vitop tap technical specifications for method)

APPLICATIONS / FILLING *:

- | | | |
|---|---|----------------------------------|
| <input checked="" type="checkbox"/> Clean | <input checked="" type="checkbox"/> Hot filling | <input type="checkbox"/> Aseptic |
|---|---|----------------------------------|

* Please look at the suitable GMP guides available for these applications

PRODUCT TYPE :

- | | |
|--|---|
| <input checked="" type="checkbox"/> Wine | <input type="checkbox"/> Non food
<input type="checkbox"/> Detergent
<input type="checkbox"/> Medical
<input type="checkbox"/> Others :... |
| <input type="checkbox"/> Fruit puree and concentrate | <input type="checkbox"/> Water |
| <input type="checkbox"/> Industrial food (sauces, ...) | <input type="checkbox"/> Dairy product (fresh) |
| <input checked="" type="checkbox"/> Post mix/Syrup | <input type="checkbox"/> Oil |
| <input checked="" type="checkbox"/> Juices (hot filling) | <input type="checkbox"/> Eggs |
| <input type="checkbox"/> Alcoholic Beverage (optimal storage and transport conditions 20°C): | |
| <input checked="" type="checkbox"/> ≤15 % v/v | <input type="checkbox"/> > 15% v/v (compatibility test to perform on the final product, see RD-EN-067) |

The information given on this product sheet is supplied in good faith and does not comprise a warranty of any kind either expressed or implied. It is the customer's responsibility to test the suitability of this product for their specific application.

This association complies with regulation concerning plastic material in contact with foodstuffs :

- | | |
|--|--|
| <input checked="" type="checkbox"/> ECC regulation | <input checked="" type="checkbox"/> FDA regulation |
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