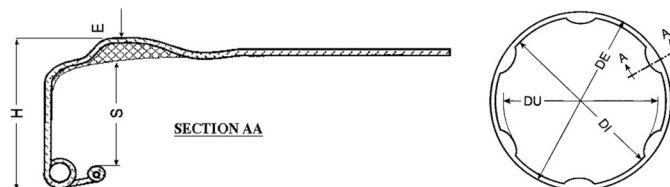


82 RSB ORO / GOLD BPA NI ESTERILIZABLE

Product No. 31600516017
Client SVP NEGOCE
Date 25/04/2023



RAW MATERIAL PROPERTIES

Type Electrolytic Tinplate (ETP)

Nominal thickness 0,17 ± 0,01 mm

Minimum tin coating: 2.0 g/m².

Conformity with the European standard EN 10202.

OUTSIDE COATING*

Type Lacquer

Code 005 - ORO/GOLD

Base coat Gold primer

2 Layer/s of lacquer suitable for food contact.

The varnishes used in this internal coating are exempt from BPA in their formulation.

DIMENSIONS AND WEIGHT

H max 11.02 mm

S min 7.8 mm

E min 0.63 mm

Weight 14.3 g aprox.

DI min 81.38 mm

DU min 78.05 mm

DE max 85.39 mm

Lugs 6

INSIDE COATING*

FILLING PROCESS PROPERTIES

Temperature 100 - 130 °C

Maximum time 60 min

Conditions During the whole duration of the process the pressure difference must be between a minimum of 0.3 bar (to avoid movement of the cap) and a maximum of 0.7 bar to avoid cutting of the sealing compound.

Head space* >6 %

Filling temperature >65 °C

Minimum vacuum 0,4 bar with safety button***

SEALING COMPOUND PROPERTIES

Polymeric formula based on PVC and plasticizers

Form Ring sealing gasket

Recommended use For watery, acid, fatty or dry products

Intended use PÂTÉ

STORAGE CONDITIONS

Stacking Max. 2 pallets of height

Temperature and humidity 5-35 °C y H.R. < 65%

Preferential consumption 2 years

Sanitary conditions Absence of strong odors (good ventilation)

ADDITIONAL INFORMATION

- Not intended for final consumer
- Its use does not alter the organoleptic characteristics of foodstuffs
- May contain additives of vegetable origin
- Contains dual use additives in the sealing compound. Please see Declaration of Conformity.

RECOMENDATIONS

- In order to ensure the integrity of the packaging, abrupt changes in temperature must be avoided.
- The lids must be used in the closing operation only if a minimum period of one week has elapsed since the manufacturing date.
- The pH of the water must be between 6 and 8 during the thermal process.
- High storage temperatures can dry out waxes of the sealing compound and affect the seal.

QUANTITIES

Europallet 120 x 80 cm

Lids/box 680 lids

Lids/pallet 20400 lids

Pallet height 223 cm

Pallet gross weight 345 Kg approx.

Container 114 x 114cm

Lids/box 680 lids

Lids/pallet 30600 lids

Pallet gross height 223 cm

Pallet weight 502 Kg approx.

BEMASA CAPS declares that all lids and ends are suitable for contact with food and the materials used for its manufacture comply with all legal requirements of the EU (European Union) and the Food and Drug Administration (FDA).

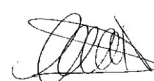
BEMASA CAPS is not responsible of adverse conditions of use or use out of the indicated recommendations, unless having an explicit authorization of BEMASA CAPS for the use of its caps in a determined process. Additionally, approval pack tests with foodstuff are necessary. Revision 39 of this document RESCINDS any anterior revision and keeps its validity until the next edition.

In order to assure the aptitude of our products for your product it is mandatory the completion of the form technical information of the packaged product before ordering. For infant/baby food and to obtain complementary information to the content of this document please refer to our "User's guide" or contact our sales department.

*Subcontracted process to BRC, IFS o FSSC22000 certified suppliers.
If it is not certified, Bemasa will carry out internal audits.

**Long-lasting contact of compound and food can increase torque value.

***For lowers vacuums, please contact Bemasa Caps.



Concepción Bastida Avilés
 Head of food safety
 and quality



Carlos García Gregorio
 Technical manager