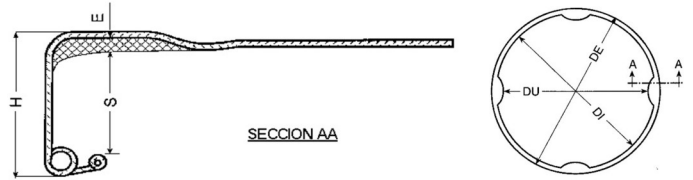


### 43 RTB ORO/ GOLD BPANI ESTERILIZABLE

Product No. 30300516017  
Client SVP NEGOCE  
Date 25/04/2023



#### RAW MATERIAL PROPERTIES

**Type** Electrolytic Tinplate (ETP)

**Nominal thickness** 0,15 ± 0,01 mm

Minimum tin coating: 2.0 g/m<sup>2</sup>.

Conformity with the European standard EN 10202.

#### DIMENSIONS AND WEIGHT

**H max** 8.96 mm

**S min** 5.74 mm

**E min** 0.78 mm

**Weight** 4.7 g aprox.

**DI min** 40.99 mm

**DU min** 38.48 mm

**DE max** 45.01 mm

**Lugs** 4

#### 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.

#### 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** 3200 lids

**Lids/pallet** 96000 lids

**Pallet height** 223 cm

**Pallet gross weight** 504 Kg approx.

**Container 114 x 114cm**

**Lids/box** 3200 lids

**Lids/pallet** 144000 lids

**Pallet gross height** 223 cm

**Pallet weight** 741 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.

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