

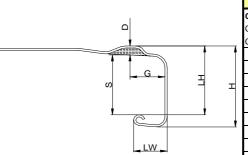
TECHNICAL DATA SHEET

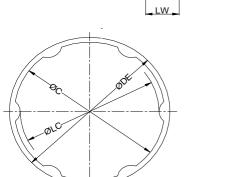
Date: 22/09/2011 Version: 5 Validity: 2011

CROWN Closures Europe

Cap Family: RTS-RSB (6 lugs)

Description: Regular Twist Step Cap, with/without safety button, suitable for sealing glass containing food products.





|--|

GLASS FINISH:

Closures Europe: CX77-00-TO-E / CX82-00-TO-A / CX89-00-TO-A / CX100-00-TO-A

C.E.T.I.E.: GME 20-08 / GME 20-09 / GME 20-10 / GME 20-11

Cap size	77	82	89	100		
Cap type	RTS-RSB	RTS-RSB	RTS-RSB	RTS-RSB		
D	0,61-1,74	0,61-1,74	0,61-1,74	0,61-1,74		
G	5,40	5,40	5,40	5,40		
s	6,52-8,18	7,42-9,08	8,27-9,93	10,27-11,93		
LH	8,26-8,79	9,16-9,69	10,01-10,54	12,01-12,54		
LW	3,35-3,60	3,20-3,60	3,20-3,50	3,35-3,60		
H Max.	10,00	11,10	11,90	14,00		
ØDE ±0,25	80,05	85,20	92,75	103,80		
ØC Min.	76,10	81,20	89,00	99,75		
ØLC	73,38 ±0,43	78,48 ±0,43	86,28 ±0,43	96,98 ±0,38		
P-down (*)	475 mbar	475 mbar	475 mbar	475 mbar		

(*) Min vacuum required to pull down the button (in case of lower vacuum values, please contact CROWN Closures)

PACKAGING

		Carton	Size (mm): 390 x 390 x 405		
Cap size	77	82	89	100	
Caps qty.	950	750	590	380	
Caps wt (gr)	11,90	14,10	17,20	23,80	
Gross wt (Kg)	12,40	11,60	11,20	10,10	
		Pallet	Size (mm): 800 x 1.200 x 2.175		
Cap size	77	82	89	100	
Cartons/pallet	30	30	30	30	
Caps/pallet	28.500	22.500	17.700	11.400	

Note: Quantity of closures in cartons may vary dependant upon manufacturing Plant. For confirmation please contact your CROWN Closures representative

Stacking: Cap cartons should not be stacked more than 2 pallets high

Storage conditions: Temperature range from 5℃ to 30℃ - relative humi dity below 70%.

Closures should be used within 2 years of the manufacturing date printed on the carton (Derogation under Closures Europe approval).

MATERIALS

Electrolytic tin plate, ECCS or Tin free steel

Minimum Nominal Thickness: (77) 0.16 mm, (82) 0.17 mm, (89) 0.18 mm, (100) 0.20 mm

Internal Coating

Food grade internal coating system specified according to product requirement and Food Contact Legislation

External Coating

White, clear or gold base coat with over varnish as required

Printing decoration according to customer specification

Compound

Food grade plastisol according to heat treatment (pasteurisation, sterilisation, hot fill and cool, dry seal) and product type (oily and non-oily).

USE CONDITIONS

Suitable for use with products, which have the following values:

pH: 2.5 - 9 SO2: Maximum 100ppm for vegetables or liquid brine at the time of filling (by Monier-Williams method) Salt content: < 10% CROWN Closure Europe's current valid issue of "Instructions for the correct use of Twist, PT and PT Plus Closures" form an integral part of the closure specification. No responsibility can be taken by CROWN Closures Europe if these Instructions are not followed.

Notes:

- For aggressive and high acid content products please contact CROWN Closures Europe.
- For hand or dry application with and without thermal treatment, please contact your CROWN Closures representative

Pasteurisation (Dependent on Compound) (***)	Sterilisation (Dependent on Compound) (***)
	Up to 121℃ for 90 minutes with a counter pressure of 200 kPa. The counter pressure must exceed the in-jar pressure by 50 ± 20 kPa
	Note (but 89, 100): Higher sterilisation temperatures are possible with formal approval of process conditions by Closures Europe Technical and Quality Teams.

(***) Note: The compound type must be confirmed by CROWN Closures to be correct for the processing conditions. Please contact your CROWN Closures representative

DECLARATION OF CONFORMITY

We declare that all caps supplied by CROWN Closures Europe are manufactured for the purpose of sealing food containers. All materials used to manufacture said caps are authorized under the relevant laws of the country in which they are supplied as well as EU (European Union) and US FDA (Food and Drug Administration).

Note: CROWN Closures Europe is not responsible for use conditions deviating from the limitations given in this Technical Data Sheet unless agreed beforehand in writing.

Created by:

C. Zidaric (Product & Process Manager)

22/09/2011

Coudo Colox

Approved by:

P. Call (Technical & EHS Manager)

G. Avancini (QA Manager)

Date:

22/09/2011