

TECHNICAL SPECIFICATIONS

The Vitop Standard Spout

The Vitop Standard Spout is suitable for a wide range of food applications and to be in contact with many liquids such as wine, fruit juices, water and pure olive oils.



1. Associations with Vitop Taps

Vitop offers four models of taps that can be used in association with the Vitop Standard Spout.

These taps are:



Vitop Standard Tap: suitable for a wide range of applications including standard fill temperatures and hot fill and many liquids such as wine, fruit juices, water and olive oils. Vitop Standard Tap is available also with an additional foil seal over the pouring hole of the tap. The taps are generally used with Bag-in-Box (BIB) packaging.



Vitop Uno Standard Tap: as the Vitop Standard Tap, is suitable for a wide range of applications including standard fill temperatures and hot fill and many liquids such as wine, fruit juices, water and olive oils. Vitop Uno Standard Tap is available also with an additional foil seal over the pouring hole of the tap. The taps are generally used with Bag-in-Box (BIB) packaging but are also placed upon stand-up pouches (SUP) and other containers.



Vitop Direct Flow Tap: sometimes called the “olive oil tap”. It is a Vitop Standard Tap with small plastic fins inside the pouring hole to direct the liquid in a more contained flow.



Vitop T-tap: simple non-self-closing tap well suited to detergents and some other applications. The Vitop Standard Spout is compatible with all the version of T-tap that present only different shape of the pouring hole.

For further details please see our technical specification sheet issued for each Vitop Tap.

2. Composition

The Vitop Standard Spout is made of PE (polyethylene).

3. Performance

3.1 Weight

The Vitop Standard Spout weighs about: 6 ± 0.2 g.

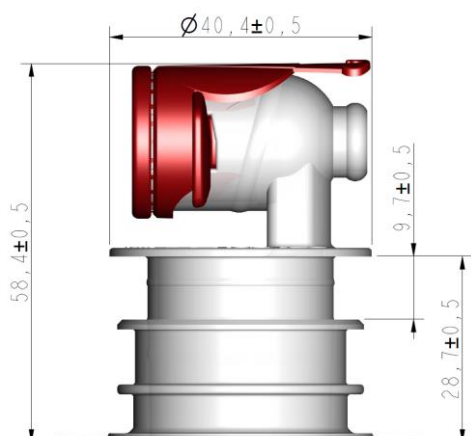
3.2 Colour

The Vitop Standard Spout is translucent (natural).

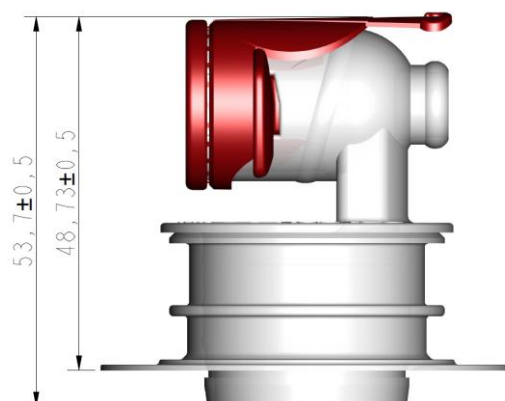
3.3 Overall dimensions

Below are images of the Vitop Standard tap and Vitop Uno Standard tap (the images are valid also for the Vitop Standard tap with foil, the Vitop Direct flow tap and the Vitop Uno Standard tap with foil) and those of the Vitop T-Tap inserted into the Vitop Standard Spout. This shows the more common critical dimension necessary relative to filling machines.

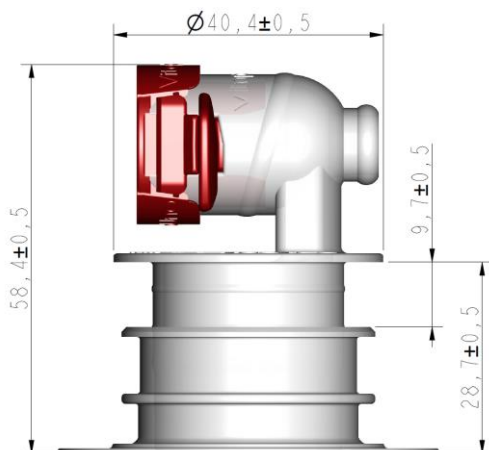
Typical dimensions provided for information purposes. Non-binding and not to be considered as part of our technical specifications.



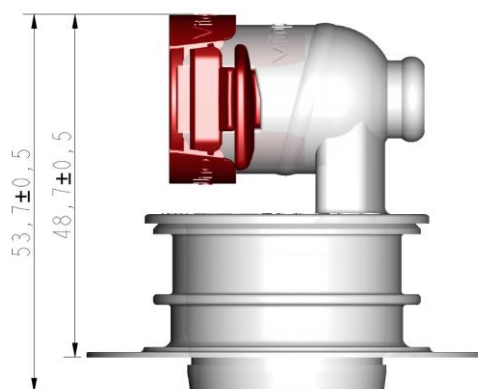
Vitop Standard tap inserted to pre-assembled position with the Vitop Standard Spout.



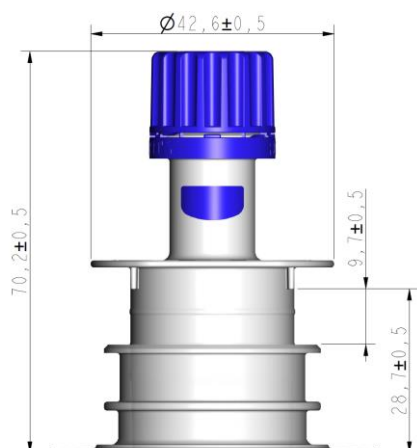
Vitop Standard tap inserted to assembled (final) position with the Vitop Standard Spout.



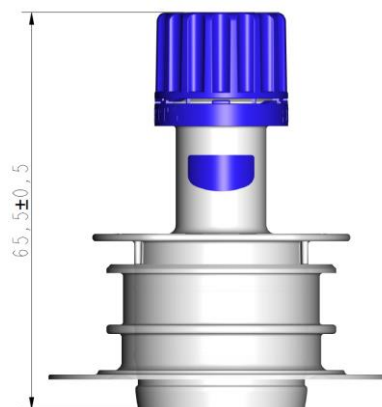
Vitop Uno Standard tap inserted to pre-assembled position with the Vitop Standard Spout.



Vitop Uno Standard tap inserted to assembled (final) position with the Vitop Standard Spout.



Vitop T-tap inserted to pre-assembled position with the Vitop Standard Spout.



Vitop T-tap inserted to assembled (final) position with the Vitop Standard Spout.

3.4 Force to insert and remove Vitop taps from the Vitop Standard Spout

Position	Description	Force's value [Kg _f]
Capping Pre-assembled	Force to insert the Vitop tap up to the pre-assembled position into the Vitop Spout	5 - 15
Uncapping Pre-assembled	Force to remove the Vitop tap from the pre-assembled position into the Vitop Spout	5 - 15
Capping Final position	Force to insert the Vitop tap up to the final position into the Vitop Spout	10 - 30
Uncapping Final position	Force to remove the Vitop tap from the final position into the Vitop Spout	60 - 80

These values were obtained by Vitop at room temperature ($22 \pm 1^\circ\text{C}$), with an insertion/removal speed of 5 mm/s.
For conversion to other units of force: $1 \text{ N} \equiv 1 \text{ kg} \times \text{m/s}^2 = 105 \text{ dyn} \approx 0.10197 \text{ kg}_f$.

3.5 Resistance

Given the complex set of product and process parameters at the filling level (that we cannot control), it is essential that customers first test our Vitop Standard Spout for a specific hot fill application (with their specific product and filling technology) before any commercial launch as we cannot guarantee suitability under all conditions.

For information, we have been told that, generally (under most conditions) by our:

- Apple Juice customers that they have no stress-crack issues with our Spout as long as the fill temperatures do not exceed 85°C and they adopt good hot filling and storage practices. Bags must be cooled down after filling and stored with the taps facing upwards to reduce bending of the Spouts and reduce the mechanical risk of stress cracking under high temperature. During the cooling (down to around 30°C), it is compulsory to store the filled bags with the tap of the top of the box. Once the bags have been inserted into the boxes, it is recommended to let boxes opened to accelerate the cooling.
- Sangria customers that (because of the alcohol and possible aromatic compounds) the maximum fill temperature should be lower (for example at 65°C).

For additional information relative to temperature resistance or other questions please contact us.

4. Food contact and other statements

The Vitop Standard Spout meets EU and FDA food contact requirements; specific statements for food contact are provided by Vitop on request.

In case of other food requirements are necessary is mandatory to require them before any commercial launch as Vitop cannot guarantee compliance under all conditions.

5. Packaging

Units per box: 1 500 Vitop Standard Spouts.

Pallets:

- 24 cardboard boxes (36 000 Spouts in total) – Dimensions 80 x 120 x 230 cm
- 30 cardboard boxes (45 000 Spouts in total) – Dimensions 100 x 120 x 230 cm

Each cardboard box is identified with a proper label and with an identification code that includes the traceability code.

In order to guarantee a correct traceability system, the traceability code must be recorded by bag manufacturers in their production records. Vitop's code must be retrievable when identifying a specific batch of bags with the traceability code used by the bag manufacturer.

6. Storage specification and shelf-life

Store Vitop Standard Spouts only in the original boxes and keep them sealed until use.

In order to prevent damage to the spouts or box, no pallet should be stacked on another one, except for a short period of time (example: transport not exceeding 48 hours).

The temperature of the zone where the taps are stocked shall be over 4°C and less than 30°C with relative humidity under 75%. This storage area should be in an inside room that is dry, clean and exempt from odorous or poisonous compounds that could potentially contaminate our product.

The Vitop Standard Spouts however should be brought to the temperature and humidity conditions prevailing in the room where they are to be converted into finished packages prior to any conversion. Special care should be taken to avoid microbiological or chemical contamination of our products during the various steps involved in incorporating them into containers.

Vitop suggests to use FIFO stock management.

The period of delivery of the taps by Vitop and their installation on the container by the manufacturer shall not exceed one year. Also, the period between delivery of the taps by Vitop to the container manufacturer and their use by the final consumer must not exceed two years.

7. Filling and fitting information

Filling centers are provided with Bag-in-Box or Stand-Up Pouch containers with the taps partially inserted in the Spout.

The taps are placed in a first (preset) position with the height being determined by the position of the Vitop Spout's inner grooves and oriented inside the Spout according to the client's requirements.

On inserting the tap inside the Spout, the tap must be centered to prevent any damage to either part.

Vitop suggests keeping pallets in the production department at least 24 hours in advance to make sure that operations with Vitop taps and Spouts will be carried out at room temperature (22° ± 2°C).

8. Responsibility

The information provided above is supplied in good faith and it does not comprise a guarantee or warranty of any kind either expressed or implied. This data should be considered as average typical properties observed rather than a guaranteed specification.

It is the customer's responsibility to test the suitability of these products for its specific application.

Vitop cannot be considered responsible for any improper use of its products by the buyer and/or the final consumer and assumes no liability for any incidents that may arise from the use of this data.

As the regulations and products mentioned in this statement change over time, Vitop advises its customers to ask for a new declaration periodically.

Food contact compliance letters are available upon request.

It is the responsibility of the end user to assure compliance with any packaging regulations applicable to the end use for which the product is manufactured.

This declaration cancels any previous version.