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TECHNICAL SPECIFICATIONS

The Vitop Standard Blue Spout

The Vitop Standard Blue Spout is made from a high resistance material that is well suited for detergents and other non-food applications.

1. Associations with Vitop Taps

Vitop offers three models of taps that can be used in association with the Vitop Standard Blue 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. The taps are generally used with Bag-in-Box (BIB) packaging.

Vitop Standard Blue Tap: the Vitop Standard Blue tap is designed to be well suited for detergents and certain other non-food applications.

Vitop T-tap: simple non-self-closing tap well suited to detergents and some other applications. The Vitop Standard Blue 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 Blue Spout is made of PE (polyethylene).

3. Performance

3.1 Weight

The Vitop Standard Blue Spout weighs about: 6.2 ± 0.2 g.

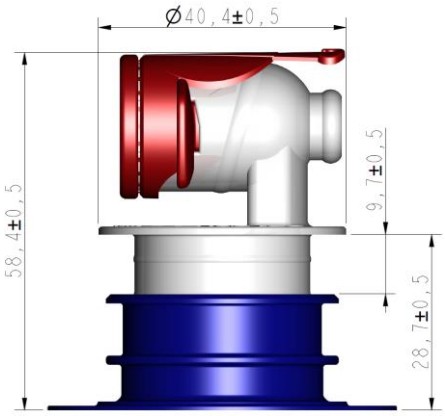
3.2 Colour

The Vitop Standard Blue Spout is only available in blue.

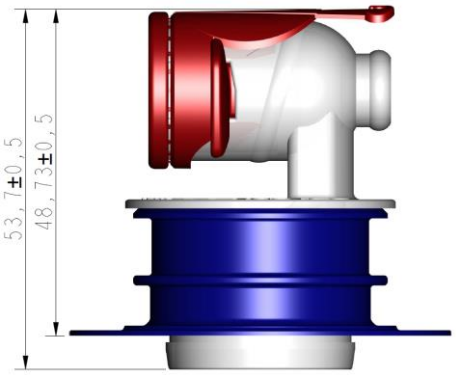
3.3 Overall dimensions

Below are images of the Vitop Standard tap (the images are valid also for the Vitop Standard Blue tap) 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.

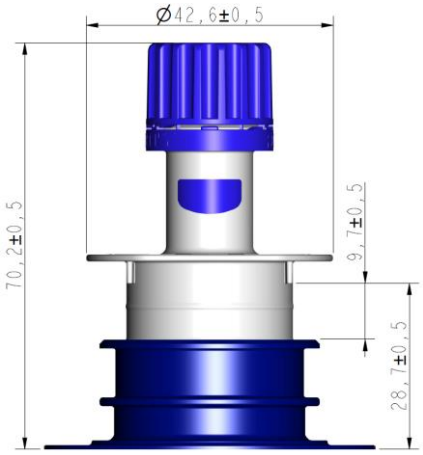
Typical dimensions provided for information purposes. Non-binding and not to be considered as part of our technical specifications.



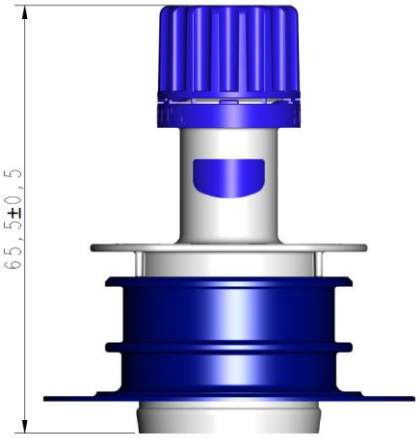
Vitop Standard tap inserted to pre-assembled position with the Vitop Standard Blue Spout.



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



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



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

3.4 Force to insert and remove Vitop taps from the Vitop Standard Blue 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	25 - 35
Uncapping Pre-assembled	Force to remove the Vitop tap from the pre-assembled position into the Vitop Spout	25 - 35
Capping Final position	Force to insert the Vitop tap up to the final position into the Vitop Spout	65 - 85
Uncapping Final position	Force to remove the Vitop tap from the final position into the Vitop Spout	100 - 120

These values were obtained by Vitop at room temperature (22 ± 1°C), with an insertion/removal speed of 5 mm/s.
For conversion to other units of force: 1 N ≡ 1 kg x m/s^2 = 105 dyn ≈ 0.10197 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 Blue 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.
The fill temperatures must not exceed 85°C and they must be adopted good hot filling and storage practices.
For additional information relative to temperature resistance or other questions please contact us.

4. Food contact and other statements

In case of food contact 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 Blue 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 Blue 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 Blue 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.