

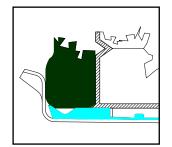
PRODUCT TECHNICAL DATA SHEET

Issue: 2007 Dec 7th

29mm Crown INOXAL SATURNE (P103 profile)

General features

Tin plated Steel 29 mm special crown cork for Champagne with moulded plastic PVCfree (PE) liner. Suitable for use on 29mm champenoise glass finish (NF H 35-029).





Skirt - Technical Data

Closure decoration:	According to customer requirements and/or artworks
Number of corrugations:	22
Shell metal material:	Aluminium, AFNOR 50-481, type 5251 H19
Shell metal gauge :	0.360 ± 0.015 mm
Crown external diameter :	35.40 ± 0.30 mm
Crown internal diameter :	29.50 ± 0.20 mm
Crown height :	$6.80 \pm 0.20 \text{ mm}$
Type of varnishing:	Inside: Epoxy-phenolic adhesive lacquer EU and FDA direct food contact
	compliant
	Sizing: White basecoat, clear or gold pigmented lacquer
	Outside: Polyester clear or gold tinted varnish

Liner - Technical Data

Plastic compound Type:	Plastic compound free of PVC made by low density polyethylene (LDPE) and rubbers
Liner profile :	P103
Liner weight :	415 ± 15 mg

Lab performances and others

CO ₂ permeability:	0,25 cm ³ /24h
Internal pressure retention:	>10 bar (Lab Mechanical Test)
Crimping diameter:	31.5 ÷ 31.7 mm using control finish, reduce 0.3 mm with control on 4
	teeth
Application/performances:	The application, and the related performance of the closure, has to be
	verified on a case by case basis, as the capping is a function of both the
	bottle design and the specific closing equipment used. Please consult
	your Pelliconi contact if in doubt.
Storage:	The crowns should be stored in a clean, well ventilated, dry place,
	avoiding direct sunlight, high temperatures, and exposure to volatile
	contaminants, and must not be stacked. All PELLICONI products are
	94/62CE compliant.
Standard Packaging:	Carton Box with 6.500 crowns, 7 boxes for layer, 5 layers per pallet. For
	a total amount of 227.500 crowns per pallet.
	Other packaging solutions available.

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