

Technical questionnaire

Application of lug caps

Customer: _____ Production location: _____
 Address: _____ Contact person: _____
 _____ Date: _____

Packaging

Closure Diameter: _____ mm
 with button deep BLUESEAL® PVC-free BPA-NI

Glass Volume: _____ ml Capacity: _____ g

Filling good

Food label _____

Food category aqueous acetic acid alcoholic oily/fatty

Product group Fruit-/preparation Vegetable-/preparation Dressings/Sauces Meat

Fish other: _____

Best before time _____

Other pH value: _____ % SO₂ content: _____ % Salt content: _____ %

Protein content: _____ % Vinegar content: _____ %

Filling conditiones

Filling temperature cold 45-55°C 60-80°C _____ °C

Head space 3-5% 5-7% 7-9% _____ %

Closure preheating yes no

Capping machine

Machine type: _____ Capping speed: _____

Steam vacuum Dry vacuum manual

After treatment

Pasteurization

Type: Static Cycling

Temperature:

Retaining _____ °C

Max. _____ °C

Cooling _____ °C

Time:

Retaining _____ min

Max. _____ min

Cooling _____ min

Total time _____ min

Counter pressure: _____ bar

Autoclave

Type: Full water Spraying Rotation

Temperature:

Retaining _____ °C

Max. _____ °C

Cooling _____ °C

Time:

Retaining _____ min

Max. _____ min

Cooling _____ min

Total time _____ min

Counter pressure: _____ bar

Please enclose time-/pressure curve.

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