

Technical questionnaire

Application of lug caps

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

Are there Additional statutory and regulatory product labelling requirements in the country of intended sale?

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
 Produktgruppe Fruit-/preparation Vegetable-/preparation Dressings/Sauces Meat
 Poultry Fish other: _____
 Best before time _____
 Other pH-Value: _____ SO₂ content: _____ ppm 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

<input type="checkbox"/> none	<input type="checkbox"/> Pasteurization	<input type="checkbox"/> Autoclave
Type: <input type="checkbox"/> Static <input type="checkbox"/> Cycling		Type: <input type="checkbox"/> Full water <input type="checkbox"/> Spraying <input type="checkbox"/> Rotation
Temperature: _____ °C	Time: _____ min	Temperature: _____ °C
Retaining _____ °C	Retaining _____ min	Retaining _____ °C
Max. _____ °C	Max. _____ min	Max. _____ °C
Cooling _____ °C	Cooling _____ min	Cooling _____ °C
	Total time _____ min	Total time _____ min
Counter pressure: _____ bar		Counter pressure: _____ bar

Please enclose time-/pressure curve.

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