

2018



O-I Manufacturing Italy S.p.A.

DRAWING 120366/0739

Technical Specification 75CL T RASO SE LG TC

approx weight 460 g

END USE

SPARKLING WINES

Any use other than indicated must be agreed upon our Customer Service

CONFORMITY

Reg. (EC) 1935/2004

Concerning the materials and articles intended to come into contact with food (FCMs).

The conformity to the prescription concerning traceability, linked to the above Reg., is guaranteed by the information present in the pallet label.

DPR N. 777 of 23/08/82 and successive updates

Glass container manufactured with sodium-calcium glass of category A suitable to be used under any condition on food contact, including sterilization, according to the prescription of Capo V art. 35 of Italian DM of 21/03/73 and successive updates.

Italian DL 152 of April 3rd 2006

Glass container conform to the disposition of Italian DL of April 3rd 2006 n.152, art.226 paragraph 3 about the fundamental environment requirement and art. 226 paragraph 4 about the heavy metals total concentration level (pursuant the EU Directive 94/62/EC and successive updates of 19/02/01 ref. 2001/171/EC and of 08/05/06 ref. 2006/340/EC).

Italian DL 451 of 03/07/76

The container complies with the regulations referring to "measuring containers" in compliance with Directive EEC 75/107 of 19/12/74.

OPERATING CONDITIONS

Max. thermal shock allowed (ASTM C 149-14)	42° C	Hot surface treatment (CETIE DT 13)	YES
Max axial load (UNI EN ISO 8113: 2004)	400 kg	Cold surface treatment (CETIE DT 13)	YES
Maximum internal pressure that must not be exceeded during pasteurisation cycle	6,0 bar	For auto adhesive labels applications a previous contact with our Customer Service is advisable	
Maximum constant internal pressure allowed	4,0 bar	Casein glue is recommended for labelling	

- Internal pressure resistance values are guaranteed only if a proper bottling cycle is observed that respects the parameters indicated above and at an exact filling level.
- For pasteurised or otherwise conditioned sparkling wines, it is suitable to check with our technicians for possible implications deriving from the thermal cycle imposed to the container. In any case it is imperative that the wine temperature does not exceed 30-35° C at the exit from the pasteurizer.

GEOMETRIC CHARACTERISTICS AND TOLERANCES

Capacity: 750 ml + 10 at 90 mm from brimful (ISO 8106: 2004)

Perpendicularity deviation mm: 3,2 (on the axis, CETIE DT 2)

Body ovalisation (difference between max. and min. diameter, CETIE DT 2) mm: 3,0

Finish bore diameter mm: 17,6 ± 0,3 (measured at 4 mm from brimful)

Minimum through-bore diameter mm: 16,5

Max. diam. of filling tube that can be used mm: 15,0

NOTES

- Washing is always recommended before use.
- Lots/Batches of this container, used in observance of the prescriptions laid down by this Technical Sheet, shall have very reasonable mean line breakage values.
- Since usage results may be influenced by utilisation conditions, normal mean breakage values may be agreed with our Customer Service after a joint analysis of the filling line. In any case, the guarantees mentioned in this Document are valid only for first utilisation.
- If the utilisation results should deviate significantly from the mean values normally found, you are advised to change production Batch/Lot, informing our Customer Service Technicians who will contact you immediately in order to arrange all the necessary checks to be done jointly and to agree possible solutions if non conformities would be found.

