

# Vitop® Original

## The tap that never leaks

**THE VITOP ORIGINAL® IS THE LEADING TAP USED FOR WINE IN BAG-IN-BOX®.**

It combines elegance and convenience, adding value to the Bag-in-Box® through its unique design. Our materials, technologies and quality control during the manufacturing process contribute to the high performance of the Vitop® tap. Joined to the package via the gland (spout), the Vitop® tap provides ideal product shelf-life before and after opening.



## Benefits

### Advantages of the Vitop® Original

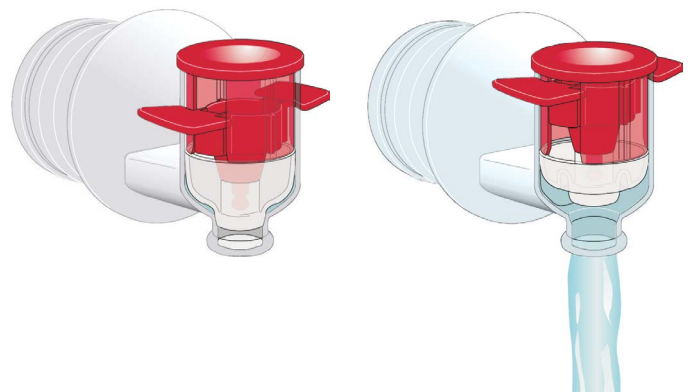
**1 LONG SHELF-LIFE:** Thanks to its unique design, the Vitop® Original allows very little oxygen to enter the bag.

**2 NO LEAKERS:** Leakers rate of only one in forty-five million.

**3 PRODUCT INTEGRITY:** A frontal tear strip blocks the tap in a closed position until removed by the end-user, ensuring product integrity.

**4 EASE OF USE:** Easy to open even with two fingers. A small amount of pressure is sufficient to obtain a regular flow rate. A unique new valve technology developed by Vitop® prevents any drops of wine from forming.

**5 TIGHTNESS ASSURED:** The tap keeps tight even if there is tartar deposit, a higher temperature or if it is opened and closed a thousand times.



## Q&A



 **Didier Pontcharraud**  
CEO, Vitop

### KEY FIGURES

- 0.00** claims
- 7,000,000,000** Vitops produced
- < 0.1** cc/m<sup>2</sup>/day 23°C, 50% RH, "dry" Oxygen Transmission Rate
- 0.4 bars** tightness test on each tap

### WHAT DO CLIENTS SAY ABOUT THE VITOP TAP?

We are not aware of a single client being dissatisfied with the standard Vitop® tap at any stage in the supply chain! This can also be evidenced by strolling around any major trade show (Prowein, London Wine Show, Vinexpo, etc.) and asking wineries using our taps for their opinion.

### WHAT IS SO UNIQUE ABOUT THE VITOP TAP?

The Vitop® tap offers the highest quality on the market. Already 7 billion taps have been produced and there has not been a single leaking standard Vitop® tap in the past several hundred million produced. Moreover, every Vitop® tap is checked and further quality controls are carried out on

60 different control points. The Vitop factory is at the forefront of modern technology, with many investments made in recent years.



### WHY IS THE GLAND IMPORTANT?

Although most end consumers do not even notice the gland (spout) into which the tap is inserted, this is a high-precision part since the tap and gland must fit together exactly. The taps are placed (by the BIB bag makers) in a pre-set position determined by an inner groove in the gland.

This allows the tap to always enter the filling machine at the same height and thus contributes to better line performance.

### TRACEABILITY IS EXTREMELY IMPORTANT NOWADAYS—HOW DO YOU GUARANTEE IT?

The basic (smallest) traceability unit used for the assembled Vitop® tap is a box of taps (1000 units) and this can be linked internally to the components and raw materials used.

### HOW DOES THE TAP INFLUENCE SHELF-LIFE?

The Vitop's oxygen barrier is excellent and the volume of air trapped inside the tap is minimized

## Spotlight on...

# Vitop® Compact tap

### COMPACT VERSION OF THE VITOP® TAP: THE SAME TECHNOLOGY AND QUALITY IN A SMALLER SIZE

- ▶ **Easy to use:** There is no visual change for the consumer. The instructions for use are exactly the same as for the Vitop® tap.
- ▶ **Long shelf-life:** Thanks to the low quantity of air trapped inside and high oxygen barrier.
- ▶ **Environmentally friendly:** Thanks to its low weight and reduced raw materials.
- ▶ **Compatible:** Smurfit Kappa semi-automatic and automatic machines are perfectly suited to fill Vitop® and Vitop® Compact taps.



### KEY FIGURES

- Weights only **12.3 g**
- Less raw material
- Only **11.7 cc** of air trapped inside