

TECHNICAL SPECIFICATIONS

The Vitop Standard Push Tap

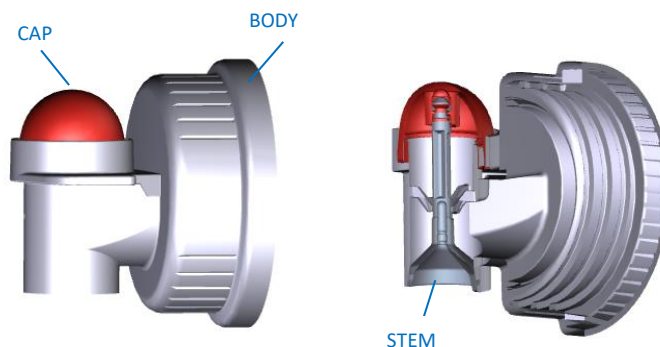
The Vitop Standard Push Tap is a self-closing tap suitable for many different products such as detergents. It is designed to be used with rigid container having the venting tap (for further details on neck dimensions please see paragraph 2.7).



1. Components and Materials

The Vitop Standard Push Tap is made of three components:

COMPONENT	MATERIAL
Body	Polypropylene (PP)
Stem	Polypropylene (PP)
Cap	Thermoplastic elastomer (TPE)



2. Performance

2.1 Weight

The Vitop Standard Push Tap weighs about: 10.8± 0.6 g.

2.2 Colour

Currently colour options include, for the:

- **body:** White
- **Stem:** natural
- **Cap:** red

2.3 Leak proof

Each tap must undergo and pass a tightness test at a pressure of 0.3 bars.

2.4 Flow rate

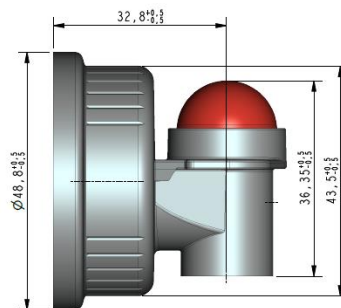
180 ml (± 20 ml) per second, calculated from the flow rate of 1 L poured from a column of water with measurement taken between 1.5 and 0.5 L levels at room temperature ($22^\circ \pm 2^\circ\text{C}$).

2.5 Overall dimensions

Below is an image of the Vitop Standard Push Tap.

This shows the more common critical dimensions (expressed in mm) necessary relative to filling machines.

Typical dimensions provided for information purposes. Non-binding and not to be considered as part of our technical specifications.



2.6 Resistance

Vitop cannot give any guarantee on the chemical compatibility with a specific product; but based on our experience, Vitop Standard Push Tap has no stress-crack issues with usual detergents, except those including high levels of aggressive chemicals such as Hydrogen Peroxide, Chlorine, high alcohol solutions and other aggressive chemicals.

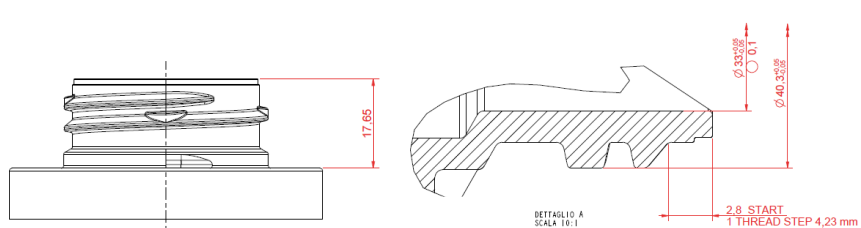
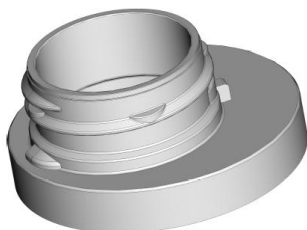
Given the complex set of product ingredients and filling and use conditions, we cannot furnish an exhaustive list of compatible or non-compatible chemicals. It is essential that customers test the suitability of the Vitop Standard Push Tap with their specific product and filling technology, over the expected shelf life, before any commercial launch.

2.7 Recommend neck bottle

Below is an image of the neck bottle suggested to be used in association with the Vitop Standard Push Tap.

This shows the more common critical dimensions (expressed in mm).

Typical dimensions provided for information purposes. Non-binding and not to be considered as part of our technical specifications.



3. Food contact and other statements

The Vitop Standard Push Tap is not designed to be used for food contact applications.

If there is a specific food contact requirement, please contact Vitop so as to determine if there is an appropriate version of the Vitop Push Tap available for this application.

4. Packaging

The Vitop Standard Push Tap: 900 units per box.

Vitop Standard Push Taps are packed and sent to the customers by truck on pallets of 24 cardboard boxes or by shipping container with 30 boxes per pallet.

Each cardboard box is identified with a proper label and with an identification code that includes the traceability code.

In order to guarantee a correct traceability system, the traceability code must be recorded by the customer in their production records. Vitop's code must be retrievable when identifying a specific batch of final pack.

5. Storage specification and shelf-life

Store Vitop Standard Push Taps only in the original boxes and keep them sealed until use.

In order to prevent damage to the taps or box, no pallet should be stacked on another one.

The temperature of the zone where the taps are stocked shall be over 4°C and less than 30°C with relative humidity under 75%. This storage area should be in an inside room that is dry, clean and exempt from odorous or poisonous compounds that could potentially contaminate our product.

Vitop Standard Push Taps however should be brought to the temperature and humidity conditions prevailing in the room where they are to be converted into finished packages prior to any conversion. Special care should be taken to avoid microbiological or chemical contamination of our products during the various steps involved in incorporating them into containers.

Vitop suggests to use FIFO stock management.

The period between delivery of the taps by Vitop to the container manufacturer and their use by the final consumer must not exceed eighteen (18) months.

6. Filling and fitting information

On inserting the tap inside the bottle, the tap must be centered and parallel to the bottle in order to prevent any damage to either part.

Vitop suggests to keep pallets in the production department at least 24 hours in advance to make sure that operations with Vitop taps and glands will be carried out at room temperature (22° ± 2°C).

7. Reference certification

Vitop has adopted an appropriate Quality System and internal procedure certified by:

- **UNI EN ISO 9001** (Quality Management System)
- **UNI EN ISO 22000** (Food Safety Management)

8. Responsibility

The information provided above is supplied in good faith and it does not comprise a guarantee or warranty of any kind either expressed or implied. This data should be considered as average typical properties observed rather than a guaranteed specification.

It is the customer's responsibility to test the suitability of these products for its specific application.

Vitop cannot be considered responsible for any improper use of its products by the buyer and/or the final consumer and assumes no liability for any incidents that may arise from the use of this data.

As the regulations and products mentioned in this statement change over time, Vitop advises its customers to ask for a new declaration periodically.

It is the responsibility of the end user to assure compliance with any packaging regulations applicable to the end use for which the product is manufactured.

This declaration cancels any previous version.