

# BAG-IN-BOX BAG TECHNICAL SPECIFICATIONS

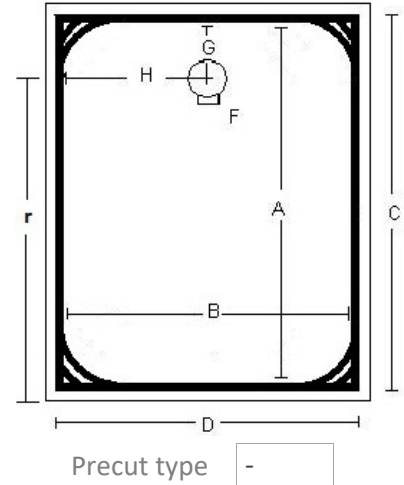
F\_20\_19

CUSTOMER: Tryx

REF. 1520898 SC\_20SC\_L\_E\_AMKF\_VTIR\_1\_6\_605X480\_90\_SMK\_7

## 1. DIMENSIONS

	DIMEN.	TOLER.
A. INNER LENGTH (mm)	605	±8
B. INNER WIDTH (mm)	480	±8
C. OUTSIDE LENGTH (mm)	613	±8
D. OUTSIDE WIDTH (mm)	488	±8
E. WELD WIDTH (mm)	4	±2
F. ORIENTATION	6	
G. DISTANCE GLAND CENTER-UPPER WELD (mm)	90	±5
H. DISTANCE GLAND CENTER-LEFT WELD (mm)	240	±5
r. GLAND CENTER-LOWER PRECUT (mm)		-



## 2. COMPLEMENTS-MATERIALS

	CAP / TAP	GLAND
REFERENCE	VITOP-VTIR	VITOP-AMKF
MATERIAL	PP/HDPE/Elast.	LDPE
COLOUR	Translúcido-Rojo / Translucent-Red	Translúcido / Translucent
	OUTSIDE FILM	INNER FILM
MATERIAL	coexPE / EVOH	PE
THICKNESS (µm)	90	60
COLOUR	TRANSPARENT	TRANSPARENT
O <sub>2</sub> -PERMEABILITY at 23°C and 75%RH ASTM D3985/F1927 (cc/m <sup>2</sup> /24h/atm under 100% O <sub>2</sub> ) (Typical value on new material before bag production)	< 2	Non significat.

## 3. PACKAGING

	MEASURES (mm)	UNITS	PROTECTION	WEIGHT (Kg)
BOX	800x600x300	200	Bolsa Plástico / Plastic Bag	23
PALLET	1200x800x2225	2800	Film Extensible / Stretched Film	338
	Weight bag (g)	106		

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## 4. QUALITY ASSURANCE

MEASUREMENTS

WATER TIGHT TEST

BURSTING TEST

## 5. ASEPTIC

NO

## 6. FOOD CONTACT

Refer to "Food Contact Declaration"

## 7. IDENTIFICATION

Each bag includes in one of the sides print with: food symbol, identification plant productive, batch, volume.

Print batch is: **1234567 A 09:36**

It shows the following information:

1234567: manufacturing order

A: machine's line of work

09:36: the exact hour when the manufacture took place

## 8. STORAGE

Empty Bag-in-Box bags must be stored at room temperature, in a clean, dry and dust free area, packed in their original carton and closed. Keep bags away from poisonous articles, heat sources, smelly products and direct sun. Optimal conditions of storage are comprised between 15-25°C and 40-60% of relative humidity. Unfilled, empty bags can be stored during a short period at 0°C mini and +30°C maxi, but must be stored in optimal conditions 24 to 48h before use.

Pallets should not be stacked during transport and storage.

## 9. USE PERIOD

It is expected that the bags will be suitable for use 24 months after their production, provided that the storage and warehousing conditions detailed above are adhered to. We advise a First In/First Out (FIFO), inventory control system.

If this time period is exceeded, Smurfit Kappa Bag-in-Box Technical Services must be contacted prior to use.

## 10. FILLING

The bags is to be filled to its nominal volume.

Smurfit Kappa bags are suitable for product filled at temperature between 0-40°C, outside this temperature range, please seek technical assistance from Smurfit Kappa Bag-in-Box, refer to our GMP guidelines and Food Contact Declaration specific per application.

The outer-packaging must be suitable to the dimension of the bag: no excess free space should exist between the filled bag and its outer-packaging.

## 11. TRANSPORT

Product must be shipped at temperature above 0°C.

*The guarantee for Smurfit Kappa products is limited to the reimbursement or the replacement of products that are jointly recognized as defects. This guarantee excludes all the fees, compensations and damages. The current technical specifications are provide for information purposes and cannot be held against their issuer.*

This document cancels and replaces the previous document

Revision date: 09/12/2021

Printing date: 09/01/2023

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