

## Technical questionnaire

# Application of aluminium caps

Customer \_\_\_\_\_ Production location: \_\_\_\_\_  
 Address \_\_\_\_\_ Contact person: \_\_\_\_\_  
 \_\_\_\_\_ Date: \_\_\_\_\_  
 \_\_\_\_\_

### Packaging

Closure  AK  SR  T 45  T 45s Diameter: \_\_\_\_\_ mm  BPA-NI

Glass Volume: \_\_\_\_\_ ml Capacity: \_\_\_\_\_ g

### Filling good

Food label \_\_\_\_\_

Food category  aqueous  acetic acid  alcoholic  oily/fatty

Product group  Fruit-/preparation  Vegetable-/preparation  Dressings/Sauces  Meat

Fish  other: \_\_\_\_\_

Other pH value: \_\_\_\_\_ % SO<sub>2</sub> content: \_\_\_\_\_ % Salt content: \_\_\_\_\_ %

Protein content: \_\_\_\_\_ % Vinegar content: \_\_\_\_\_ %

### Filling conditions

Filling temperature  cold  45-55 °C  60-80 °C

Head space  3-5%  5-7%  7-9%  \_\_\_\_\_ %

Closure preheating  yes  no

### After treatment

Pasteurization

Type:  Static  Cycling

Temperature: \_\_\_\_\_ °C

Time: \_\_\_\_\_ min

Counter pressure: \_\_\_\_\_ bar

Sterilization

Type:  Full water  Spraying  Rotation

Temperature: \_\_\_\_\_ °C

Time: \_\_\_\_\_ min

Counter pressure: \_\_\_\_\_ bar

Please enclose time-/pressure curve.

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