

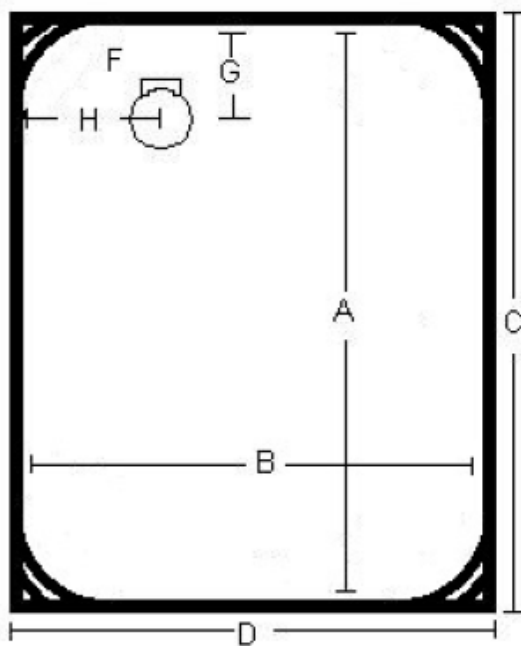


## Bag transparent for Bag in box 3L

### Dimensions

	Dimension	Tolerance
A. Inner length (mm)	320	±5
B. Inner width (mm)	245	±5
C. Outside length (mm)	328	±5
D. Outside width (mm)	253	±5
E. Wild width (mm)	4	±2

G. Distance gland center-upper weld (mm)	50
H. Distance gland center-left weld (mm)	50



### Complements – material

	TAP	GLAND
Reference	VITOP-VT	VITOP-amkF
Material	PP/HDPE/Elast.	LDPE
Colour	Black-red	Translucent
F. Orientation	12	
	OUTSIDE FILM	INNER FILM
Material	coexPE/EVOH	PE
Thickness (µm)	70	45
colour	Transparent	Transparent

O <sub>2</sub> -permeability (cc/m <sup>2</sup> 24h) ASTM F 1927-07 23°C; 75% HR; 100% O <sub>2</sub>	< 1,5
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**ASEPTIC NO**


### Brouwland

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## Product identification

Any individual Bag-in-Box bag will have the following identification in one of its sides:

 PV-SKG-IBI 1-160911 A 23:21 10L

There, by order of appearance, it is specified:

- Food use symbol
- Manufacturer's identification PV-SKG-IBI
- Batch No., including:
  - 1: machine where the bag was manufactured
  - 160911: day (16), month (09, September) year (2011), of manufacturing
  - A: machine's line of work
  - 23:21: the exact hour when the manufacture took place
  - 10L: bag's capacity

## Usage

Bag-in-Box bags' usage conditions are described below:

- Filling at the specific bag nominal volume for getting the right properties of the product.
- Filling temperature ranging from 4 to 76°C.
- Coming into contact with aqueous, acid and alcoholic liquid food, dairy and fatty products.
- Contact with the product during extended periods, over six months' time at room temperature or a lower one.

## Transportation and storage

Empty Bag-in-Box bags must be stored at room temperature and packed in their original cardboard, in a dry and dirt-free area. They must be handled away from dangerous products, heat sources or odorous substances and kept out of sun light.

The optimum storage conditions are 15-25°C and 60-40% of relative humidity.

On very specific occasions, the bags can be stored at a temperature of 4°C and 40°C (minimum and maximum respectively). If so, it is necessary to acclimatize them to the optimum conditions 24-48h before the filling process takes place.

## Expiry

The bags can be used up to 12 months after their dispatch.

## Food contact compliance declaration

Both the Bag-in-Box bags and the materials involved in their manufacture, conditions and original state comply with the regulations which are currently in force:

- UE: according to which, they meet the requirements specified in the Materials Food Contact Regulation established in **Reg. (CE) 1935/2004**, they have been manufactured under Good Manufacture Practices System as **Reg. (CE) 2023/2006** and in their production some substances which are included in the Union List established in **Reg. (CE) 10/2011** and modifications afterwards, have been used.

- USA: as set out in **FDA, (title 21 of CFR)**.

Global and specific migration testings of the materials coming into contact with food products have been carried out as prescribed in R.D. 866/2008 and Reg. (CE) 10/2011, according to UNE-EN 1186-3, UNE-EN 13130-1 and UNE-EN 1386-14 regulations, at a temperature of 40°C during 10 days, verifying that the obtained results meet the limits reflected in the Global and Specific Migration regulation which is currently in force, having carried out some tests using Simulant B (acetic acid 3%), D1 (ethanol 50%) and D2 (vegetal oil).

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