

PRODUCT TECHNICAL DATA SHEET

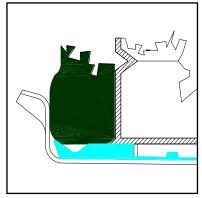
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TDS-TC29-03

29mm Crown FERYL SATURNE

General features

Tin plated Steel 29 mm special crown cork for Champagne with moulded plastic PVCfree (PE) liner. Suitable for use on 29mm champenoise glass finish (NF H 35-029).





Skirt - Technical Data

Closure decoration:	According to customer requirements and/or artworks
Number of corrugations:	22
Shell metal material:	Tin Plate special for Champagne EN 10202 compliant, Tin coverage E4
Shell metal gauge :	0.235 ± 0.020 mm
Crown external diameter :	35.40 -0.45 / +0.35 mm
Crown internal diameter :	29.50 ± 0.20 mm
Crown height :	6.75 -0.20 / +0.40 mm

Liner - Technical Data

Plastic compound Type:	Plastic compound free of PVC made by low density polyethylene (LDPE) and rubbers
Liner profile :	P103
Liner weight :	415 ± 15 mg

Lab performances and others

Permeability:	Standard
Permeability: CO ₂ loss	0,24 cm ³ /24h (origin LNE : Issue «Le Vigneron Champenois» May 2014
Permeability: O ₂ ingress	0,6 mg/L/an CIVC December 2017 - New material
Internal pressure retention:	>10 bar (Lab Mechanical Test)
Crimping diameter:	31.5 ÷ 31.6 mm using control finish, reduce 0.3 mm with control on 4 teeth
Application/performances:	The application, and the related performance of the closure, has to be verified on a case
	by case basis, as the capping is a function of both the bottle design and the specific
	closing equipment used. Please consult your Pelliconi contact if in doubt.
Storage:	The crowns should be stored in a clean, well ventilated, dry place, avoiding direct
	sunlight, high temperatures, and exposure to volatile contaminants, and must not be
	stacked. All PELLICONI products are 94/62CE compliant.
Standard Packaging:	Carton Box with 7.500 crowns, 7 boxes for layer, 5 layers per pallet. For a total amount
	of 262.500 crowns per pallet.
	Other packaging solutions available.

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