

## PRODUCT TECHNICAL DATA SHEET

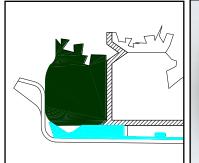
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**TDS-TC29-08** 

# 29mm Crown FERYL NEPTUNE

### **General features**

Tin plated Crown Cork, 29 mm for Champagne with moulded plastic PVCfree liner, profile P103. 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:	Aluminum, AFNOR 50-481, type EN AW 5052 H22
Metal Thickness:	0.370 ± 0.015 mm
Crown external diameter :	35.40 ± 0.30 mm
Crown internal diameter :	29.50 ± 0.20 mm
Crown height :	6.75 ± 0.15 mm

#### Liner information

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

#### Lab performances and others

Permeability:	Low
Permeability: O <sub>2</sub> ingress	0,2-0,3 mg/L/an (origin CIVC – December 2017)
Internal pressure retention :	>10 bar (Lab Mechanical Test)
Crimping diameter :	31.5 ÷ 31.7 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 for pallet. For total amount of 262.500crowns for pallet. Other packaging solutions available

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