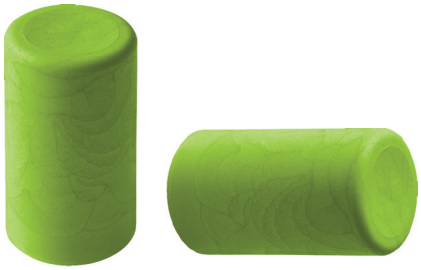
POP

01/04/2020



Technical Specs	POP 37
Length (mm)	36,8 ± 0,5
Diameter (mm)	23,1 ± 0,3
Weight (g)	8,3 ± 0,3
Composition	Blend of thermoplastic elastomers conforming to EU regulation for direct food contact
Certifications	EU for use in direct food contact
Intended use	Still wines. Not suitable for pasteurised wines

Pop is the synthetic closure specially engineered for the semi sparkling red and white wines.

Pop is the ideal seal for wines whose head space pressure doesn't exceed the 2,5 - 3 bar (36 - 43 psi) at 20° C (68° F).

Pop is characterised by:
- excellent CO_2 retention. Experimental tests demonstrate that pressure drop in time is very limited contributing to maintain wines freshness and fragrance and increasing their shelf life

- high organoleptic neutrality to preserve the aromatic structure of wines unaltered in time

- wide edge radius and good elasticity to easily adapt to the large variety of bottles currently used for semi sparkling wines
- closed cell structure and sealed top and bottom basis, without open cell structure in direct contact with wine, to minimise flavour scalping.

Pop provides good closure stability even under critical transport conditions thanks to its resistance to high headspace pressure.

Technical Performances	POP 37
Maximum storage and transportation temperature - Head space pressure at bottling ≤ 1 bar (14,5 psi) at 20° C (68° F)	
Bottle bore Ø17,5 mm and fill height 70 mm	45 ± 3° 113 ± 5,4° F
Bottle bore CE.T.I.E. GME 50.2 Ø18,5 mm and fill height 63 mm	43 ± 3° 109,4 ± 5,4° F
Bottle bore CE.T.I.E. GME 50.2 Ø18,5 mm and fill height 55 mm	40 ± 3° 104 ± 5,4° F
Extraction force (kgf) 24h after bottling - Head space pressure at bottling ≤ 1 bar (14,5 psi) - Test method according to ISO 9727	
Bottle bore Ø17,5 mm at 6°C (42°F)	44 - 54
Bottle bore Ø17,5 mm at 18°C (65°F)	39 - 49
Bottle bore CE.T.I.E. GME 50.2 Ø18,5 mm at 6°C (42°F)	39 - 49
Bottle bore CE.T.I.E. GME 50.2 Ø18,5 mm at 18°C (65°F)	34 - 44
Oxygen transfer rate at 23°C (73°F) at steady state (cc/atm/day)	0,0018 ± 0,0005
Radial force decay in time at 23°C (73° F)	
1 week after bottling to 1 year	-15%
Chemical inertia -mg of substance in 1 kg of food	
Overall migration (mg/kg)	
in 50% hydro alcoholic solution for 10 day at 60°C	< 6
in acetic acid solution for 10 days at 60°C	< 6
Colour migration	
minimum transmittance value (400 and 700mm)	> 98%