

CERTIFICATE OF CONFORMANCE

Supplier : **Creative Caps s.r.o.**

Address : Gen. Fajtla 3442/14, 750 02 Přerov, Czech Republic

Product : Wine closures ALCORK BVS 30H60

Chemical-physical and mechanical properties of liner:

Types of liner Liner Saranex 28,6 x 2,00 mm

Liner Sarantin 28,6 x 2,00 mm

Liner Sparkling 28,6 x 2,00 mm

Liner EVOH 28,6 x 2,00 mm

Description and identification of product features:

Aluminum cap with Saranex / Sarantin / Sparkling / EVOH liner.

Saranex is a liner material suitable for sealing plastic containers or glasses. It obtains its properties from the combination of the Saranex coating with our ALKOzell (closed cell LDPE foam). The mechanical characteristics of the liner material can be determined by suitable choice of thickness and density of the ALKOzell. The Saranex film improves the barrier properties and chemical resistance of the liner in comparison to uncoated ALKOzell.

The recommended storage time of wine: 3 years.

Sarantin liner has been especially developed for insertion into Aluminium screw caps for wine bottles. This liner provides outstanding characteristics; the relatively soft tin foil shows all the advantages of metal foils in combination with the excellent barrier properties of PVdC film.

The recommended storage time of wine: 7 years.

Sparkling liner has been especially developed for insertion into Aluminium screw caps for wine bottles for sparkling wines with overpressure up to 4,1bar.

The recommended storage time of wine: 7 years.

EVOH liner provides high sealing qualities and allows longer storage times than saranex with the advantage that it is PvDC free. It obtains its properties from the combination of the EPE foam and special EVOH film.

The liners are made of proprietary materials. This packing corresponds to the legislation, which set strict health standards for containers intended for contact with food substances.

States, therefore, that the seal is suitable for contact with all food types, when used at ambient temperatures up to hot fill at maximum of 70 °C and then stored at room temperature.

Conformity assessment procedure followed:

- Certificate of Compliance with food and Commodities Legislation No.: 817.

- Certificate of Compliance with food and Commodities Legislation No.: 802.

Regarding § 8 we confirm for our own responsibility, that the properties of the product are in compliance with hygiene requirements in accordance with Government Regulation (ES) No. 1935/2004.

2th January 2019, Přerov

Ing. Magdalena Uvírová, director