

SELLER'S REQUIREMENTS REGARDING STORAGE, FILLING AND TRANSPORT OF WINE IN BAG-IN-BOX (BIB) PACKAGING

1. Requirements for storage of the empty bags BIB.

- 1.1. The empty bags BIB are conveyed and preserved in palettes and cardboard boxes, not more than 10 /ten/ on palettes, arranged on the wide part of the cardboard box;
- 1.2. The empty bags BIB are preserved in dry rooms at temperature not less than 4°C and not more than 40°C,
- 1.3. The terms of storage of the empty bags in the factory where the filling is performed is up to 12 (twelve) months if the above mentioned conditions are fulfilled.

2. Type filling

- 2.1. hot filling – wine's temperature not more than 45°C;
- 2.2. cold filling – wine's temperature not more than 20°C.

3. Preparation for filling

- 3.1. Cleaning and sterilization of the whole line – reservoir, filter, pump.
- 3.2. Check-up for leakages, air entry, as the filtering membranes of the places, where are joining available.
- 3.3. Check-up the head's seal pressure attended for filling over the bag's bush.
- 3.4. Filling the whole line with inert gas and after then the bag BIB.

4. Monitored parameters during the filling of the bags BIB.

- 4.1. The volume of the filled bags according to the weight.
- 4.2. The availability of foam in the bag during the process of filling.
- 4.3. The gradient of the surface where lays the bag, in order to fill in the wine up to the neck. There must be monitored the desired parameters for filling the wine and the sizes of the air pocket.
- 4.4. The air pocket cone's height, which is obtained in the bag, must be from 4 (four) cm to 6 (six) cm.
- 4.5. The inert gas injection into the bag in the end of the filling process.
- 4.6. During hot filling monitors the stand of the bush towards the bag.
- 4.7. During the hot filling after the filling of the wine bag it must be left obligatory thus to decrease the wine's temperature. Just after then the bag must be put into the cardboard box.

5. Controlled parameters during the putting of BIB bags into the boxes.

- 5.1. The technique connected to giving shape the cardboard box – folding, sticking.

- 5.2. The control of the cardboard boxes regarding the smoothness of the edges from the inner side, which may cause damage and/or perforation of the full bags BIB.
- 5.3. The control of the setting of the full bags BIB into the cardboard boxes – manipulations without a risk of over-ribbing, scratching, squeezing the metallic layer.

6. Parameters, guaranteed by the manufacturer:

- 6.1. Oxygen permeability of the bag – test method MOCON OXTRAN to 1.0 cc/m²/24 h. at temperature 23°C and 50% humidity;
- 6.2. Tap's oxygen permeability – test method MOCON OXTRAN
- VITOP tap – up to 0.10cc/24 h. At temperature 30°C, 21 %O₂ and 50 % relative humidity;
 - Vinitap tap – up to 0.13cc/24 h. at temperature 30°C, 21% and 50 % relative humidity;

7. Requirements for the position of full bags BIB on a palette – 1200x800mm

Volume BIB in liters	2	3	5	10	20
Number BIB on one row	66	55	36	24	15
Number rows on 1 palette	5	5	5	4	3
Number BIB on one palette	330	275	180	96	45
Wine quantity on palette in liters	660	825	900	960	900

8. Storage and transport of full bags BIB

- 8.1. During the storage and transportation must be situated in the upper part of the box.
- 8.2. Requirements to the conditions of storage of the full BIB during the various seasons

	Average temperature in C degree	Average % relative humidity
WINTER	Min. Temperature up to 18°C	
SUMMER	Max. Temperature up to 40°C	Up to 90%

- 8.3. Requirements for transportation of full BIB by controlled conditions of temperature and humidity:

Average temperature C degree	Average % relative humidity
from 18°C to 35°C	to 90%