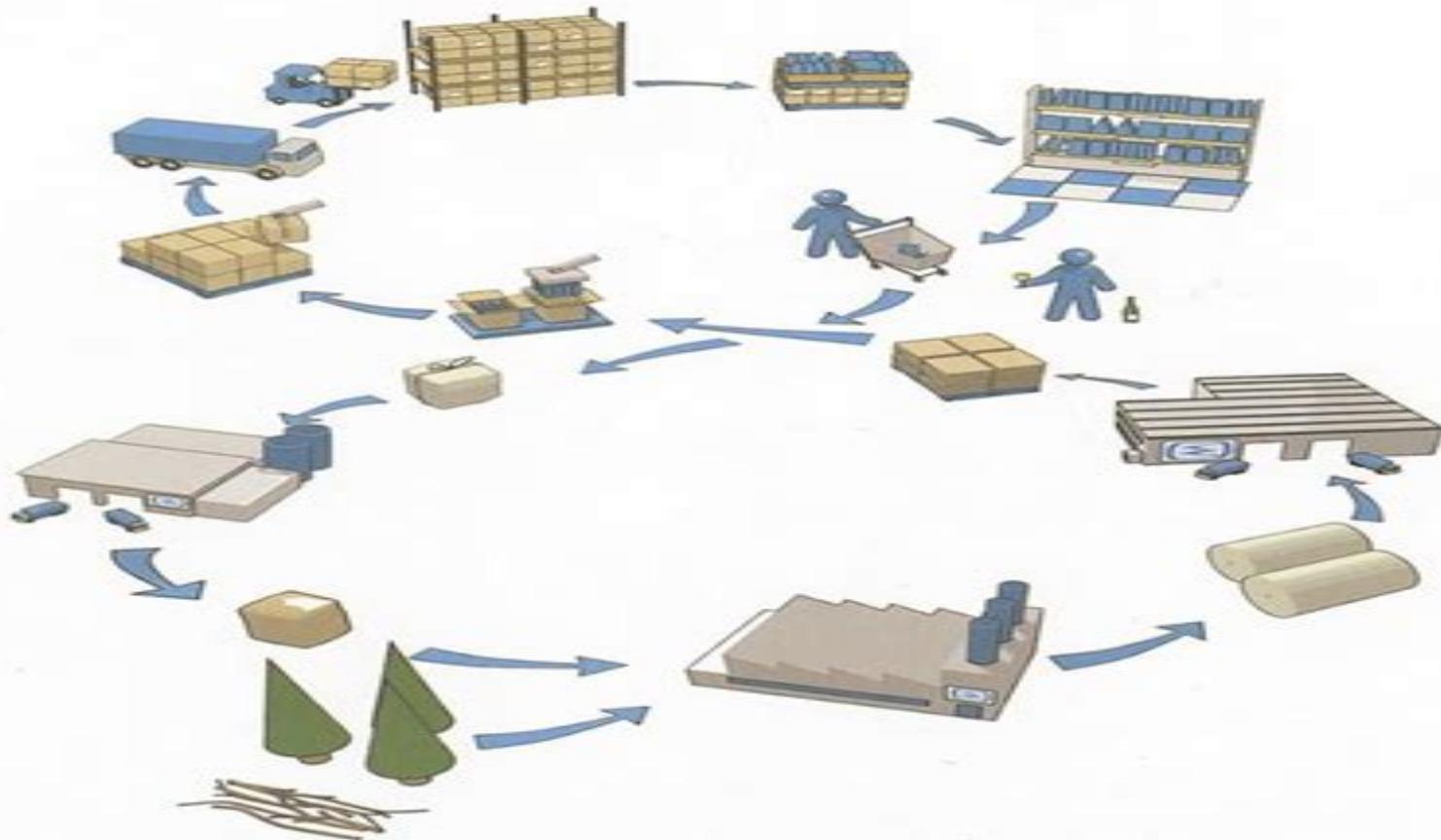


# Handbook of Paper and Paperboard Packaging Technology

**SECOND EDITION**

Edited by Mark J. Kirwan



# Handbook Of Paper And Paperboard Packaging Technology

**Fidel Toldrá,Iciar Astiasaran,Joseph  
Sebranek,Regine Talon**



## **Handbook Of Paper And Paperboard Packaging Technology:**

**Handbook of Paper and Paperboard Packaging Technology** Mark J. Kirwan, 2012-11-07 The definitive industry reference on the paper and paperboard packaging sector Now in a fully revised and updated second edition this book discusses all the main types of packaging based on paper and paperboard It considers the raw materials the manufacture of paper and paperboard and the basic properties and features on which packaging made from these materials depends for its appearance and performance The manufacture of twelve types of paper and paperboard based packaging is described together with their end use applications and the packaging machinery involved The importance of pack design is stressed as well as how these materials offer packaging designers opportunities for imaginative and innovative design solutions Environmental factors including resource sustainability societal and waste management issues are addressed in a dedicated chapter The book is directed at readers based in companies which manufacture packaging grades of paper and paperboard companies involved in the design printing and production of packaging and companies which manufacture inks coatings adhesives and packaging machinery It will be essential reading for students of packaging technology and technologists working in food manufacturing who are users of paper and paperboard packaging products Praise for the First Edition This book is a valuable addition to the library of any forward looking company by providing in depth coverage of all aspects of packaging which involve the most ecologically acceptable material namely paper and paperboard International Journal of Dairy Technology a welcome contribution to a field where coverage was previously limited to subject specific books or to single chapters in textbooks on broader aspects of packaging technology Packaging Technology and Science *Cartons, Crates and Corrugated Board, Second Edition* Diana Twede, Susan E. M. Selke, Donatien-Pascal Kamdem, David Shires, 2014-12-22 New expanded second edition with key technical regulatory and marketing developments from the past 10 years in the packaging industry Covers the materials processes and design of virtually all paper and fiberboard packaging for end products displays storage and distribution New information on European and global standards selection criteria for paperboard as well as emerging sustainability initiatives Explains recent tests measurements and costs with ready to use calculations Ten years ago the first edition of *Cartons Crates and Corrugated Board* quickly became the standard reference book for wood and paper based packaging Endorsed by TAPPI and other professional societies and used as a textbook worldwide the book has now been extensively revised and updated by a team formed by the original authors and two additional authors While preserving the critical performance and design data of the previous edition this second expanded edition offers new information on the technologies tests and regulations impacting the paper and corrugated industries worldwide with a special focus on Europe and Japan New information has been added on tests and novel designs for folded cartons as well as expanded discussions of paperboard selection for specific applications emerging barrier packaging food contact and migration and the dynamics and opportunities of corrugated in distribution systems Recent developments on

recycling and sustainability are also highlighted

*Handbook of Food Processing, Two Volume Set* Theodoros Varzakas, Constantina Tzia, 2015-11-04 Authored by world experts the Handbook of Food Processing Two Volume Set discusses the basic principles and applications of major commercial food processing technologies The handbook discusses food preservation processes including blanching pasteurization chilling freezing aseptic packaging and non thermal food processing It describes com

*Food Processing Technology* P.J. Fellows, 2016-10-04 Food Processing Technology Principles and Practice Fourth Edition has been updated and extended to include the many developments that have taken place since the third edition was published The new edition includes an overview of the component subjects in food science and technology processing stages important aspects of food industry management not otherwise considered e g financial management marketing food laws and food industry regulation value chains the global food industry and over arching considerations e g environmental issues and sustainability In addition there are new chapters on industrial cooking heat removal storage and distribution along with updates on all the remaining chapters This updated edition consolidates the position of this foundational book as the best single volume introduction to food manufacturing technologies available remaining as the most adopted standard text for many food science and technology courses Updated edition completely revised with new developments on all the processing stages and aspects of food industry management not otherwise considered e g financial management marketing food laws and food industry regulation and more Introduces a range of processing techniques that are used in food manufacturing Explains the key principles of each process including the equipment used and the effects of processing on micro organisms that contaminate foods Describes post processing operations including packaging and distribution logistics Includes extra textbook elements such as videos and calculations slides in addition to summaries of key points in each chapter

**Food Packaging Science and Technology** Dong Sun Lee, Kit L. Yam, Luciano Piergiovanni, 2008-04-01 With a wealth of illustrations examples discussion questions and case studies the Food Packaging Science and Technology covers basic principles and technologies as well as advanced topics such as active intelligent and sustainable packaging with unparalleled depth and breadth of scope Emphasizing the application of relevant scientific

**Handbook of Food Processing** Theodoros Varzakas, Constantina Tzia, 2015-10-22 Packed with case studies and problem calculations Handbook of Food Processing Food Preservation presents the information necessary to design food processing operations and goes on to describe the equipment needed to carry them out in detail The book covers every step in the sequence of converting raw material to the final product It also discus

*Paper and Paperboard Packaging Technology* Mark J. Kirwan, 2008-04-15 This book discusses all the main types of packaging based on paper and paperboard It considers the raw materials and manufacture of paper and paperboard and the basic properties and features on which packaging made from these materials depends for its appearance and performance The manufacture of twelve types of paper and paperboard based packaging is described together with their end use applications and the packaging machinery involved

The importance of pack design is stressed and how these materials offer packaging designers opportunities for imaginative and innovative design solutions Environmental and waste management issues are addressed in a separate chapter The book is directed at those joining companies which manufacture packaging grades of paper and paperboard companies involved in the design printing and production of packaging and companies which manufacture inks coatings adhesives and packaging machinery It will be essential reading for students of packaging technology

**Handbook of Vanilla Science and Technology** Daphna Havkin-Frenkel, Faith C. Belanger, 2010-11-18 Vanilla is the world's most commonly used flavour and fragrance used in foods cosmetics pharmaceuticals and other products and is therefore of considerable economic importance This book provides a comprehensive overview of the science and technology used in the production and supply chain of vanilla products A wide range of international authors cover topics which include agricultural production global markets analytical methods sensory analysis food and fragrance applications organic and fair trade vanilla diseases that affect vanilla and novel uses It is of interest to academic researchers in this field and is also an important resource for the vanilla industry and those companies that use vanilla and vanillin as flavours and fragrances worldwide Key Features The only book to cover such a wide range of topics on this most commercially valuable of flavour ingredients Includes an analysis of the current vanilla markets in the US and Europe Edited by experts who hold roles in the flavour industry and academic research

**Handbook of Fermented Meat and Poultry** Fidel Toldrá, Iciar Astiasaran, Joseph Sebranek, Regine Talon, 2014-10-27 Fermented meat products have been consumed for centuries in many different parts of the world and constitute one of the most important groups of food Bacterial cultures are used in their manufacture to preserve the meat and confer particular textures and sensory attributes Examples of fermented meats include salami chorizo pepperoni and saucisson This fully revised and expanded reference book on meat fermentation presents all the principle fermented meat products and the processing technologies currently used in their manufacture The 54 chapters of this substantial book are grouped into the following sections Meat fermentation worldwide overview production and principles Raw materials Microbiology and starter cultures for meat fermentation Sensory attributes Product categories general considerations Semidry fermented sausages Dry fermented sausages Other fermented meats and poultry Ripened meat products Biological and chemical safety of fermented meat products Processing sanitation and quality assurance There are five new chapters in the second edition that address the following topics Smoking and new smoke flavourings Probiotics Methodologies for the study of the microbial ecology in fermented sausages Low sodium in meat products and Asian sausages Handbook of Fermented Meat and Poultry Second Edition provides readers with a full overview of meat fermentation the role of microorganisms naturally present and or added as starter cultures safety aspects and an account of the main chemical biochemical physical and microbiological changes that occur in processing and how they affect final quality Finally readers will find the main types of worldwide fermented meat products typically produced in different areas with the description of their main characteristics

**Handbook of Food Process Design, 2 Volume Set** Jasim Ahmed, Mohammad Shafiur Rahman, 2012-05-21 In the 21st Century processing food is no longer a simple or straightforward matter Ongoing advances in manufacturing have placed new demands on the design and methodology of food processes A highly interdisciplinary science food process design draws upon the principles of chemical and mechanical engineering microbiology chemistry nutrition and economics and is of central importance to the food industry Process design is the core of food engineering and is concerned at its root with taking new concepts in food design and developing them through production and eventual consumption Handbook of Food Process Design is a major new 2 volume work aimed at food engineers and the wider food industry Comprising 46 original chapters written by a host of leading international food scientists engineers academics and systems specialists the book has been developed to be the most comprehensive guide to food process design ever published Starting from first principles the book provides a complete account of food process designs including heating and cooling pasteurization sterilization refrigeration drying crystallization extrusion and separation Mechanical operations including mixing agitation size reduction extraction and leaching processes are fully documented Novel process designs such as irradiation high pressure processing ultrasound ohmic heating and pulsed UV light are also presented Food packaging processes are considered and chapters on food quality safety and commercial imperatives portray the role process design in the broader context of food production and consumption

**Biofilms in the Dairy Industry** Koon Hoong Teh, Steve Flint, John Brooks, Geoff Knight, 2015-06-29 In recent years the formation and impacts of biofilms on dairy manufacturing have been studied extensively from the effects of microbial enzymes produced during transportation of raw milk to the mechanisms of biofilm formation by thermophilic spore forming bacteria The dairy industry now has a better understanding of biofilms and of approaches that may be adopted to reduce the impacts that biofilms have on manufacturing efficiencies and the quality of dairy products Biofilms in the Dairy Industry provides a comprehensive overview of biofilm related issues facing the dairy sector The book is a cornerstone for a better understanding of the current science and of ways to reduce the occurrence of biofilms associated with dairy manufacturing The introductory section covers the definition and basic concepts of biofilm formation and development and provides an overview of problems caused by the occurrence of biofilms along the dairy manufacturing chain The second section of the book focuses on specific biofilm related issues including the quality of raw milk influenced by biofilms biofilm formation by thermophilic streptococci and thermophilic spore forming bacteria in dairy manufacturing plants the presence of pathogens in biofilms and biofilms associated with dairy waste effluent The final section of the book looks at the application of modelling approaches to control biofilms Potential solutions for reducing contamination throughout the dairy manufacturing chain are also presented Essential to professionals in the global dairy sector Biofilms in the Dairy Industry will be of great interest to anyone in the food and beverage academic and government sectors This text is specifically targeted at dairy professionals who aim to improve the quality and consistency of dairy products and improve the efficiency of dairy

product manufacture through optimizing the use of dairy manufacturing plant and reducing operating costs **Anti-Ageing Nutrients** Deliminda Neves,2015-04-22 Ageing is a complex time related biological phenomenon that is genetically determined and environmentally modulated According to even the most pessimistic projections average lifespan is expected to increase around the world during the next 20 years significantly raising the number of aged individuals But increasing life expectancy presents new problems and industrialized countries are facing a pronounced increase in lifestyle diseases which constitute barriers to healthy ageing Anti Ageing Nutrients Evidence based Prevention of Age Associated Diseases is written by a multi disciplinary group of researchers all interested in the nutritional modulation of ageing mechanisms Structured in three parts Part 1 looks at the cellular modifications that underlie senescence of cells and ageing of the organisms the effects of energy restriction on cellular and molecular mechanisms and in the whole organism and the epigenetic modifications associated with ageing Part 2 includes chapters which discuss the nutritional modulation of age associated pathologies and the functional decline of organs with a focus on those primarily affected by chronological ageing Part 3 summarises the knowledge presented in the previous chapters and considers the best diet pattern for the aged individuals The book reflects the most recent advances in anti ageing nutrition and will be a valuable resource for professionals educators and students in the health nutritional and food sciences **Genetic Modification and Food Quality** Robert Blair,Joe M.

Regenstein,2015-08-03 The development of recombinant DNA methods has changed the face of the food industry over the last 50 years Crops which have been genetically modified are being cultivated in more and more countries and this process is likely to accelerate as desirable traits are identified and transferred to appropriate organisms and they are cleared by the regulatory authorities However the technique has its critics who claim that modification of the genome of the plant or animal in this way may pose unknown and unacceptable risks to the human consumer Genetic Modification and Food Quality A Down to Earth Analysis is the first comprehensive text on how GM production methods influence the quality of foods and feeds based on a complete and unbiased assessment of the scientific findings It presents a balanced analysis of the benefits and drawbacks of gene modified food sources in the human diet Chapters approach the topic with regard to different food types such as cereal grains oilseed crops vegetables fish and animal products Assessing the nutritive value as well as the health and safety of GMO foods this book is a reference for anyone working in the food production industry and will also be of an interest to NGOs trade associations and consumers who are looking for an objective balanced study of this contentious issue Global Food Security and Supply Wayne Martindale,2014-12-15 With the global population projected to reach 9 billion by the year 2050 the need for nations to secure food supplies for their populations has never been more pressing Finding better supply chain solutions is an essential part of achieving a secure and sustainable diet for a rapidly increasing population We are now in a position through methods including life cycle assessment LCA carbon footprinting and other tools to accurately measure and assess our use or misuse of natural resources including food The impact of new technologies and

management systems can therefore improve efficiencies and find new ways to reduce waste Global Food Security and Supply provides robust succinct information for people who want to understand how the global food system works The book demonstrates the specific tools available for understanding how food supply works addresses the challenges facing a secure and safe global food supply and helps readers to appreciate how these challenges might be overcome This book is a concise and accessible text that focuses on recent data and findings from a range of international collaborations and studies The author provides both a snapshot of global food supply and security today and a projection of where these issues may lead us in the future This book will therefore be of particular interest to food policy leaders commercial managers in the food industry and researchers and students seeking a better understanding of a rapidly evolving topic

**Fundamentals of Food Biotechnology** Byong H. Lee, 2014-12-01 Fundamentals of Food Biotechnology Food biotechnology is the application of modern biotechnological techniques to the manufacture and processing of food for example through fermentation of food which is the oldest biotechnological process and food additives as well as plant and animal cell cultures New developments in fermentation and enzyme technological processes molecular thermodynamics genetic engineering protein engineering metabolic engineering bioengineering and processes involving monoclonal antibodies nanobiotechnology and quorum sensing have introduced exciting new dimensions to food biotechnology a burgeoning field that transcends many scientific disciplines Fundamentals of Food Biotechnology 2nd edition is based on the author's 25 years of experience in teaching on a food biotechnology course at McGill University in Canada The book will appeal to professional food scientists as well as graduate and advanced undergraduate students by addressing the latest exciting food biotechnology research in areas such as genetically modified foods GMOs bioenergy bioplastics functional foods nutraceuticals nanobiotechnology quorum sensing and quenching In addition cloning techniques for bacterial and yeast enzymes are included in a New Trends and Tools section and selected references questions and answers appear at the end of each chapter This new edition has been comprehensively rewritten and restructured to reflect the new technologies products and trends that have emerged since the original book Many new aspects highlight the short and longer term commercial potential of food biotechnology Food Biochemistry and Food Processing 2nd Edition Edited by Benjamin K Simpson Leo M L Nollet Fidel Toldra et al ISBN 978 0 8138 0874 1 Food Processing Principles and Applications 2nd Edition Edited by Stephanie Clark Editor Stephanie Jung Buddhi Lamsal ISBN 978 0 470 67114 6

**IFIS Dictionary of Food Science and Technology** International Food Information Service, 2009-05-18 When comparing this dictionary there is very little competition at all a very useful resource in the industrial professional and supporting research areas as well as for non food scientists who have supervisory and management responsibility in a food area Food Beverage Reporter Nov Dec 2009 I would thoroughly recommend this book to food scientists and technologists throughout the universities research establishments and food and pharmaceutical companies Librarians in all such establishments should ensure that they have copies on their shelves International Journal of

Dairy Technology November 2009 A must own Food Industry News August 2009 IFIS has been producing quality comprehensive information for the world's food science food technology and nutrition community since its foundation in 1968 and through its production of FSTA Food Science and Technology Abstracts has earned a worldwide reputation for excellence Distilled from the extensive data held and maintained by IFIS the dictionary is easy to use and has been rigorously edited and cross referenced Now in an extensively revised and updated second edition this landmark publication features 8 612 entries including 763 new entries and over 1 500 revised entries Reflects current usage in the scientific literature Includes local names synonyms and Latin names as appropriate Extensive cross referencing Scientific editing from the team at IFIS

**The Food Industry Innovation School** Helmut Traitler, 2015-04-13 Innovation and new product development are increasingly perceived as drivers of profits in the food industry Companies are dedicating a large amount of resources to these areas and it is crucial that individuals understand how to be part of this new strategy Food Industry Innovation School focuses on key skills needed to drive new ideas from initial concepts through to successful products on the shelf The author argues that any individual can learn how to lead innovation within complex organizations utilizing companies commercial and financial resources The book focuses on the impact of single individuals on company successes Case studies from the marketplace provide valuable examples of accomplishments and failures Product development involves a plethora of activities such as R D innovation engineering packaging and design manufacturing logistics and supply chain management as well as marketing sales and finance and the book addresses all these crucial functions undertaken by food companies and manufacturers of other packaged consumer goods The learning principles and examples based on the author's personal experience are valid in many fast moving consumer goods organizations and so the principles best practices and solutions offered in the 12 chapters are relevant to a wide audience in the food industry and beyond including those working in household products retail the automotive industry computers and IT furniture and even media and publishing Read more <http://www.innovationschool.co>

**Emerging Dairy Processing Technologies** Nivedita Datta, Peggy M. Tomasula, 2015-04-27 Fluid milk processing is energy intensive with high financial and energy costs found all along the production line and supply chain Worldwide the dairy industry has set a goal of reducing GHG emissions and other environmental impacts associated with milk processing Although the major GHG emissions associated with milk production occur on the farm most energy usage associated with milk processing occurs at the milk processing plant and afterwards during refrigerated storage a key requirement for the transportation retail and consumption of most milk products Sustainable alternatives and designs for the dairy processing plants of the future are now being actively sought by the global dairy industry as it seeks to improve efficiency reduce costs and comply with its corporate social responsibilities Emerging Dairy Processing Technologies Opportunities for the Dairy Industry presents the state of the art research and technologies that have been proposed as sustainable replacements for high temperature short time HTST and ultra high temperature UHT pasteurization with

potentially lower energy usage and greenhouse gas emissions These technologies include pulsed electric fields high hydrostatic pressure high pressure homogenization ohmic and microwave heating microfiltration pulsed light UV light processing and carbon dioxide processing The use of bacteriocins which have the potential to improve the efficiency of the processing technologies is discussed and information on organic and pasture milk which consumers perceive as sustainable alternatives to conventional milk is also provided This book brings together all the available information on alternative milk processing techniques and their impact on the physical and functional properties of milk written by researchers who have developed a body of work in each of the technologies This book is aimed at dairy scientists and technologists who may be working in dairy companies or academia It will also be highly relevant to food processing experts working with dairy ingredients as well as university departments research centres and graduate students

Functionalized Polymeric Materials in Agriculture and the Food Industry Ahmed Akelah,2013-07-03 The purpose of this book will be to demonstrate 1 the newly developed method of using reactive functionalized materials in agriculture to solve the economic and public health problems associated with using conventional agrochemicals and 2 new technology aimed at achieving the greening of chemistry to meet appropriate environmental standards in both agriculture and industrial foodstuffs production More specifically the book will accomplish this goal by addressing 3 key issues in the field 1 the production of reactive functionalized materials with enhanced properties that offer a major opportunity to overcome the disadvantages of using traditional materials 2 the applications of functionalized materials in agriculture for the purpose of solving the economic and the environmental pollution problems associated with the uses of conventional agrochemicals and 3 the contribution of polymers in solving problems associated with conventional procedures of food growth and processing including those used in the dairy industry sugar and fruit juices beer and wine production nutritive and nonnutritive food additives and in food protection

Genetically Modified and non-Genetically Modified Food Supply Chains Yves Bertheau,2012-09-10 In the European Union nations and other countries including Japan Australia and Malaysia it is a legal requirement that food products containing genetically modified organism GMO materials are labelled as such in order that customers may make informed purchasing decisions For manufacturers and consumers to be confident about these assertions systems must be in place along the entire food chain which support the co existence of GM and non GM materials whilst maintaining a strict segregation between the two This book is an output of a European Union funded project entitled Co Extra GM and non GM food and feed supply chains their Co Existence and Traceability The objective of this four year project is to provide practical tools and methods for implementing co existence that will enable the co existence of genetically modified GM and non GM crops enable the segregation and tracing of genetically modified organism GMO materials and derived products along the food and feed chains anticipate the future expansion of the use of GMOs The project is designed to foster a robustly science based debate amongst all of the stakeholders involved in the food and feed chains and the tools will be assessed not only from a technical

point of view but with regard to the economic and legal aspects It also surveys the GMO related legal regimes and practices that exist in and beyond the EU This book examines the practical tools and methods available to implement the co existence and traceability of GM and non GM food materials along the entire food and feed chains as demanded by consumers and by legislation in force in the EU and elsewhere GM and Non GM Supply Foods is a source of valuable information for food manufacturers food research institutions and regulatory bodies internationally

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api buttress btc connections are available in pipe sizes 4 1 2 through 20 figure 1 2 btc connections larger than 13 3 8 od can be subject to cross threading extreme care in the field can ensure the proper make up of the larger sizes the shear resistant large thread cross section and easy running characteristics of btc make it

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dec 1 2017 this specification covers dimensions tolerances and marking requirements for api threads and the gauges that

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btc 215 90 263 52 15 82 8 5 8 stc 244 48 196 85 16 23 8 5 8 ltc 244 48 254 00 21 67 8 5 8 btc 244 48 269 88 20 86 9 5 8 stc 269 88 196 85 18 03 9 5 8 ltc 269 88 266 70 25 45 9 5 8 btc 269 88 269 88 23 16 10 3 4 stc 298 45 203 20 20 78 10 3 4 btc 298 45 269 88 25 74 11 3 4 stc 323 85 203 20 22 64 11 3 4

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the btc thread has higher joint and bending strengths than ltc or stc as a result this thread is often used in deeper wells where higher hook loads are experienced thread compound must also be used to obtain a seal with btc btc is also run in horizontal wells where doglegs can cause high bending loads on larger casings

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1 to avoid cross threading stab pipe in a smooth controlled fashion ensuring the pipe is vertical when doing so continue to support and stabilise the pipe throughout the stabbing and make up operation 2 upon commencement of initial rotation use low rpm 5 rpm or below in order to ensure the pipe has not cross threaded during stabbing 3

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btc has a square thread with a flat root and crest a runout design and five buttress threads per inch each thread type is suited for a specific well condition stc is a good choice for shorter length casing applications that do not involve high axial loads or bending

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the two steps are identified as 1 the 75 percent shoulder width method 2 the mismatched outside diameter method the two methods are fully described in annex i 6 2 3 other considerations table 3 table a 3 have bevel diameters that cover a range from a suggested minimum od to a maximum od the tables also contain a reference id

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api compatibility the connection s buttress thread profile makes it fully compatible with standard api buttress connections by being api compatible in both pin and box operators can use standard api accessories and draw on a wide range of threading and repair shops providing flexibility and efficiency

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tnmc 55 er 4 api 383 2 8 7 94 nc56 nc77 v 0 050 4 27 5 8 2 tnmc 55 er 4 api 502 3

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may 17 2005 butress thread two types of butress thread profiles used in machinery butress thread forms also known as sawtooth thread forms 1 or breech lock thread forms 2 are screw thread profiles with an asymmetric shape having one

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casing pipe dimensions and weight chart for api round thread and butress thread lables outside diameter nominal linear mass t c wall thickness inside diameter drift diameter calculated mass c plain end mass gain or loss due to end finishing lb round thread butress thread 1 2 00 d in lb ft t in d in in lb ft short long rc scc

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inspection inspection criteria for all api connections is as outlined in api rp 5a5 ensure the complete thread area has no tears gouges or raised metal black crested threads within the complete thread area must not exceed 25 of the circumference of two 2 threads complete thread length is indicated in api rp 5b1

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btc butress threading this thread is designed to improve axial tensile or axial compressive load capacity and to provide leakage resistance ltc stc and btc are the same in appearance how to distinguish them that depends the outside diameter and application what s the use of ltc stc and btc

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api couplings and threads must comply with c 32 and c 33 or e 32 and e 33 below are two common api coupling dimensions btc for casing and eue for tubing api butress casing couplings dimensions btc casing coupling api external upset tubing coupling dimensions eue tubing coupling other requirements in api 5ct standard 1 appearance quality

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