



6. Acknowledgements and References

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Company	Item Supplied	Personnel
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Ancor PET Technologies	PET bottles manufactured with 2% Amfresh™ storage of O2 and N2 environment samples	Shay McQuade, Project Initiator Mike Spyropoulos, Manager
Portavin Melbourne	Glass, screw caps, cartons, line time, pallets and wine preparation Production Laboratory - data collected & collated throughout trial Tasting trials Dry goods provision Warehouse sample storage	Gavin Wade, Production Manager Savas, Head Production Supervisor Line operators Rebecca Taylor, Lab Supervisor Bernie Sullivan, previous Wine Technical Services Manager Micheline Parfait, Lab Technician Plus 15 staff members who volunteered for tasting duty John Ely, Customer Service Manager Tim Ross MRP specialist The PVM Materials team Rob Burke, W&D Manager The PVM Warehouse team

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