

## PRODUCTFICHE – FICHE PRODUIT - SPECIFICATION PRODUCT

### 1. Algemene informatie – Information général – General information

VORIG ARTIKELNR. ACE / N° Art. ACE précédent / Previous Ref. No. ACE	54789
ARTIKELNR. ACE / N° Art. ACE / Ref. ACE	SP00821
OMSCHRIJVING / Description / Description	Pot rechth. PP transp. 180x133x93 1500cc <i>Ravier rect. PP transp. 180x133x93 1500cc</i>
DATUM / Date / Date	19/10/2021

### 2. Producteigenschappen – Caractéristiques - Specifications

MATERIAALSOORT/Matériel / Material	PP -thermoforming	
GEWICHT / Poids / Weight	23.83 g / st - <i>pc</i> ± 10%	
MAAT / Dimensions / Size	LENGTE / Longueur / Length	180 mm ± 1mm
	BREEDTE / Largeur / Width	133 mm ± 1mm
	HOOGTE / Hauteur / Height	93 mm ± 1mm
INHOUD / Contenu / Volume	1.500 cc	
KLEUR / Couleur / Colour	Transparant / <i>transparent</i>	

### 3. Verpakkingswijze – Emballage- Packaging

AANTAL / Quantité / Quantity	300	stuks- pièces – pieces	/ karton - carton - box
AANTAL / Quantité / Quantity	32	dozen – cartons - boxes	/ pallet

## VERKLARING VAN OVEREENSTEMMING – DECLARATION DE CONFORMITE – DECLARATION OF CONFORMITY

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The supplier established in the Community:

Name of the supplier: **Ace Packaging NV.**

Complete address: **Industrieterrein 1/1 - IZ Webbekom 1013  
3290 Diest - Belgium**

declares that the product described above complies with the requirements of:

**Regulation EC 1935/2004 of 27th October 2004 (Framework Regulation)**

**Regulation EC 10/2011 of 14th January 2011 ( "PIM"-regulation) including its amendments**

**Regulation EC 2023/2006 of 22th December 2006 ("GMP-regulation")**

in the following conditions of use:

- Type of food intended to come in contact with material/object:

All kind of foodstuffs including fat containing food types

- Possible treatment of material/object:

Packaging is suitable for single use and can be used safely for all kind of food types incl. fatty foodstuffs.

Time and temperature for processing in contact with food:

OM2: hot fill or warming up to  $70 < T < 100^{\circ}\text{C}$  during to  $t = 120 / 2(T - 70) / 10$  minutes.

Time and temperature for storage in contact with food:

OM2: long term storage at room temperature or lower

Temperature:  $4^{\circ}\text{C} < T < 30^{\circ}\text{C}$

Time: 12 months

The levels of **overall migration** values are according to aforementioned regulations below the tolerable limit value of  $10 \text{ mg/dm}^2$  or  $60 \text{ mg/kg}$  respectively

*Testing is done with – over the period of – at applied temperatures of – standardized test number:*

- 1) Simulant A – 10 % ethanol (v/v) – 10days -40 °C – OM2 test
- 2) Simulant B – 3% Acetic acid (m/v) – 10days - 40°C – OM2 test
- 3) Simulant D2 – olive oil – 10 days - 40 °C – OM test

Test	Method	Food simulant	Test conditions	Unit	Result	Criteria	Parameter compliant / non-compliant
* Overall migration <sup>1)2)3)</sup>	PN-EN 1186-1:2005; PN-EN 1186-3:2005	3% acetic acid	10 days at 40°C	mg/dm <sup>2</sup>	< 0,5 (0,3; 0,2; 0,3)	≤ 10	compliant
* Overall migration <sup>2)3)</sup>	PN-EN 1186-1:2005; PN-EN 1186-3:2005	10% ethanol	10 days at 40°C	mg/dm <sup>2</sup>	0,8 (0,9; 0,7; 0,8)	≤ 10	compliant
* Overall migration <sup>2)3)4)</sup>	PN-EN 1186-1:2005; PN-EN 1186-2:2004	olive oil	10 days at 40°C	mg/dm <sup>2</sup>	< 5,0 (2,3; 2,3; 2,2)	≤ 10	compliant

The OM2 migration test covers the following food contact condition:

Any long term storage at room temperature or below, including heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes.

The levels of **specific migration** values for following components are according to aforementioned regulations below the tolerable limit value of  $10 \text{ mg/dm}^2$  or  $60 \text{ mg/kg}$  respectively

Tertiary Amine	CAS /	SML = 1.2 mg/kg
Octadecyl propionate	CAS 2082-79-3	SML = 6 mg/kg
9-9 bis(methoxymethyl)fluorene	CAS 182121-12-6	SML = 0,05 mg/kg

The product do not contain **Bisphenols** and their compounds (e.g. NOGE,BFDGE,BADGE)

*List of (dual use) additives that have a double function (e.g. food additive and packaging additive), according to regulation 10/2011:*

Anti-blocking agents:

Dimethylpolysiloxaan	CAS 63148-62-9	E900	ADI: 1.5 mg/kg bodyweight
Sorbine zuur	CAS 110-44-1	E200	ADI: 25 mg/kg bodyweight

Additives:

Calcium salts of fatty acids	CAS 0000057-11-4	E470	ADI: /
Mono and diglycerides of fatty acids	CAS /	E471	ADI: /
SiO <sub>2</sub>	CAS 0007631-86-9	E551	ADI: /

The plastic packaging contains a quantity of a total concentration of 4 heavy metals (Lead, Cadmium, Mercury and Chrome VI) < 100 ppm.

The used colourants are conform to the European Resolution AP89 of 13-09-1989 concerning the use of colourants in plastic materials coming into contact with food

- Shelf-life and material/object temperature:

Dry conditions, away from direct sunlight, avoid mechanical shocks, keep in original closed boxes free from dust.

- Surface/volume ratio.

Migration was determined in accordance with European Regulation (EC) no. 10/2011 and its amendments. The migration limit, in the case of plastic materials or articles, is 6dm<sup>2</sup>/ kg food or 10 mg / dm<sup>2</sup> of the surface area of the plastic material or article tested.

Traceability of the product is ensured according to Regulation (EC) No. 1935/2004

Our statements are based on the conformity documents made available by our suppliers, migration tests carried out by us or by a third party. It is the customers own responsibility to test the suitability.

*(Appropriate information on all substances for which there are restrictions, at the level of the EU as well as at the Belgian level, so that all future users can comply with those restrictions. In the absence of any national or European regulation, all information on international restrictions, norms or guide values has to be provided (Council of Europe, WHO, Codex Alimentarius...))*

Place, date

Diest, 25/09/2019

Karen Prinsen i.o.v.

Olivier Stappaerts (CEO Ace Packaging)

