

# **Declaration of Compliance**For plastic food contact articles – OPS



Valid from: 2022-05-09

#### Issued / Manufactured / Imported by

Plus Pack Group Odense (DK) / Genk (BE)

#### Identification of the product

#### Combination of materials (outside to inside)

Mono layer structure - Oriented Polystyrene

#### Product reference(s)

Item number	Product Group	Item Name	Customer reference
1550002000	Bistro™	LID.OPS.AF.RECT.CLEAR	-

#### **Product Specifications**

Filling Temperature	Max. 70 °C
Treatment Time	Up to 2 hours
Storage temperature after filling	0 to +40 °C
Other restrictions	-
Inventory storage	Max. 70% RH 5-25 °C
Dual use additives that might be present	None
Content of BPA	No

#### Intended for

Aqueous foods	Yes
Acidic foods	Yes
Alcoholic foods	Yes
Fatty foods	Yes
Dry foods	Yes
Conventional oven	No
Microwave oven	No
Barbecue/grill	No
Freezer	No

#### Migration tests

The migration test conditions are as follows (EU Regulation 2011/10): Test conditions from a higher OM level are accepted.

- 10 days at 40°C (OM2) in 10% ethanol (Simulant A)
- 10 days at 40°C (OM2) in 3% acetic acid (Simulant B)
- 10 days at 40°C (OM2) in Olive oil (Simulant D2)

All migration limits are met.



Substances restricted by specific migration limits (SML)

CAS no.   Substance   SML (mg/Kg)     557-05-1   Zinc Stearate   5,0     106-99-0   1-3 Butadien   1,0     123968-25-2   Acrylic Acid   5,0     63148-62-9 (*)   Ploydimethylsiloxane   No SML			
106-99-0 1-3 Butadien 1,0   123968-25-2 Acrylic Acid 5,0	CAS no.	Substance	SML (mg/Kg)
123968-25-2 Acrylic Acid 5,0	557-05-1	Zinc Stearate	5,0
.,	106-99-0	1-3 Butadien	1,0
63148-62-9 (*) Ploydimethylsiloxane No SML	123968-25-2	Acrylic Acid	5,0
	63148-62-9 (*)	Ploydimethylsiloxane	No SML
FCM 799 (*) Polyethyleneglycol 1,8	FCM 799 (*)	Polyethyleneglycol	1,8
Ratio (migration testing) 6 dm <sup>2</sup> /Kg	Ratio (migration testing)		6 dm <sup>2</sup> /Kg

<sup>(\*)</sup> only for Antifog types

#### Legislation

This item supplied by Plus Pack A/S is intended to come into contact with the indicated foodstuffs and comply with the following EU Commission regulations and directives under the filling/treatment and storage conditions:

- Framework regulation (EC) 1935/2004 on materials and articles intended to come into contact with food with possible amendments.
- Framework 2011/10/EC relating to plastic materials and articles intended to come into contact with foodstuffs with possible amendments.
- Directive (EC) 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food with possible amendments.
- Directive 94/62/EC on packaging and packaging waste (heavy metals) with possible amendments.
- Directive (EC) 1907/2006 REACH (Registration, Evaluation and Authorization of Chemicals) with possible amendments.
- Commission regulation (EC) 1895/2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food with possible amendments.
- Regulation (EU) 1169/2011 concerning absence of the listed allergens in Appendix II.
- COE ResAP (2004)1 for coatings
- COE ResAP (2004)5 for silicone

All products are suitable for its intended use and have been tested for possible contamination and hazards (interactions) towards products and consumers. Migration tests have therefore been carried out.

Plus Pack will always assist in the choice of packaging, but the packer is ultimately responsible for choosing the right packaging for the product/process. The products must be tested until end of shelf lifetime by correct packaging trials to avoid process problems – product smell, taste or visual deformation of the total end-product. Re-use of the packaging is depending on both production process and product, and subsequently the re-use ability must be evaluated by the packer/producer.

#### International material recycling symbol



PS

The statement is based on documentation from Plus Pack suppliers of raw materials and goods. The declaration is indicative and applies to the product when used during normal and foreseeable conditions consistent with referred temperature-, time- and contact constraints.

Odense.

**Quality Coordinator** 



## **Technical Data Sheet**

2022-04-19

Product group: BISTRO™ WARM

Description: LID.OPS.AF.RECT.CLEAR

Item number: 1550002000



#### **Product Specifications**

Shape	RECTANGULAR
Compartment	
Application	
Closing option	
Volume	0 ml
Capacity/compartment	0 ml
Top out length	190 mm
Top out width	155 mm
Top in length	0 mm
Top in width	0 mm
Base length	0 mm
Base width	0 mm
Height	23 mm

#### **Material Specifications**

Material	OPS <sup>1</sup>
Mono-material	YES
Color (in/out)	CLEAR / CLEAR

#### **Temperature**

Inside temp. Min	0°C
Inside temp. Max	70°C
Outside temp. Min	0°C
Outside temp. Max	70°C

#### **Packaging Specifications**

0 0 1	
Quantity/bag	50 (+/- 2%) 2
Quantity/crt.	300 (+/- 2%) 2
Quantity/pal.	7200 (+/- 2%) 2
EAN-code bag	5701022190650
EAN-code crt.	5701022190667
EAN-code pal.	5701022196706
Weight/1 pc.	9.8 g (+/- 10%)
Weight/1000 pcs.	9.8 kg
Weight/crt.	3.6 kg
Weight/pal. (excl. pallet)	85.4 kg
Volume/crt.	0.07 m3
Size/crt.	60 * 40 * 29 cm
Size/pal. (height)	189 cm
Cartons/pal.	24
Cartons/layer	4
Layers/pal.	6

<sup>&</sup>lt;sup>1</sup> For more information about materials, please refer to www.pluspack.com.

#### **Matching Item**









1507014101

1509014203







1509014101

Plus Pack AS

Energivej 40

DK-5260 Odense S



1509014201





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ISO 9001/14001 certified BRC Global Standard Packaging CVR: DK 37 75 40 13

<sup>&</sup>lt;sup>2</sup> The number of packagings may vary, but the number is equalized by the total order.



# Tämän tuotteen maahantuoja on Ki-sal Oy

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