

Declaration of ComplianceFor 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
1550302000	Bistro™	LID.OPS.AF.RECT.CLEAR	-

Product Specifications

Filling Temperature	Max. 70 °C
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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 ² /Kg	Ratio (migration testing)		6 dm ² /Kg

^(*) 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: 1550302000



Product Specifications

Shape	RECTANGULAR
Compartment	
Application	
Closing option	
Volume	0 ml
Capacity/compartment	0 ml
Top out length	254 mm
Top out width	174 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 ¹
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

Quantity/bag	50 (+/- 2%) 2
Quantity/crt.	300 (+/- 2%) 2
Quantity/pal.	5400 (+/- 2%) 2
EAN-code bag	5701022193088
EAN-code crt.	5701022193095
EAN-code pal.	5701022210747
Weight/1 pc.	16.7 g (+/- 10%)
Weight/1000 pcs.	16.7 kg
Weight/crt.	5.6 kg
Weight/pal. (excl. pallet)	101.5 kg
Volume/crt.	0.103 m3
Size/crt.	79 * 40 * 33 cm
Size/pal. (height)	211 cm
Cartons/pal.	18
Cartons/layer	3
Layers/pal.	6

¹ For more information about materials, please refer to www.pluspack.com.

Matching Item

1509814701



² The number of packagings may vary, but the number is equalized by the total order.



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