Product Data Sheet

PAPERLID for Micro Paper cont 500-1000ml

no pic1

Base Information

Pallet Information

| Article no | 5274775 | | | |
|----------------|---|--|--|--|
| Description | PAPERLID for Micro Paper cont 500-1000ml | | | |
| Size | 172x120mm | | | |
| Color | unbleached brown PP/PE | | | |
| Product group | Noodle/Deli box | | | |
| Material | carton | | | |
| Origin Country | China | | | |

| Quantity Cartons | Height incl pall |
|------------------|------------------|
| 6ctn/Layer | |
| 18ctn/low pall | 1.26m |
| 36ctn/full pall | 2.37m |

Product Information

PAPERLID for Micro Paper cont 500-1000ml172x120mmunbleached brown PP/PE

Packaging Information

| Pcs Inner pack size mm | | Carton size mm | | Weight kg | | Codes | | | |
|------------------------|-----|----------------|-----|-----------|------|--------------|-----|-------------------|----------------|
| Pcs/pac | 50 | Length | 172 | Length | None | Net weight | 6.0 | Barcode innerpack | 7340162009941 |
| Pcs/ctn | 300 | Width | 120 | Width | None | ctn Weight | 1.0 | Barcode Outer ctn | 17340162009948 |
| | | Height | 360 | Height | None | Gross Weight | 7.0 | HS code | 4823699000 |
| | | | | cbm/ctn | | Pack Weight | 1.0 | | |

Suitable Food Type

| 1.Drinks | | 2.Cereals pastry, cake | | 3.Chocolate,sugar | | 4. Fruit, vegetable | | 5.Fat, oil | |
|-------------------------------------|------|------------------------|---------|-------------------------|------|---------------------|------|------------|--|
| 1.01 | | 2.01 | 2.04 | 3.01 | | 4.01 | 4.04 | 5.01 | |
| 1.02 | | 2.02 | 2.05 | 3.02 | | | | 5.02 | |
| 1.03 | | 2.03 | 2.06 | | | 4.03 | | | |
| 6.Animal product,egg 7.Milk product | | | product | 8.Miscellaneous product | | | | | |
| 6.01 | 6.04 | 7.01 | 7.04 | 8.01 | 8.04 | 8.07 | | | |
| 6.02 | 6.05 | 7.02 | | 8.02 | 8.05 | 8.08 | 8.11 | 8.14 | |
| 6.03 | | 7.03 | | 8.03 | 8.06 | | 8.12 | 8.15 | |

Forseeable Use Condition

| Use Condition | Condition1 | Condition2 | Max Temperature(°C) | Min Temperature(°C) | OK Microwave |
|---------------------|------------|------------|---------------------|---------------------|--------------|
| Use Temperature(°C) | 100 | | 100 | -20.0 | ок |
| Time | 1h | | 100 | -20.0 | |

Regulation Compliance

We certify that these products fulfill the requirements on products intended for use in contact with food as describe in following European legislation:

- EU Framework Regulation EC No 1935/2004 2004-10-27, relating to requirement for all food contact material amending Directive 80/590/ EC, 89/109/EC
- Regulation EC No 2023/2006 2006-12-22, relating to good manufacturing practice for food contact materials with later modification
- Commission Regulation (EU) No 10/2011 2011-01-14 on plastic materials and articles intended to come into contact with food

Product Data Sheet

FOR MATERIAL AND ARTICLES IN CONTACT WITH FOODSTUFFS

1 Drinks

- 01.01 Non-alc or beverage of an alcoholic str<6%volA. Clear beverage, B. Opaque
- 01.02 Alcoholic beverage of an alcoholic str of 6-20%vol
- 01.03 Alcoholic beverage of an alcoholic str>20%
- 01.04 Other: undenaturated ethylalcohol

2 Cereals, cereal product, pastry, cake and other baker's ware

- 02.01 Starches
- 02.02 Cereals, unprocessed, puffed, in flakes
- 02.03 Fine and coarse flour of cereals
- 02.04 Dry and fresh pasta
- 02.05 Pastry, biscuits etc, dry /A. With fatty subst. on surface /B. Other
- 02.06 Pastry, biscuits etc, fresh /A. With fatty subst. on surface /B. Other

3 Chocolate, sugar and products thereof, confectionery product

- 03.01 Chocolate, ch. coated prod, substitutes and prod coated with substit
- 03.02 Confectionery product://A. In solid form /I. With fatty subst. on surface /II. Other //B. In paste form :/I With fatty subst.
- On surface //II. Moist
- 03.03 Sugar and sugar product /A. In solid form / B. Molasses, syrup, honey

4 Fruit, vegetable, and product thereof

- 04.01 whole fruit, fresh or chilled, unpeeled
- 04.02 Processed fruit: //A Dried or dehydrated //B.in the form of preserve, paste,in its own juice //C. Preserved i n a liquid medium oily
- 04.03 Nuts /A. Shelled, dried, flaked /B. Shelled roasted CC. In paste/ cream
- 04.04 whole vegetables, fresh or chilled, unpeeled
- 04.05 Processed vegetable: /A. Dried or dehydrated /B. Fresh /C. In the form of pure, paste, in own juice

5 Fats and oils

- 05.01 Animal and vegetable fats and oils, whether nature or treated
- 05.02 Margarine, butter and fats made from water emulsions in oil an aqueous m

6 Animal product and egg

- 06.01 Fish: /A. Fresh, chilled /B. Preserved fish: I. Oily II. Water based
- 06.02 Crustaceans and molluscs /A. Fresh with shells /B shelled
- 06.03 Meat of all zoological species /A.Fresh , chilled, B. Processed. C. Marinated
- 06.04 Preserved meat: /A. In a fatty or oily m /B. In an aqueous m
- 06.05 Whole eggs, egg yolks, egg whites /A. In powder, dried or frozen /B. Liquid and cooked

7 Milk products

- 07.01 Milk /A. Milk and milk based beverage /B. Milk power
- 07.02 Fermented milk such as yogurt, buttermilk and the like
- 07.03 Cream and sour cream
- 07.04 Cheese: /A. Whole, with inedible rind /B. Without rind or with edible rind /C. Processed /D. Preserved; I. In an oily m: II.In and aqueous m

8 Miscellaneous product

- 08.01 Vinegar
- 08.02 Fired or roasted foods:/A. Fired potatoes /B. Of animal origin
- 08.03 preparations for soups, homogen. Composite foods, preparations, /A. In power form or dried:l. Of a fatty character:
- II.Other /B. In other form I. Of a fatty character: II. Other
- 08.04 Sauces: /A. Aqueous /B. Of a fatty surface
- 08.05 Mustard(expect mustard in powder form under
- 08.06 Sandwiches, toasts, pizza etc /A.With a fatty surface /B. Other
- 08.07 Ice cream
- 08.08 Dried food /A. With a fatty surface /B.Other
- 08.09 Frozen or deep-frozen food
- 08.10 Concentrated extracts of an alcoholic strength>=6% vol
- 08.11 Cocoa /A. Cocoa powder /B.Cocoa paste
- 08.12 Coffee, roasted or unroasted, decaffeinated or soluble, etc
- 08.14 Spices and seasoning in the natural state
- 08.15 Spices and seasonings in an oily medium, e.g. Pesto and curry paste