



no

DATASHEET

RDS 170 PP white

DIMENSIONS

Article SN501171VS015 EAN code 542004050179

Process Injection PP white Material 17,5 g ± 0,5 g Weight 170 x 170 x 7,5 mm **Dimensions**

Capacity lid

USE

yes $\mathbf{\Lambda}$ Sealable

 $\overline{\mathbf{Q}}$ Food approved

Dry food $\overline{\mathbf{Q}}$ Fatty food $\overline{\mathbf{Q}}$ Waterbased food \square Acetic food $\sqrt{}$

 $\mathbf{\Lambda}$ Microwave

 \square Oven

 $\overline{\mathbf{Q}}$ Dishwasher Deep Freezer until -20°C \square

Use with container RS 170/140 PP white For further information, please contact Avamoplast.

TEMPERATURES

-20° C Minimum Maximum +120° C

Suitable for long term storage at room temperature or below

Suitable for heating up to 70°C for 2 h Suitable for heating up to 100°C for 15 min

Our goods should be stored in the original and closed packaging, at normal temperatures.

PACKAGING

384 pc Box Boxes/pallet 40 x 384 pc Weight/box 7,5 kg

Weight/pallet 300 kg (excl pallet) Dimensions box 585 x 385 x 200 mm Dimensions plastic bag 610 x 410 x 900 mm

QUALITY CONTROL - TRACEABILITY

All articles are daily checked by quality control. We check water leakage by Quality Control Procedure (O-REG-07)Avamoplast is certified by BRCGS Packaging Materials. Declaration of compliance is available on demand (N°AVA-022). Each label is provided with a batchnumber and a serial number. Each box has a label in the right upper corner. We need this information for traceability request. We guarantee traceability info for 5 years.

COLORS – DECORATION – MATERIAL

- Lids are standard available in PP white. Other colors available on demand.
- IML decoration is possible

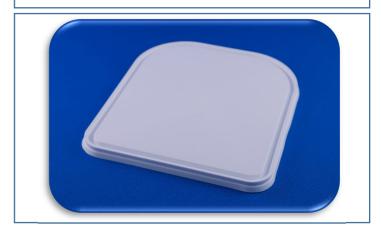
RECYCLING INFORMATION

PP: 100 % recyclable



This information is based on the current knowledge of Avamoplast NV. The user of this packaging is responsible to test in the conditions of use. Avamoplast can't be held responsible for abuse of her products.

Sylvie Van Moeseke, Quality Manager





Declaration of compliance for materials and articles intended to come into contact with food

The Manufacturer or his authorized representative who is established in the community:

AVAMOPLAST NV KAARDERSLAAN 18 BE - 9160 LOKEREN

declares that the following products:

All articles made in CPP + White

are produced in compliance with the European legislation, in particular with Regulation (EC) **No. 1935/2004** regarding plastic materials and articles intended to come into contact with food and taking into account the requirements of Regulation (EC) **No 2023/2006** related to good manufacturing practice for materials and articles intended to come into contact with foodstuffs.

Our CPP production is also in compliance with EU Regulation **No 10/2011** regarding plastic materials and articles intended to come into contact with food.

The monomers and additives used to produce this products are listed in the Union List of Authorized Substances of Regulation 10/2011/EC. This certificate takes into account the amendments of Regulation (EC) No 10/2011.

- Regulation n° 321/2011/EC of April 1, 2011
- Regulation n° 1282/2011/EC of November 28, 2011
- Regulation n° 1183/2012/EC of November 30, 2012
- Regulation n° 202/2014/EC of March 03, 2014
- Regulation n° 2015/714 of February 05, 2015
- Regulation n° 2016/1416/EC



OVERALL MIGRATION: (Based on report Eurofins 23/09/16)

According to Regulation (EU) 10/2011 (Annex III and Annex V), the overall migration limit is set at a maximum value of 10 mg/dm2 or 60 mg/kg (Regulation (EU) 10/2011).

We inform you that some overall migration tests according to EN 1186-1, EN 1186-2 and EN 1186-3 were carried out on a specimen representative of this material.

Contact period: 10 days at 40°C

Limit as per EU 10/2011	Actual test results mg/dm2 (Average)	Simulant
10 mg/dm2	2,4 mg/dm2	B – 3 % acetic acid
10 mg/dm2	1,5 mg/dm2	C – 10 % Ethanol
10 mg/dm2	2,0 mg/dm2	D – Olive oil

The here above standardized testing condition is intended for the following food contact conditions:

a 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 with all types of food (single use).

We inform you that the overall migration result is influenced by the conditions of use e.g. temperature, type of packaged foodstuff (fatty food, aqueous food, thickness).

Consequently the packaging has to be controlled by the end user of this products, following the specific end-use conditions of use as described in Regulation (EU) 10/2011.

DUAL USE ADDITIVES: (Based on Report Total 11/07/2018 + Schulman 14/04/2017)

For CPP	Ref.N°:	Restrictions
Glycerol monostearate 90% E471	56585	4000 ppm
Micronised Sodium Benzoate E211	37600	500 ppm (expressed as free acid)
Sodium salts of fatty acids listed in EC	Mixture of PM	
1333/2008 under n° E 470 A and magnesium	Ref 89040 & PM	
salts of fatty acids under E 470 B	Ref 70400	
Mono and diglycerides of fatty acid E 471	30960	4000 ppm
For the white masterbatch		
Ref No Annex II - aluminum	E 173	Concentration value 0,316 %
FCM N°610	93440 - E171	Concentration value : 34,09 %



SPECIFIC MIGRATION: (Based on report Total 11/07/2018 + Schulman 14/04/2017)

Cas RN:	9010-79-1 (CPP)	
Substance Name:	Ref. N°:	SML:
Glycerides, Castor oil mono- hydrogenates, Acetates	55910	60 expressed as the sum of the substances of Group restriction
9,9-bis(methoxymethyl-9H-fluorene	39815	0,05
For the white masterbatch:		
FCM N° 403	96320	5 mg/kg SML expressed as Zinc – Concentration 12 %
Aluminum	Ref No Annex II -E173	1 mg/ kg SML Concentration 0,316%
Barium	Ref No Annex II	1 mg/kg SML Concentration 16,48%
FCM No 106	Ref No 24550 & 89040	5 mg/kg SML, expressed as zinc Concentration 1%
FCM No 433	Ref No 68320	6 mg/kg SML Concentration 0,00004468%
FCM No 793	Ref No 94000	0,05 mg/kg SML, SML expressed as the sum of triethanolamine and hydrochloride adduct expressed as triethanolamine Concentration 0,08%

Completed in Lokeren Date: 23/10/18

Sylvie Van Moeseke, Quality Manager