

## Ice cream cups printed

### Product description

Art.-No.	Description	Colour / Subject	Ø (mm) +/-0.5	Hight (mm) +/-0.5	Volume (ml)
N006	Ice cream cup naturese Tipo 80	brown/yellow	73.40	38.80	90
N007	Ice cream cup naturese Tipo 95	bordeaux	75.50	49.50	135
N008	Ice cream cup naturese Tipo 130	green	86.40	50.00	200
10510	Ice cream cup naturese Tipo 80	palm leaf	73.40	38.80	90
10477	Ice cream cup naturese Tipo 95	palm leaf	75.50	49.50	135
10511	Ice cream cup naturese Tipo 130	palm leaf	86.40	50.00	200

### Material / composition

Cardboard virgin fiber 232g/m<sup>2</sup> / biopolymer coating 25g/m<sup>2</sup>  
Printing ink, varnish

### Storage

Storage temperature: 0°C to 35°C  
Relative humidity: dry  
Storage time: 3 years  
Storage conditions: keep away from direct sunlight

### Purpose of use

The products are disposable as sundaes. Suitable for short-term packaging and storage of food

Types of food to be in contact with the material:

all types of food

# PRODUCT-SPECIFICATION\_\_00032/e

## DECLARATION OF COMPLIANCE



Applications:

The items can be used together with food at low temperatures.

**NOT** suitable applications:

- Infant food
- oven 220 ° C
- microwave

### Declaration of compliance

These articles meet the following regulations :

- Regulation (EC) No 2023/2006** on good manufacturing practice for materials and articles intended to come into contact with food
- Regulation (EC) No 1935/2004** on materials and articles intended to come into contact with food and
- Regulation (EU) No 10/2011** on plastic materials and articles intended to come into contact with food. And subsequent amendments until the date of the test report.

Printing inks :

- EuPIA Guideline for printing inks for use on the non-food surface of food packaging and articles
- SR 817.023.21** The Swiss Ordinance on Materials and Articles in Contact with Food

### Overall migration

Tested under the following conditions:

Simulant	Test	Time	Temperature
<input checked="" type="checkbox"/> B: Acetic acid 3 % (v/v)	OML	10 d	40°C
<input checked="" type="checkbox"/> D1: Ethanol 50 % (v/v)	OML	10 d	40°C
<input checked="" type="checkbox"/> Isooctane	OML	2 d	20°C

The global migration values are below the limit of 10 mg/dm<sup>2</sup> and 60 mg/kg.

### Specific migration

The values of the following monomers, for which specific migration limits and limitations apply, are met :

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## DECLARATION OF COMPLIANCE



Substance	CAS-nbr	Limit mg/kg
Terephthalic acid	100-21-0	7.5
Hexamethylene diisocyanate	822-06-0	1mg/kg in final product
1,4-Butanediol	110-63-4	5
Tetrahydrofuran	109-99-9	0.6

### Calculation basis

Ratio of food contact surface area to volume used to establish the compliance of the material or article: 200cm<sup>2</sup>/200ml.

### Dual-use additives

The following dual-use additives regulated by REGULATION (EC) No 1333/2008 and REGULATION (EC) No 1334/2008 are included in the material:

Substance	E-No.
Lactic acid	E270

**Production site:** Italy

**Certificates:** Carton unprinted : tested according to DIN EN 13432, certificate No. 7P0492.

**Customs duty number:** 4823.6900

### Reclamation

Deliveries, which differ from the listed specifications, will be withdrawn and replaced after review.

<b>Created by: STOL</b> <b>Date: 09.11.2018</b>	<b>Released by: MEI</b> <b>Andreas Meier (Head of Purchasing)</b>		<b>Version: 1</b>
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