

This specification describes articles of the material group

## Cardboard/PLA

### Material description

The articles are produced from pure cellulose. In order to ensure that the articles are resistant to moisture, the cardboard is coated with a starch film on the inside.

### Product description

Picture	Description	Description 2	Article number
	Boat Kraft brown PLA #1 120ml	75x48x27mm, naturesse	16527
	Boat Kraft brown PLA #2 200ml	85x51x36mm, naturesse	16528
	Boat Kraft brown PLA #3 300ml	100x60x41mm, naturesse	16529
	Boat Kraft brown PLA #4 400ml	107x69x41mm, naturesse	16530
	Boat Kraft brown PLA #5 800ml	137x86x52mm, naturesse	16531
	Boat Kraft brown PLA #6 1000ml	168x96x57mm, naturesse	16532
	Bowl Kraft/PLA, 500ml	173x120x40mm, naturesse	21023
	Bowl Kraft/PLA, 650ml	173x120x51mm, naturesse	21024
	Bowl Kraft/PLA, 750ml	173x120x57mm, naturesse	21025
	Bowl Kraft/PLA, 1000ml	173x120x75mm, naturesse	21026

PRODUCT-SPECIFICATION\_01478/e  
DECLARATION OF COMPLIANCE



Picture	Description	Description 2	Article number
	Bowl Kraft/PLA, 275ml	125x105x40mm, naturese	22134
	Bowl Kraft/PLA, 375ml	125x105x50mm, naturese	22135
	Bowl Kraft/PLA, 500ml	125x105x64mm, naturese	22136
	Lid Kraft/PLA for Bowl	21023, 21024, 21025, 21026	21740
	Bowl Kraft/PLA, 500ml	173x120x40mm, naturese	22140
	Bowl Kraft/PLA, 650ml	173x120x51mm, naturese	22141
	Bowl Kraft/PLA, 750ml	173x120x57mm, naturese	22142
	Bowl Kraft/PLA, 1000ml	173x120x75mm, naturese	22143
	Lid Kraft/PLA for Bowl	22140 - 22143	22869

**Material / composition**

Kraft cardboard, PLA coating 30gsm  
partly with glue, printing ink  
FSC® certified goods are shown on the invoice

**Storage**

Storage temperature: ambient  
Relative humidity: dry  
Storage conditions: keep away from direct sunlight

**Purpose of use**

The products are suitable for direct contact with food; also for food with fatty character.

The following types of food are **not** suitable for storage in the articles due to material reasons, as they lead to grease spots:

# PRODUCT-SPECIFICATION\_01478/e DECLARATION OF COMPLIANCE



**Pure** fat and oil and products preserved in oil

Applications:

- Heating to 70°C up to 2h
- Storage 30°C, 3d
- Single use
- Deep freezing: -30°C

Additional applications for bowl art. no. 21023-21036, 22140-22143:

- Any food contact under freezing and cooling conditions for ice cream

## Declaration of compliance

These articles meet the following regulations and are suitable for direct contact with food :

- 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.
- Directive 94/62/EC** on packaging and packaging waste

Printing inks

- SR 817.023.21** The Swiss Ordinance on Materials and Articles in Contact with Food

## Overall migration

Tested under the following conditions:

boat kraft brown (Test report SQTS 2019L25356)

Simulant	Time	Temperature
<input checked="" type="checkbox"/> B: Acetic acid 3 % (v/v)	2h	70°C
<input checked="" type="checkbox"/> Ethanol 95 % (v/v)	2h	60°C
<input checked="" type="checkbox"/> Isooctane	0.5h	40°C

The total migration values are below the legal limits with the tested simulants.

# PRODUCT-SPECIFICATION\_01478/e

## DECLARATION OF COMPLIANCE



The quantitative temperature dependence of the migration can be approximately described by the Arrhenius equation. Accordingly, the test conditions (2h, 85°C) also include a storage period of at least 3 days at 30°C.

Fanpak (Test report SQTS 2019L42698)

Simulant	Time	Temperature
<input checked="" type="checkbox"/> B: Acetic acid 3 % (v/v)	2h	70°C
<input checked="" type="checkbox"/> Ethanol 95 % (v/v)	2h	70°C
<input checked="" type="checkbox"/> Isooctane	2h	70°C
<input checked="" type="checkbox"/> C: Ethanol 20 % (v/v)	10d	20°C

The total migration values are below the legal limits with the tested simulants.

### Specific migration

Compliance with the regulations cited above is based, on the one hand, on the information provided by our suppliers, who do not disclose all ingredients to us due to secrecy, and on the other hand on our own migration tests, which we commissioned in order to validate the plausibility. Based on both the subcontractor's documents and own results, compliance with the specific migration can be confirmed.

A screening was performed. The limits are met.

### Calculation basis

Ratio of food contact surface area to volume used to establish the compliance of the material or article: 6 dm<sup>2</sup>/kg.

### Dual-use additives

The following dual-use additives may be included in the material:

Lactic Acid CAS 50-21-5 E270

### Functional barrier

No functional barriers are used.

### Sensory test

The articles were sensory examined.

Under normal or foreseeable conditions of use, they do not impair the organoleptic properties of the food.

# PRODUCT-SPECIFICATION\_01478/e DECLARATION OF COMPLIANCE



**Production location:** China

**Bio-degradability:** The products are bio-degradable

**Certificates:** FSC® certificate No. SGSCH-COC-010010

**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: 25.03.2021</b>	<b>Released by: MEI</b> <b>Andreas Meier (Head of Purchasing)</b> 	<b>Version: 5</b>
----------------------------------------------------	-------------------------------------------------------------------------------------------------------------------------------------------------------------	-------------------

PACOVIS AG