Dressingbæger sort 30 ml

Base Information

Pallet Information



Article no	14801
Description	Portioncup 1oz 30ml PP
Size	Ø44/30x30mm
Color	black
Product group	Portioncup PP (balck)
Material	PP
Origin Country	CN

Quantity Cartons	Height incl pall
10ctn/Layer	
20ctn/low pall	1.03m
50ctn/full pall	2.35m

Product Information

Portioncup 1oz 30ml PPØ44/30x30mmblack

Packaging Information

P	Pcs Inner pack size mm		k size mm	Carton size mm		Weight kg		Codes			
Pcs/pac	250	Length		Length	370	Net weight	6.0	Barcode innerpack	7350013949326		
Pcs/ctn	5000	Width		Width	235	ctn Weight	0.85	Barcode Outer ctn	17350013949323		
		Height		Height	440	Gross Weight	6.85	HS code	3924100090		
				cbm/ctn		Pack Weight 0.3					

Suitable Food Type

1.Drinks		2.Cereals pastry, cake		3.Chocolate,sugar		4.Fruit,v	egetable	5.Fat, oil	
1.01				3.01		4.01	4.04	5.01	
1.02			2.05	3.02	3.02		4.05	5.02	
1.03			2.06	3.03		4.03			
6.Animal p	roduct,egg	7.Milk product				8.Miscellane	eous product	•	
6.01	6.04	7.01	7.04	8.01	8.04	8.07	8.10		
6.02	6.05	7.02		8.02	8.05	8.08	8.11		
6.03		7.03		8.03 8.06		8.09		8.15	

Forseeable Use Condition

Use Condition	Condition1	Condition2	Max Temperature(°C)	Min Temperature(°C)	OK Microwave
Use Temperature(°C)	100	20	100	-20	
Time	lh	10days	100	-20	

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



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 $\ensuremath{\mathsf{m}}$

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: I. 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



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We Decla	re That Ou	ır Articl	le Is Manufactu	ired In Acco	ordance	: Wi	ith The EU Rel	levant Regula	ation				
								ZIP TRADING OVE	ERSEAS	AB			
The iden	ntity, address a		Hangzhou Tianheng Mansion Room 2205, Binsheng Road #1509, Binjiang dist.										
	operator i	issuing the	DoC		CN-310 000 Hangzhou, Zhejiang, China								
				_	www.ziptrading.biz								
		de Name			Plastic portion-cups in black or transparent PP for sauce, dressing, salad,								
		e characte						soup etc PP µ	-				
All layer in th	e material(star	rt with foo	od contact layer)					PP plasti	С				
Suitable for f	food type												
01. Drink			02. Cereals,cereal	product, pastry	1	03	3. Chocolate, sugar a	and products		Implem	ented system		
01.01A	01.03			_		03	3.01	03.03B		ISO9000)		
01.02	_			02.05A		03	3.02A.I				ility, Art. 17, L 1935/	/2004	
			 	02.06A		┡				Yes			
04. Fruit, vege	etable and pro	duct	05. Fats and oils 05.01				5. Animal product a	06.04		GMP, L 2 Yes	2023/2006		
04.01 04.02B	04.04 04.05B		05.02				5.02	00.04	00.04		able Contact time&	temperature	
04.02B 04.03C	07.032		03.02				5.02	06.05**		Foreseeable Contact time& temperature Temperature<100°C, time<60min			
07. Milk prod	luct		08. Miscellaneous	product		<u> </u>				l			
			08.01	08.05						A:10%E	tOH B:3%HAc	C:20%EtOH	
	07.04B		08.02	08.06A		<u> </u>				D1:50%EtOH D2:Oil E:MPPO x=Screening,			
			08.03A.I	08.07		08	3.11B	08.15		*Food type 01.04, D2=95%EtOH			
			08.04	08.08A						**Whol	e eggs		
Restriction a Overall Migr	nd specificati	ons	I			—	Specific migration	on(mg/kg)					
Simulants	A	в	с	D1	D2	-	Food simulant	Element	Resu	ılt	Detection limit	limit	
Time(min)	1h, 10 day	1h, 10 da			1h, 10 da	ay		Barium	ND		0.1	1	
Temp °C	100, 40	100, 40	<u></u>		100, 40		3%(w/v)	Cobalt	ND		0.03	0.05	
Result	ND, ND	ND, ND			ND, ND		acetic acid in	Copper	ND		1	5	
Limit(Max)	10	10			10		aqueous	Iron	ND		5	48	
Comment	PASS	PASS			PASS		solution	Lithium Manganese	ND ND		0.1	0.6	
							(100℃,60min)	Zinc	ND		5	25	
Legislation C	ompliance												
We certify tha	at these produc	cts fulfilled	d the requirements or	n products inter	nded for use	e in c	contact with food as	s describe in follow	ving Eu	Iropean le	gislation:		
 EU Frames 	work Regulatio	n (EC) No.	. 1935/2004 of 27th O)ctober 2004, re	elating to re	equir	rements for all food	contact materials	amen	ding Direc	tive 80/590/EC, 89/1	109/EC;	
Ū.			22nd December 2006,								ication;		
)/2011 of 14 January 2	•					: with f	ood;			
 European 	Directive 94/64	2/EC and A	Amendments 2004/12	2/EC & 005/20/1	EC & 2013/2	2/EU	J on packaging and j	packaging waste					
			for the package is sele		1. Others								
		•	does not exceed 100		•		ige.						
			2007; EN 13430:2007										
Signature and	Stamp of Pro	duct/prod	uction responsible:	Fe	vin. N	Xia	urg						
Clarification o	of signature:	Kevin Xia	29	Position: S				Dat	+0: 202	3.03.01			