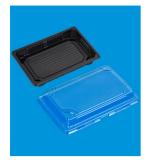
Produkt datablad

Sushi bakke 400 ml set



Base Information

Article no	14806
Description	Sushi cont 400ml Set
Size	190x130x40mm
Color	black/clear PS/OPS
Product group	Sushi cont/plates PS
Material	PS/OPS
Origin Country	CN

Pallet Information

Quantity Cartons	Height incl pall
4ctn/Layer	
12ctn/low pall	1.005m
32ctn/full pall	2.43m

Product Information

Sushi cont 400ml Set190x130x40mmblack/clear PS/OPS

Packaging Information

P	cs	Inner pac	k size mm	Carton s	size mm	Weight kg		Codes	
Pcs/pac	100	Length	580	Length	None	Net weight	7.0	Barcode innerpack	7350013946127
Pcs/ctn	400	Width	190	Width	None	ctn Weight	1.0	Barcode Outer ctn	17350013946124
		Height	130	Height	None	Gross Weight	8.0	HS code	3924100090
				cbm/ctn		Pack Weight	1.75		

Suitable Food Type

1.Dr	rinks	2.Cereals p	astry, cake	3.Chocola	ate,sugar	4.Fruit,vegetable		5.Fat, oil	
1.01				3.01		4.01	4.04	5.01	
1.02			2.05	3.02		4.02	4.05	5.02	
			2.06	3.03		4.03			
6.Animal p	6.Animal product,egg 7.Milk product			8.Miscellaneous product					
6.01	6.04	7.01	7.04	8.01	8.04		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)	70	20	00	20	OK
Time	1h	10days	80	-20	OK

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
- $\bullet \ \ \text{Commission Regulation (EU) No 10/2011 2011-01-14 on plastic materials and articles intended to come into contact with food}$



Produkt datablad

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 /l. 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
- $06.03\ \text{Meat}$ 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
- $\ensuremath{\mathsf{08.14}}$ Spices and seasoning in the natural state
- 08.15 Spices and seasonings in an oily medium, e.g. Pesto and curry paste





Food Contact Material Product Declaration of Compliance



We Declare That Our Article Is Manufactured In Accordance With The EU Relevant Regulation

	ZIP TRADING OVERSEAS AB			
The identity, address and web site of the business	Hangzhou Tianheng Mansion Room 2205, Binsheng Road #1509, Binjiang dist.			
operator issuing the DoC	CN-310 000 Hangzhou, Zhejiang, China			
	www.ziptrading.biz			
Trade Name	Plastic container in Black or colored PS for sushi, bento, deli etc.			
Sample character	PS plastic			
All layer in the material(start with food contact layer)	PS plastic			

Suitable for food type

01. Drink		02. Cereals,cereal product, pastry		03. Chocolate,	sugar and products	Implemented system
01.01	01.03			03.01	03.03B	ISO9000
01.02			02.05A	03.02A.I		Traceability, Art. 17, L 1935/2004
			02.06A			Yes
04. Fruit, ve	getable and product	05. Fats and oils		06. Animal pro	duct and egg	GMP, L 2023/2006
04.01	04.04	05.01		06.01	06.04	Yes
04.02B	04.05B	05.02		06.02	06.05B	Foreseeable Contact time& temperature
04.03C				06.03	06.05**	Temperature<20 °C, time<10 day
07. Milk pro	duct	08. Miscellaneous	s product			Temperature 20 C, time 10 day
07.01	07.03	08.01	08.05			A:10%EtOH B:3%HAc C:20%EtOH
07.02	07.04B	08.02	08.06A	08.10		D1:50%EtOH D2:Oil E:MPPO x=Screening,
		08.03A.I	08.07	08.11B	08.15	*Food type 01.04, D2=95%EtOH
		08.04	08.08A			**Whole eggs

Restriction and specifications

Overall Migration(mg/dm2)				Specific migration(mg/kg)						
Simulants	А	В	С	D1	D2	Food simulant	Element	Result	Detection limit	limit
Time	10day		10day	10day	10day		Barium	ND	0.1	1
Temp ℃	20		20	20	20	3%(w/v)	Cobalt	ND	0.03	0.05
Result	7		6	2	1	acetic acid in	Copper	ND	1	5
Limit(Max)	10		10	10	10	aqueous	Iron	ND	5	48
						solution	Lithium	ND	0.1	0.6
Comment	PASS		PASS	PASS	PASS	(20℃,10day)	Manganese	ND	0.1	0.6
							Zinc	ND	5	25

Legislation Compliance

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

- EU Framework Regulation (EC) No. 1935/2004 of 27th October 2004, relating to requirements for all food contact materials amending Directive 80/590/EC, 89/109/EC;
- Regulation (EC) No. 2023/2006 of 22nd December 2006, relating to good manufacturing practice for food contact materials with later modification;
- Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food;

If our product is further processed, the manufacture/processor of the finished product is responsible that the migration demands are met. We also declare that on any occasion change the composition of our products in the way that would interfere with the declaration, we will inform your company

Signature and Stamp of Product/production responsible:

Flevin. Xiang

Clarification of signature: Kevin Xiang Position: Supplier auditor Date: 2023.03.01