# Sushi 600ml Set

### **Base Information**

# **Pallet Information**



Article no	14807:
Description	Sushi cont 600ml Set
Size	240x150x40mm
Color	black/clear PS/OPS CH4
Product group	Sushi cont/plates PS
Material	PS/OPS
Origin Country	CN

Quantity Cartons	Height incl pall
6ctn/Layer	
12ctn/low pall	1.12m
24ctn/full pall	2.09m

# **Product Information**

Sushi cont 600ml Set240x150x40mmblack/clear PS/OPS CH4

## **Packaging Information**

P	cs	Inner pac	k size mm	Carton size mm		Weig	ht kg	Codes		
Pcs/pac	100	Length	440	Length	None	Net weight	12.0	Barcode innerpack	7350013946141	
Pcs/ctn	400	Width	240	Width	None	ctn Weight	1.0	Barcode Outer ctn	17350013946148	
		Height	150	Height	None	Gross Weight	13.0	HS code	3924100090	
				cbm/ctn		Pack Weight	3.0			

# Suitable Food Type

1.Dr	1.Drinks		2.Cereals pastry, cake		3.Chocolate,sugar		egetable	5.Fat, oil	
1.01				3.01	3.01		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	roduct,egg	7.Milk product				8.Miscellane	eous 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	80	-20	OK	
Time	lh	10days	60	-20	ОК	

# **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



זא	Food Contact Ma	terial Product Declaration of Compliance	
We Declare	That Our Article Is Manufacture	d In Accordance With The EU Relevant Regulation	

						ZIP TRADING OVERSEAS AB									
The identity, address and web site of the business						ZIP IRADING OVERSEAS AB Hangzhou Tianheng Mansion Room 2205, Binsheng Road #1509, Binjiang dist.									
The luen					e business										
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 f	food	type													
01. Drink				02. C	Cereals,cereal p	roduct, past	ry	03	. Chocolate, sugar	and products		Implem	ented system		
01.01		01.03						03	.01	03.03B		ISO9000	)		
01.02						02.05A		03	.02A.I			Traceab	ility, Art. 17, L 1935,	/2004	
				<b>[</b>		02.06A		<b>[</b> _		T		Yes			
04. Fruit, vege	etabl	e and pro	duct	05. F	ats and oils			06	. Animal product a	nd egg		GMP, L	2023/2006		
04.01		04.04		05.01	1			06	5.01	06.04		Yes			
04.02B		04.05B		05.02	2			06	i.02	06.05B		Foresee	preseeable Contact time& temperature		
04.03C						1		06	.03	06.05**					
07. Milk product 08. Miscellaneous pro					roduct		·		<u>-</u>		Temperature<20°C, time<10 day		) day		
07.01		07.03		08.01	1	08.05					A:10%Et		.0%EtOH B:3%HAc C:20%EtOH		
07.02		07.04B		08.02	2	08.06A	08		3.10			D1:50%EtOH D2:Oil E:MPPO x=Screening,			
				08.03	3A.I	08.07		08	.11B	08.15 *Food t		type 01.04, D2=95%EtOH			
				08.04	4	08.08A					**Whol		ole eggs		
Restriction a	and s	pecificati	ons												
Overall Migr	ratio	n(mg/dm	2)						Specific migration	on(mg/kg)					
Simulants	Α		В		с	D1	D2		Food simulant	Element	Resu	ult	Detection limit	limit	
Time	100	day			10day	10day	10day		20/1-11/11	Barium	ND		0.1	1	
Тетр С	20		ļ		20	20	20		3%(w/v )	Cobalt	ND		0.03	0.05	
Result	7			$ \rightarrow $	6	2	1		acetic acid in	Copper	ND		1	5	
Limit(Max)	10			$ \rightarrow $	10	10	10	-	aqueous	Iron	ND		5	48	
Commont					DACC	DACC	DACC		solution	Lithium	ND		0.1	0.6	
Comment	PAS	55			PASS	PASS	PASS		(20℃,10day)	Manganese	ND		0.1	0.6	
i islation (							<u> </u>			Zinc	ND		5	25	
Legislation C															
						-			contact with food as		-		-		
<ul> <li>EU Framev</li> </ul>	work	Regulation	n (EC) No.	1935/2	2004 of 27th Oc	tober 2004,	relating to re	quire	ements for all food	contact materials a	amend	ling Direct	ive 80/590/EC, 89/1	09/EC;	
<ul> <li>Regulation (EC) No. 2023/2006 of 22nd December 2006, relating to good manufacturing practice for food contact materials with later modification;</li> </ul>															
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 co	ompc	osition of c	our produc	ts in t:	he way that wo	uld interfere	e with the de	clara	ation, we will infor	m your company					
														<u></u>	

Signature and Stamp of Product/production responsible:

Ferin. Xiang

Clarification of signature: Kevin Xiang