# **Product Data Sheet**

## Portioncup 2oz 60ml

### **Base Information**

### **Pallet Information**



Article no	3150060-C
Description	Portioncup 2oz 60ml
Size	Ø62/46x27mm
Color	clear PP
Product group	Portioncup PP
Material	PP
Origin Country	CN

Quantity Cartons	Height incl pall
7ctn/Layer	
21ctn/low pall	1.125m
49ctn/full pall	2.425m

### **Product Information**

Portioncup 2oz 60mlØ62/46x27mmclear PP

### **Packaging Information**

P	cs	Inner pack size mm		mm Carton size mm		Weight kg		Codes		
Pcs/pac	250	Length	420	Length	440	Net weight	4.75	Barcode innerpack	7350013949517	
Pcs/ctn	2500	Width	126	Width	260	ctn Weight	0.55	Barcode Outer ctn	17350013949514	
		Height	63	Height	325	Gross Weight	5.3	HS code	3924100090	
				cbm/ctn	0.0372	Pack Weight	0.475			

### Suitable Food Type

1.Dr	rinks	2.Cereals pastry, cake		3.Chocolate,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	
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 and its amendments requirement.



### 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 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



Food Contact Material	<b>Product Declaration</b>	of Compliance
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Valid to2023.05.01

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ZIP

We Decla	re Tha	at Our Articl	e Is Manufactu	red In Acco	ordance	Wi	ith The EU Rel	evant Re	gulation				
								ZIP TRADING	G OVERSEAS	AB			
The identity, address and web site of the business					Hangzhou Tianheng Mansion Room 2205, Binsheng Road #1509, Binjiang dist.								
	oper	rator issuing the	DoC		CN-310 000 Hangzhou, Zhejiang, China								
		www.ziptrading.biz											
		Plastic portion-cups in black or transparent PP for sauce, dressing, salad,											
	9	Sample characte	r					soup etc	c PP plastic				
All layer in th	e materi	ial(start with foo	d contact layer)					PP p	lastic				
Suitable for f	food typ	)e											
01. Drink	·····		02. Cereals,cereal p	roduct, pastry	,	03	8. Chocolate, sugar a	and products	Implemented system				
01.01A	01	.03				03.	3.01	03.03B		ISO9000	)		
01.02				02.05A		03	3.02A.I			Traceabi	ility, Art. 17, L 1935,	/2004	
				02.06A		L				Yes			
04. Fruit, vege			05. Fats and oils				5. Animal product a				2023/2006		
04.01	04	1.04	05.01	_		06	5.01	06.04		Yes			
04.02B	04	I.05B	05.02	_			5.02	<u> </u>			able Contact time&		
04.03C						06	5.03	06.05**		Tempe	rature<100℃, time	<60min	
07. Milk prod	luct		08. Miscellaneous p		]	Τ		1					
			08.01	08.05		–		+		A:10%Et			
	07	7.04B	08.02	08.06A		+		<u> </u>			%EtOH D2:Oil E:MPPO x=Screening,		
			08.03A.I	08.07		08	3.11B	08.15	*Food type 01.04, [			EtOH	
08.04				08.08A	08.08A					**Whole eggs			
· · · ·			Restriction and specifications										
	-	ifications				_		(					
Overall Migra	ration		I				Specific migratic		I		1	1	
Overall Migra	-	B	C	D1	D2		Specific migratic	Element	Resu	ılt	Detection limit	limit	
Overall Migra Simulants Time(min)	A 1h, 10	B day 1h, 10 da		D1	1h, 10 da	у		Element Barium	ND	ilt	0.1	1	
Overall Migra Simulants Time(min) Temp °C	A A 1h, 10 100, 40	B day 1h, 10 da 0 100, 40		D1	1h, 10 da 100, 40	ау	Food simulant	Element Barium Cobalt	ND ND	ılt	0.1 0.03	1 0.05	
Overall Migr Simulants Time(min) Temp °C Result	A 1h, 10 100, 40 ND, ND	B day 1h, 10 da 0 100, 40 D ND, ND		D1	1h, 10 da 100, 40 ND, ND	зу	Food simulant 3%(w/v )	Element Barium Cobalt Copper	ND ND ND	ılt	0.1 0.03 1	1 0.05 5	
Overall Migr Simulants Time(min) Temp °C	A A 1h, 10 100, 40	B day 1h, 10 da 0 100, 40		D1	1h, 10 da 100, 40	ау	Food simulant 3%(w/v ) acetic acid in aqueous	Element Barium Cobalt	ND ND	ılt	0.1 0.03	1 0.05	
Overall Migr Simulants Time(min) Temp °C Result	A 1h, 10 100, 40 ND, ND	B day 1h, 10 da 0 100, 40 D ND, ND		D1	1h, 10 da 100, 40 ND, ND	ау	Food simulant 3%(w/v ) acetic acid in aqueous solution	Element Barium Cobalt Copper Iron	ND ND ND ND ND ND	ılt	0.1 0.03 1 5	1 0.05 5 48	
Overall Migra Simulants Time(min) Temp °C Result Limit(Max)	A 1h, 10 100, 40 ND, ND	B day 1h, 10 da 0 100, 40 D ND, ND 10		D1	1h, 10 da 100, 40 ND, ND 10	ау	Food simulant 3%(w/v ) acetic acid in aqueous	Element Barium Cobalt Copper Iron Lithium	ND ND ND ND ND ND	ilt	0.1 0.03 1 5 0.1	1 0.05 5 48 0.6	
Overall Migra Simulants Time(min) Temp °C Result Limit(Max)	A 1h, 10 100, 40 ND, ND 10 PASS	B           day         1h, 10 da           0         100, 40           D         ND, ND           10         10           PASS		D1	1h, 10 da 100, 40 ND, ND 10	ау 	Food simulant 3%(w/v ) acetic acid in aqueous solution	Element Barium Cobalt Copper Iron Lithium Manganese	ND ND ND ND ND ND ND	lt	0.1 0.03 1 5 0.1 0.1	1 0.05 5 48 0.6 0.6	
Overall Migr Simulants Time(min) Temp °C Result Limit(Max) Comment Legislation C	A           1h, 10           100, 40           ND, ND           10           PASS	B           day         1h, 10 da           0         100, 40           D         ND, ND           10         10           PASS			1h, 10 da 100, 40 ND, ND 10 PASS		Food simulant 3%(w/v ) acetic acid in aqueous solution (100°C,60min)	Element Barium Cobalt Copper Iron Lithium Manganese Zinc	ND ND ND ND ND ND ND ND		0.1 0.03 1 5 0.1 0.1 5	1 0.05 5 48 0.6 0.6	
Overall Migra Simulants Time(min) Temp °C Result Limit(Max) Comment Legislation C We certify that	A 1h, 10 100, 40 ND, ND 10 PASS Complian at these p	B day 1h, 10 da 0 100, 40 D ND, ND 10 PASS nce products fulfilled	ay	products inter	1h, 10 da 100, 40 ND, ND 10 PASS	se in c	Food simulant 3%(w/v ) acetic acid in aqueous solution (100°C,60min)	Element Barium Cobalt Copper Iron Lithium Manganese Zinc s describe in f	ND ND ND ND ND ND ND ND	Iropean leg	0.1 0.03 1 5 0.1 0.1 5 gislation:	1 0.05 5 48 0.6 0.6 25	
Overall Migr Simulants Time(min) Temp °C Result Limit(Max) Comment Legislation C We certify tha • EU Framev	A 1h, 10 100, 40 ND, ND 10 PASS Complian at these p	B       day     1h, 10 da       0     100, 40       D     ND, ND       10     PASS   products fulfilled gulation (EC) No.	ay	products inter ctober 2004, re	1h, 10 da         100, 40         ND, ND         10         PASS         anded for use         elating to re	e in c	Food simulant 3%(w/v) acetic acid in aqueous solution (100°C,60min) contact with food as	Element Barium Cobalt Copper Iron Lithium Manganese Zinc s describe in f	ND ND ND ND ND ND ND ND	Iropean leg	0.1 0.03 1 5 0.1 0.1 5 gislation: tive 80/590/EC, 89/3	1 0.05 5 48 0.6 0.6 25	
Overall Migr Simulants Time(min) Temp °C Result Limit(Max) Comment Legislation C We certify that • EU Framev • Regulation	A 1h, 10 100, 40 ND, NE 10 PASS Complian at these p work Reg n (EC) No	B       day     1h, 10 da       0     100, 40       D     ND, ND       10     PASS   products fulfilled gulation (EC) No.	ay	products inter ctober 2004, re relating to goo	1h, 10 da         100, 40         ND, ND         10         PASS         added for use         elating to re         od manufact	e in c equir	Food simulant 3%(w/v ) acetic acid in aqueous solution (100°C,60min) contact with food as rements for all food ng practice for food	Element Barium Cobalt Copper Iron Lithium Manganese Zinc s describe in f contact mate	ND ND ND ND ND ND ND ND Collowing Eu erials amen	ıropean leş ding Direc ater modif	0.1 0.03 1 5 0.1 0.1 5 gislation: tive 80/590/EC, 89/3	1 0.05 5 48 0.6 0.6 25	
Overall Migr Simulants Time(min) Temp °C Result Limit(Max) Comment Legislation C We certify tha • EU Framew • Regulation • Commission	A 1h, 10 100, 40 ND, NE 10 PASS Complian at these p work Reg n (EC) No on Regula	B       day     1h, 10 da       0     100, 40       D     ND, ND       10     PASS   products fulfilled gulation (EC) No.        color 2023/2006 of 2 ation (EU) No 10,	ay	products inter ctober 2004, re relating to goc 011 on plastic	1h, 10 da         100, 40         ND, ND         10         PASS         aded for use         elating to re         od manufact         materials ad	e in c equiru	Food simulant 3%(w/v) acetic acid in aqueous solution (100°C,60min) contact with food as rements for all food ng practice for food articles intended to o	Element Barium Cobalt Copper Iron Lithium Manganese Zinc s describe in f contact mate come into cor	ND       ND       ND       ND       ND       ND       ND       ND       Sollowing Euclerials ameningerials ameningerials with langerials with fract	ıropean leş ding Direc ater modif	0.1 0.03 1 5 0.1 0.1 5 gislation: tive 80/590/EC, 89/3	1 0.05 5 48 0.6 0.6 25	
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FOR MATERIALS AND ARTICLES	S IN CONTACT WITH FOODSTUFFS
1 Drinks	6 Animal product and egg
01.01 Non-alc or beverage of an alcoholic str<6%vol	06.01 Fish: /A. Fresh, chilled /B. Preserved fish: I. Oily II. Water based
A. Clear beverage, B. Opaque	06.02 Crustaceans and molluscs /A. Fresh with shells /B shelled
01.02 Alcoholic beverage of an alcoholic str of 6-20%vol	06.03 Meat of all zoological species /A. Fresh with shells /B. Shelled
01.03 Alcoholic beverage of an alcoholic str>20%	06.03 Meat of all zoological species /A.Fresh , chilled, B. Processed. C. Marinated
01.04 Other: undenaturated ethylalcohol	06.04 Preserved meat: /A. In a fatty or oily m /B. In an aqueous m
2 Cereals, cereal product, pastry, cake and other baker's ware	06.05 Whole eggs, egg yolks, egg whites /A. In powder, dried or frozen /B. Liquid and
02.01 Starches	cooked
02.02 Cereals, unprocessed, puffed , in flakes	7 Milk products
02.03 Fine and coarse flour of cereals	07.01 Milk /A. Milk and milk based beverage /B. Milk power
02.04 Dry and fresh pasta	07.02 Fermented milk such as yogurt, buttermilk and the like
02.05 Pastry, biscuits etc, dry /A. With fatty subst. on surface /B. Other	07.03 Cream and sour cream
02.06 Pastry, biscuits etc, fresh /A. With fatty subst. on surface /B. Other	07.04 Cheese: /A. Whole, with inedible rind /B. Without rind or with edible rind /C.
3 Chocolate, sugar and products thereof, confectionery product	Processed /D. Preserved; I. In an oily m: II.In and aqueous m
<b>03.01</b> Chocolate, ch. coated prod, substitutes and prod coated with substit.	8 Miscellaneous product
03.02 Confectionery product://A. In solid form /I. With fatty subst. on surface /II.	08.01 Vinegar
Other //B. In paste form :/I With fatty subst. On surface //II. Moist	08.02 Fired or roasted foods:/A. Fired potatoes /B. Of animal origin
03.03 Sugar and sugar product /A. In solid form / B. Molasses, syrup, honey	08.03 preparations for soups, homogen. Composite foods, preparations, /A. In power
4 Fruit, vegetable, and product thereof	form or dried: I. Of a fatty character: II.Other /B. In other form I. Of a fatty
04.01 whole fruit, fresh or chilled, unpeeled	character: II. Other
04.02 Processed fruit: //A Dried or dehydrated //B.in the form of preserve, paste, in its	08.04 Sauces: /A. Aqueous /B. Of a fatty surface
own juice //C. Preserved i n a liquid medium oily.	08.05 Mustard(expect mustard in powder form under 08.06 Sandwiches, toasts,
04.03 Nuts /A. Shelled, dried, flaked /B. Shelled roasted CC. In paste/ cream	pizza etc /A.With a fatty surface /B. Other
04.04 Processed vegetable: /A.dried or dehydrated /B. Fresh /C. In the form of pure ,	<b>08.07</b> Ice cream
pasted, in own juice	08.08 Dried food /A. With a fatty surface /B.Other
04.05 Processed vegetable: /A. Dried or dehydrated /B. Fresh /C. In the form of pure,	08.09 Frozen or deep-frozen food
paste, in own juice	<b>08.10</b> Concentrated extracts of an alcoholic strength>=6% vol
5 Fats and oils	08.11 Cocoa /A. Cocoa powder /B.Cocoa paste
<b>05.01</b> Animal and vegetable fats and oils, whether nature or treated	08.12 Coffee, roasted or unroasted, decaffeinated or soluble, etc
05.02 Margarine, butter and fats made from water emulsions in oil	<b>08.14</b> Spices and seasoning in the natural state
	08.15 Spices and seasonings in an oily medium, e.g. Pesto and curry paste