

PRODUCTFICHE - FICHE PRODUIT - SPECIFICATION PRODUCT

1. Algemene informatie - Information général - General information

ARTIKELNR. ACE / N° Art. ACE / Ref. ACE	SP01624
OMSCHRIJVING / Description / Description	Schotel alu rond 109x20mm C109G 150cc (22x100) Plat alu rond 109x22mm 150cc C109G
DATUM / Date / Date	16/12/2024
VOEDSELGESCHIKT? / Nouriture appropriée? / Foodsafe?	Ja / Oui / Yes

2. Producteigenschappen - Caractéristiques - Specifications

GENERAL FEATURES

Material type	Aluminium	External color	PLAIN
Pastille	NO	Format type	WRINKLEWALL CIRCULAR - G
Lanced	NO	Packaging type	Cash and Carry
Number of pastille holes	0	EAN 13 stack	8011851140328
Number of lanced holes	0	EAN 13 box	8011851912468
Internal color	PLAIN	ITF 14 box	08011851140328

DIMENSIONAL FEATURES

Capacity (c³)	145	Height (mm) +/- 0.5	20
External top dimension (mm) +/- 0.5	109 X 109	Net weight piece (g) +/- 8%	2,31
Internal top dimension (mm) +/- 0.5	98 x 98	Internal bottom dimension (mm) +/- 0.5	90 x 90

PACKING FEATURES

Pieces per stack (nr)	100	Gross weight box (kg)	5,56
Stacks per box (nr)	22	Box volume (m³)	0,076
Pieces per box (nr)	2.200	External box dimension (mm - LxWxH)	593 x 388 x 329

PALLET FEATURES

Boxes per layer (nr)	4	Gross weight pallet (kg)	176,68
Layers per pallet (nr)	7	Pallet height (mm)	2.453
Boxes per pallet (nr)	28	Pallet type	Wooden EU NHT
Pieces per pallet (nr)	61.600	Notes	n.a.



Plain aluminum containers can be used in the range of temperature -40/+350 ° C; avoid using them with strongly acidic foods or heavily salted with pH values below 4 or above 9.
A packaging test must always be carried out by the user in order to determine the exact shelf life and functionality.



DECLARATION OF CONFORMITY

Supplier:

**ACE Packaging NV
Industrieterrein 1/1
ZI Webbekom 1013
B-3290 Diest**

Product identity :

SP01624: Alu tray round 109x22mm 150cc C109G

Legal compliance:

We, ACE PACKAGING, declare that the product described above, complies with the requirements of:

EU Regulations:

- ✓ Regulation 1935/2004/EC
- ✓ Regulation 2023/2006/EC and subsequent updates and modifications

National Legislation:

- ✓ Italy: Decreto Ministeriale N° 76 del 18/04/2007
- ✓ France: Arrêté du 27 août 1987
- ✓ Switzerland: Ordinance SR 817.023.21 dated 16/12/2016 and subsequent updates and modifications
- ✓ Belgium: Arrêté royal du 17/02/2021
- ✓ Netherlands: Warenwetregeling verpakkingen en gebruiksartikelen and subsequent updates and modifications
- ✓ USA: FDA 21 CFR §182.1 (Substances that are generally recognized as safe - GRAS)

Technical standards:

- ✓ UNI EN 602:2007
- ✓ UNI EN 546-1:2007
- ✓ UNI EN 546-2:2007
- ✓ UNI EN 546-3:2007
- ✓ UNI EN 546-4:2007
- ✓ UNI EN 16773:2016

Intended contact with following food types:

CONDITIONS OF USE:

The above mentioned products can be used for food contact at the following conditions:

- Short-term contact: less than 24 hours at any temperature conditions;
- Prolonged contact: more than 24 hours at refrigerated temperature, including freezing and deep-freezing conditions;
- Prolonged contact: more than 24 hours at ambient temperature limited to the foods listed in Annex IV of M.D. 76/2007:
 - Cocoa and chocolate products
 - Coffee
 - Spices and herbs infusions
 - Sugar
 - Cereals and derived products
 - Dry pasta
 - Bakery products
 - Dried legumes and derived products
 - Dried fruit
 - Dried mushrooms
 - Dried vegetables
 - Confectionery products
 - Bakery products provided that the filling is not in direct contact with aluminium
- Not suitable for contact with strongly acid or heavily salted foods.

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Offers according to our general terms and conditions of sale



Intended food contact conditions:

The above described products can be used for cooking in:

- **Traditional** oven at the maximum temperature of 250°C (do not use at direct contact with open flames or electrical resistances)
- **Industrial** oven at the maximum temperature of 350°C up to 2 hours (do not use at direct contact with open flames or electrical resistances)
- **Microwave** oven at the maximum power for 15 minutes (only where indicated by the manufacturer - For further information please refer to the following link: <https://www.alufoil.org/aluminium-foil-and-microwave-ovens>)

The trays can be used at low temperatures (ambient temperature and/or refrigerated, including freezing and deep-freezing conditions).

TEST CONDITIONS:

We declare that for the above described material no overall migration tests are foreseen and the material does not contain any substances with specific migration limit.

Release tests with tap water have been performed according to the test conditions considered by the Resolution CM/Res(2020)9 and showed positive results.

DUAL USE ADDITIVES:

We declare that in the above described material there are no substances regulated by Regulation 1333/08/EC and/or Regulation 1334/08/EC (substances called "dual use" additives).

ALLERGENS:

In the supplied product, substances called allergens, as per Annex II of Regulation 1169/2011/EU and subsequent updates and modifications have not been intentionally added.

RAW MATERIALS:

The above material has been manufactured with degreased and pre-lubricated aluminium alloy (rolls excluded).

Chemical composition of aluminium laminate and its alloys is in compliance with technical standard UNI EN 602:2007 and aluminium has been manufactured in compliance with guideline UNI EN 16773:2016.

In the production of plain aluminium a lubricating oil has been used as processing aid. The oil complies with the requirements of M.D. 76/2007 and guideline UNI EN 16773:2016.

The lubricant does not contain G.M.O. substances and potentially allergenic substances.

Storage conditions

The ideal storage conditions of the material are room temperature (15-20°C preferred), protected from atmospheric agents and in dry places. Under extreme storage conditions the properties of the material may be altered.

Traceability

Traceability of the product is ensured according to Regulation (EC) No 1935/2004.

Our statements are based on the conformity documents made available by our suppliers, migration tests carried out by us or by a third party. It is the customers own responsibility to test the suitability.



It is the sole responsibility of the user to check and test whether the product is suitable for its intended use, the shelf life of the food, the compatibility between the food and the product.

Ace Packaging takes no liability whatsoever to any third party.

It is the sole responsibility of the user to test whether the product does not alter the organoleptic properties and/or composition of the food.

Done at Diest, 16/12/2024

Séverinne Valvekens i.o.v.

Olivier Stappaerts (CEO ACE Packaging)

A handwritten signature in blue ink, appearing to read "Olivier Stappaerts".

Quality Department

Valid until: 29/08/2027