

<b>Proceseigenaar</b>	Harmen Bremer
<b>Eigenaar</b>	Harmen Bremer
<b>Nummer</b>	
<b>Versie</b>	14 (Actueel)
<b>Opgesteld door</b>	Harmen Bremer
<b>Vervaldatum</b>	22 dec. 2023

ITS Aluminiumfoil meet the most demanding European manufacturing and environmental standards and is converted under **ISO 9001**, **ISO 14001** systems and **BRC-Packaging Hygiene Standards** certified by LRQA.

ITS confirms that this product fulfils the requirements on materials used for articles or component of articles intended to come into contact with food as described in the following European legislation :

- *Framework Regulation (EC) N°1935/2004*
- *G.M.P Regulation (EC) N°2023/2006/ 1907/2006 EC and amendments,*

<b>Aluminiumfoil Alloys</b> 8006, 8011, 8014, 8079	<b>Burstrange</b> <b>Kpa</b>	<b>Pinholes</b> <b>M<sup>2</sup></b>	<b>Elongation</b> <b>in %</b>	<b>Tensile Strength:</b> <b>N/mm<sup>2</sup></b>
<b>Method</b>	<b>ITS</b>	<b>EN 546-4</b>	<b>EN 546-2</b>	<b>EN 564-2</b>
<b>9,0 my</b>	≥65	≤36	≥ 2,5%	≥100
<b>10,0 my</b>	≥75	≤30	≥ 3,0%	≥100
<b>10,5 my</b>	≥85	≤27	≥ 3,0%	≥100
<b>11,0 my</b>	≥100	≤21	≥ 3,5%	≥100
<b>12,0 my</b>	≥105	≤12	≥ 4,0%	≥100
<b>13,0 my</b>	≥115	≤6	≥ 4,5%	≥100
<b>14,0 my</b>	≥125	≤6	≥ 4,5%	≥100
<b>15,0 my</b>	≥130	≤6	≥ 4,5%	≥100
<b>15,5 my</b>	≥135	≤6	≥ 5,0%	≥100
<b>16,0 my</b>	≥140	≤0	≥ 5,0%	≥100
<b>18,0 my</b>	≥165	≤0	≥ 5,5%	≥100
<b>21,0 my</b>	≥190	≤0	≥ 6,0%	≥100
	<b>Thickness: +/- 5%, +/- 8% spot, Spot-tolerance less than 10% of total</b>		<b>Width: +/- 1mm</b>	
	<b>Length: ≤ 20m +/- 20cm ≥ 20m +/- 1%</b>		<b>Wettability: EN 564-4</b>	
	<b>Splices : max. 2/roll</b>		<b>Diameter: O.D. max. 800mm Only 9µm (Prefer) O.D. max. 750mm  I.D. 150mm</b>	

**Remarks :** Keep away from electric heating elements.  
Foil can be discoloured by salt or acidic foods under certain conditions. To help prevent this happening, lightly coat the foil with oil before cooking or storing.  
It is not advisable to store acidic or salty foods wrapped in foil or food in a metal dish covered with foil as this may cause discolouration and holing in the foil.  
Always allow food to completely cool before storing in foil in a refrigerator or freezer.  
Optimal storage conditions : 15/20°C away from humidity.

Signature Quality department:

Commercial director:



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