PRODUCTFICHE - FICHE PRODUIT - SPECIFICATION PRODUCT

1. Algemene informatie - Information général - General information

ARTIKELNR. ACE / N° Art. ACE / Ref. ACE	SP02391
OMSCHRIJVING / Description / Description	Schotel alu rond 88x40mm C125G RR0085 10x100 Ravier Alu rond 88x40mm C125G 125cc
DATUM / Date / Date	9/07/2024
VOEDSELGESCHIKT? / Nouriture appropiée? / Foodsafe?	Ja / Oui / Yes

2. Producteigenschappen - Caractéristiques - Specifications

Gewicht / Poids / Weight	± 2,5 g / Stuk / Pièce / Piece ± 2,5 kg / Verp / Emb. / Pack
Diameter / Diamètre / Diameter (mm)	88
Bodem: Diameter / Fond: Diamètre / Bootom: Diameter (mm)	66
Hoogte / Hauteur / Height (mm)	40
Vorm / Forme / Form	Rond/ Rond / Round
Inhoud / Contenu / Content	125
Materiaal / Matériel / Material	Aluminium
Kleur / Couleur / Colour	Zilver / Argent / Silver

3. Verpakkingswijze - Emballage - Packaging

Aantal / Quantité / Quantity	1,000 Stuk-Pièce-Piece /Verp-Emb.-Pack
Aantal / Quantité / Quantity	36 Verp-Emb.-Pack / pallet

DECLARATION OF CONFORMITY

Supplier:

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

Product identity :

SP02391: Tray round alu ø 88x40mm

Legal compliance:

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

- ✓ European Standard EN 602:2004 "Aluminium and aluminium alloys – Wrought products – Chemical composition of semi-products used for the fabrication of articles for use in contact with food".
- ✓ European Standard EN 573-3:2019 "Aluminium and aluminium alloys –Chemical composition and form of wrought products – PART 3: Chemical composition and form of products".
- ✓ European Standard EN 14287:2004 "Aluminium and aluminium alloys – Specific requirements on the chemical composition of products intended to be used for the manufacture of packaging and packaging components".
- ✓ Regulation 2004/1935/EC (version 27/03/2021) on materials and articles intended to come into contact with food and 2023/2006/EC (version 17/4/2008) on Good Manufacturing Practice for materials and articles intended to come into contact with food are assured through the implemented quality assurance systems, the quality control systems, back- and forward traceability systems and the appropriate documentation control.
- ✓ Comply with the regulation EU No. 1169/2011 (consolidated version 1/1/2018) on the provision of food information to consumers and by this stating that products are free from allergens.
- ✓ Regulation 1830/2003/EC (consolidated version 26/07/2019) and by this stating that products are free of GMO (Genetically Modified Organisms)
- ✓ Products are of non-animalorigin.
- ✓ Products are free of nanoparticles.
- ✓ Products are free of Bisphenol A and Bisphenol B.
- ✓ Products are free of substances listed on the lists I, II and III of Endocrine Disruptors List (edlists.org).
- ✓ For France: "Arrêté du 17/8/1987 relatif aux matériaux au contacts des denrées, produits et boissons alimentaire"; DGCCRF document DM/4B/COM/001, Fiche MCDA n°2b, version 1/1/2016.
- ✓ For Belgium: Royal Decree 29th April 2020, adapting Royal Decree of 11th May 1992 on FCM.
- ✓ For Belgium: Royal Decree 17th February 2021, on FCM in metal or alloys.
- ✓ For Netherlands : "Warenwetregeling verpakkingen en gebruiksartikelen", 328583-117560-VGP (version 1 juli 2020).
- ✓ Chemical composition of aluminium foil: According to EN 573-3:2019 and in compliance with REACH (EU/1907/2006) last modified by EU/2021/57 of 25th January 2021 and does not contain substances of the candidate list table of ECHA, last (cumulated) version 23th June 2021, in effect since 8th July 2021.

Intended contact with following food types:

B.1. Intended use of uncoated aluminium foil containers

- ✓ Single use for all type of foods, taking into account following restrictions.
- ✓ The storage of strongly acidic, salty or alkaline products in direct contact with uncoated aluminium foil containers or lids should be avoided. In aqueous environments, these products can dissolve aluminium into the food resulting in a SRL > 5mg/kg. Special consideration should be taken when the Ph of the food is < 4.5 or > 8.
- ✓ Uncoated aluminium foil containers are not suitable as cooking utensils of aqueous solutions. Boiling or heating of aqueous solutions at 95°C or up should be limited to maximum 1 hour.
- ✓ Temperature and contact time exert significant influence on the suitability of uncoated aluminium foil containers for specific applications. The three parameters: content, temperature and time can result in a totally different specific migration of alu into the food, depending one or more of the parameters. Therefore the relevant user/ customer/ filler/ packer should ascertain the suitability of the product for its proper application.

B.2. Temperature range

- ✓ The aluminium alloy can be used within a temperature range of -40°C / +350°C (max 60 minutes).
- ✓ However, the content of a filled container can influence those limits. Appropriate tests should be performed by the relevant user/ customer/ filler/ packer.

Intended food contact conditions:

B.3. Proper conditions of transport and storage

- ✓
- ✓ Long-term-storage at 12-24°C and short-term transport at 10-35°C in an atmosphere which is as dry as possible.
- ✓ Avoid moisture (wetness, condensation, etc.) and store in a closed room which is as dry as possible (max. 50% rH)
- ✓ Allow 2-3 days in intermediate storage, when moving from cold to warm or damp processing rooms.
- ✓ Give the aluminium appropriate time to acclimatise by opening boxes a few hours prior to use.

B.4. Migration Limits

- ✓ FCM composed of metals and alloys are not covered by specific EU-legislation. The Council of Europe (2013) guide P-SC-EMB1-215 states the recommendation that Overall Migration Limit should not exceed 60mg/kg and Specific Release Limit, based on the ALARA principle, is advised not to exceed 5 mg/kg.
- ✓ For Belgium: the Royal Decree 17th February 2021, on FCM in metal or alloys, has installed a SRL of 5 mg/kg for aluminium utensils.
- ✓ Results from measurements with actual food content will prevail over results from measurements with food simulants. Extensive tests have shown considerably lower migration results with actual food content in comparison to food simulants.
- ✓ Measurements with the following food simulants were performed:
  - Artificial Tap Water (ATW) as per DIN 10531
  - 10% Ethanol (simulantA as per EU/10/2011)
  - Vegetable Oil (simulant D/2 as per EU/10/2011
- ✓ The Overall Migration Limit (OML) remains < 60 mg/kg for simulants ATW, A, D/2 at 2h/100°C reflux.

- ✓ The ALU Specific Release Limit (SRL) remains < 5 mg/kg for simulants ATW, A, D/2 according to the following tested conditions:
  - simulant ATW: 1hr/100°C
  - simulant ATW: 2hrs/70°C + 24h/40°C
  - simulant ATW: 10 days/40°C
  - simulant A: 2hrs/100 °C
  - simulant A: 2hrs/70 °C
  - simulant A: 4hrs/70 °C
  - simulant A: 10 days/20°C
  - simulant D/2 30 min/300°C
  - simulant D/2 1hr/180°C
  - simulant D/2 10 days/20°C
- ✓ Tests were performed with a volume/surface ratio ranging from 84mL/dm2 till 189 mL/dm2, or total immersion.

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,09/07/2024
Séverinne Valvekens i.o.v.
Olivier Stappaerts (CEO ACE Packaging)

Quality Department
Valid until: 21/08/2026