

PRODUCTFICHE - FICHE PRODUIT - SPECIFICATION PRODUCT

1. Algemene informatie - Information général - General information

ARTIKELNR. ACE / N° Art. ACE / Ref. ACE	SP02639
OMSCHRIJVING / Description / Description	Menuschaal alu 322x262x60mm R40G 3600cc (4x50) Ravier alu 322x262x60mm R40G 3600cc (4x50)
DATUM / Date / Date	13/01/2025
VOEDSELGESCHIKT? / Nouriture appropriée? / Foodsafe?	Ja / Oui / Yes

2. Producteigenschappen - Caractéristiques - Specifications

Gewicht / Poids / Weight	± 36,3 g / Stuk / Pièce / Piece ± 7,3 kg / Verp / Emb. / Pack
Lengte / Longueur / Length (mm)	322
Breedte / Largeur / Width (mm)	262
Hoogte / Hauteur / Height (mm)	60
Vorm / Forme / Form	Rechthoekig / Rectangulaire / Rectangular
Inhoud / Contenu / Content	3600
Materiaal / Matériel / Material	Aluminium
Kleur / Couleur / Colour	Zilver / Argent / Silver

3. Verpakkingswijze - Emballage - Packaging

Aantal / Quantité / Quantity	200 Stuk-Pièce-Piece /Verp-Emb.-Pack
Aantal / Quantité / Quantity	16 Verp-Emb.-Pack / pallet



DECLARATION OF CONFORMITY

Supplier:

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

Product identity :

SP02639: Alu tray 322x262x60mm R40G 3600cc (4x50)

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:

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 (pH < 4) or heavily salted foods (pH > 8,7).



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).

Specific migration

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

The aforementioned product doesn't contain 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

Dry conditions, away from direct sunlight, avoid mechanical shocks, keep in original closed packaging free from dust and other contaminations.

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, 13/01/2025

Séverinne Valvekens i.o.v.

Olivier Stappaerts (CEO ACE Packaging)

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

ACE Packaging NV/SA - Industrieterrein 1/1 - iz Webbekom 1013 - 3290 Diest (B) - T 0032 13 35 92 00

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