

PRODUCTFICHE - FICHE PRODUIT - SPECIFICATION PRODUCT

1. Algemene informatie - Information général - General information

ARTIKELNR. ACE / N° Art. ACE / Ref. ACE	SP02396
OMSCHRIJVING / Description / Description	Menuschaal alu 322x262x50mm R31L 3240cc smart (8x50) Ravier menu alu 322x262x50mm R31L 3240cc smart (8x50)
DATUM / Date / Date	7/11/2024
VOEDSELGESCHIKT? / Nouriture appropriée? / Foodsafe?	Wel voedselgeschikt - Apte pour contact alimentaires - Food safe

2. Producteigenschappen - Caractéristiques - Specifications

Gewicht / Poids / Weight	± 28.8 g / Stuk / Pièce / Piece ± 11.5 kg / Verp / Emb. / Pack
Lengte / Longueur / Length (mm)	300
Breedte / Largeur / Width (mm)	240
Hoogte / Hauteur / Height (mm)	50
Vorm / Forme / Form	Rechthoekig / Rectangulaire / Rectangular
Inhoud / Contenu / Content	3240
Materiaal / Matériel / Material	Aluminium
Kleur / Couleur / Colour	Zilver / Argent / Silver

3. Verpakkingswijze - Emballage - Packaging

Aantal / Quantité / Quantity	400 Stuk-Pièce-Piece /Verp-Emb.-Pack
Aantal / Quantité / Quantity	16 Verp-Emb.-Pack / pallet

4. Typische eigenschappen - Functionality



External top dimension (mm) +/- 0.5

319 X 262

Internal top dimension (mm) +/- 0.5

300 x 240

Internal bottom dimension (mm) +/- 0.5

273 x 213



DECLARATION OF CONFORMITY

Supplier:

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

Product identity :

SP02396: Tray alu menu R31L 3240cc R31L 3240cc smart (8x50)

Legal compliance:

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

- REGULATION (EC) No 1935/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 27 October 2004 on materials and articles intended to come into contact with food.
- COMMISSION REGULATION (EC) No 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food.

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 or heavily salted foods.

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

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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/Res2020(9) and showed positive results.

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)4 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.

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.

Dual 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).

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, 07/11/2024

Nadja Louwet i.o.v.

Olivier Stappaerts (CEO ACE Packaging)

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

Quality Department

Valid until: 29/08/27