

This specification describes articles of the material group


PLA – Poly-lactic acid

Material description

PLA is generated through the production of lactic acid from glucose from fermentation. In the second step a polymerization is added to the resulting lactic acid. The glucose is obtained by the grinding and subsequent saccharification from plants which contain starch.

PLA can be processed in similar plants as PE: injection moulding, deep-draw, sheet blowing. PLA consists of renewable raw materials, has a high stiffness factor, is moisture and grease resistant and has a high gloss. The material is transparent, printable, bio-degradable, food-save, but not heat resistant.

Product description

Picture	Description	Article number
	Flat lid clear PLA Ø62mm for bowl 10135	15303

Storage

Storage temperature: ambient
Relative humidity: dry
Storage conditions: keep away from direct sunlight

Purpose of use

Types of food to be in contact with the material:

all types of food

Applications:

Long-term storage at room temperature or below

PRODUCT-SPECIFICATION_00915/e

DECLARATION OF COMPLIANCE



Declaration of compliance

These articles meet the following regulations and are suitable for direct contact with food :

- Regulation (EC) No 2023/2006** on good manufacturing practice for materials and articles intended to come into contact with food
- Regulation (EC) No 1935/2004** on materials and articles intended to come into contact with food and
- Regulation (EU) No 10/2011** on plastic materials and articles intended to come into contact with food. And subsequent amendments
- Directive 94/62/EC** on packaging and packaging waste
- SR 817.023.21** The Swiss Ordinance on Materials and Articles in Contact with Food

Overall migration

Tested under the following conditions (test report 2020L10220):

Simulant	Time	Temperature
<input checked="" type="checkbox"/> B: Acetic acid 3 % (v/v)	10 d	40°C
<input checked="" type="checkbox"/> D2: Vegetable oil	10 d	40°C
<input checked="" type="checkbox"/> D1: Eethanol 50 % (v/v)	10 d	40°C

The global migration values are below the limit of 10 mg/dm² and 60 mg/kg.

Specific migration

Compliance with the regulations cited above is based, on the one hand, on the information provided by our suppliers, who do not disclose all ingredients to us due to secrecy, and on the other hand on our own migration tests, which we commissioned in order to validate the plausibility. Based on both the subcontractor's documents and own results, compliance with the specific migration can be confirmed.

Calculation basis

- Ratio of food contact surface area to volume used to establish the compliance of the material or article: 6 dm²/kg

PRODUCT-SPECIFICATION_00915/e DECLARATION OF COMPLIANCE



Dual-Use- Additives

The following dual-use additives may be included in the material:

Lactic Acid CAS No 50-21-5 E270

Functional barriers

It is not a multi-layer material

Organoleptic test

The organoleptic inertness test was carried out in accordance with REGULATION (EC) No. 1935/2004 (Test report SQTS 2017L29487)

Production site: Taiwan

Bio-degradability: The products are completely bio-degradable

Certificates: tested according to DIN EN 13432, certificate No. 7P0305

Customs duty number: 3923.1090

Reclamation

Deliveries, which differ from the listed specifications, will be withdrawn and replaced after review.

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