

PRODUCTFICHE – FICHE PRODUIT - SPECIFICATION PRODUCT

1. Algemene informatie – Information général – General information

ARTIKELNR. ACE / N° Art. ACE / Ref. ACE	SP02374
OMSCHRIJVING / Description / Description	Gastro 1/2 alu 322x262x40mm R32G 2625cc
DATUM / Date / Date	30/11/2021

2. Producteigenschappen – Caractéristiques - Specifications

MATERIAALSOORT/Matériel / Material	Aluminium	
GEWICHT / Poids / Weight	± 33.9 g / st - pc	
MAAT / Dimensions / Size	LENGTE / Longueur/ lenght	322 mm
	BREEDTE / Largeur/ width	262 mm
	HOOGTE / Hauteur / Height	40 mm
KLEUR / Couleur / Colour	Zilver - Argent	

3. Verpakkingswijze – Emballage- Packaging

AANTAL / Quantité / Quantity	300 stuks- pièces – pieces	/ doos – carton - box
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VERKLARING VAN OVEREENSTEMMING – DECLARATION DE CONFORMITE – DECLARATION OF CONFORMITY

The supplier established in the Community:

Name of the supplier: **Ace Packaging NV.**
Complete address: **Industrieterrein 1/1 - IZ Webbekom 1013
3290 Diest - Belgium**

declares that the product described above complies with the requirements:

EU Regulations:

- **Regulation 1935/2004/EC**
- **Regulation 2023/2006/EC and subsequent updates and modifications**

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**

in the following conditions of use:

- Type of food intended to come in contact with material/object:

-Short-term contact less than 24 hours in any temperature condition and Prolonged contact times longer than 24 hours at refrigerated temperature suitable for the following food types:

All kind of food types except for contact with strongly acid (pH<4) or heavily salted foods (pH>8.7).

-Prolonged contact times longer than 24 hours at room temperature limited to the following food types:

Cocoa and chocolate, coffee, spices and herbs, 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 the aluminum.

- Shelf-life and material/object temperature:

Conditions:

Short-term contact less than 24 hours in any temperature condition

Prolonged contact times longer than 24 hours at refrigerated temperature

Prolonged contact times longer than 24 hours at room temperature limited to food types described above.

Using in oven:

- Aluminum containers can be used in traditional oven at temperature of 250°C (do not use in direct contact with open flames or electrical resistances)
- Aluminum containers can be used in microwave ovens at the maximum power for 15 min. (only if allowed by the producer of the microwave oven)

Using in freezer:

The trays can be used at low temperatures (30 days at ambient temperature and / or refrigerated, including freezing and deep-freezing conditions)

A packaging test must always be carried out by the food manufacturer.

For containers and lids of aluminum overall & specific migration are not mandatory.

-The material does not contain any substances with specific migration limit

-the material does not contain substances regulated by Regulation 1333/08/EC and/or Regulation 1334/08/EC (substances called "dual-use" additives).

-Substances called allergens, as per Annex II of Regulation 1169/2011/EU and subsequent updates and modifications have not been intentionally added.

-The above material has been manufactured with degreased and pre-lubricated aluminum alloy

-Chemical composition of aluminum laminate and its alloys is in compliance with technical standard UNI EN 602:2004 and aluminum has been manufactured in compliance with guideline UNI EN 16773:2016. In the production of plain aluminum 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.

- Possible treatment of material/object:

The ideal storage conditions are 15/20°C in a dry place and protected from the atmospheric elements

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

Appropriate information on all substances for which there are restrictions, at the level of the EU as well as at the Belgian level, so that all future users can comply with those restrictions. In the absence of any national or European regulation, all information on international restrictions, norms or guide values has to be provided (Council of Europe, WHO, Codex Alimentarius...)

Done at,

Diest, 18/11/21

Kelly Vannitsen i.o.v.

Olivier Stappaerts (CEO Ace Packaging)

