

PRODUCTFICHE - FICHE PRODUIT - SPECIFICATION PRODUCT

1. Algemene informatie - Information général - General information

ARTIKELNR. ACE / N° Art. ACE / Ref. ACE	SP03064
OMSCHRIJVING / Description / Description	Menuschaal alu - R42G - 16x100 207x87x54mm - 575cc - pro Ravier menu alu - R42G - 16x100 207x87x54mm - 575cc - pro
DATUM / Date / Date	24/08/2026
VOEDSELGESCHIKT? / Nouriture appropriée? / Foodsafe?	Wel voedselgeschikt - Apte pour contact alimentaires - Food safe

2. Producteigenschappen - Caractéristiques - Specifications

Gewicht / Poids / Weight	± 6.9 g / Stuk / Pièce / Piece ± 11.0 kg / Verp / Emb. / Pack
Lengte / Longueur / Length (mm)	207
Breedte / Largeur / Width (mm)	87
Hoogte / Hauteur / Height (mm)	54
Bodem: Lengte / Fond: Longueur / Bottom: Length (mm)	176
Bodem: Breedte / Fond: Largeur / Bottom: Width (mm)	56
Vorm / Forme / Form	rechthoekig / rectangulaire / rectangular
Inhoud / Contenu / Content	575
Materiaal / Matériel / Material	Aluminium
Wand: glad-geribbeld / Mur: lisse-côtelé / Wall: smooth-ribbed	Geribbeld / Ridé / Ribbed
Kleur / Couleur / Colour	Zilver / Argent / Silver
Absorptiepad	Neen / Non / No

3. Verpakkingswijze - Emballage - Packaging

Aantal / Quantité / Quantity	1.600 Stuk-Pièce-Piece /Verp-Emb.-Pack
Aantal / Quantité / Quantity	20 Verp-Emb.-Pack / pallet



DECLARATION OF CONFORMITY

Supplier:

ACE Packaging NV
Itselaarlaan 5A
B-3290 Diest

Product identity :

SP03064: Menu tray alu - R42G - 16x100 207x87x54mm - 575cc - pro

Legal compliance:

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

- 1935/2004/EC on materials and articles intended to come into contact with food and its repealing Directives.
- 2023/2006/EC on good manufacturing practice for materials and articles intended to come into contact with food.
- FDA 21 CFR §182.1 (Substances that are generally recognized as safe - GRAS)
- French Arrete of 27 August 1987 related to materials and objects in aluminium or in aluminium alloy in contact with food, products and drinks;
- Turkish Food Codex Regulation On Materials And Articles which are intended to come into Contact with Foodstuffs-Revised February 8th, 2019 issue 30680
- Council of Europe Resolution CM/Res (2020)9 on metals and alloys used in food contact materials and articles.
- BS EN 573-3:2013 Aluminium and aluminium alloys. Chemical composition and form of wrought products. Chemical composition and form of products.
- BS EN 546-1:2006 Aluminium and aluminium alloys. Foil. Technical conditions for inspection and delivery.
- Concerning heavy metals and PFAS: Regulation (EU) 2025/40 of the European Parliament and of the Council of 19 December 2024 on packaging and packaging waste, amending Regulation (EU) 2019/1020 and Directive (EU) 2019/904, and repealing Directive 94/62/EC
- Regulation (EC) No 1907/2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH)



Intended food contact:

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;
- Prolonged contact: more than 24 hours at ambient temperature limited to the foods listed in Annex IV of M.D. 76/2007:
 - o Cocoa and chocolate products
 - o Coffee
 - o Spices and herbs infusions
 - o Sugar
 - o Cereals and derived products
 - o Dry pasta
 - o Bakery products
 - o Dried legumes and derived products
 - o Dried fruit
 - o Dried mushrooms
 - o Dried vegetables
 - o Confectionery products
 - o Bakery products provided that the filling is not in direct contact with aluminum
- Not suitable for contact with strongly acid ($\text{pH} < 4$) or heavily salted foods ($\text{pH} > 8,7$).

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

Suitable for use in freezer? Yes

Suitable for use in microwave? Yes (max 15 min)

Suitable for use in oven? Yes (traditional oven up to 250°C, Industrial oven up to 350°C)

Suitable for hot fill? Yes

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/Res(2020)9 and showed positive results.

PFAS

Our supplier has declared that this article complies with Regulation (EU) 2025/40 with regard to the presence of the following PFAS substances:

Perfluorooctanoic acid (PFOA)
Perfluorooctane sulfonic acid (PFOS)
Perfluorononanoic acid (PFNA)
Perfluorohexane sulfonic acid (PFHxS)

According to the supplier, these substances are not intentionally added during any stage of the manufacturing process. PFAS are not used in the production of aluminium and are not expected to be present as inherent constituents of the material.

This declaration is based on information received from the supplier. No analytical testing for PFAS is performed on the material.



Heavy metals

Our supplier has declared that this article complies with the heavy metal concentration limits specified in Directive 94/62/EC and its amendments (repealed with effect from 12 August 2026) as well as Regulation (EU) 2025/40.

The measured concentrations of lead (Pb), cadmium (Cd), mercury (Hg) and hexavalent chromium (Cr(VI)) are within the applicable regulatory limits:

Cd	Cr ⁺⁶	Pb	Hg	Limits
< 10	< 10	< 10	< 10	100 mg/Kg

Dual use

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).

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 lubricant used is "Belray No-Tox Food Grade Chain Lubricant". NSF Registration Number is 1263.64. Lubricant applied to the surface of the foils is free of GMO and is of non-animal origin and the components of the lubricant comply with:

- U.S. Food and Drug Administration FDA CFR Title 21 §172.830, §178.3910(b).
- U.S. Food and Drug Administration FDA CFR Title 21 §172.884, §178.3620(b), §178.3650, §178.3910.
- FDA 21 CFR § 172 subpart I (food additives permitted for direct additions to food for human consumption)
- FDA 21 CFR § 175 Chapter I (food and drug administration department of health and human services subchapter b-food for human consumption.)

Recyclability

This article is manufactured from aluminium and is fully recyclable through existing metal recycling streams.

According to supplier information, the aluminium raw material may contain pre-consumer and/or post-consumer recycled content, depending on the alloy grade and production period.

For identification and waste sorting purposes:

Material: Aluminium (ALU)

Material code: ALU 41

Disposal instructions: Dispose of in accordance with local aluminium recycling collection systems.

Claim: Recyclable

Storage conditions

The ideal storage conditions of the material are room temperature (15-20°C preferred), protected from atmospheric agents and in dry places. Under extreme storage conditions the properties of the material may be altered.

Since aluminium products cannot be compared with food products, it is possible to use them without any shelf-life limit, if above indicated storage conditions are met.



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, 24-08-2026

Debbie Kerremans o.b.o.

Olivier Stappaerts (CEO ACE Packaging)

A handwritten signature in blue ink, appearing to be "Debbie Kerremans".