

TECHNICAL DATA SHEET

Product's code: 113.100.00B EAN code: 8 027212 102515

Product's description: Base Flute Nera

Colour: Nero Material: POLYSTYRENE (PS)

Production technology: _____ Customization: no

Directions: NOT SUITABLE FOR MICROWAVE Intended use: Sweets and desserts

Operating temperature range: PS from -30 °C to +40 °C

TECHNICAL FEATURES



Capacity (cc.): _____

Length (cm): _____

Width (cm): _____

Height (cm): 17

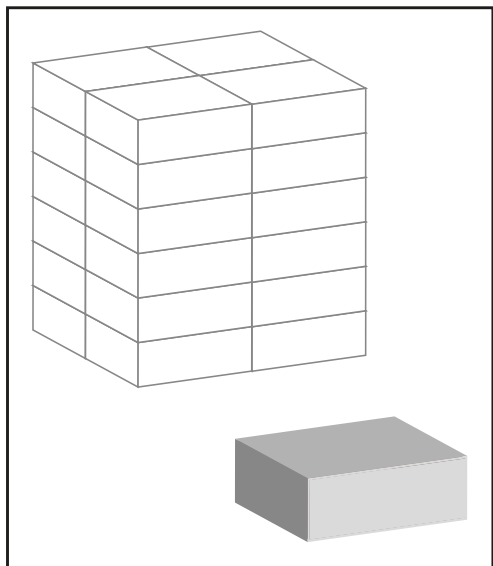
Lower internal diameter: _____

Upper internal diameter: _____

Notes: Non a contatto diretto con gli alimenti.



PACKAGING TECHNICAL FEATURES



Pieces per package: _____

Internal protection: BAGS INTENDED TO COME INTO CONTACT WITH FOOD

Packaging: _____

Box length (cm): _____

Box width (cm): _____

Box height (cm): _____

Gross weight (Kg): 2,6

Boxes on a pallet: _____

External protection: STRETCH FILM AND PROTECTION COVER

Storage conditions: cool and dry place, away from direct sunlight and at room temperature.
Between -20 °C e -30 °C the material becomes fragile. Handle with care to avoid breakage and shattering.

DECLARATION OF COMPLIANCE FOR MATERIALS AND PRODUCTS INTENDED TO COME INTO CONTACT WITH FOOD

We hereby declare that the materials and the substances used for the production of the supplied products, of which the technical data sheet can be downloaded from our website at www.erremmesrl.it, comply with the use for sweet desserts, ice-cream and gelato.

1 - Code: 113.100.00B Description: Base Flute Nera Use: Sweets and desserts

They comply with

the following European Union legislation:

- Regulation (EU) 1935/2004
- Regulation (EU) 1895/2005
- Regulation (EU) 2023/2006
- Regulation (EU) 10/2011 and following upgrades and amendments.
- Regulation (EU) 1245/2020

And the following Italian legislation:

- Ministerial Decree 21/03/73 and following upgrades and amendments.
- Decree of the President of the Republic D.P.R 777/82 and following upgrades and amendments.

2 - The supplied product is made with food safe materials subject to migration tests for demonstration of compliance of materials not yet in contact with food. The simulants matching a specific food category are listed in Table 2 of Annex III of Regulation (EU) 10/2011.

3 - Food simulants table :

Simulants	Contact time and temperature
B: Acetic acid 3%	10 days at 40° C, for prolonged contact
C: Ethanol 20%	10 days at 40° C, for prolonged contact
D1: Ethanol 50%	10 days at 40° C, for prolonged contact
D2: Vegetable oil	10 days at 40° C, for prolonged contact

4 - In these testing conditions, global migration limits are respected. The limits of specific migration for substances present in the material and subject to restrictions are respected. Any use implying more severe migration tests must be evaluated and analysed by the end user who is responsible for verifying the suitability of the supplied product with the packaged food and for not modifying their organoleptic properties.

5 - The material may contain substances regulated by Reg. (EU)1333/2008 and (EU) 1334/2008 (substances also called "dual use" additives). According to experimental data and/or theoretical calculations, these substances are in compliance with what is indicated in art. 11, subsection 3 letter a and b of the Regulation (EU) n. 10/2011 and Ministerial Decree 21/03/1973.

6 - STORING AND TRACING OF THE MATERIAL

The material does not require special storage conditions, nevertheless it is advised to store it in a dry and cool place at a room temperature not exceeding 30° C. As a general rule, it is advised to rotate stock according to delivery dates, conditions of the product and storage temperatures. The materials and products distributed in the market are identifiable from an adequate system allowing tracing through labeling, batches or relevant documents and information. The packing materials such as boxes, bags and labels comply with their intended use.

7 - DECLARATION OF REGISTRATION Legislative Decree 29/2017

We hereby declare that on 31 July 2017 the competent SUAP (Single Desk for Productive Activities) was communicated with the establishments implementing the activities involving the materials and products intended to come into contact with food.

8 - VALIDITY

This declaration is valid from the below mentioned date of issue and will be substituted in the event of substantial changes in the material that may vary its essential requirements for the compliance, or should the related Legislation be amended or upgraded so as to require a new verification for compliance purposes.

However, this declaration has a maximum validity period of 24 months.

Downstream migration tests are available upon request.

Date 10/05/2022

Surname and Name: Dr. Pontini Luca

Position: QM



Signature