

Declaration of Compliance



For aluminum food contact articles – inside plain/outside plain

Plus Pack item no.	Description	Intended for:
5353511900	RECT.5350ML.FULL.CURL.1/1GN	Aqueous foods Yes
0510406900	ROUND.Ø77.35ML.FULL.CURL	
0559910000	RECT.990ML.FULL.CURL.3CMP	
7623013901	RECT.2200ML.FOLDED.HEAVY	
7620510901	RECT.2050ML.FOLDED	
7623009901	RECT.2200ML.FOLDED	
7310008900	RECT.1000ML.FULL.CURL	
05111110600	ROUND.Ø106.94ML.FULL.CURL	
0515907900	ROUND.Ø195.600ML.FULL.CURL	
0109710902	RECT.1106ML.HANDLES.RIDGE	
0192011404	RECT.1900ML.HANDLES	
0516010699	ROUND.Ø251.600ML.FULL.CURL	
0835710799	SQUARE.542ML.INTERR.VERT.CURL	
5110008900	ROUND.Ø214.1100ML.FULL.CURL	
403500	ROUND.Ø127.350ML.FULL.CURL	
0732510500	RECT.250ML.FULL.CURL	
0715510800	ROUND.Ø158.512ML.FULL.CURL	
0656008900	STAR.600ML	
0737207900	RECT.700ML.FULL.CURL	
0737110701	SQUARE.706ML.FULL.CURL	
0838908902	RECT.890ML.INTERR.VERT.CURL	
0737007900	RECT.685ML.FULL.CURL	
0838906902	RECT.890ML.INTERR.VERT.CURL	
0765010700	RECT.500ML.FOLDED	
7614013900	RECT.1500ML.FOLDED.HEAVY	
0761410600	RECT.140ML.FOLDED	
0762510700	RECT.250ML.FOLDED	
0765510600	RECT.550ML.FOLDED	
7614010800	RECT.1500ML.FOLDED	
0763510700	RECT.340ML.FOLDED	
7502606900	OVAL.260ML.FULL.CURL	
0736710200	RECT.610ML-FULL.CURL	
0735210800	RECT.584ML.FULL.CURL	
0716407900	ROUND.Ø206.640ML.FULL.CURL	
0714406900	ROUND.Ø166.450ML.FULL.CURL	
0711210699	ROUND.Ø80.106ML.FULL.CURL	
0710805901	ROUND.Ø94.66ML.FULL.CURL	
0736810600	RECT.653ML.FULL.CURL	
5112509901	ROUND.Ø330.1118ML.FULL.CURL	
0517009900	ROUND.Ø249.700ML.FULL.CURL	
0318010799	ROUND.Ø181.800ML.INT.VERT.CURL	
5105008900	ROUND.Ø203.410ML.FULL.CURL	
0559209954	RECT.1140ML.FULL.CURL.2CMP	
7610010801	RECT.1010ML.FOLDED	
0658619902	ALU.OVAL.805ML.BUTLER	
6518023902	ALU.OVAL.1800ML.BUTLER	
6522030903	ALU.OVAL.2150ML.BUTLER	
5324011000	RECT.2400ML.FULL.CURL.1/2GN	
5314020951	RECT.10244ML.FULL.CURL.1/1GN	
5388520951	RECT.8374ML.FULL.CURL.1/1GN	
5336508902	RECT.3600ML.FULL.CURL.1/2GN	
5328012900	RECT.2800ML.FULL.CURL.1/3GN	
5352015951	RECT.5200ML.FULL.CURL.1/2GN	
0657520900	ALU.ROUND.Ø308.730ML.BUTLER	
0653311000	ALU.ROUND.Ø277.330ML.BUTLER	

Declaration of Compliance



For aluminum food contact articles – inside plain/outside plain

5336507951 5368018950 5314007950 0658614906 6518015906 6522019906 0154511402 5120010700 0094101004 0140110200 5101605901 0832510699 5113010801 0710910599 0839020699 8318508901 8319010900 0734507900 0533106950 0838408960 0102621001 0138011300 7516514900 0222214900 5100810599 0315021800 0029010200 0859210900 0834220599	RECT.3600ML.FULL.CURL.1/2GN RECT.6800ML.FULL.CURL.1/1GN RECT.10244ML.FULL.CURL.1/1GN ALU.OVAL.805ML.LIGHT ALU.OVAL.1800ML.LIGHT ALU.OVAL.2150ML.LIGHT RECT.1590ML ROUND.Ø285.2070ML.FULL.CURL RECT.964ML.HANDLES RECT.1442ML.HANDLES ROUND.Ø121.158ML.FULL.CURL RECT.250ML.INTERR.VERT.CURL ROUND.Ø231.1425ML.FULL.CURL ROUND.Ø75.90ML.FULL.CURL RECT.910ML.INT.VERT.CURL. RECT.1850ML.INTERR.VERT.CURL RECT.1900ML.INTERR.VERT.CURL RECT.456ML.FULL.CURL RECT.308ML.FULL.CURL RECT.900ML.INTERR.VERT.CURL RECT.1020ML.HANDLES RECT.1380ML RECT.1650ML.FULL.CURL RECT.2222ML.HANDLES.RIDGE ROUND.Ø100.80ML.FULL.CURL RECT.3150ML.HANDLES ROUND.Ø111.290ML RECT.920ML.FULL.CURL.2CMP RECT.450ML.INTERR.VERT.CURL	
Customer reference :		Acidic foods No
Appearance	-	Alcoholic foods Yes
Filling/Treatment		Fatty foods Yes
Temperature	Max. 350 °C	Dry foods Yes
Time	Up to 2 hours	Use in conventional oven Yes
Storage after filling		Use in microwave Yes
Temperature	-40 to +40 °C	Freezing Yes
Combination of materials: (outside to inside)	Lubricant - aluminum foil - lubricant	
Restrictions:	Avoid direct contact with strongly acidic or salty food	
Inventory storage	Max. 70 % RH	5-25 °C

This item supplied by Plus Pack Group is intended to come into contact with the indicated foodstuffs and comply with the following EU Commission regulations and directives under the filling/treatment and storage conditions:

- Framework regulation (EC) 1935/2004 on materials and articles intended to come into contact with food with possible amendments.

Declaration of Compliance

For aluminum food contact articles – inside plain/outside plain

- EN 602 Aluminium and aluminium alloys – Wrought products – Chemical composition of semi-finished products used for the fabrication of articles for use in contact with food
- Arrêté du 27 août 1987 relatif aux matériaux et objets en aluminium ou en alliages d'aluminium au contact des denrées, produits et boissons alimentaires
- Directive (EC) 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food with possible amendments.
- Directive 94/62/EC on packaging and packaging waste (heavy metals) with possible amendments.
- Directive (EC) 1907/2006 REACH (Registration, Evaluation and Authorization of Chemicals) with possible amendments.
- Regulation (EU) 1169/2011 – concerning absence of the listed allergens in Appendix II.

All products are suitable for its intended use and have been tested for possible contamination and hazards (interactions) towards products and consumers. Migration tests have therefore been carried out. See Normpack certificates on www.pluspack.dk

Plus Pack will always assist in the choice of packaging, but the packer is ultimately responsible for choosing the right packaging for the product/process. The products must be tested until end shelf life time by correct packaging trials to avoid process problems – product smell, taste or visual deformation of the total end product. Potential re-use of the packaging is depending on both production process and product, and subsequently the re-use ability must be tested/documented by the packer/producer.

Migration tests:

2 h at 100 °C in water
10 days at 40 °C in water

No SML's present

Dual use additives that might be present	NA
-------------------------------------------------	----

Content of BPA	Inside	Outside
	NA	NA

International material recycling symbol:



The statement is based on documentation from Plus Pack suppliers of raw materials and goods. The declaration is indicative and applies to the product when used during normal and foreseeable conditions consistent with referred temperature-, time- and contact constraints.

Genk, 2020-02-06


Quality Coordinator