

Declaration of Compliance



For aluminum food contact articles – inside plain/outside plain

Plus Pack item no.	Description	Intended for:	
		Aqueous foods	Yes
5353511900	RECT.5350ML.FULL.CURL.1/1GN		
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		

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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.

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- 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
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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