

Item ref. : 014/33 Extended Code: 014008330

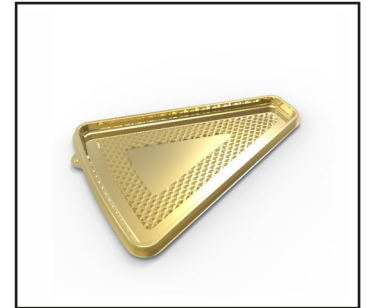
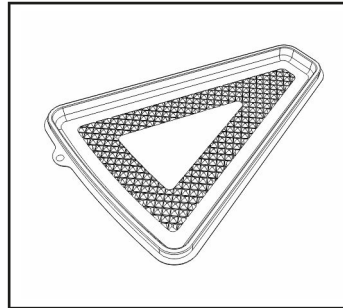
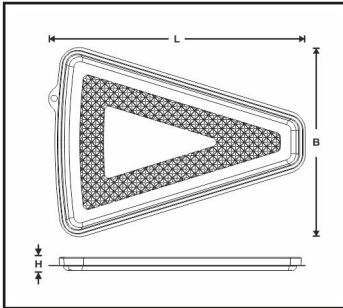
Item description: MEDORO FETTA TORTA Colour: Gold

Material: PP/PET Technology: Molding Thermoforming

EAN code: 8011248023739 Customizable

Restriction in use: not microwaveable

PRODUCT SPECIFICATIONS



U.M.= mm

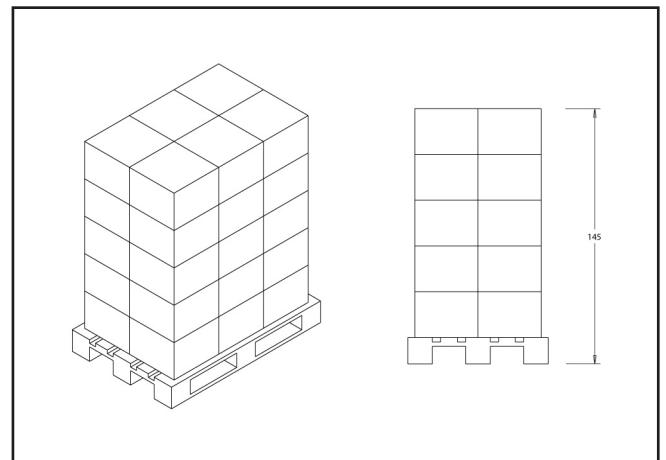
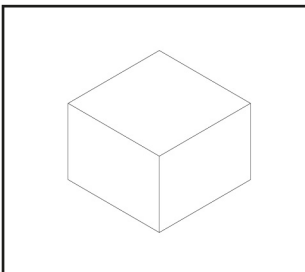
Net weight (gr): 8,20 Total capacity (cc): _____

Length (L): 160,00 Width (B): 120,00 Height (H): 10,00

Int. Diameter (d1): _____ Ext. Diameter (d2) : _____

Note: _____

PACKAGING SPECIFICATIONS



U.M.= cm

Nr of pcs per box 400

Nr of pcs per inner packaging: 50

Nr of inner packaging per box: 8

Box measures: Length: 36,00 Width: 36,00 Height: 26,00

Box gross weight (Kg): 3,90 Nr of boxes per pallet: 30



YOUR PARTNER IN SWEET CREATIONS.



Certifications



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COMPLIANCE DECLARATION FOR MATERIALS AND PRODUCTS SUITABLE TO GET IN CONTACT WITH FOOD

We hereby declare that:

Item	Material	Area/Volume Ratio* (mm ² /cc)	Duration of contact (days)	Temperature of contact (°C)
014008330	PP/PET		10,00	40,00

Materials abbreviation: PET (Polyethylene terephthalate), PLA (Polylactic acid), PP (Polypropylene), PP/PET (Polypropylene/Polyethylene terephthalate), PS (Polystyrene), PET MS (Multilayer polyethylene terephthalate), PLA MS (Multilayer polylactic acid), PS MS (Multilayer Polystyrene).

*Where it is not possible to determine the surface / volume ratio calculations were performed assuming that 1 kg of food is in contact with 6 dm² of packaging material .

Supplied for the packaging of food stored as refrigeration temperature of class 02.05(A) - Dry bakery, biscuits and pastries with fatty substances on surface; 02.06(A) - Bakery and fresh pastries with fatty substances on surface; 03.01 - Chocolate, chocolate-coated products, substitutes and products coated with substitutes; 03.02(A-I) - Confectionery in solid form with fatty substances on surface; 03.02(B-I) - Confectionery in paste with fatty substances on surface and 08.07 - Ice Cream.

1) Is in compliance with all pertaining legislative dispositions, with particular reference to the following European Union legislation:

- ✓ Regulation (EU) 10/2011 and following upgrades and amendments
- ✓ Regulation (EU) 1935/04 and following upgrades and amendments
- ✓ Regulation (EU) 1895/05 and following upgrades and amendments

And to the following Italian legislation:

- ✓ D.M. 21/3/73 and following upgrades and amendments
- ✓ DPR 777/82 and following upgrades and amendments

2) The material may contain substances subject to restrictions in the above mentioned but it respects the limits of global migration and specific restrictions listed in Annex I and II of the Regulation 10/2011. The limit of global migration, as well as other specific restrictions to which monomers and/or other additives present in the material can be subject, are respected in the above mentioned terms of use. This statement is supported by test of analyses or on the base of calculations made in consideration of the content of the substances subject to migration limits, made in accordance with DM 21/3/73 and Regulation (EU) 10/2011 and following revisions and changes.

3) The material may contain substances regulated by Regulations (EU) 1333/08 and 1334/08 (substances are also called "dual use" additives). According to experimental data and/or theoretical calculations these substances are in conformity with what indicated in letters a, b of the paragraph 3 of the article 11 of the Regulation (EU) 10/2011, and the DM 21/03/1973.

4) The product is manufactured according to good manufacturing practice (GMP) of the Regulation (EU) 2023/2006. The user of the material destined to contact with food has the responsibility to inform the company of any restriction on the composition's characteristics (additives and aromas) of the food to be packed.

The product can be used, along with food, in the traditional oven

Yes No

The product can be used, along with food, in the microwave oven

Yes No

The product can be used, along with food, at low temperatures

Yes No

(Minimum temperature allowed - 20° C)

The validity of the declaration starts from the below mentioned date of issue, the declaration must be replaced if any substantial change in the production of the material, intended to vary essential compliance characteristics should occur, or should legislative reference be amended and upgraded so as to require a new verification for compliance purposes.

This declaration refers to the product as supplied by Alcas S.p.A. and does not extend to subsequent modifications and / or treatments (chemical, thermal, etc.) made by third parties or by an incorrect use of the product itself. For further information contact our Quality Department at qualita@alcas.it

Chief Executive
Stefano Casebasse

Date 7/03/19

Signature