



This specification describes articles of the material group



PLA – polylactic acid

Material description:

PLA forms through the production of lactic acid from glucose from fermentation. Then a polymerization is added to the resulting lactic acid in the second step. The glucose is obtained here by the grinding and subsequent saccharification from plants which contain starch. Production of PLA in the USA (NatureWorks® Polymer PLA).

PLA can be processed in similar plants as PE: injection moulding, deep-draw, sheet blowing. PLA consists of 100 percent renewable raw materials, has a high stiffness factor, is moisture and grease resistant and has a high gloss. The material is transparent, printable, bio-degradable, food-save but not heat resistant.

Picture	Description	Art.-No.	Calibration	Nominal capacity (dl)	Brim capacity (dl)	Diameter (mm)
	Cup for water dispenser	13308	-	1,5	1.65	70
	Cup for water dispenser	5013	-	2	2.10	70

Picture	Description	Art.-No.
	Sauce cups	10048, 10049, 10050
	Lid for sauce cups	10536

PRODUCT-SPECIFICATION__00714/e

DECLARATION OF COMPLIANCE



Material / composition

PLA

Storage

Storage temperature: ambient
Relative humidity: dry
Storage conditions keep away from direct sunlight

Purpose of use

Types of food to be in contact with the material:

all types of food

Applications:

- Temperature resistant up to 40°C
- Freezer -18°C
- Long-term storage at room temperature or below
- Single-use

NOT suitable applications:

- Oven
- Microwave

Declaration of compliance

These articles meet the following regulations and are suitable for direct contact with food :

- Regulation (EC) No 2023/2006** on good manufacturing practice for materials and articles intended to come into contact with food
- Regulation (EC) No 1935/2004** on materials and articles intended to come into contact with food and
- Regulation (EU) No 10/2011** on plastic materials and articles intended to come into contact with food. And subsequent amendments until the date of the test report.
- SR 817.023.21** The Swiss Ordinance on Materials and Articles in Contact with Food
- Directive 94/62/EC** on packaging and packaging waste

PRODUCT-SPECIFICATION__00714/e DECLARATION OF COMPLIANCE



Overall migration

Tested under the following conditions (test report SQTS 2018L42608):

Simulant	Time	Temperature
<input checked="" type="checkbox"/> B: Acetic acid 3 % (v/v)	10 days	40°C
<input checked="" type="checkbox"/> D2: Vegetable oil	10 days	40°C
<input checked="" type="checkbox"/> Alternative simulant Ethanol 95 % (v/v)	10 days	40°C

The global migration values are below the limit of 10 mg/dm² and 60 mg/kg.

Specific migration

Compliance with the regulations cited above is based, on the one hand, on the information provided by our suppliers, who do not disclose all ingredients to us due to secrecy, and on the other hand on our own migration tests, which we commissioned in order to validate the plausibility. Based on both the subcontractor's documents and own results, compliance with the specific migration can be confirmed.

Calculation basis

Ratio of food contact surface area to volume used to establish the compliance of the material or article: 6 dm²/kg

Production location:

Taiwan

Bio-degradability:

The products are completely bio-degradable

Certificates:

tested according to DIN EN 13432
certificate No. 7P0305

Customs duty number:

3924.1000
3923.9000

Reclamation

Deliveries, which differ from the listed specifications, will be withdrawn and replaced after review.

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