

02/07/2024

## Technical Data Sheet

### Article

Article Code	180PP-34CR	
Customer Article Code		
Description	Rectangular Tub	500cc
Dimensions L(Ø) x W x H (mm)	180 x 133 x 34	
Raw Material	PP	
Temperature Resistance	-20 to +120 °C	
Microwaveable	Yes	
Colour	Transparent / Black / White	
Foil Thickness (µ)		
Theoretical weight (gr)/piece	12,00	± 10%

### Packaging

Quantity/Box	600	
Quantity/Subpackage	50	
Subpackage/Box	12	LDPE Bag
Box Dimensions L x W x H (mm)	590x365x275	
Net Weight Full Box (gr)	7.200,00	
Net Weight/LDPE Sleeve (gr)	15,00	
Net Weight LDPE Sleeves/Box (gr)	180,00	
Net Weight Empty Box (gr)	500,00	
Gross Weight Full Box (gr)	7.880,00	
EAN Code Box		

### Pallet

Pallet Size (mm)	1200 x 800 x 2100
Boxes/Pallet Layer	4
Layers/Pallet	7
Boxes/Pallet	28
Pieces/Pallet	16.800
Net Weight Empty Pallet (gr)	15.000,00
Gross Weight Full Pallet (gr)	235.640,00

### Declaration of Conformity with the EC Regulation 1935/2004 & 10/2011 & 2023/2006

Neopack NV hereby certifies that the aforementioned product which is intended to come into contact with foodstuffs is in accordance with the following regulations and recommendations:  
- EC Regulation 1935/2004 & 10/2011 (+ Regulation 2015/174), + all amendments valid on the date of issue of this declaration. Global migration, measured according to Regulation 1935/2014, is <10mg/dm<sup>2</sup>.



Simulant	Food Contact Conditions	Testing Conditions
D2 (Oil)	Olive Oil	10 Days / 40 °C
A (Aqueous)	10% Ethanol	10 Days / 40 °C
B (Acidic)	3% Acetic Acid	10 Days / 40 °C

Type of foodstuff determined to get into contact with the material: All foodstuffs.  
Storage: Keep in a dry place, out of direct sunlight, between 15 °C & 25 °C, in the original packaging.  
Proportion surface/volume: theoretical assumption that 1kg foodstuff is packed by 6 dm<sup>3</sup> material.  
This product is manufactured according to the stipulated rulings and under normal circumstances of use, it does not involve a ny unacceptable modification to the composition or change or the organoleptic nature of the foodstuffs.