

Neopack NV Industrielaan 29 B 9300 AALST





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02/07/2024

Technical Data Sheet

10,00

Article

Article Code
Customer Article Code
Description
Dimensions L(Ø) x W x H (mm)
Raw Material
Temperature Resistance
Microwaveable
Colour
Theoretical weight (gr)/piece

2--S--239H 2265146 Round lid for container 500 & 1000 cc Ø 115 x 9 PP -20 to +120 °C Yes White

Packaging

Quantity/Box
Quantity/Subpackage
EAN code MU
Subpackage/Box
Box Dimensions L x W x H (mm)
Net Weight Full Box (gr)
Net Weight/LDPE Sleeve (gr)
Net Weight LDPE Sleeves/Box (gr)
Net Weight Empty Box (gr)
Gross Weight Full Box (gr)
EAN Code SU

375 25 15 schrink 595 x 395 x 400 3.750,00 10,00 150,00 500,00 4.400,00

Pallet

Pallet Size (mm)
Boxes/Pallet Layer
Layers/Pallet
Boxes/Pallet
Pieces/Pallet
Net Weight Empty Pallet (gr)
Gross Weight Full Pallet (gr)

1200 x 800 x 1800 4 4 16 6.000 15.000,00 85.400,00

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 $<10 \text{mg/dm}^2$.

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Simulant	Food Contact Conditions	Testing Conditions
D2 (Oil)	Olive Oil	10 Days / 40 °C
A (Aquaous)	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 $^{\circ}$ C & 25 $^{\circ}$ C, in the original packaging.

Proportion surface/volume: theoretical assumption that 1kg foodstuff is packed by 6 dm³ material.

This product is manufactured according to the stipulated rulings and under normal circumstances of use, it does not involve any unacceptable modification to the composition or change or the organoleptic nature of the foodstuffs.