



MATERIAL-SPECIFICATION/ DECLARATION OF COMPLIANCE

PACKINOV

574 Rue du Chat Botté - ZAC des Malettes

01700 BEYNOST - FRANCE

Tél : +33 (0)4 72 25 95 09 - Fax : +33 (0)4 72 25 91 24

contact@packinov.fr / www.packinov.fr

210825PR1A001	Die-cut lids Ø82,5mm PET white 50my unprinted
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1. GENERAL DESCRIPTION

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Material Description	Value	Tolerances	
		min	max
PET white film	0,050 mm	8%	8%
Sealing primer	1,0 g/m ²	0,7	1,3
Sealing lacquer to PP and to PS	5,0 g/m ²	4,5	5,5

3. PRODUCT SUITABILITY

Specified specification is suitable for dairy products, fatty foods, fruit products with conservation at refrigerated temperature.

4. SPECIFICATION OF FINAL PRODUCT (Lid)

Description / Characteristics		Value	Tolerances	
			min	max
Size of lids	mm	82,5	82,4	82,6
Type of embossing	needle			
Others	-			

5. STORAGE AND SHELF LIFE

Storage: The packaging material has to be stored under following conditions:

- *) Temperature 15 – 28°C
- *) 40 - 60 % rel. Humidity
- *) protected from direct sunlight

Other storage conditions: according to pallet labeling

Shelf Life: In case of a storage under the above mentioned conditions we guarantee the fitness for processing for 1 year from manufacturing date



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6. QUALITY GUIDELINES

Our company works in accordance with following quality- and hygiene-requirements:
certified for: -) ISO 9001
 -) BRC/IOP

7. OTHERS

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Declaration of Compliance for materials in contact with food

This document is a Declaration of Compliance within the meaning of Article 16(1) of Regulation (EC) No. 1935/2004 on materials and articles intended to come into contact with food.

With this declaration we confirm that the packaging material was produced in accordance with the legal regulations under the current state of the art also considering hygiene and quality requirements. The material fulfils the legal requirements of the EU Framework Regulation No. 1935/2004 (incl. traceability) and the EU GMP Regulation No. 2023/2006.

The requirements of the following Regulations and Directives (as amended) are met, if applicable for the above mentioned product or the individual layers:

- Heavy metals: article 11 of Directive 94/62/EC
- Specific EU Regulations and Directives as e.g.



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- Plastic materials: EU Regulation No. 10/2011
- Regulation 1895/2005/EC on BADGE/NOGE/BFDGE

All starting monomers and additives of the laminated coating are listed in the union list of EU Regulation No. 10/2011.

The following not legally stipulated Standards and Guidelines are observed:

Plastic materials (and coatings - if technically feasible) that come into contact with food are tested for global and specific migration according to the information disclosed in the DoCs of our raw material suppliers.

For products that fall under the scope of EU Regulation No. 10/2011 a detailed Declaration of Compliance including information on substances with restriction is available on request.

Disclaimer:

This Declaration of Compliance is given in good faith and to the best of our current knowledge. It describes the status of the product mentioned in the material specification.

The user of the product (downstream user, or food packer if applicable) is responsible for ensuring that the finished food package complies with applicable migration limits in the food itself under actual conditions of use. Furthermore, the food packer is responsible for verifying possible interactions of the product or its components with the foodstuffs (e.g. modification of odour, taste, consistency, migration etc.) which are to be checked prior to use and in function of the end-uses.