

### TECHNICAL DATA SHEET

Product's code: 310.100.50E EAN code: 8 027212 110657

Product's description: Sorbettiera export TIPO lt. 5,00 - INIEZIONE

Colour: nero Material: PP

Production technology: INJECTION-MOULDING Customization: no

Directions: NOT SUITABLE FOR MICROWAVE Intended use: Ice cream and desserts

Operating temperature range: PP from -30 °C to +80 °C

### TECHNICAL FEATURES



Capacity (cc.): \_\_\_\_\_

Length (cm): 33,5

Width (cm): 14,8

Height (cm): 13,2

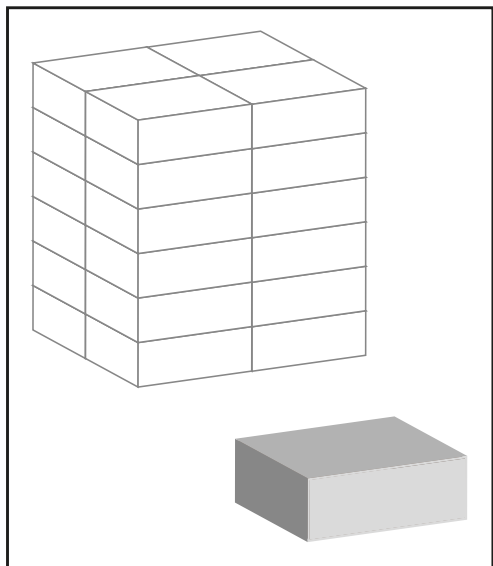
Lower internal diameter: \_\_\_\_\_

Upper internal diameter: \_\_\_\_\_

Notes: \_\_\_\_\_



### PACKAGING TECHNICAL FEATURES



Pieces per package: 66

Internal protection: BAGS INTENDED TO COME INTO CONTACT

Packaging: 1X66

Box length (cm): 60,5

Box width (cm): 39,5

Box height (cm): 45,5

Gross weight (Kg): 7,6

Boxes on a pallet: 20

External protection: STRETCH FILM AND PROTECTION COVER

Storage conditions: cool and dry place, away from direct sunlight and at room temperature.  
Between -20 °C e -30 °C the material becomes fragile. Handle with care to avoid breakage and shattering.

### DECLARATION OF COMPLIANCE FOR MATERIALS AND PRODUCTS INTENDED TO COME INTO CONTACT WITH FOOD

We hereby declare that the materials and substances used for the production of the item:

1 - Code: 310.100.50E Description: Sorbettiera export TIPO Lt. 5,00 - INIEZIONE Use: Ice cream and desserts

#### Are in Compliance with

the following European Union legislation:

- Regulation 1935/2004/EC
- Regulation 1895/2005/EC
- Regulation 2023/2006/EC
- Regulation (EU) 10/2011 and following upgrades and amendments
- Regulation (EU) 1442/2023 - Amendment to Annex 1 REG. EU 10/2011
- Regulation (EU) 1245/2020
- Regulation (EU) 1616/2022

and with the following Italian legislation:

- Ministerial Decree 21/03/1973 and following upgrades and amendments
- Decree of the President of the Republic DPR 777/82 and following upgrades and amendments.

2 - The supplied product is made of material intended to come into contact with food and for which migration tests from materials and objects not yet in contact with food, are used food simulants corresponding a definite food category according to the table 2 of the Annex 3 to the regulation (EU) 10/2011.

3 - Food simulants table :

Simulants	Contact time and temperature
B: Acetic acid 3%	10 days at 40° C, for prolonged contact
C: Ethanol 20%	10 days at 40° C, for prolonged contact
D1: Ethanol 50%	10 days at 40° C, for prolonged contact
D2: Vegetable oil	10 days at 40° C, for prolonged contact

4 - In these testing conditions, global migration limits are respected. Specific migration limits of used substances subject to restrictions are respected. All the uses foreseeing more severe migrating tests must be evaluated and analysed by the end user who is responsible for verifying the suitability of the supplied product with the packaged food and for not modifying their organoleptic properties.

5 - The material may contain substances regulated by Directives (EC) n°1333/2008 and (EC) 1334/2008 (substances also called "dual use" additives). According to experimental data and/or theoretical calculations, these substances are in compliance with what is indicated in art.11 subsection 3 letter a e b of the Regulation (EU) n.°10/2011 and Ministerial Decree 21/03/1973.

#### 6 - STORING AND TRACING OF THE MATERIAL

The material does not require special storage conditions, nevertheless it is advised to store it in a dry and cool place at a room temperature not exceeding 30°C. As a general rule, it is advised to rotate stock according to delivery dates, conditions of the product and storage temperatures. The materials and products distributed in the market are identifiable from an adequate system allowing tracing through labelling, batching and relevant documents and information. Packaging materials such as wrappings, bags, labels, (etc.) comply with their usage.

#### 7 - DECLARATION OF REGISTRATION Legislative Decree.29/2017

We hereby declare that on 31 July 2017 the competent SUAP (Single Desk for Productive Activities) was communicated with the establishments implementing the activities involving the materials and products intended to come into contact with food.

#### 8 - VALIDITY

This declaration composed by two pages is valid from the below mentioned date of issue and will be substituted in the event of substantial changes in the material that may vary its essential requirements for the compliance or should the related Legislation be amended or upgraded so as to require a new verification for compliance purposes.

However, this declaration has a maximum validity period of 24 months.

Downstream migration tests are available on request.

Date 08/01/2024

Surname and Name: Dr. Pontini Luca

Position: RQ



Signature

A handwritten signature in black ink, appearing to read "Luca Pontini", written over a horizontal line.