

GENERAL PRODUCT INFORMATION

Product: Pallet Tops HDPE 1680mm x 1680mm x 15mu

Product Code: 2084

Date of issue: 14/12/22



PRODUCT SPECIFICATIONS		
Width:	1680mm	
Length:	1680mm	
Thickness:	15mu	
Gusset	No Gusset	
Colour:	Clear	
Туре:	Cast Film	

PRODUCT SPECIFICATIONS		
Packing: 250 on a roll		
Pallet Quantity: 25 rolls		
Flammability (solid, gas): No		
Food Grade Compliance: Indirect Food Contact		
Recyclability: 100% Recyclable: Recycling code 4		
Resin Make Up: 100% Virgin Film		

	Tensile Strength	Elongation	Slip Level
MD	36.45 MPa	450%	Outer – 0.148/ 0.177
TD	26.87 MPa	672%	Inner – 0.175 / 0.197







Issue Date: 04/11//2022

STATEMENT OF COMPLIANCE TO FOOD CONTACT PACKAGING REGULATIONS

Product Description: PLAIN HDPE CENTRE FOLD SHEET

PERFORATED ON ROLL

Item code: 2084

We confirm that this product does not contain recycling plastic and is fulfils the applicable requirements on substances used for the manufacturing of materials and articles intended to come into contact with food as described in the below cited legislation and standards.

EU

The below listed regulations represent harmonized EU legislation and are applicable unchanged in all EU- member states. National legislation implementing such regulation is therefore not separately cited in this document.

We would like to stress that item 2084 / Plain HDPE Centre Fold Sheet Perforated On Roll is an intermediate plastic material as defined in chapter 3.1. of Union Guidance on Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food as regards information in the supply chain. Therefore, this confirmation is restricted to the requirements as applicable for intermediate plastic materials used for the manufacturing of materials and articles or components of articles intended to come into contact with food.

- Commission Regulation (EC) No 1935/2004 The organoleptic characteristics • of food contact materials are influenced by converting conditions, time and temperature of storage and type of food, therefore compliance with article 3 must be verified and tested by the producer of the final packaging material.
- Commission Regulation (EC) 10/2011 as amended. All used monomers and • additives are listed in Annex I of this regulation. For any applicable restrictions see chapter "migration testing".
- Commission Regulation (EC) 1895/2005 BADGE, NOGE and BFDGE are not used for the production of this grade.
- Commission Regulation (EC) No 450/2009 on active and intelligent materials • and articles is **not applicable** to polymer resins.







AUSTRALIA

We would like to stress that 2084 / Plain HDPE Centre Fold Sheet Perforated On Roll is produced based on the guidance of plastic items for food contact applications AS 2070-1992. This product is not made or does not contain rework material or recycling plastic as in clause 4.2 and is produce or fulfill the production requirement in clause 13.0 in AS 2070-1992.

Therefore confirmation is restricted to the requirements used for the manufacturing of plastic materials comes into contact with food as in:

- New Zealand Food Standard Code. Directive 80/109/EEC. Directive 2003/90/128/EEC. As the plastic material is intermediate material and is not final product for end consumer used or consumption, not ingredient labelling or date marking is required. Further testing or inspection using our products in order to satisfy itself as to the suitability of the products for the customer's particular purpose is still required.
- Heavy metal requirement from Commission Regulation (EC) 10/2011 and Council of Europe Resolution from AP (89) 1

Japan Food Sanitation Law

We would like to declare 2084 / Plain HDPE Centre Fold Sheet Perforated On Roll is listed in the Positive List of Polymer of Japan Food Sanitation Act (May 2020). The monomers and additives used to produce this product are listed and control below Use Level listed in Positive List of Monomers (May 2020) and Additives (April 2020) of Japan Food Sanitation Act







Migration limits

Substances also authorized as direct food additives ("Dual use additives") are either not used for the manufacturing of this product, kind of not migrating, or only present in quantities that in case of their migration don't allow relevant contribution to exceed of the limits as set in the applicable food legislation.

In accordance with article 12 of Commission Regulation (EU) 10/2011, overall migration shall not exceed 10mg/dm³ from plastic materials and articles, with the exception for plastic materials and articles intended to contact infant or child food (60mg/kg).

Migration testing

A representative sample from this or a comparable material, tested for 10d at 40°C in isooctane (1 mm plate / total immersion) did not exceed the limit 10 mg/dm³ for overall migration. This test result is only valid for orientation purposes but must not be used to confirm legal compliance of the finished article.

Allergens

The product as manufactured and shipped from Primepac Industrial does not contain ingredients designated as "allergens" per the list below. Therefore, this product may be used in complying with the EU Directive 2003/89/EC and does not require labeling.

No	Component	
1	Peanuts or its derivatives, e.g., Peanut – pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavoured peanut product) etc. peanut may also know as ground nut.	
2	Tree Nuts (almonds, Brazil nuts, cashews, hazelnuts(filberts), macadamia nuts, pecans, pine nuts (pinyon, pinon), pistachios and walnuts or their derivatives, e.g., nut butters and oils etc.	
3	Sesame or its derivatives, e.g., paste and oil etc.	
4	Milk or its derivatives, e.g., milk caseinate, whey and yogurt powder etc.	
5	Eggs or its derivatives, e.g., frozen yolk, egg white powder and egg protein isolates etc.	
6	Fish or its derivatives, e.g., fish protein, oil and extracts etc.	
7	Crustaceans (including crab, crayfish, lobster, prawn and shrimp) and Shellfish (including snails, clams, mussels, oysters, cockle and scallops) or their derivative, e.g., extracts	
8	Soy or its derivatives, e.g., lecithin, oil, tofu and protein isolates etc.	
9	Wheat, triticale or their derivatives, e.g., flour, starches and brans etc. Includes other wheat varieties such as spelt, durum, kamut, emmer etc.	
10	Mustard or its derivatives, e.g., mustard seeds, mustard flour, ground mustard, prepared mustard etc	
11	Sulphites, e.g., sulphur dioxide and sodium metabisulphites	
12	Celery or its derivatives, e.g., celery oil, celery seasoning, celery flavouring etc.	
13	Lupin or its derivatives, e.g., lupin tofu, lupin flour etc.	
14	Molluscs or its derivatives, e.g., abalone, squid, cuttlefish, octopus	



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Limits of use (FDA)

Test sampled made from this product fulfilled the extraction requirements according to FDA CFR 21 177.1520 (c) 2.1 & (c) 2.2 (including articles used for packing or holding food during cooking). It is the responsibility of the converter or food packer to control that the final packaging complies with the requirements of the intended and foreseeable condition use.

Disclaimer

To the best of our knowledge, the information contain herein is accurate and reliable as the date of publication, however, we do not assume any liability whatsoever for the accuracy and completeness of the such information.

Primepac makes no warranties which extend beyond the descriptions contained herein. Nothing herein shall constitute any warranty or merchantability or fitness for a particular purpose.

It is the customer's responsibility to inspect and test our products in order to satisfy itself as to the suitability of the products for the customer's particular purpose. The customer is responsible for the appropriate, safe and legal use, processing and handling of our products.

No liability can be accepted in the respect of the use Primepac's products in conjunction with other materials. The information contained herein relates exclusively to our products when not used in conjunction with any third party materials.



