

TECHNICAL DATA SHEET

Item's code: 071.100.130 EAN code: 8 027212 900036

Item description: CANNUCCE RIGIDE MM.8X130

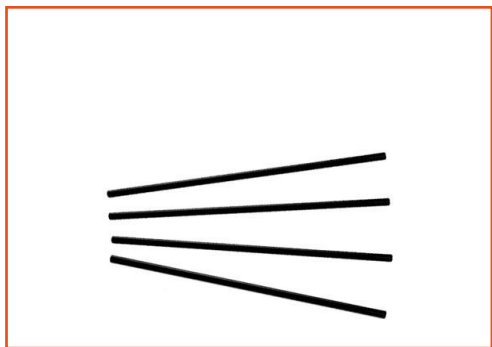
Colour: BLACK Material: POLYPROPYLENE (PP)

Production technology: INJECTION-MOULDING Customization: no

Instruction: NOT SUITABLE FOR MICROWAVE

Operating temperature range: PS from -30 °C to +50 °C | PP from -30 °C to +70 °C | PLA from -20 °C to +30 °C

TECHNICAL FEATURES



Capacity: _____

Length (cm): 13

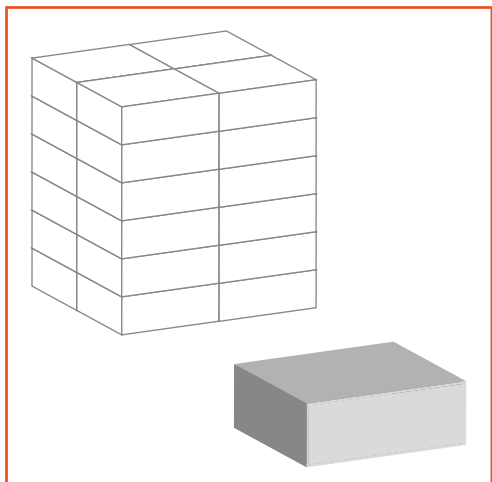
Width (cm): _____

Height (cm): _____

Lower internal diameter: 0,8 Upper internal diameter: 0,8

Notes: _____

PACKAGING TECHNICAL FEATURES



Pieces per package: 500

Pieces per carton: 20X500=10.000

Carton length (cm): 44,5

Carton width (cm): 40

Carton height (cm): 27,5

Carton gross weight (Kg): 3,3

Cartons per pallet: 48

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

We hereby declare that the product below: ---

Item code	Material	Food simulant	Duration of contact	Temperature of contact (°C)	Area/ volume ratio	Test results	Specific migration limit
071.100.130	POLYPROPYLENE (PP)	---	In accordance with the legislation in force	Da normativa vigente	mg/dm ²	Da normativa vigente	---

supplied for the packaging of:

- 01 BEVARAGES: 01.01 A Clear drinks - 01.02 Alcoholic beverages of an alcoholic strength of between 6% vol. and 20%
- 02 CEREALS, CEREAL PRODUCTS, PASTRY, BISCUITS, CAKES AND OTHER BAKERS' WARES: 02.05 – Pastry, biscuits, cakes, bread and other bakers' wares, dry.
- 03 CHOCOLATE, SUGAR AND PRODUCTS THEREOF: 03.01 – Chocolate, chocolate coated products, substitutes and products coated with substitutes - 03.02A1 – Confectionary products in solid form - B2 In paste form, moist.
- 04 FRUIT, VEGETABLES AND PRODUCTS THEREOF: 04.05 C – In the form of purée, preserves, pastes or in its own juice (including pickled and in brine).
- 06 ANIMAL PRODUCTS AND EGGS: 06.01B2 In an aqueous medium.
- 08 MISCELLANEOUS PRODUCTS: 08.03B2 Preparations in liquid, solid, or powder form - 08.04A – Sauces with aqueous character - 08.07 – Ice-creams

1) Is in compliance with the following European Union legislation:

- Regulation (CE) 1935/2004 and following upgrades and amendments.
- Regulation (CE) 1895/2005 and following upgrades and amendments.
- Regulation (CE) 10/2011 and following upgrades and amendments.

• Ministerial Decree 21/03/73 and following upgrades and amendments.

• Decree of the President of the Republic D.P.R 777/82 and following upgrades and amendments.

2) The material may contain any substances subject to the restrictions in the above-mentioned regulations and it respects the limits of global migration and specific restrictions listed in the above regulations.

3) The limit of global migration, as well as other specific restrictions to which monomers and/or other additives present in the material can be subject to, are respected in the above-mentioned terms of use. This statement is supported by test analysis or calculations of migration of substances, done in accordance with Directives 82/711/EC, 85/572/EC, 87/48/EC and Ministerial Decree 21/03/1973 where applicable.

4) The material may contain substances regulated by Directives 89/107/EC and 88/388/EC and by the Ministerial Decree n. 209 of 27 February 1996, n. 684 of 27 November 1996 and of 23 July 2003 (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. 5 bis Directive 2002/72/EC and art. 9 subsection 2, lett.c) of Ministerial Decree 21/03/1973.

The user of the material intended to come into contact with food has the responsibility to inform the company of any restrictions on the composition's characteristics (additives and flavoring) of the food to be packed.

The product is manufactured according to good manufacturing practice (GMP) of the Regulation (EU) 2023/2006.

5) The use of the material in industry and commerce does not exclude the verification of its compliance with the legislation in force and of its technological suitability for intended end use.

6) This declaration 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.

Data 04/07/2019

Chairman of the Management Board

TECHNICAL DATA SHEET

Item's code: 071.180.130 EAN code: 8 027212 107893

Item description: CANNUCCE RIGIDE MM.8X130

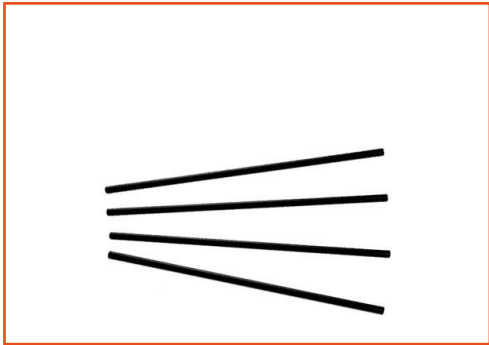
Colour: MIX Material: POLYPROPYLENE (PP)

Production technology: INJECTION-MOULDING Customization: no

Instruction: NOT SUITABLE FOR MICROWAVE

Operating temperature range: PS from -30 °C to +50 °C | PP from -30 °C to +70 °C | PLA from -20 °C to +30 °C

TECHNICAL FEATURES



Capacity: _____

Length (cm): 13

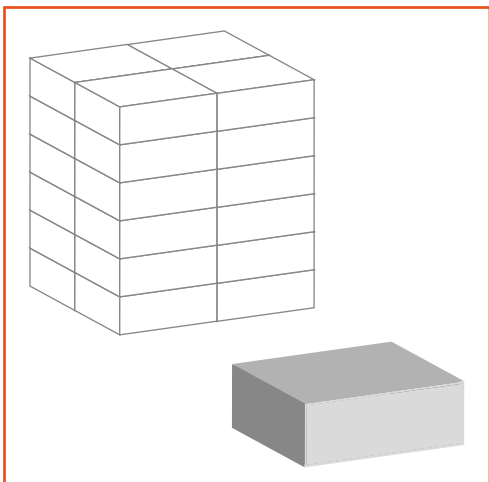
Width (cm): _____

Height (cm): _____

Lower internal diameter: 0,8 Upper internal diameter: 0,8

Notes: _____

PACKAGING TECHNICAL FEATURES



Pieces per package: 500

Pieces per carton: 20X500=10.000

Carton length (cm): 44,5

Carton width (cm): 40

Carton height (cm): 27,5

Carton gross weight (Kg): 4,605

Cartons per pallet: 48

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

We hereby declare that the product below: ---

Item code	Material	Food simulant	Duration of contact	Temperature of contact (°C)	Area/ volume ratio	Test results	Specific migration limit
071.180.130	POLYPROPYLENE (PP)	---	In accordance with the legislation in force	Da normativa vigente	mg/dm ²	Da normativa vigente	---

supplied for the packaging of:

- 01 BEVARAGES: 01.01 A Clear drinks - 01.02 Alcoholic beverages of an alcoholic strength of between 6% vol. and 20%
- 02 CEREALS, CEREAL PRODUCTS, PASTRY, BISCUITS, CAKES AND OTHER BAKERS' WARES: 02.05 – Pastry, biscuits, cakes, bread and other bakers' wares, dry.
- 03 CHOCOLATE, SUGAR AND PRODUCTS THEREOF: 03.01 – Chocolate, chocolate coated products, substitutes and products coated with substitutes - 03.02A1 – Confectionary products in solid form - B2 In paste form, moist.
- 04 FRUIT, VEGETABLES AND PRODUCTS THEREOF: 04.05 C – In the form of purée, preserves, pastes or in its own juice (including pickled and in brine).
- 06 ANIMAL PRODUCTS AND EGGS: 06.01B2 In an aqueous medium.
- 08 MISCELLANEOUS PRODUCTS: 08.03B2 Preparations in liquid, solid, or powder form - 08.04A – Sauces with aqueous character - 08.07 – Ice-creams

1) Is in compliance with the following European Union legislation:

- Regulation (CE) 1935/2004 and following upgrades and amendments.
- Regulation (CE) 1895/2005 and following upgrades and amendments.
- Regulation (CE) 10/2011 and following upgrades and amendments.

• Ministerial Decree 21/03/73 and following upgrades and amendments.

• Decree of the President of the Republic D.P.R. 777/82 and following upgrades and amendments.

2) The material may contain any substances subject to the restrictions in the above-mentioned regulations and it respects the limits of global migration and specific restrictions listed in the above regulations.

3) The limit of global migration, as well as other specific restrictions to which monomers and/or other additives present in the material can be subject to, are respected in the above-mentioned terms of use. This statement is supported by test analysis or calculations of migration of substances, done in accordance with Directives 82/711/EC, 85/572/EC, 87/48/EC and Ministerial Decree 21/03/1973 where applicable.

4) The material may contain substances regulated by Directives 89/107/EC and 88/388/EC and by the Ministerial Decree n. 209 of 27 February 1996, n. 684 of 27 November 1996 and of 23 July 2003 (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. 5 bis Directive 2002/72/EC and art. 9 subsection 2, lett.c) of Ministerial Decree 21/03/1973.

The user of the material intended to come into contact with food has the responsibility to inform the company of any restrictions on the composition's characteristics (additives and flavoring) of the food to be packed.

The product is manufactured according to good manufacturing practice (GMP) of the Regulation (EU) 2023/2006.

5) The use of the material in industry and commerce does not exclude the verification of its compliance with the legislation in force and of its technological suitability for intended end use.

6) This declaration 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.

Data 04/07/2019

Chairman of the Management Board

TECHNICAL DATA SHEET

Item's code: 072.180.524 EAN code: 8 027212 900043

Item description: CANNUCCE PIEGHEVOLI MM.5X24

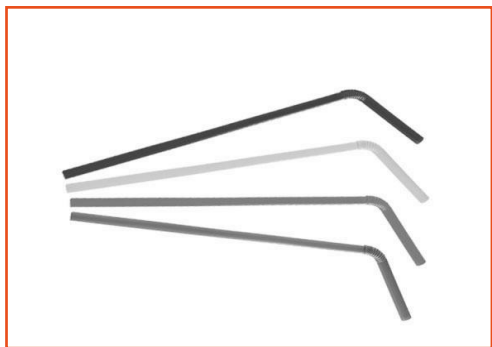
Colour: MIX Material: POLYPROPYLENE (PP)

Production technology: INJECTION-MOULDING Customization: no

Instruction: NOT SUITABLE FOR MICROWAVE

Operating temperature range: PS from -30 °C to +50 °C | PP from -30 °C to +70 °C | PLA from -20 °C to +30 °C

TECHNICAL FEATURES



Capacity: _____

Length (cm): 24

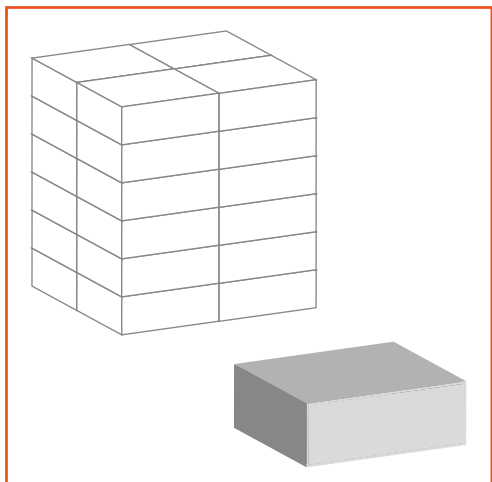
Width (cm): _____

Height (cm): _____

Lower internal diameter: 0,5 Upper internal diameter: 0,5

Notes: _____

PACKAGING TECHNICAL FEATURES



Pieces per package: 500

Pieces per carton: 40X250=10.000

Carton length (cm): 54

Carton width (cm): 46

Carton height (cm): 44

Carton gross weight (Kg): 5,884

Cartons per pallet: 25

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

We hereby declare that the product below: ---

Item code	Material	Food simulant	Duration of contact	Temperature of contact (°C)	Area/ volume ratio	Test results	Specific migration limit
072.180.524	POLYPROPYLENE (PP)	---	In accordance with the legislation in force	Da normativa vigente	mg/dm ²	Da normativa vigente	---

supplied for the packaging of:

- 01 BEVARAGES: 01.01 A Clear drinks - 01.02 Alcoholic beverages of an alcoholic strength of between 6% vol. and 20%
- 02 CEREALS, CEREAL PRODUCTS, PASTRY, BISCUITS, CAKES AND OTHER BAKERS' WARES: 02.05 – Pastry, biscuits, cakes, bread and other bakers' wares, dry.
- 03 CHOCOLATE, SUGAR AND PRODUCTS THEREOF: 03.01 – Chocolate, chocolate coated products, substitutes and products coated with substitutes - 03.02A1 – Confectionary products in solid form - B2 In paste form, moist.
- 04 FRUIT, VEGETABLES AND PRODUCTS THEREOF: 04.05 C – In the form of purée, preserves, pastes or in its own juice (including pickled and in brine).
- 06 ANIMAL PRODUCTS AND EGGS: 06.01B2 In an aqueous medium.
- 08 MISCELLANEOUS PRODUCTS: 08.03B2 Preparations in liquid, solid, or powder form - 08.04A – Sauces with aqueous character - 08.07 – Ice-creams

1) Is in compliance with the following European Union legislation:

- Regulation (CE) 1935/2004 and following upgrades and amendments.
- Regulation (CE) 1895/2005 and following upgrades and amendments.
- Regulation (CE) 10/2011 and following upgrades and amendments.

• Ministerial Decree 21/03/73 and following upgrades and amendments.

• Decree of the President of the Republic D.P.R 777/82 and following upgrades and amendments.

2) The material may contain any substances subject to the restrictions in the above-mentioned regulations and it respects the limits of global migration and specific restrictions listed in the above regulations.

3) The limit of global migration, as well as other specific restrictions to which monomers and/or other additives present in the material can be subject to, are respected in the above-mentioned terms of use. This statement is supported by test analysis or calculations of migration of substances, done in accordance with Directives 82/711/EC, 85/572/EC, 87/48/EC and Ministerial Decree 21/03/1973 where applicable.

4) The material may contain substances regulated by Directives 89/107/EC and 88/388/EC and by the Ministerial Decree n. 209 of 27 February 1996, n. 684 of 27 November 1996 and of 23 July 2003 (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. 5 bis Directive 2002/72/EC and art. 9 subsection 2, lett.c) of Ministerial Decree 21/03/1973.

The user of the material intended to come into contact with food has the responsibility to inform the company of any restrictions on the composition's characteristics (additives and flavoring) of the food to be packed.

The product is manufactured according to good manufacturing practice (GMP) of the Regulation (EU) 2023/2006.

5) The use of the material in industry and commerce does not exclude the verification of its compliance with the legislation in force and of its technological suitability for intended end use.

6) This declaration 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.

Data 04/07/2019

Chairman of the Management Board

TECHNICAL DATA SHEET

Item's code: 072.180.620 EAN code: 8 027212 900050

Item description: CANNUCCE CUCCHIAIO MM. 7X210

Colour: MIX Material: POLYPROPYLENE (PP)

Production technology: INJECTION-MOULDING Customization: no

Instruction: NOT SUITABLE FOR MICROWAVE

Operating temperature range: PS from -30 °C to +50 °C | PP from -30 °C to +70 °C | PLA from -20 °C to +30 °C

TECHNICAL FEATURES



Capacity: _____

Length (cm): 21

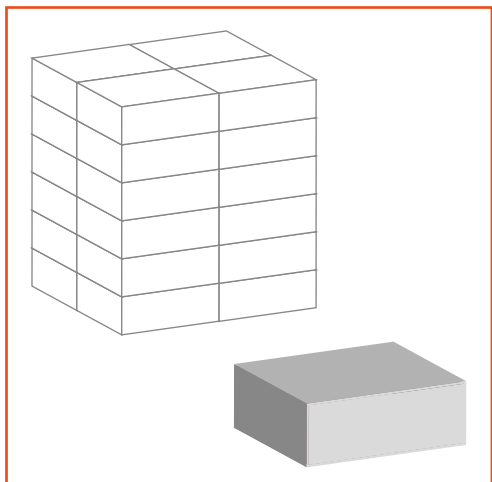
Width (cm): _____

Height (cm): _____

Lower internal diameter: _____ Upper internal diameter: 7

Notes: _____

PACKAGING TECHNICAL FEATURES



Pieces per package: 250

Pieces per carton: 40X250=10.000

Carton length (cm): 59

Carton width (cm): 36

Carton height (cm): 42

Carton gross weight (Kg): 6,642

Cartons per pallet: 25

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

We hereby declare that the product below: ---

Item code	Material	Food simulant	Duration of contact	Temperature of contact (°C)	Area/ volume ratio	Test results	Specific migration limit
072.180.620	POLYPROPYLENE (PP)	---	In accordance with the legislation in force	Da normativa vigente	mg/dm ²	Da normativa vigente	---

supplied for the packaging of:

- 01 BEVARAGES: 01.01 A Clear drinks - 01.02 Alcoholic beverages of an alcoholic strength of between 6% vol. and 20%
- 02 CEREALS, CEREAL PRODUCTS, PASTRY, BISCUITS, CAKES AND OTHER BAKERS' WARES: 02.05 – Pastry, biscuits, cakes, bread and other bakers' wares, dry.
- 03 CHOCOLATE, SUGAR AND PRODUCTS THEREOF: 03.01 – Chocolate, chocolate coated products, substitutes and products coated with substitutes - 03.02A1 – Confectionary products in solid form - B2 In paste form, moist.
- 04 FRUIT, VEGETABLES AND PRODUCTS THEREOF: 04.05 C – In the form of purée, preserves, pastes or in its own juice (including pickled and in brine).
- 06 ANIMAL PRODUCTS AND EGGS: 06.01B2 In an aqueous medium.
- 08 MISCELLANEOUS PRODUCTS: 08.03B2 Preparations in liquid, solid, or powder form - 08.04A – Sauces with aqueous character - 08.07 – Ice-creams

1) Is in compliance with the following European Union legislation:

- Regulation (CE) 1935/2004 and following upgrades and amendments.
- Regulation (CE) 1895/2005 and following upgrades and amendments.
- Regulation (CE) 10/2011 and following upgrades and amendments.

• Ministerial Decree 21/03/73 and following upgrades and amendments.

• Decree of the President of the Republic D.P.R. 777/82 and following upgrades and amendments.

2) The material may contain any substances subject to the restrictions in the above-mentioned regulations and it respects the limits of global migration and specific restrictions listed in the above regulations.

3) The limit of global migration, as well as other specific restrictions to which monomers and/or other additives present in the material can be subject to, are respected in the above-mentioned terms of use. This statement is supported by test analysis or calculations of migration of substances, done in accordance with Directives 82/711/EC, 85/572/EC, 87/48/EC and Ministerial Decree 21/03/1973 where applicable.

4) The material may contain substances regulated by Directives 89/107/EC and 88/388/EC and by the Ministerial Decree n. 209 of 27 February 1996, n. 684 of 27 November 1996 and of 23 July 2003 (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. 5 bis Directive 2002/72/EC and art. 9 subsection 2, lett.c) of Ministerial Decree 21/03/1973.

The user of the material intended to come into contact with food has the responsibility to inform the company of any restrictions on the composition's characteristics (additives and flavoring) of the food to be packed.

The product is manufactured according to good manufacturing practice (GMP) of the Regulation (EU) 2023/2006.

5) The use of the material in industry and commerce does not exclude the verification of its compliance with the legislation in force and of its technological suitability for intended end use.

6) This declaration 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.

Data 10/10/2018

Chairman of the Management Board

TECHNICAL DATA SHEET

Item's code: 074.180.210 EAN code: 8 027212 900074

Item description: CANNUCCE RIGIDE IMB MM.8X210

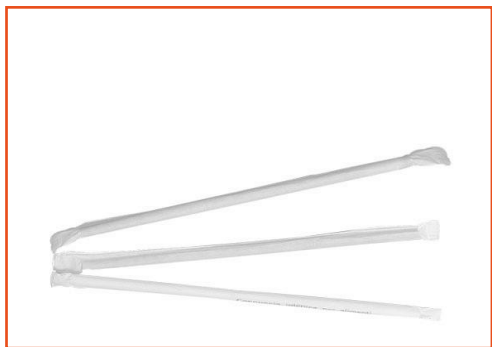
Colour: MIX Material: POLYPROPYLENE (PP), CARTA

Production technology: INJECTION-MOULDING Customization: no

Instruction: NOT SUITABLE FOR MICROWAVE

Operating temperature range: PS from -30 °C to +50 °C | PP from -30 °C to +70 °C | PLA from -20 °C to +30 °C

TECHNICAL FEATURES



Capacity: _____

Length (cm): 21

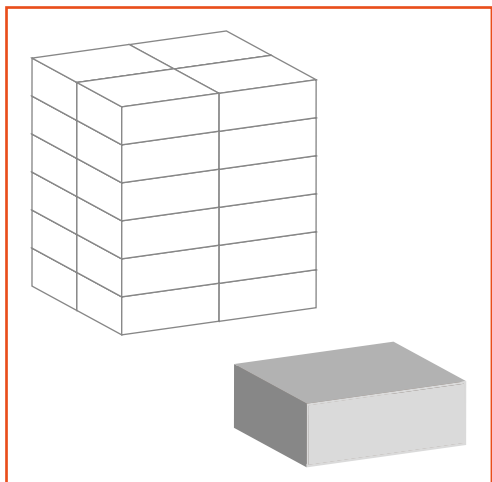
Width (cm): _____

Height (cm): _____

Lower internal diameter: 0,8 Upper internal diameter: 0,8

Notes: _____

PACKAGING TECHNICAL FEATURES



Pieces per package: 1000

Pieces per carton: 10X1000=10.000

Carton length (cm): 65

Carton width (cm): 39

Carton height (cm): 50

Carton gross weight (Kg): 7,7

Cartons per pallet: 12

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

We hereby declare that the product below: ---

Item code	Material	Food simulant	Duration of contact	Temperature of contact (°C)	Area/ volume ratio	Test results	Specific migration limit
074.180.210	POLYPROPYLENE (PP), CARTA	---	In accordance with the legislation in force	Da normativa vigente	mg/dm ²	Da normativa vigente	---

supplied for the packaging of:

- 01 BEVARAGES: 01.01 A Clear drinks - 01.02 Alcoholic beverages of an alcoholic strength of between 6% vol. and 20%
- 02 CEREALS, CEREAL PRODUCTS, PASTRY, BISCUITS, CAKES AND OTHER BAKERS' WARES: 02.05 – Pastry, biscuits, cakes, bread and other bakers' wares, dry.
- 03 CHOCOLATE, SUGAR AND PRODUCTS THEREOF: 03.01 – Chocolate, chocolate coated products, substitutes and products coated with substitutes - 03.02A1 – Confectionary products in solid form - B2 In paste form, moist.
- 04 FRUIT, VEGETABLES AND PRODUCTS THEREOF: 04.05 C – In the form of purée, preserves, pastes or in its own juice (including pickled and in brine).
- 06 ANIMAL PRODUCTS AND EGGS: 06.01B2 In an aqueous medium.
- 08 MISCELLANEOUS PRODUCTS: 08.03B2 Preparations in liquid, solid, or powder form - 08.04A – Sauces with aqueous character - 08.07 – Ice-creams

1) Is in compliance with the following European Union legislation:

- Regulation (CE) 1935/2004 and following upgrades and amendments.
- Regulation (CE) 1895/2005 and following upgrades and amendments.
- Regulation (CE) 10/2011 and following upgrades and amendments.

• Ministerial Decree 21/03/73 and following upgrades and amendments.

• Decree of the President of the Republic D.P.R. 777/82 and following upgrades and amendments.

2) The material may contain any substances subject to the restrictions in the above-mentioned regulations and it respects the limits of global migration and specific restrictions listed in the above regulations.

3) The limit of global migration, as well as other specific restrictions to which monomers and/or other additives present in the material can be subject to, are respected in the above-mentioned terms of use. This statement is supported by test analysis or calculations of migration of substances, done in accordance with Directives 82/711/EC, 85/572/EC, 87/48/EC and Ministerial Decree 21/03/1973 where applicable.

4) The material may contain substances regulated by Directives 89/107/EC and 88/388/EC and by the Ministerial Decree n. 209 of 27 February 1996, n. 684 of 27 November 1996 and of 23 July 2003 (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. 5 bis Directive 2002/72/EC and art. 9 subsection 2, lett.c) of Ministerial Decree 21/03/1973.

The user of the material intended to come into contact with food has the responsibility to inform the company of any restrictions on the composition's characteristics (additives and flavoring) of the food to be packed.

The product is manufactured according to good manufacturing practice (GMP) of the Regulation (EU) 2023/2006.

5) The use of the material in industry and commerce does not exclude the verification of its compliance with the legislation in force and of its technological suitability for intended end use.

6) This declaration 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.

Data 04/07/2019

Chairman of the Management Board

TECHNICAL DATA SHEET

Item's code: 076.040.095/5 EAN code: 8 027212 108661

Item description: PALETTINE GELATO CM. 9,5

Colour: TRANSPARENT Material: POLYSTYRENE (PS)

Production technology: INJECTION-MOULDING Customization: no

Instruction: NOT SUITABLE FOR MICROWAVE

Operating temperature range: PS from -30 °C to +50 °C | PP from -30 °C to +70 °C | PLA from -20 °C to +30 °C

TECHNICAL FEATURES



Capacity: _____

Length (cm): 9,5

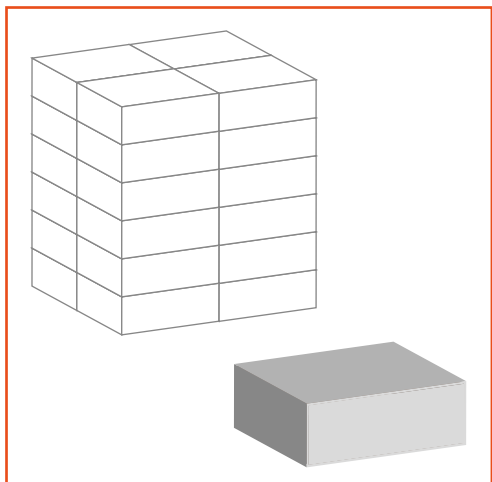
Width (cm): _____

Height (cm): _____

Lower internal diameter: _____ Upper internal diameter: _____

Notes: _____

PACKAGING TECHNICAL FEATURES



Pieces per package: 5 Kg. _____

Pieces per carton: 1x5Kg. _____

Carton length (cm): 37

Carton width (cm): 37

Carton height (cm): 21

Carton gross weight (Kg): 5,6

Cartons per pallet: 42

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

We hereby declare that the product below: ---

Item code	Material	Food simulant	Duration of contact	Temperature of contact (°C)	Area/ volume ratio	Test results	Specific migration limit
076.040.095/5	POLYSTYRENE (PS)	---	In accordance with the legislation in force	Da normativa vigente	mg/dm ²	Da normativa vigente	---

supplied for the packaging of:

- 01 BEVARAGES: 01.01 A Clear drinks - 01.02 Alcoholic beverages of an alcoholic strength of between 6% vol. and 20%
- 02 CEREALS, CEREAL PRODUCTS, PASTRY, BISCUITS, CAKES AND OTHER BAKERS' WARES: 02.05 – Pastry, biscuits, cakes, bread and other bakers' wares, dry.
- 03 CHOCOLATE, SUGAR AND PRODUCTS THEREOF: 03.01 – Chocolate, chocolate coated products, substitutes and products coated with substitutes - 03.02A1 – Confectionary products in solid form - B2 In paste form, moist.
- 04 FRUIT, VEGETABLES AND PRODUCTS THEREOF: 04.05 C – In the form of purée, preserves, pastes or in its own juice (including pickled and in brine).
- 06 ANIMAL PRODUCTS AND EGGS: 06.01B2 In an aqueous medium.
- 08 MISCELLANEOUS PRODUCTS: 08.03B2 Preparations in liquid, solid, or powder form - 08.04A – Sauces with aqueous character - 08.07 – Ice-creams

1) Is in compliance with the following European Union legislation:

- Regulation (CE) 1935/2004 and following upgrades and amendments.
- Regulation (CE) 1895/2005 and following upgrades and amendments.
- Regulation (CE) 10/2011 and following upgrades and amendments.

• Ministerial Decree 21/03/73 and following upgrades and amendments.

• Decree of the President of the Republic D.P.R. 777/82 and following upgrades and amendments.

2) The material may contain any substances subject to the restrictions in the above-mentioned regulations and it respects the limits of global migration and specific restrictions listed in the above regulations.

3) The limit of global migration, as well as other specific restrictions to which monomers and/or other additives present in the material can be subject to, are respected in the above-mentioned terms of use. This statement is supported by test analysis or calculations of migration of substances, done in accordance with Directives 82/711/EC, 85/572/EC, 87/48/EC and Ministerial Decree 21/03/1973 where applicable.

4) The material may contain substances regulated by Directives 89/107/EC and 88/388/EC and by the Ministerial Decree n. 209 of 27 February 1996, n. 684 of 27 November 1996 and of 23 July 2003 (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. 5 bis Directive 2002/72/EC and art. 9 subsection 2, lett.c) of Ministerial Decree 21/03/1973.

The user of the material intended to come into contact with food has the responsibility to inform the company of any restrictions on the composition's characteristics (additives and flavoring) of the food to be packed.

The product is manufactured according to good manufacturing practice (GMP) of the Regulation (EU) 2023/2006.

5) The use of the material in industry and commerce does not exclude the verification of its compliance with the legislation in force and of its technological suitability for intended end use.

6) This declaration 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.

Data 10/10/2018

Chairman of the Management Board

TECHNICAL DATA SHEET

Item's code: 077.040.019 EAN code: 8 027212 402325

Item description: CUCCHIAIO GRANITA CM. 19

Colour: TRANSPARENT Material: POLYSTYRENE (PS)

Production technology: INJECTION-MOULDING Customization: no

Instruction:

Operating temperature range: PS from -30 °C to +50 °C | PP from -30 °C to +70 °C | PLA from -20 °C to +30 °C

TECHNICAL FEATURES



Capacity:

Length (cm): 19

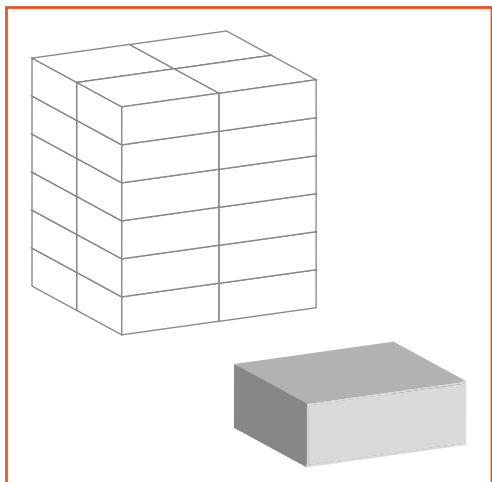
Width (cm):

Height (cm):

Lower internal diameter: Upper internal diameter:

Notes:

PACKAGING TECHNICAL FEATURES



Pieces per package:

Pieces per carton: 2400 (12x200)

Carton length (cm): 61

Carton width (cm): 45

Carton height (cm): 39

Carton gross weight (Kg): 10,36

Cartons per pallet: 20

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

We hereby declare that the product below: ---

Item code	Material	Food simulant	Duration of contact	Temperature of contact (°C)	Area/ volume ratio	Test results	Specific migration limit
077.040.019	POLYSTYRENE (PS)	---	In accordance with the legislation in force	Da normativa vigente	mg/dm ²	Da normativa vigente	---

supplied for the packaging of:

- 01 BEVARAGES: 01.01 A Clear drinks - 01.02 Alcoholic beverages of an alcoholic strength of between 6% vol. and 20%
- 02 CEREALS, CEREAL PRODUCTS, PASTRY, BISCUITS, CAKES AND OTHER BAKERS' WARES: 02.05 – Pastry, biscuits, cakes, bread and other bakers' wares, dry.
- 03 CHOCOLATE, SUGAR AND PRODUCTS THEREOF: 03.01 – Chocolate, chocolate coated products, substitutes and products coated with substitutes - 03.02A1 – Confectionary products in solid form - B2 In paste form, moist.
- 04 FRUIT, VEGETABLES AND PRODUCTS THEREOF: 04.05 C – In the form of purée, preserves, pastes or in its own juice (including pickled and in brine).
- 06 ANIMAL PRODUCTS AND EGGS: 06.01B2 In an aqueous medium.
- 08 MISCELLANEOUS PRODUCTS: 08.03B2 Preparations in liquid, solid, or powder form - 08.04A – Sauces with aqueous character - 08.07 – Ice-creams

1) Is in compliance with the following European Union legislation:

- Regulation (CE) 1935/2004 and following upgrades and amendments.
- Regulation (CE) 1895/2005 and following upgrades and amendments.
- Regulation (CE) 10/2011 and following upgrades and amendments.

- Ministerial Decree 21/03/73 and following upgrades and amendments.

- Decree of the President of the Republic D.P.R. 777/82 and following upgrades and amendments.

2) The material may contain any substances subject to the restrictions in the above-mentioned regulations and it respects the limits of global migration and specific restrictions listed in the above regulations.

3) The limit of global migration, as well as other specific restrictions to which monomers and/or other additives present in the material can be subject to, are respected in the above-mentioned terms of use. This statement is supported by test analysis or calculations of migration of substances, done in accordance with Directives 82/711/EC, 85/572/EC, 87/48/EC and Ministerial Decree 21/03/1973 where applicable.

4) The material may contain substances regulated by Directives 89/107/EC and 88/388/EC and by the Ministerial Decree n. 209 of 27 February 1996, n. 684 of 27 November 1996 and of 23 July 2003 (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. 5 bis Directive 2002/72/EC and art. 9 subsection 2, lett.c) of Ministerial Decree 21/03/1973.

The user of the material intended to come into contact with food has the responsibility to inform the company of any restrictions on the composition's characteristics (additives and flavoring) of the food to be packed.

The product is manufactured according to good manufacturing practice (GMP) of the Regulation (EU) 2023/2006.

5) The use of the material in industry and commerce does not exclude the verification of its compliance with the legislation in force and of its technological suitability for intended end use.

6) This declaration 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.

Data 11/10/2018

Chairman of the Management Board

TECHNICAL DATA SHEET

Item's code: 077.100.012 EAN code: 8 027212 107138

Item description: CUCCHIAIO CM. 12

Colour: BLACK Material: POLYSTYRENE (PS)

Production technology: INJECTION-MOULDING Customization: no

Instruction:

Operating temperature range: PS from -30 °C to +50 °C | PP from -30 °C to +70 °C | PLA from -20 °C to +30 °C

TECHNICAL FEATURES



Capacity:

Length (cm): 12

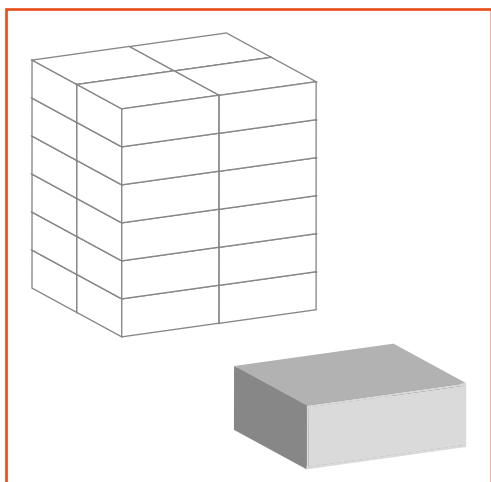
Width (cm):

Height (cm):

Lower internal diameter: Upper internal diameter:

Notes:

PACKAGING TECHNICAL FEATURES



Pieces per package: 250

Pieces per carton: 3000 (12X250)

Carton length (cm): 52

Carton width (cm): 42

Carton height (cm): 26

Carton gross weight (Kg): 7,2

Cartons per pallet: 32

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

We hereby declare that the product below: ---

Item code	Material	Food simulant	Duration of contact	Temperature of contact (°C)	Area/ volume ratio	Test results	Specific migration limit
077.100.012	POLYSTYRENE (PS)	---	In accordance with the legislation in force	Da normativa vigente	mg/dm ²	Da normativa vigente	---

supplied for the packaging of:

- 01 BEVARAGES: 01.01 A Clear drinks - 01.02 Alcoholic beverages of an alcoholic strength of between 6% vol. and 20%
- 02 CEREALS, CEREAL PRODUCTS, PASTRY, BISCUITS, CAKES AND OTHER BAKERS' WARES: 02.05 – Pastry, biscuits, cakes, bread and other bakers' wares, dry.
- 03 CHOCOLATE, SUGAR AND PRODUCTS THEREOF: 03.01 – Chocolate, chocolate coated products, substitutes and products coated with substitutes - 03.02A1 – Confectionary products in solid form - B2 In paste form, moist.
- 04 FRUIT, VEGETABLES AND PRODUCTS THEREOF: 04.05 C – In the form of purée, preserves, pastes or in its own juice (including pickled and in brine).
- 06 ANIMAL PRODUCTS AND EGGS: 06.01B2 In an aqueous medium.
- 08 MISCELLANEOUS PRODUCTS: 08.03B2 Preparations in liquid, solid, or powder form - 08.04A – Sauces with aqueous character - 08.07 – Ice-creams

1) Is in compliance with the following European Union legislation:

- Regulation (CE) 1935/2004 and following upgrades and amendments.
- Regulation (CE) 1895/2005 and following upgrades and amendments.
- Regulation (CE) 10/2011 and following upgrades and amendments.

• Ministerial Decree 21/03/73 and following upgrades and amendments.

• Decree of the President of the Republic D.P.R. 777/82 and following upgrades and amendments.

2) The material may contain any substances subject to the restrictions in the above-mentioned regulations and it respects the limits of global migration and specific restrictions listed in the above regulations.

3) The limit of global migration, as well as other specific restrictions to which monomers and/or other additives present in the material can be subject to, are respected in the above-mentioned terms of use. This statement is supported by test analysis or calculations of migration of substances, done in accordance with Directives 82/711/EC, 85/572/EC, 87/48/EC and Ministerial Decree 21/03/1973 where applicable.

4) The material may contain substances regulated by Directives 89/107/EC and 88/388/EC and by the Ministerial Decree n. 209 of 27 February 1996, n. 684 of 27 November 1996 and of 23 July 2003 (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. 5 bis Directive 2002/72/EC and art. 9 subsection 2, lett.c) of Ministerial Decree 21/03/1973.

The user of the material intended to come into contact with food has the responsibility to inform the company of any restrictions on the composition's characteristics (additives and flavoring) of the food to be packed.

The product is manufactured according to good manufacturing practice (GMP) of the Regulation (EU) 2023/2006.

5) The use of the material in industry and commerce does not exclude the verification of its compliance with the legislation in force and of its technological suitability for intended end use.

6) This declaration 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.

Data 11/10/2018

Chairman of the Management Board

ERREMME

s.r.l.

Ice Cream Packages

Products for Ice Cream, Pastry and Coffee Shop

ERREMME s.r.l. zona ind. Paciana • 06034 Foligno (Pg) • Italy • Cod. Fisc. e P. iva 0198064 054 2
Tel. +39 0742.23644 • Fax +39 0742.320467 • www.erremmesrl.it • info@erremmesrl.it

TECHNICAL DATA SHEET

Item's code: 077.100.13K EAN code: 8 027212 109781

Item description: CUCCHIAINI cm 13

Colour: BLACK Material: POLYSTYRENE (PS)

Production technology: Customization: no

Instruction: NOT SUITABLE FOR MICROWAVE

Operating temperature range: PS from -30 °C to +50 °C | PP from -30 °C to +70 °C | PLA from -20 °C to +30 °C

TECHNICAL FEATURES



Capacity: _____

Length (cm): 13

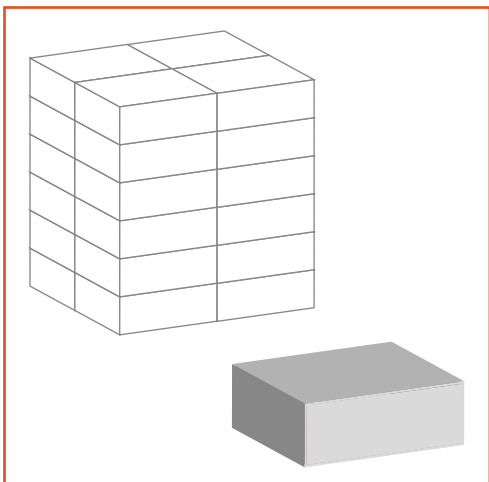
Width (cm): _____

Height (cm): _____

Lower internal diameter: _____ Upper internal diameter: _____

Notes: _____

PACKAGING TECHNICAL FEATURES



Pieces per package: 10 kg

Pieces per carton: 20x0,5kg

Carton length (cm): _____

Carton width (cm): _____

Carton height (cm): _____

Carton gross weight (Kg): 11

Cartons per pallet: 32

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

We hereby declare that the product below: ---

Item code	Material	Food simulant	Duration of contact	Temperature of contact (°C)	Area/ volume ratio	Test results	Specific migration limit
077.100.13K	POLYSTYRENE (PS)	---	In accordance with the legislation in force	Da normativa vigente	mg/dm ²	Da normativa vigente	---

supplied for the packaging of:

- 01 BEVARAGES: 01.01 A Clear drinks - 01.02 Alcoholic beverages of an alcoholic strength of between 6% vol. and 20%
- 02 CEREALS, CEREAL PRODUCTS, PASTRY, BISCUITS, CAKES AND OTHER BAKERS' WARES: 02.05 – Pastry, biscuits, cakes, bread and other bakers' wares, dry.
- 03 CHOCOLATE, SUGAR AND PRODUCTS THEREOF: 03.01 – Chocolate, chocolate coated products, substitutes and products coated with substitutes - 03.02A1 – Confectionary products in solid form - B2 In paste form, moist.
- 04 FRUIT, VEGETABLES AND PRODUCTS THEREOF: 04.05 C – In the form of purée, preserves, pastes or in its own juice (including pickled and in brine).
- 06 ANIMAL PRODUCTS AND EGGS: 06.01B2 In an aqueous medium.
- 08 MISCELLANEOUS PRODUCTS: 08.03B2 Preparations in liquid, solid, or powder form - 08.04A – Sauces with aqueous character - 08.07 – Ice-creams

1) Is in compliance with the following European Union legislation:

- Regulation (CE) 1935/2004 and following upgrades and amendments.
- Regulation (CE) 1895/2005 and following upgrades and amendments.
- Regulation (CE) 10/2011 and following upgrades and amendments.

• Ministerial Decree 21/03/73 and following upgrades and amendments.

• Decree of the President of the Republic D.P.R. 777/82 and following upgrades and amendments.

2) The material may contain any substances subject to the restrictions in the above-mentioned regulations and it respects the limits of global migration and specific restrictions listed in the above regulations.

3) The limit of global migration, as well as other specific restrictions to which monomers and/or other additives present in the material can be subject to, are respected in the above-mentioned terms of use. This statement is supported by test analysis or calculations of migration of substances, done in accordance with Directives 82/711/EC, 85/572/EC, 87/48/EC and Ministerial Decree 21/03/1973 where applicable.

4) The material may contain substances regulated by Directives 89/107/EC and 88/388/EC and by the Ministerial Decree n. 209 of 27 February 1996, n. 684 of 27 November 1996 and of 23 July 2003 (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. 5 bis Directive 2002/72/EC and art. 9 subsection 2, lett.c) of Ministerial Decree 21/03/1973.

The user of the material intended to come into contact with food has the responsibility to inform the company of any restrictions on the composition's characteristics (additives and flavoring) of the food to be packed.

The product is manufactured according to good manufacturing practice (GMP) of the Regulation (EU) 2023/2006.

5) The use of the material in industry and commerce does not exclude the verification of its compliance with the legislation in force and of its technological suitability for intended end use.

6) This declaration 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.

Data 06/07/2020

Chairman of the Management Board

TECHNICAL DATA SHEET

Item's code: 077.100.16K EAN code: 8 027212 109811

Item description: CUCCHIAINI cm 16

Colour: BLACK Material: POLYSTYRENE (PS)

Production technology: Customization: no

Instruction: NOT SUITABLE FOR MICROWAVE

Operating temperature range: PS from -30 °C to +50 °C | PP from -30 °C to +70 °C | PLA from -20 °C to +30 °C

TECHNICAL FEATURES



Capacity: _____

Length (cm): 16

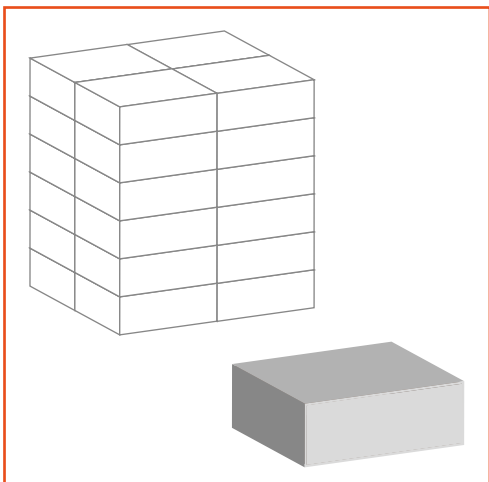
Width (cm): _____

Height (cm): _____

Lower internal diameter: _____ Upper internal diameter: _____

Notes: _____

PACKAGING TECHNICAL FEATURES



Pieces per package: 10 kg

Pieces per carton: 10x1kg

Carton length (cm): _____

Carton width (cm): _____

Carton height (cm): _____

Carton gross weight (Kg): 10,8

Cartons per pallet: 24

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

We hereby declare that the product below: ---

Item code	Material	Food simulant	Duration of contact	Temperature of contact (°C)	Area/ volume ratio	Test results	Specific migration limit
077.100.16K	POLYSTYRENE (PS)	---	In accordance with the legislation in force	Da normativa vigente	mg/dm ²	Da normativa vigente	---

supplied for the packaging of:

- 01 BEVARAGES: 01.01 A Clear drinks - 01.02 Alcoholic beverages of an alcoholic strength of between 6% vol. and 20%
- 02 CEREALS, CEREAL PRODUCTS, PASTRY, BISCUITS, CAKES AND OTHER BAKERS' WARES: 02.05 – Pastry, biscuits, cakes, bread and other bakers' wares, dry.
- 03 CHOCOLATE, SUGAR AND PRODUCTS THEREOF: 03.01 – Chocolate, chocolate coated products, substitutes and products coated with substitutes - 03.02A1 – Confectionary products in solid form - B2 In paste form, moist.
- 04 FRUIT, VEGETABLES AND PRODUCTS THEREOF: 04.05 C – In the form of purée, preserves, pastes or in its own juice (including pickled and in brine).
- 06 ANIMAL PRODUCTS AND EGGS: 06.01B2 In an aqueous medium.
- 08 MISCELLANEOUS PRODUCTS: 08.03B2 Preparations in liquid, solid, or powder form - 08.04A – Sauces with aqueous character - 08.07 – Ice-creams

1) Is in compliance with the following European Union legislation:

- Regulation (CE) 1935/2004 and following upgrades and amendments.
- Regulation (CE) 1895/2005 and following upgrades and amendments.
- Regulation (CE) 10/2011 and following upgrades and amendments.

• Ministerial Decree 21/03/73 and following upgrades and amendments.

• Decree of the President of the Republic D.P.R. 777/82 and following upgrades and amendments.

2) The material may contain any substances subject to the restrictions in the above-mentioned regulations and it respects the limits of global migration and specific restrictions listed in the above regulations.

3) The limit of global migration, as well as other specific restrictions to which monomers and/or other additives present in the material can be subject to, are respected in the above-mentioned terms of use. This statement is supported by test analysis or calculations of migration of substances, done in accordance with Directives 82/711/EC, 85/572/EC, 87/48/EC and Ministerial Decree 21/03/1973 where applicable.

4) The material may contain substances regulated by Directives 89/107/EC and 88/388/EC and by the Ministerial Decree n. 209 of 27 February 1996, n. 684 of 27 November 1996 and of 23 July 2003 (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. 5 bis Directive 2002/72/EC and art. 9 subsection 2, lett.c) of Ministerial Decree 21/03/1973.

The user of the material intended to come into contact with food has the responsibility to inform the company of any restrictions on the composition's characteristics (additives and flavoring) of the food to be packed.

The product is manufactured according to good manufacturing practice (GMP) of the Regulation (EU) 2023/2006.

5) The use of the material in industry and commerce does not exclude the verification of its compliance with the legislation in force and of its technological suitability for intended end use.

6) This declaration 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.

Data 06/07/2020

Chairman of the Management Board

TECHNICAL DATA SHEET

Item's code: 113.000.000 EAN code: 8 027212 402295

Item description: LONG-ICE

Colour: NEUTRAL Material: POLYSTYRENE (PS)

Production technology: THERMOFORMING Customization: yes

Instruction: NOT SUITABLE FOR MICROWAVE

Operating temperature range: PS from -30 °C to +50 °C | PP from -30 °C to +70 °C | PLA from -20 °C to +30 °C

TECHNICAL FEATURES



Capacity: 140

Length (cm): 15

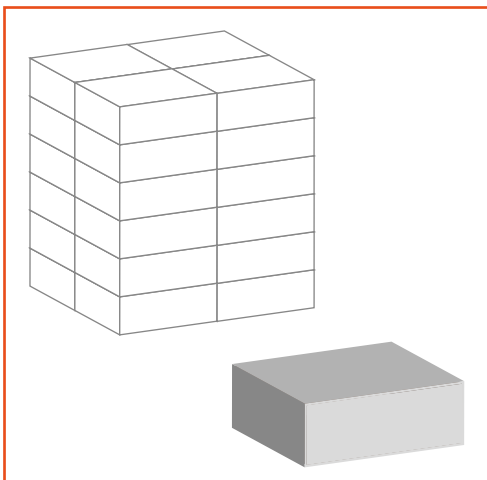
Width (cm):

Height (cm):

Lower internal diameter: Upper internal diameter: 3

Notes:

PACKAGING TECHNICAL FEATURES



Pieces per package: 600

Pieces per carton: 600

Carton length (cm): 51

Carton width (cm): 38

Carton height (cm): 27

Carton gross weight (Kg): 4,75

Cartons per pallet: 40

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

We hereby declare that the product below: ---

Item code	Material	Food simulant	Duration of contact	Temperature of contact (°C)	Area/ volume ratio	Test results	Specific migration limit
113.000.000	POLYSTYRENE (PS)	---	In accordance with the legislation in force	Da normativa vigente	mg/dm ²	Da normativa vigente	---

supplied for the packaging of:

- 01 BEVARAGES: 01.01 A Clear drinks - 01.02 Alcoholic beverages of an alcoholic strength of between 6% vol. and 20%
- 02 CEREALS, CEREAL PRODUCTS, PASTRY, BISCUITS, CAKES AND OTHER BAKERS' WARES: 02.05 – Pastry, biscuits, cakes, bread and other bakers' wares, dry.
- 03 CHOCOLATE, SUGAR AND PRODUCTS THEREOF: 03.01 – Chocolate, chocolate coated products, substitutes and products coated with substitutes - 03.02A1 – Confectionary products in solid form - B2 In paste form, moist.
- 04 FRUIT, VEGETABLES AND PRODUCTS THEREOF: 04.05 C – In the form of purée, preserves, pastes or in its own juice (including pickled and in brine).
- 06 ANIMAL PRODUCTS AND EGGS: 06.01B2 In an aqueous medium.
- 08 MISCELLANEOUS PRODUCTS: 08.03B2 Preparations in liquid, solid, or powder form - 08.04A – Sauces with aqueous character - 08.07 – Ice-creams

1) Is in compliance with the following European Union legislation:

- Regulation (CE) 1935/2004 and following upgrades and amendments.
- Regulation (CE) 1895/2005 and following upgrades and amendments.
- Regulation (CE) 10/2011 and following upgrades and amendments.

• Ministerial Decree 21/03/73 and following upgrades and amendments.

• Decree of the President of the Republic D.P.R. 777/82 and following upgrades and amendments.

2) The material may contain any substances subject to the restrictions in the above-mentioned regulations and it respects the limits of global migration and specific restrictions listed in the above regulations.

3) The limit of global migration, as well as other specific restrictions to which monomers and/or other additives present in the material can be subject to, are respected in the above-mentioned terms of use. This statement is supported by test analysis or calculations of migration of substances, done in accordance with Directives 82/711/EC, 85/572/EC, 87/48/EC and Ministerial Decree 21/03/1973 where applicable.

4) The material may contain substances regulated by Directives 89/107/EC and 88/388/EC and by the Ministerial Decree n. 209 of 27 February 1996, n. 684 of 27 November 1996 and of 23 July 2003 (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. 5 bis Directive 2002/72/EC and art. 9 subsection 2, lett.c) of Ministerial Decree 21/03/1973.

The user of the material intended to come into contact with food has the responsibility to inform the company of any restrictions on the composition's characteristics (additives and flavoring) of the food to be packed.

The product is manufactured according to good manufacturing practice (GMP) of the Regulation (EU) 2023/2006.

5) The use of the material in industry and commerce does not exclude the verification of its compliance with the legislation in force and of its technological suitability for intended end use.

6) This declaration 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.

Data 10/10/2018

Chairman of the Management Board