

TECHNICAL DATA SHEET

Item's code: 009.040.012B EAN code: 8 027212 800251

Item description: Torta Più diam.12 bassa cm.6

Colour: TRANSPARENT Material: POLYSTYRENE (PS)

Production technology: THERMOFORMING - INJECTION-MOULDING 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: _____

Length (cm): _____

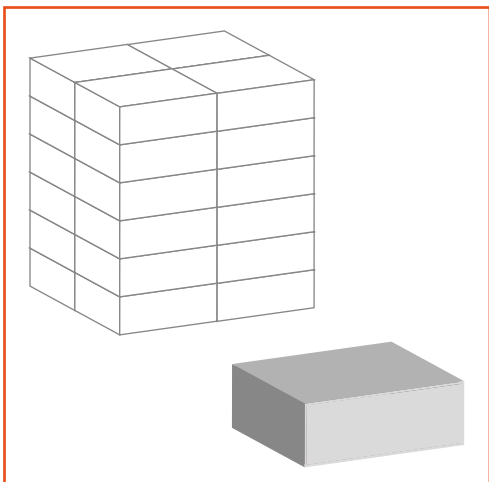
Width (cm): _____

Height (cm): 6

Lower internal diameter: 11 Upper internal diameter: 12

Notes: _____

PACKAGING TECHNICAL FEATURES



Pieces per package: 200

Pieces per carton: 1x200=200

Carton length (cm): _____

Carton width (cm): _____

Carton height (cm): _____

Carton gross weight (Kg): 5,59

Cartons per pallet: 64

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
009.040.012B	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: 009.040.12A EAN code: 8 027212 800282

Item description: Torta Più diam.12 alta cm.8,5

Colour: TRANSPARENT Material: POLYSTYRENE (PS)

Production technology: THERMOFORMING - INJECTION-MOULDING 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: _____

Length (cm): _____

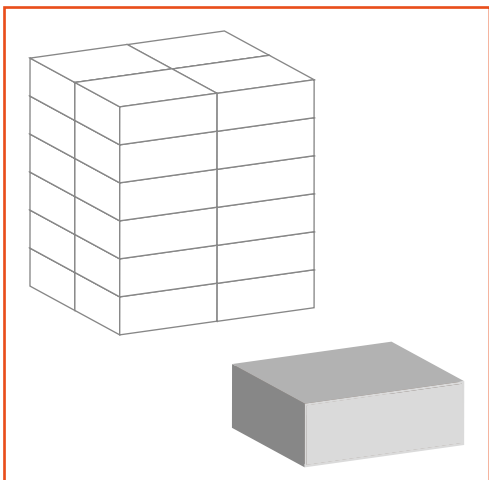
Width (cm): _____

Height (cm): 8,5

Lower internal diameter: 11 Upper internal diameter: 12

Notes: _____

PACKAGING TECHNICAL FEATURES



Pieces per package: 200

Pieces per carton: 1x200=200

Carton length (cm): _____

Carton width (cm): _____

Carton height (cm): _____

Carton gross weight (Kg): 5,4

Cartons per pallet: 64

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
009.040.12A	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: 009.040.020A EAN code: 8 027212 800046

Item description: Torta "Più" diam.20 alta cm.8,5

Colour: TRANSPARENT Material: POLYSTYRENE (PS)

Production technology: THERMOFORMING - INJECTION-MOULDING 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: _____

Length (cm): _____

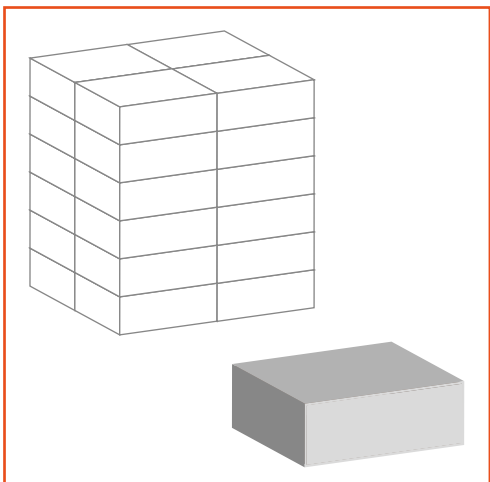
Width (cm): _____

Height (cm): 8,5

Lower internal diameter: 19 Upper internal diameter: 20

Notes: _____

PACKAGING TECHNICAL FEATURES



Pieces per package: 36

Pieces per carton: 1x36=36

Carton length (cm): _____

Carton width (cm): _____

Carton height (cm): _____

Carton gross weight (Kg): 3,7

Cartons per pallet: 30

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
009.040.020A	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: 009.040.020B EAN code: 8 027212 800015

Item description: Torta "Più" diam.20 bassa cm.6

Colour: TRANSPARENT Material: POLYSTYRENE (PS)

Production technology: THERMOFORMING - INJECTION-MOULDING 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: _____

Length (cm): _____

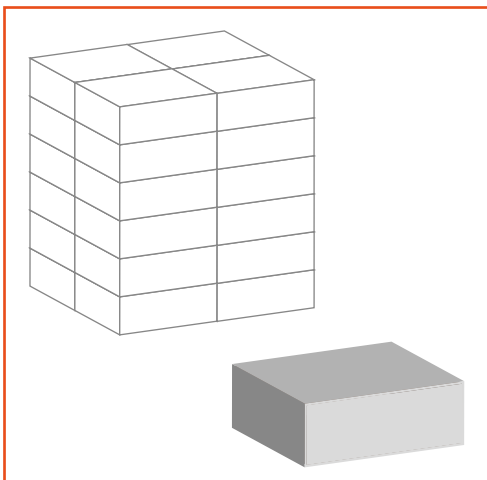
Width (cm): _____

Height (cm): 6

Lower internal diameter: 19 Upper internal diameter: 20

Notes: _____

PACKAGING TECHNICAL FEATURES



Pieces per package: 40

Pieces per carton: 1x40=40

Carton length (cm): _____

Carton width (cm): _____

Carton height (cm): _____

Carton gross weight (Kg): 3,95

Cartons per pallet: 30

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
009.040.020B	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: 009.040.028A EAN code: 8 027212 800169

Item description: Torta "Più" diam.28 alta cm.8,5

Colour: TRANSPARENT Material: POLYSTYRENE (PS)

Production technology: THERMOFORMING - INJECTION-MOULDING 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: _____

Length (cm): _____

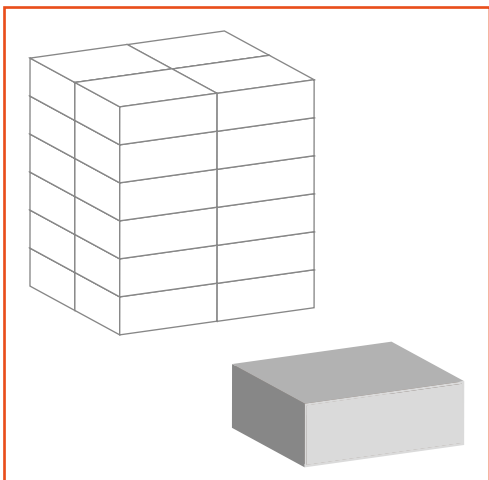
Width (cm): _____

Height (cm): 8,5

Lower internal diameter: 27 Upper internal diameter: 28

Notes: _____

PACKAGING TECHNICAL FEATURES



Pieces per package: 36

Pieces per carton: 1x36=36

Carton length (cm): _____

Carton width (cm): _____

Carton height (cm): _____

Carton gross weight (Kg): 7,1

Cartons per pallet: 28

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
009.040.028A	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: 009.040.028B EAN code: 8 027212 800138

Item description: Torta "Più" diam.28 bassa cm.6

Colour: TRANSPARENT Material: POLYSTYRENE (PS)

Production technology: THERMOFORMING - INJECTION-MOULDING 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: _____

Length (cm): _____

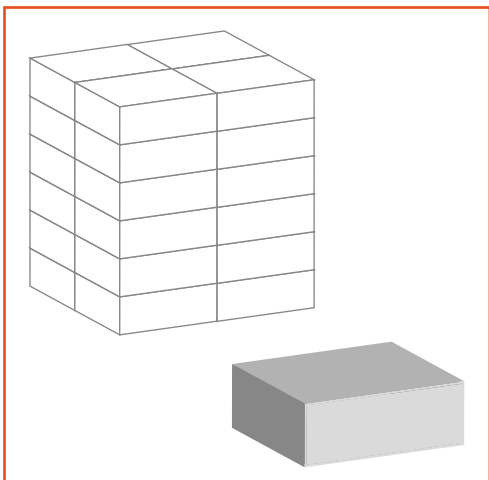
Width (cm): _____

Height (cm): 6

Lower internal diameter: 27 Upper internal diameter: 28

Notes: _____

PACKAGING TECHNICAL FEATURES



Pieces per package: 40

Pieces per carton: 1x40=40

Carton length (cm): _____

Carton width (cm): _____

Carton height (cm): _____

Carton gross weight (Kg): 7,4

Cartons per pallet: 28

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
009.040.028B	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.

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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: 009.040.033A EAN code: 8 027212 800220

Item description: Torta "Più" diam.33 alta cm.8,5

Colour: TRANSPARENT Material: POLYSTYRENE (PS)

Production technology: THERMOFORMING - INJECTION-MOULDING 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: _____

Length (cm): _____

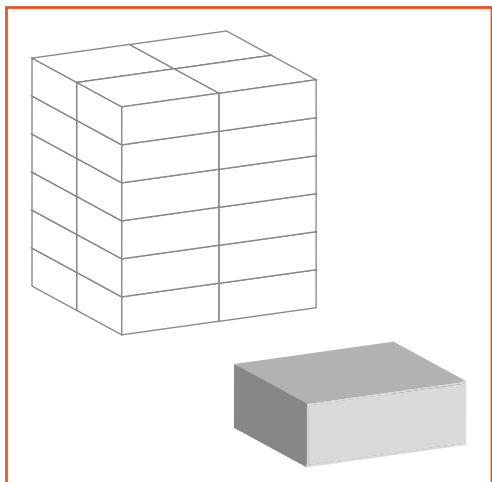
Width (cm): _____

Height (cm): 8,5

Lower internal diameter: 32 Upper internal diameter: 33

Notes: _____

PACKAGING TECHNICAL FEATURES



Pieces per package: 18

Pieces per carton: 1x18=18

Carton length (cm): _____

Carton width (cm): _____

Carton height (cm): _____

Carton gross weight (Kg): 4,95

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
009.040.033A	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: 009.040.033B EAN code: 8 027212 800190

Item description: Torta "Più" diam.33 bassa cm.6

Colour: TRANSPARENT Material: POLYSTYRENE (PS)

Production technology: THERMOFORMING - INJECTION-MOULDING 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: _____

Length (cm): _____

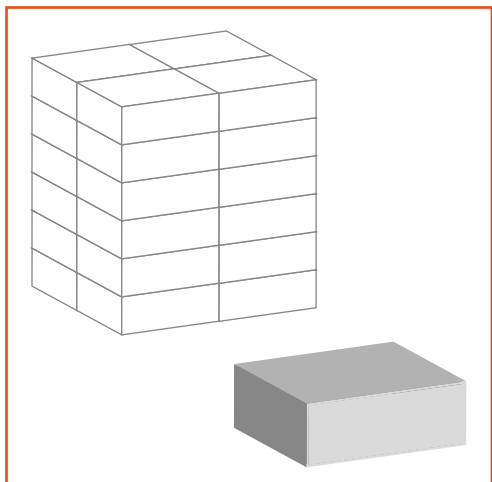
Width (cm): _____

Height (cm): 6

Lower internal diameter: 27 Upper internal diameter: 28

Notes: _____

PACKAGING TECHNICAL FEATURES



Pieces per package: 20

Pieces per carton: 1x20=20

Carton length (cm): _____

Carton width (cm): _____

Carton height (cm): _____

Carton gross weight (Kg): 5,4

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
009.040.033B	POLYSTYRENE (PS)	---	In accordance with the legislation in force	Da normativa vigente	mg/dm ²	Da normativa vigente	---

supplied for the packaging of:

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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